

COCKTAILS

Passionfruit Martini	\$12
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$12
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$10
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$13
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$13
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$14
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$9.50
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:

Bud Light (192 cal)	\$5
Michelob Ultra (95 cal)	\$6
Yeungling (128 cal)	\$5
IPA (200 cal)	\$5.50

DOMESTIC & IMPORT:

Miller Lite (110 cal)	\$5
Corona (148 cal)	\$6
Heineken 0.0 (Non-alcoholic) (69 cal)	\$6
Stella Artois (150 cal)	\$7

CRAFT:

Sam Adams Seasonal (160+ cal)	\$5
Modello (144 cal)	\$6

Ask your server what's on tap!

WINE

<i>105-125 cal per glass</i>	<i>Glass/Bottle</i>
Chardonnay Silver Gate, CA	\$9/30
Moscato Seven Daughters, Italy	\$9/35
Cabernet Sauvignon Silver Gate, California	\$9/30
Pinot Noir Meomi, CA	\$9/30

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$3
Tea (0 cal)	\$3
Milk (150 cal)	\$2.50
Assorted Soft Drinks (0-160 cal)	\$3

HOURS
RESTAURANT (7DAYS) | BAR
(M-TH) 5:00PM TO 10:00PM
BAR (FRIDAY-SATURDAY) 5:00PM TO

SHARE

Crispy Chicken Wings	\$15
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$14
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos	\$15
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal)	+\$8
Margherita Flatbread	\$12
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad	\$12
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad	\$14
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:

Roasted Chicken (140 cal)	+\$8	Fried Chicken (815 cal)	+\$8
Salmon (350 cal)	+\$11.50		

HANDHELDS

Handhelds served with choice of side

All American Burger	\$15
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	

Plus-Ups:

Double Patty (300 cal)	+\$7	Cheese (90 cal)	+\$2
Bacon (220 cal)	+\$3	Avocado (60 cal)	+\$3

Spicy Chicken Bacon Ranch	\$15
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Non-spicy upon request	

Blackened Shrimp Tacos	\$14
Blackened Shrimp, Fire Roasted Corn, Black Beans, Lime Aioli, Flour Tortilla (615 cal)	

SAVOR

Sweet Soy Salmon*	\$25
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	

Steak & Fries	\$25
8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	

Crispy Half Chicken	\$23
Lightly Breaded Half Chicken, Herb Roasted Sweet Potato, Roasted Broccoli (1140 cal)	

Cheese Ravioli	\$17
Blistered Tomato Bruschetta, Arugula, Lemon Oil (755 cal)	

COMPLEMENT

House Fries (425 cal)	\$3.50
Side Salad (110 cal)	\$5.50
Roasted Broccoli (85 cal)	\$3.50

INDULGE

Blueberry Cheesecake	\$10.50
Crumbled Topping, White Chocolate, Lemon Curd (765 cal)	
Vegetarian Gluten Free	

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. *NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues.

ROOM SERVICE
Dial Ext. 0

DINNER MENU

