



Holiday Inn By the Bay

Dinner Hours 3:00PM to 9:30PM SUNDAY THRU WEDNESDAY
3:00PM to 10:30PM THURSDAY THRU SATURDAY



Appetizers

Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$15.00

Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$13.00

Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$11.00
Add Grilled Chicken. \$5.00 / 187 CAL

Fish Tacos / 820 CAL

Fried fish, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas. \$15.00

Hummus & Pita / 1650 CAL

Seasoned with sea salt, lemon, pesto and served with warm pita bread, vegetables, feta and green olives. \$11.00



Entrees

All of our Entrees are served with your choice of two sides. Pasta dishes are served with a side salad.

Fish & Chips / 720 CAL

Flaky beer battered cod served with our house-made pub chips and creamy coleslaw. \$19.00

Garden Penne Pasta / 960 CAL

Sautéed vegetables and penne pasta tossed with roasted red peppers and pesto, topped with shaved Parmesan and served with ciabatta. \$16.00
Add Chicken for \$5.00 Add Salmon for \$9.00

Sriracha Sirloin / 890 CAL

A center-cut, choice top sirloin seasoned and grilled-to-order, topped with a Sriracha glaze. \$24.00

Monterey Grilled Chicken / CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$18.00



Burgers & Sandwiches

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$15.00

BBQ Bacon Cheddar Burger / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese. \$17.00

Build Your Own Burger / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$18.00
Add Bacon 2.00

BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$16.00

Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$16.00



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$10.00
Add Grilled Chicken. \$5.00 / 187 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$19.00

Desserts

Brownie Sundae \$9.00 / 1010 CAL

NY Cheesecake \$7.00 / 800 CAL

Sides

French Fries \$6.00 / 280 CAL

Red Skin Mashed Potatoes \$6.00 / 200 CAL

Rice Pilaf \$6.00 / 210 CAL

Pub Chips \$6.00 / 540 CAL

Seasonal Vegetables \$7.00 / 30 CAL

Room Service Dial Ext. 2145

A \$2.00 delivery charge and applicable sales tax will be added to the price of all items.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

Bar Hours 3:00PM to 9:30PM SUNDAY THRU WEDNESDAY
3:00PM to 10:30PM THURSDAY THRU SATURDAY



Handcrafted Cocktails

Bloody Mary / 240 CAL

Smirnoff Vodka, house made Bloody Mary mix \$10.00

Jack Daniel's Lemonade / 240 CAL

Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$10.00

Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$11.00

Noble Paloma / 240 CAL

Casa Noble Reposado Tequila, grapefruit juice, agave nectar, fresh squeezed lime juice, club soda \$12.00

Cucumber Mint Lemonade / 240 CAL

Tito's Handmade Vodka, fresh lemonade, cucumber, mint \$11.00

Manhattan / 240 CAL

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$10.00

Moscow Mule / 148 CAL

Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$12.00

Perfect Rose Old Fashioned / 182 CAL

Four Roses Bourbon, lemon sour, simple syrup, cherry \$12.00



Beers

Craft

Blue Moon \$6.00 / 228 CAL

Goose Island IPA \$7.00 / 240 CAL

Sam Adams \$6.00 / 170 CAL

Leinenkugel Seasonal \$7.00 / 175+ CAL

White Claw Black Cherry \$7.00 / 100 CAL

Import

Corona Extra \$6.00 / 148 CAL

Heineken \$6.00 / 149 CAL

Stella Artois \$6.00 / 150 CAL

Domestic

Bud Light \$6.00 / 192 CAL

Coors Light \$6.00 / 102 CAL

Budweiser \$6.00 / 192 CAL

Coors \$5.00 / 149 CAL

Draft

Local Rotating Drafts \$7.00-9.00 / 125 CAL

Drinks

Coffee \$3.00 / 0 CAL

Tea \$3.00 / 0 CAL

Milk \$3.00 / 150 CAL

Assorted Soft Drinks \$3.00 / 0-160 CAL



Red Wines (116 - 122 CAL per glass)

	GLASS	BOTTLE
Cabernet Sauvignon Kendall-Jackson, CA	\$10.00	\$40.00
Pinot Noir Meomi, CA	\$10.00	\$40.00
Cabernet Sauvignon Canyon Road, CA	\$9.00	\$36.00
Merlot Rodney Strong, CA	\$10.00	\$40.00
Merlot Canyon Road, CA	\$9.00	\$36.00
Red Blend 14 Hands Stampede, WA	\$10.00	\$40.00



White Wines (105 - 125 CAL per glass)

	GLASS	BOTTLE
Chardonnay Kendall-Jackson, CA	\$10.00	\$40.00
Prosecco La Marca, Italy	\$10.00	\$40.00
Chardonnay Canyon Rd, CA	\$9.00	\$36.00
Riesling Chateau St. Michelle, WA	\$9.00	\$36.00
Sauvignon Blanc Matua, New Zealand	\$10.00	\$40.00
Pinot Grigio Danzate, Italy	\$9.00	\$36.00



Holiday Inn

AN IHG® HOTEL