

VERDE

BREAKFAST. LUNCH. DINNER.

VERDE

HOURS OF OPERATION

BREAKFAST MONDAY - FRIDAY 6 AM - 11 AM
SATURDAY & SUNDAY 630 AM - 11 AM
SUNDAY BRUNCH 8 AM - 1 PM

LUNCH & DINNER 11 AM - 10 PM DAILY
LATE NIGHT MENU 10 PM - CLOSE

ROOM SERVICE

DIAL EXT 7109
DELIVERY CHARGE / 2
18% GRATUITY CHARGE WILL BE ADDED.

GRATUITY

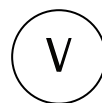
FOR PARTIES OF 8 OR MORE, AN 18%
GRATUITY WILL BE ADDED.

SERVICE CHARGE

A 3% BUSINESS OPERATIONS FEE WILL
BE APPLIED TO ALL TICKETS.



GLUTEN SENSITIVE



VEGETARIAN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, AND SHELLFISH MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WE ARE UNABLE TO GUARANTEE THAT
ALL MENU ITEMS ARE 100% GLUTEN-FREE. THE GREATEST CARE IS TAKEN TO ENSURE NO CROSS-CONTAMINATION OCCURS.

VERDE

B R E A K F A S T

S P E C I A L T I E S

(GS) BUILD YOUR BREAKFAST / 11

Choose your eggs, meat, and a side.

(V) ON THE RUN / 10

One egg cooked to order, an English muffin or toast, and fresh fruit.

BREAKFAST FLATBREAD / 12

Toasted lavash with scrambled eggs, bacon, sausage, peppers, and onions topped with melted cheese and house-made Gouda sauce.

BREAKFAST QUESADILLA / 12

Cajun dusted tortilla filled with scrambled eggs, bacon, chorizo, cheese blend, and our fresh house pico.

(V) START FRESH WRAP / 11

Scrambled egg whites with mushrooms, spinach, onions, and provolone cheese wrapped in a tortilla and served with potatoes or fresh fruit.

SANTE FE MELT / 13

Sliced avocado, spinach, house salsa, pepper jack cheese, turkey, and scrambled eggs between two slices of toasted multi-grain bread. Served with your choice of potatoes or fresh fruit.

BREAKFAST SANDWICH / 11

Toasted croissant with scrambled eggs, cheddar cheese, and your choice of ham, sausage, or bacon. Served with your choice of potatoes or fresh fruit.

INNJOYABLE BREAKFAST / 12

Two eggs cooked any style served with breakfast potatoes, choice of meat, and toast.

G R I D D L E

(V) PANCAKES / 10

Griddled pancakes topped with butter and served with warm maple syrup.

(V) MALTED MINI WAFFLES / 10

Crispy waffles served with berries, whipped cream, and warm syrup.

(V) CINNAMON ROLL FRENCH TOAST / 10

Two jumbo slices of our house-baked cinnamon roll toast dipped in egg batter and grilled to a golden brown. Served with warm maple syrup.

DEUCES WILD / 12

Your choice of cinnamon roll French toast or pancakes. Served with two eggs prepared your way and your choice of breakfast meat.

VERDE

BREAKFAST

HOTEL FAVORITES

SERVED WITH YOUR CHOICE OF BREAKFAST
POTATOES, HASH BROWNS, OR FRESH FRUIT.

BREAKFAST TACOS / 14

Two eggs scrambled with spinach, onions, peppers, and chorizo, layered in grilled tortillas with avocado, house pico, and cheddar cheese.

CHORIZO HASH / 13

Diced breakfast potatoes tossed with spicy chorizo blend, mozzarella, and kale served under two eggs cooked your way. Served with fresh fruit.

BREAKFAST BURRITO / 12

Two eggs scrambled with onions, peppers, bacon, crisp potatoes, and queso stuffed into a warm tortilla.

CHORIZO TOAST / 12

House chorizo blend mixed with shredded mozzarella over a hearty slice of wheat toast and two eggs prepared your way. Served with fresh fruit.

