HOLIDAY INN GRILL BREAKFAST HOURS MONDAY-FRIDAY 6:00AM TO 11:00AM SATURDAY-SUNDAY 7:00AM TO 12:00PM

# **HOTEL FAVORITES**

InnJoyable BreakfastSTwo eggs, cooked any style, served with breakfastpotatoes and your choice of meat and toast. (870 CAL)	510.50
Tailor Made 3 Egg Omelette Made with your choice of 1 meat (sausage, ham or bacon) 1 cheese (Cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. (640+ CAL)	\$11 ,
Start Fresh Wrap Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. (820 CAL)	\$10
Malted Mini Waffles Waffles served with berries, whipped cream and warm syrup. (1010 CAL)	\$10
Build Your Perfect Breakfast Choose your eggs, meat and a side. Perfect! (560+ CAL)	\$11

# SIDES

Fruit (100 CAL)	\$5
Breakfast Potatoes (290 CAL)	\$4
Bacon (160 CAL)	\$5
Sausage (360 CAL)	\$5
Toast (120 CAL)	\$4

# DRINKS

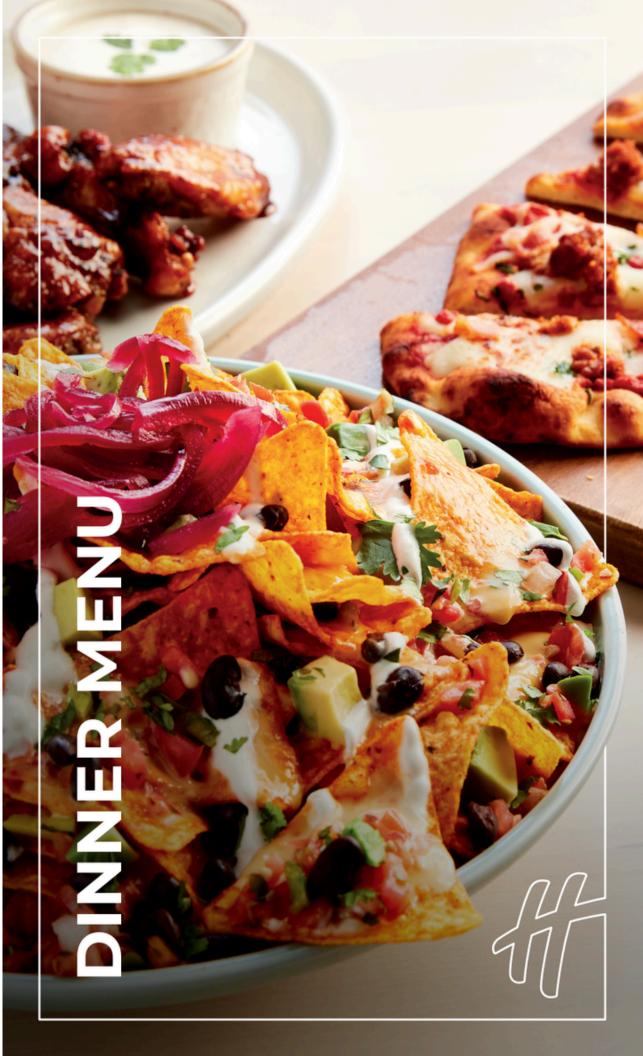
Coffee (0 CAL)	\$3.50
Juice (110-140 CAL)	\$3.50
Tea (O CAL)	\$3.50
Milk (150 CAL)	\$3.50
Assorted Soft Drinks (0-160 CAL)	\$3.50

\*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.

For parties of 6 or more, a 22% gratuity charge will be automatically added to the bill. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.







# COCKTAILS

\$12.50
\$12.50
\$14.50
\$10.50
\$10.50
\$10.50
\$12.50

### BEERS

DRAFT:	
Bud Light (192 cal)	\$4.50
Blue Moon (228 cal)	\$5.50
Dos Equis Mexican Lager (130 cal)	\$5.50
Voodoo Ranger IPA (220 cal)	\$6.50
DOMESTIC & IMPORT:	
Miller Lite (110 cal)	\$4.50
Yuengling Flight (102 cal)	\$4.50
Stella Artois (150 cal)	\$5.50
Modelo Especial (143 cal)	\$5.50
CRAFT:	
Kona Big Wave Golden Ale (132 cal)	\$5.50
Sam Adams Seasonal (160+ cal)	\$5.50

## WINE

105-125 cal per glass	Glass/Bottle
Moscato Seven Daughters, Italy	\$9/28
Josh Cellars Chardonnay California	\$9/28
Josh Cellars Merlot California	\$9/28
Josh Cellars Cabernet Sauvigne California	on \$9/28

# NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$3.50
Tea (0 cal)	\$3.50
Milk (150 cal)	\$3.50
Assorted Soft Drinks (0-160 cal)	\$3.50

# SHARE

Crispy Chicken Wings 🚵 10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	\$15.50
Meat Lovers Flatbread Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	\$14.50
Doritos <sup>™</sup> Nachos <i>■</i> Nacho Cheese Doritos <sup>™</sup> , Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal) Add Roasted Chicken (140 cal) +\$6.50	\$9.50
Margherita Flatbread Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	\$12.50
TOSS	

# 1055

Caesar Salad 🗟 Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	\$12.50
Southwest Salad 🜌 Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	\$13.50
Plus-Uns.	

Plus-Ups:	
Roasted Chicken (140 cal)	+\$6.50
Salmon (350 cal)	+\$8.50
Fried Chicken (815 cal)	+\$6.50

#### SAVOR

#### All American Burger\*

Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)

Served with House-Seasoned Fries

Plus-Ups: Double Patty (300 cal) Bacon (220 cal)	+\$5.50 +\$5.50	Cheese (90 cal) Avocado (60 cal)	+\$3 +\$4.50
picy Chicken Bacon		Bun Bacon	\$15.50
omato, Romaine, Jalape			
erved with House-Seaso	ned Fries	- Non-spicy upon red	uest
weet Soy Salmon* ellow Rice, Roasted Broo	coli, Swee	et Soy Glaze (980 cal)	\$25.50

## COMPLEMENT

House Fries (425 cal) 🜌	\$6.50
Side Salad (110 cal) 🕿 💩	\$6.50
Roasted Broccoli (85 cal) 🕿 🗟	\$6.50

### INDULGE

Blueberry Cheesecake 🜌 Crumbled Topping, White Chocolate, Lemon Curd (765 cal) \$11.50

\$17.50

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\*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. 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.



