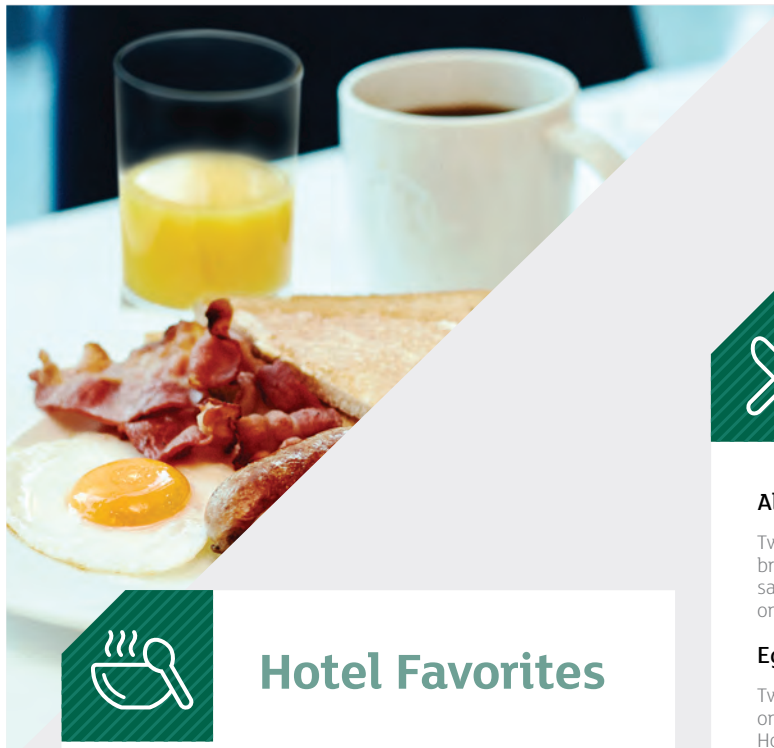




Breakfast Menu

6:00AM to 10:00AM WEEKDAYS / 7:00AM to 11:00AM WEEKENDS


Holiday Inn
AN IHG® HOTEL



302 Bar & Grill

Breakfast Hours 6:00AM to 10:00AM WEEKDAYS
7:00AM to 11:00AM WEEKENDS



Specialities

All-American Skillet / 1010 CAL

Two eggs, cooked any style, served over breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. \$11.00

Eggs Benedict / 900 CAL

Two poached eggs and Canadian bacon on an English muffin topped with Hollandaise sauce. \$11.00
and breakfast potatoes.

Steak and Eggs / 930 CAL

A 5 oz. Top Sirloin, cooked to order, with two eggs prepared any style. \$18.00
with breakfast potatoes.

Texas French Toast / 1205 CAL

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. \$14.00

Veggie Skillet / 850 CAL

Two eggs, cooked any style, broccoli, mushrooms, peppers, onion and tomatoes served with breakfast potatoes and topped with shredded cheddar cheese. \$8.00

Biscuits and Gravy / 860 CAL

Freshly baked biscuit topped with sausage gravy and served with two eggs, cooked any style, and choice of meat. \$10.50

Morning Breakfast Burrito / 1280 CAL

Two scrambled eggs with onion, peppers, bacon, crisp potatoes and shredded cheese wrapped in a warm flour tortilla. \$9.00

Sunrise Sandwich / 840 CAL

One egg, cooked any style, cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. \$9.00

Breakfast BLT / 578 CAL

Bacon, lettuce, tomato and fried egg on wheat bread served with breakfast potatoes. \$9.00



Hotel Favorites

InnJoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$9.00

Tailor Made 3 Egg Omelette / 640+ CAL

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. \$11.00

Start Fresh Wrap / 820 CAL

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$8.50

Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$8.00

Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$10.00

Chicken & Waffles / 1012 CAL

Crispy waffles topped with fried chicken and warm syrup. \$12.50

Sides

Fruit \$4.00 / 100 CAL

Breakfast Potatoes \$3.50 / 290 CAL

Bacon \$4.00 / 160 CAL

Sausage \$4.00 / 360 CAL

Toast \$2.00 / 120 CAL

Turkey Sausage \$4.50 / 160 CAL

Cereal \$4.00 / 120 CAL

Crescent \$3.00 / 100 CAL

Drinks

Coffee INCL / 0 CAL

Juice \$3.50 / 110-140 CAL

Tea INCL / 0 CAL

Milk \$3.00 / 150 CAL

Assorted Soft Drinks \$2.50 / 0-160 CAL

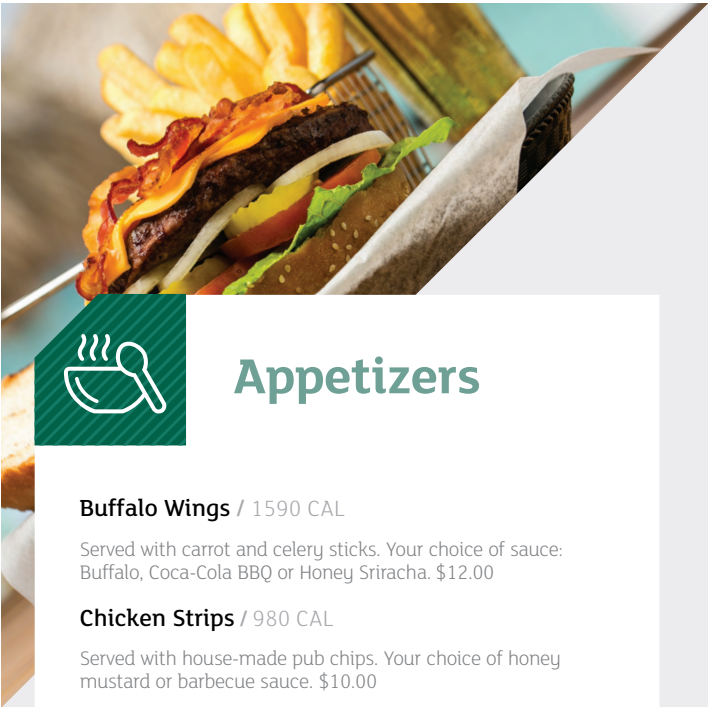
Pick-up Service Dial Ext. 7100

A 18% service 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.

For parties of 6 or more, a 20% 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.





Appetizers

Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$12.00

Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$10.00

Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$8.00
Add Grilled Chicken. \$2.00 / 187 CAL
Add Shrimp or Steak. \$4.00 / 112-286 CAL

Firecracker Shrimp / 850 CAL

Lightly breaded jumbo shrimp tossed in a sweet-and-spicy Asian red chili sauce. \$15.00
served with fries

Fish Tacos / 820 CAL

Grilled fish, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas. \$14.00
Baja style!

Shrimp Tacos / 1220 CAL

Grilled shrimp, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas. \$15.00
Baja style!

Fish & Chips / 840 CAL

Beer battered cod served with malt vinegar, tartar sauce and fries. \$12.00

Spinach & Artichoke Dip / 720 CAL

A creamy blend of cheeses, spinach and artichokes served warm with tortilla chips. \$10.00



Entrees

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

Grilled Salmon / 610 CAL

A grilled fillet of salmon served with rice pilaf and seasonal vegetables. \$17.00

Chicken Alfredo / 1260 CAL

Penne pasta with roasted garlic, mushrooms, charred tomatoes served with garlic bread and side salad. \$15.00
Cajun Shrimp Alfredo - \$17.00

Southern Catfish / 1258 CAL

Crispy fried catfish fillet coated in a seasoned cornmeal crust served with tartar sauce, hush puppies and fries. \$17.00

Sirloin / 890 CAL

A center cut, choice Top Sirloin grilled and served with mashed potatoes and seasonal vegetables. \$26.00

Monterey Grilled Chicken / 550 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$15.00
choice of 2 sides



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. \$12.00

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. \$14.00

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. \$12.00
Add bacon for an additional \$2.00.

BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$13.00

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. \$14.00

Philly Cheesesteak / 760 CAL

Thinly sliced chicken or beef sauteed with bell peppers and onions then covered with melted cheese and served on a hoagie roll. \$13.00



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$9.00
Add Grilled Chicken. \$2.00 / 187 CAL
Add Shrimp or Steak. \$6.00 / 112-286 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$15.00

Chef's Salad / 955 CAL

Hard boiled egg, ham, turkey, shredded cheese, tomatoes, cucumbers on bed of romaine with choice of dressing. \$10.00

Crispy Chicken Salad / 980 CAL

Crispy chicken, hard boiled egg, shredded cheese, tomatoes, onions, cucumbers, croutons on bed of romaine with choice of dressing. \$12.00

Desserts

Brownie Sundae \$4.00 / 1010 CAL

NY Cheesecake \$5.00 / 800 CAL

Ice Cream \$3.50 / 510 CAL

Sides

French Fries \$5.00 / 280 CAL

Red Skin Mashed Potatoes \$6.00 / 200 CAL

Rice Pilaf \$6.00 / 210 CAL

Pub Chips \$5.00 / 540 CAL

Seasonal Vegetables \$6.00 / 30 CAL

Onion Rings \$6.00 / 600 CAL

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Dial Ext. 7100**

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Bar Hours 5:00PM to 10:00PM MONDAY - SATURDAY



Beers

Craft

- Blue Moon** \$5.00 / 228 CAL
- Goose Island IPA** \$5.00 / 240 CAL
- Sam Adams** \$5.00 / 170 CAL
- Leinenkugel Seasonal**
\$5.00 / 175+ CAL
- Sierra Nevada** \$5.00 / 175 CAL
- Fat Tire** \$5.00 / 150 CAL

Import

- Corona Extra** \$5.00 / 148 CAL
- Corona Light** \$5.00 / 99 CAL
- Modelo Especial** \$5.00 / 143 CAL
- Stella Artois** \$5.00 / 150 CAL
- Heineken** \$5.00 / 149 CAL
- Dos Equis** \$5.00 / 130 CAL

Domestic

- Bud Light** \$4.50 / 192 CAL
- Miller Lite** \$4.50 / 110 CAL
- Michelob Ultra** \$4.50 / 128 CAL
- Budweiser** \$4.50 / 192 CAL
- Coors Light** \$4.50 / 102 CAL
- Yuengling Light** \$4.50 / 99 CAL

Draft

- Bud Light** \$4.00 / 192 CAL
- Michelob Ultra** \$4.00 / 95 CAL
- Blue Moon** \$5.00 / 228 CAL
- Dos Equis** \$5.00 / 140 CAL
- Fat Tire** \$5.00 / 150 CAL
- Seasonal** \$5.00 / 150 CAL



Handcrafted Cocktails

- Margarita** / 240 CAL
Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$8.00

Jack Daniel's Lemonade / 240 CAL
Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$8.00

Moscow Mule / 148 CAL
Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$8.00

Bloody Mary / 240 CAL
Smirnoff Vodka, house made Bloody Mary mix \$8.00
- Classic Martini** / 240 CAL
New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist \$8.00

Perfect Rose Old Fashioned / 182 CAL
Four Roses Bourbon, lemon sour, simple syrup, cherry \$10.00

Manhattan / 240 CAL
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$8.00
Maker's Mark for \$4 more.

Long Island Tea / 780 CAL
Tequila, Vodka, Gin, Rum, Triple Sec, Sweet-n-Sour and splash of Coke. \$10.00



White Wines

(105 - 125 CAL per glass)

	GLASS	BOTTLE
Chardonnay Chateau Ste. Michelle, WA	\$7.00	\$30.00
Chardonnay Kendall-Jackson, CA	\$7.00	\$30.00
Pinot Gris J. Vineyards, CA	\$8.00	\$36.00
Pinot Gris La Crema	\$8.00	\$36.00
Sauvignon Blanc Edna Valley	\$7.00	\$30.00
Prosecco La Marca, Italy	\$7.00	\$30.00



Red Wines

(116 - 122 CAL per glass)

	GLASS	BOTTLE
Cabernet Sauvignon Kendall-Jackson, CA	\$8.00	\$36.00
Cabernet Sauvignon Estancia	\$7.00	\$30.00
Pinot Noir J. Vineyards, CA	\$8.00	\$36.00
Pinot Noir Meomi, CA	\$8.00	\$36.00
Merlot Chateau Ste. Michelle, WA	\$8.00	\$36.00
Merlot William Hill, CA	\$7.00	\$30.00

Drinks

- Coffee** INCL / 0 CAL
- Tea** INCL / 0 CAL
- Milk** \$3.00 / 150 CAL
- Assorted Soft Drinks** \$2.50 / 0-160 CAL