CLASSIC BENEDICT / 15

A timeless classic of two poached eggs and Canadian bacon atop an English muffin and finished with hollandaise sauce.

PHILLY TOAST / 14

House-roasted prime rib grilled to perfection and layered with onions, peppers, and provolone served open-face on wheat toast and two eggs your way. Served with fresh fruit.

CALIFORNIA BENEDICT / 15

A toasted English muffin topped with tomato relish, avocado, poached eggs and finished with hollandaise sauce and a prosciutto crunch.

(V) VEGGIE TOAST / 11

Peppadew peppers, mushrooms, spinach, and caramelized onions over our thick wheat toast with two eggs your way. Served with fresh fruit.

(GS) TAILOR MADE 3 EGG OMELET / 11

(V) Made with your choice of one meat (sausage, ham, bacon), choice of three veggies (peppers, onions, tomatoes, mushrooms, spinach) and cheese. Served with toast.

(V) AVOCADO TOAST / 11

Toasted hearty multigrain bread topped with avocado and eggs your way. Served with fresh fruit.

VERDE

B R E A K F A S T

S K I L L E T S

ALL SKILLETTS ARE SERVED
WITH TWO GRADE-A EGGS
COOKED TO ORDER AND
YOUR CHOICE OF BREAD.

ALL AMERICAN / 13

Grilled hash browns with bits of bacon, sausage, ham, mushrooms, peppers, onions, and cheddar cheese.

(V) VEGETABLE / 12

Onions, peppers, mushrooms, tomatoes, spinach, and broccoli atop hash browns and finished with a cheese blend.

WESTERN / 13

Seasoned ground beef, cheddar cheese, jalapeños, tomatoes, peppers, and onions on top of hash browns. Served with fire-roasted salsa and sour cream.

SOUTHWEST / 13

Grilled chicken, tomatoes, onions, peppers, and spinach on top of hash browns and finished with pepper jack cheese.

COUNTRY FRIED STEAK / 14

Angus beef fritter deep fried to perfection then tossed with onions, peppers, and mushrooms. Served over hash brown potatoes and smothered in country sausage gravy.

VERDE

B R E A K F A S T

S I D E S

Ⓞ BACON / 4

HAM STEAK / 4

SAUSAGE LINK OR PATTY / 4

Ⓞ FRUIT / 4

BAGEL & CREAM CHEESE / 4

Ⓞ YOGURT / 4

WARM BLUEBERRY MUFFIN / 4

SMALL STACK PANCAKES / 4

Ⓞ BREAKFAST POTATOES / 3

TOAST / 3

B E V E R A G E S

JUICE / 4

COFFEE / 2.50

TEA / 2.50

MILK / 3

ASSORTED SOFT DRINKS / 3

MIMOSA / 6

Traditional, grapefruit or cranberry

BLOODY MARY / 10.50

K I D ' S M E N U

MINI MALTED WAFFLES / 6

With bacon.

EGGS / 6

With bacon and toast.

Ⓞ MILK AND CEREAL / 6

With fresh fruit.

Ⓞ FRESH FRUIT / 6

Ⓞ And yogurt.

VERDE

LUNCH & DINNER

STARTERS

(V) CHEESE CURDS / 10

Breaded Wisconsin cheese curds fried golden brown and served with ranch.

(GS) TRUFFLE PARMESAN FRIES / 12

(V) Crinkle French fries tossed with truffle salt, parmesan, parsley, and lemon zest. Served with garlic aioli.

(V) ONION PETALS / 10

Battered onion petals served with chipotle ranch.

TRADITIONAL NACHOS / 14

Tortilla chips, lettuce, tomatoes, jalapeños, black olives, queso, and your choice of ground beef or chicken.

(GS) CHIPS AND DIPS / 10

(V) Our house-fried tortilla chips served with salsa and warm queso.

QUESADILLA / 12

Caramelized onions & peppers, chicken, cheese, and a southwest blend of black beans and corn salsa grilled in a buttery tortilla. Served with salsa and sour cream.

(V) SPINACH & ARTICHOKE DIP / 12

Creamy cheese blend, artichokes, spinach, and roasted garlic. Served with tortilla and naan chips.

CREOLE PARMESAN SHRIMP / 13

A dozen house-seasoned shrimp, sautéed with garlic and finished with a splash of white wine and grated parmesan.

(GS) 6 WINGS / 12
12 WINGS / 18
BONELESS / 10

Your choice of buffalo, BBQ, honey garlic, spicy sweet chili, bourbon, BBQ dry rub, or house-made reaper sauce. Served with celery and your choice of ranch or bleu cheese.

ITALIAN NACHOS / 15

House-fried wonton chips layered with jalapeños, pepperoncini, tomato piquant relish, house gouda sauce, and lettuce. Topped with crispy onions and grilled chicken.

VERDE

LUNCH & DINNER

SALADS

Ⓥ CAESAR / 11

Crisp romaine lettuce, parmesan, tomatoes, and croutons tossed in Caesar dressing.
Chicken / 14 Shrimp / 16

Ⓥ SOUTHWEST / 11

Mixed greens tossed with cheddar and mozzarella cheese, corn salsa, chipotle ranch, and topped with tortilla strips. Chicken / 14 Shrimp / 16

COBB / 15

Crisp greens topped with grilled Cajun chicken, tomatoes, hard-boiled egg, bacon, avocado, and bleu cheese crumbles.

SIDE HOUSE SALAD / 4

SIDE CAESAR SALAD / 4

SOUP CUP / 4 BOWL / 5

PIZZA

CREATE YOUR OWN PIZZA

Create your perfect pizza by selecting your preferred crust, sauce, and three toppings.

CRUST

Small Lavash / 15

Large Lavash / 17

Ⓥ Gluten Sensitive / 16

SAUCE

Traditional

Alfredo

Buffalo

TOPPINGS

Pepperoni

Mushrooms

Pineapple

Canadian bacon

Spinach

Jalepeños

Ⓥ Bacon

Tomatoes

Banana peppers

Beef

Onions

Extra cheese

Spicy sausage

Peppers

Additional toppings / 1

Ⓥ Grilled chicken

Black olives

VERDE

LUNCH & DINNER

SMASHERS

ALL BURGERS ARE SIX OUNCES, SEASONED, AND SMASHED IN-HOUSE. SERVED WITH YOUR CHOICE OF ONE SIDE.

MAKE ANY BURGER A CHICKEN SANDWICH.

GS CLASSIC / 13

Our house-blend beef patty bronzed to perfection and topped with your choice of cheese.

GS BBQ BACON CHEDDAR / 14

Seasoned burger topped with BBQ sauce, crisp bacon, and melted cheddar cheese.

PATTY MELT / 14

Our beef patty topped with caramelized onions, American, and Swiss cheese between grilled marble rye.

GS BLAK'N'BLU / 15

Our Cajun beef patty finished with garlic bleu cheese compound butter and caramelized onions.

TUMBLEWEED / 16

Our classic burger seasoned and topped with tumbleweed onions, Gouda cheese, bacon, and a bourbon sauce.

VERDE

LUNCH & DINNER

SAMMIES & MORE

SERVED WITH
YOUR CHOICE
OF ONE SIDE.

THE DECKER / 14

Smoked turkey, ham, American and Swiss cheese, bacon, lettuce, and tomato served on a croissant.

BUFFALO CHICKEN SANDWICH / 13

Hand-pressed chicken breast fried golden brown, tossed in buffalo sauce and finished with melted provolone.

FRENCH DIP / 14

Our house-sliced beef with melted Swiss cheese nestled inside a parmesan-enrobed baguette.

REUBEN / 14

House-shredded corned beef with thousand island, sauerkraut, and Swiss cheese sandwiched between two slices of marble rye.

PRIME TIME / 16

Our classic prime rib sliced thin and grilled to perfection. Placed atop grilled sourdough and smothered with onions, peppers, and mushrooms.

HOT BEEF / 15

The classic, upgraded. Our delicious beef served between warm sourdough bread, topped with roasted garlic red skin mashed potatoes, and smothered in beef gravy. No additional side with this selection.

WEST COAST TACOS / 16

Grilled shrimp tossed with house slaw in a sweet chili sauce and nestled in warm grilled tortillas. Topped with avocado and drizzled with sriracha mayo.

CHIPOTLE BEEF WRAP / 15

House-shredded beef sautéed with red onions and piquant peppers, mixed with chipotle ranch in a tortilla with lettuce and mozzarella cheese.

CHICKEN BACON RANCH WRAP / 14

Grilled chicken, bacon, lettuce, tomato, cheddar cheese, and ranch wrapped inside a grilled tortilla.

CHISLIC / 17

Eight ounces of USDA Choice top sirloin seasoned with garlic salt.

CHICKEN TENDERS / 16

Breaded chicken tenders fried to a golden brown with your choice of dipping sauce.

VERDE

LUNCH & DINNER

S A U T É

SERVED WITH A GARLIC
BREADSTICK.

ADULT MAC & CHEESE / 15

Pasta tossed in rich Monterey Jack and Gouda cheese with a touch of white wine, sautéed bacon, and toasted parmesan breadcrumbs. Chicken / 17

CAJUN CHICKEN & SAUSAGE / 17

Pasta, tender chicken, andouille sausage, mushrooms, onions, and sweet bell peppers tossed in a rich Cajun crème sauce.

BANG BANG SHRIMP / 17

Shrimp, sun-dried tomatoes, shishito peppers, and red onion sautéed in house red pepper bang bang sauce and served over pasta.

CHICKEN TORTELLINI / 18

Tender chicken with bacon, sun-dried tomatoes, onions and peas tossed with tortellini then finished in a rich crème sauce.

E N T R É E S

SERVED WITH YOUR
CHOICE OF TWO SIDES.

CHICKEN KATSU / 20

Our twist on traditional Chicken Katsu. Hand-breaded chicken breast fried golden brown and topped with a garlic crème sauce.

GS GRILLED STEAK TIPS / 20

Eight ounces of USDA Choice top sirloin grilled with sautéed onions and peppers. Served with a warm bleu cheese sauce.

BLACKENED SALMON / 26

Two salmon filets engulfed in Cajun seasoning, bronzed, and paired with a sweet pea basil pesto.

GS CLASSIC RIBEYE / 36

A twelve-ounce USDA Choice ribeye seasoned and grilled to order.

VERDE

LUNCH & DINNER

SIDES

MASHED POTATOES / 4

ONION PETALS / 4

GS HOUSE SALAD / 4

GS FRENCH FRIES / 4

CUP OF SOUP / 4

TATER TOTS / 4

GS BROCCOLI / 4

ENHANCED SIDES

GS TRUFFLE PARMESAN FRIES / 6

GS SWEET POTATO FRIES / 5

SPINACH SALAD / 5

CAESAR SALAD / 5

GS ASPARAGUS / 5

GOUDA MAC / 5

KID'S MENU

SERVED WITH YOUR
CHOICE FRIES, FRESH
FRUIT, OR VEGGIES.

V GOUDA MAC & CHEESE / 8

GRILLED CHICKEN / 8

CHICKEN FINGERS / 8

V GRILLED CHEESE / 8

CHEESEBURGER / 8

V CHEESE PIZZA / 8

DESSERTS

COOKIE SKILLET / 7

Cookie dough (Chocolate Chunk, Monster, or Snickerdoodle) baked in a cast iron skillet and topped with sweet vanilla bean ice cream and chocolate sauce.

CARROT CAKE / 7

Layers of spiced carrot cake finished with cream cheese frosting, walnuts, and a caramel drizzle.

NEW YORK CHEESECAKE / 7

New York-style cheesecake finished with strawberry topping.

GS FLOURLESS CHOCOLATE CAKE / 8

A gluten-free option.
