

BEVERAGE MENU

WINE

WHITES

	GLASS	BOTTLE
Pinot Grigio DANZANTE, ITALY	7	18
Chardonnay CANYON ROAD, CALIFORNIA	7	18
Chardonnay KENDALL-JACKSON, CALIFORNIA	8	21
Sauvignon Blanc MATUA, NEW ZEALAND	7	18
Riesling CHATEAU STE. MICHELLE, WASHINGTON	7	18
White Zinfandel BERINGER, CALIFORNIA	7	18

REDS

Pinot Noir MONTEREY VINEYARDS, CALIFORNIA	7	18
Merlot CANYON ROAD, CALIFORNIA	7	18
Merlot RODNEY STRONG, CALIFORNIA	7	18
Cabernet Sauvignon CANYON ROAD, CALIFORNIA	7	18
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	8	21
Red Blend 14 HANDS STAMPEDE, WASHINGTON	7	18

COCKTAIL DRINKS

HOLIDAY INN ICED TEA	9
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
BLOODY MARY	8
Smirnoff vodka and our Bloody Mary mix.	
MANHATTAN	8
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters.	
APPLETINI	8
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
CLASSIC MARTINI	8
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
COSMOPOLITAN	8
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
MOJITO	8
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	
MOSCOW MULE	8
Smirnoff vodka, ginger beer and fresh lime over ice.	

BEER

CRAFT

Blue Moon	6
Goose Island IPA	6
Sam Adams	6
Angry Orchard Cider	6
Leinenkugel Seasonal	6
Fat Tire	6

IMPORTS

Corona Extra	6
Heineken	6
Stella Artois	6
Guinness	7
Modelo Especial	7
Corona Premier	7

DOMESTIC

Bud Light	5
Budweiser	5
Coors Light	5
Miller Lite	5
Michelob Ultra	5
O'Doul's	5

DRAFTS

Bud Light	5
Stella Artois	6
Miller	5
HOP Devil IPA	7

CAFE NICOLE

APPETIZERS

BUFFALO WINGS* 10.00

Flash-crisped and sauce slathered. With carrot and celery sticks. Buffalo, Coca-Cola BBQ or Honey Sriracha. 1590 CAL

CHICKEN STRIPS* 9.00

Tender chicken breast battered and fried to a golden brown. Served with your choice of honey mustard or barbecue sauce and house made pub chips. 980 CAL

FISH TACOS* 14.00

Grilled fish, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 820 CAL

QUESADILLA* 8.00

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL
Add grilled chicken \$1. 1120 CAL

BUFFALO CHICKEN SLIDERS* 10.00

Three bite-sized Buffalo chicken sandwiches with blue cheese, lettuce, tomato and house made pub chips. 1000 CAL

BURGERS & SANDWICHES

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

CLASSIC BURGER* 11.00

8 ozs. of char-broiled Angus, seasoned and topped with your choice of cheese. 680 CAL

BBQ BACON CHEDDAR BURGER* 14.00

8 ozs. of char-broiled Angus, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar. 1380 CAL

BUILD YOUR OWN BURGER* 12.00

8 ozs. of char-broiled Angus topped with your choice of the following toppings, Cheddar, Swiss, or Pepper Jack cheese, grilled onions sautéed mushrooms, jalapeno peppers, Pico de Gallo. Add bacon for an additional \$1. 770+ CAL

TUSCAN CHICKEN SANDWICH* 14.00

Marinated chicken breast, grilled and topped with Provolone, roasted red pepper, crisp greens and sliced tomato. Served on a grilled Ciabatta with pesto mayonnaise. 1140 CAL

BLT CLUB WRAP* 13.00

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1300 CAL

SALADS

CAESAR SALAD* 9.00

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$1. 770 CAL

GRILLED SIRLOIN SALAD* 15.00

Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion. 530 CAL

ENTREES

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

SHRIMP SCAMPI PENNE* 17.00

Penne pasta tossed with garlic, white wine, butter and a touch of lemon. Topped with grilled shrimp, charred tomatoes, shaved Parmesan and served with grilled Ciabatta. 1640 CAL

CITRUS GRILLED SALMON* 17.00

A grilled fillet of salmon finished in a citrus, white wine butter sauce. 610 CAL

SRIRACHA SIRLOIN* 23.00

A center cut, choice Top Sirloin grilled and topped with a Sriracha glaze. 890 CAL

MONTEREY GRILLED CHICKEN* 13.00

Tender grilled chicken breast topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. 550 CAL

DRINKS

COFFEE 0 CAL

TEA 0 CAL

MILK 150 CAL

ASSORTED SOFT DRINKS 0-160 CAL

3

3

3

3

SIDES

FRENCH FRIES 280 CAL

RICE PILAF 210 CAL

PUB CHIPS 540 CAL

SEASONAL VEGETABLES 30 CAL

RED SKIN

MASHED POTATOES 200 CAL

5.00

6.00

5.00

6.00

6.00

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

DESSERTS

BROWNIE SUNDAE 1010 CAL

NY CHEESECAKE 800 CAL

8

8

ROOM SERVICE - Dial Ext:611

18% service charge and applicable sales tax will be added to the price of all items.

Delivery charges \$1

DINNER SERVED

5:00 PM TO 10:00 PM DAILY

 **Holiday Inn**
AN IHG® HOTEL

*Notice: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
FOR PARTIES OF 8 OR MORE, 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL