Breakfast Menu

6:30AM to 10:30AM 7 DAYS A WEEK



Bar 700

Breakfast Hours 6:30AM to 10:30AM 7 DAYS A WEEK



Specialities

Sunrise Sandwich / 840 CAL

One egg, cooked any style, cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. \$15.50

All-American Skillet / 1010 CAL

Two eggs, cooked any style, served over breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. \$16.50

Morning Breakfast

Burrito / 1280 CAL

Two scrambled eggs with onion, peppers, bacon, crisp potatoes and shredded cheese wrapped in a warm flour tortilla. \$18.50

BLT Sandwich / 970 CAL

Four Slices of Hickory Smoked Bacon fresh lettuce & tomatoes between toasted white bread. \$16.50

Steak and Eggs / 930 CAL

A 5 oz. Top Sirloin, cooked to order, with two eggs prepared any style. \$18.50

Texas French Toast / 1205 CAL

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. \$12.00

Grits Breakfast Bowl / 486 CAL

Creamy cheese grits topped with cage free fried eggs, bacon lardons, and scallions. \$12.50

Sides Fruit \$6.50 / 100 CAL

Breakfast Potatoes \$5.50 / 290 CAL Bacon \$4.50 / 160 CAL Sausage \$4.50 / 360 CAL Toast \$3.50 / 120 CAL Short Stack of Pancakes \$9.50 / 650 CAL 2 Hash Brown \$4.50 / 667 CAL Extra Egg \$2.50 / 90 CAL

Drinks

Coffee \$3.00 / 0 CAL Juice \$4.00 / 110-140 CAL Tea \$3.00 / 0 CAL Milk \$3.00 / 150 CAL Assorted Soft Drinks \$4.00 / 0-160 CAL



Hotel Favorites

InnJoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$16.50

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. \$18.50

Start Fresh Wrap / 820 CAL

Scrarnbled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$17.50

Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$11.50

Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$17.50

Pick-up Service Dial Ext. 150

A 12% gratuity 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 18% 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.



Bar 700 Dinner Hours 6:30AM to 10:00PM 7 DAYS A WEEK



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

Citrus Grilled Salmon / 610 CAL A fillet of salmon finished in a citrus, white wine butter sauce, \$23.50

Tuscan Chicken Penne / 1570 CAL

Char-broiled chicken, penne pasta, mushrooms and charred tomatoes tossed with a light Parmesan pesto cream and served with ciabatta \$17.50

4-Cheese Pizza / 1550 CAL Rich tomato sauce, mozzarella, cheddar,

provolone and Parmesan cheeses on an oven-baked crust \$15.50

Supreme Pizza / 2140 CAL

Rich tomato sauce, a blend of sausage. pepperoni, onions, green peppers and mozzarella cheese on an oven-baked crust. \$18.50

Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$33.50

Monterey Grilled Chicken / 550 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Montereu Jack cheese, \$18.50

Pepperoni Pizza / 1910 CAL Rich tomato sauce, Pepperoni and mozzarella cheese on an oven-baked crust. \$16.50

Apple Barbecue Pork Chop / 870 CA

8 oz. grilled pork chop served with an apple barbecue sauce. \$22.50

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. \$16.50

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. \$17.50

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, \$18.50 Add bacon for an additional \$2.50.

BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla \$15.50

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. \$17.50

Blue Burger / 1090 CAL 8 oz. char-broiled Angus beef burger, seasoned and topped savory blue

cheese. \$16.50 Mojo Cubano / 923 CAL Smoked mojo pulled pork, shaved ham,

melted Swiss, yellow mustard, and pickles on pressed Cuban bread. \$15.50

Desserts

Brownie Sundae \$9.50 / 1010 CAL NY Cheesecake \$8,50 / 800 CAL Key Lime Pie \$8 50 / 670 CAL Triple Chocolate Cake \$9.50 / 820 CAL

Pick-up Service Dial Ext. 150 A 12% gratuity charge and

applicable sales tax will be added to the price of all items

Sides

French Fries \$4.50 / 280 CAL Red Skin Mashed Potatoes \$4.50 / 200 CAL Rice Pilaf \$4.50 / 210 CAL Pub Chips \$3.50 / 540 CAL Seasonal Vegetables \$4.50 / 30 CAL Side Caesar \$4.50 / 390 CAL Side Salad \$4.50 / 150 CAL

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Appetizers

Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of souce. Buffalo, Coca-Cola BBQ or Honey Sriracha. \$17.50

Chicken Strips / 980 CAL Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$15.50

Ouesadilla / 1000 CAL

Peppers, onlons and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream \$12.50 Add Grilled Chicken. \$4.50 / 187 CAL

Breaded Wings / 1154 CAL

Eight breaded wings deep fried until golden brown Tossed with your choice of BBQ sweet chili or Buffalo sauce. \$17.50

Sliders / 1340 CAL

Three bite-sized burgers topped with crisp bacon and cheddar cheese served with a side of our house-made publiches. \$17.50

Buffalo Chicken Sliders / 1002 CAL

Three bite-sized Buffalo chicken sandwiches topped with blue cheese, lettuce and tomato served with a side of pur house-made pub chips. \$17.50

Chips and Queso / 1064 CAL

House made green chile queso topped with fresh avacado and served with tortilla chips and tornato salsa. \$12.50

Firecracker Shrimp / 850 CAL

Lightly breaded jumbo shrimp tossed in a sweet-and-spicy Asian red chili sauce \$16.50



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and crottons. tossed in Caesar dressing. \$11.50 Add Grilled Chicken, \$4.50 / 187 CAL Add Shrimp or Steak. \$7.50 / 112-286 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue charge tornatoes and red onion tossed with balsamic vinaigrette. \$18.50

Southwest Chopped Salad / 490 CAL

Grilled chicken, mixed greens, roasted corn, avocado, fresh pico de gallo and a blend of cheeses tossed with chipotle ranch dressing \$16.50





Handcrafted Cocktails

Classic Martini / 240 CAL New Arnsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist \$11.00

Margarita / 240 CAL Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$11.00

Bloody Mary / 240 CAL Smirnoff Vodka, house made Bloody Mary mix \$11.00

Mexican Mule / 240 CAL Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice \$11.00

Moscow Mule / 148 CAL

Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$11.00

Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$11.00

Manhattan / 240 CAL Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$12.00

Jack Daniel's Lemonade / 240 CAL Jack Daniel's, orange liqueur, Sprite and fresh lernon. \$11.00

White Wines (105 - 125 CAL Der gloss)

	GLASS	BOTTLE
Pinot Gris J. Vineyards, CA	\$9.00	\$38.00
Sauvignon Blanc Bonterra, CA	\$10.00	\$40.00
Chardonnay William Hill, CA	\$10.00	\$40.00
Chardonnay Canyon Roads	\$7.00	\$32.00
Chardonnay Chateau Ste. Michelle, WA	\$9.00	\$38.00
Chardonnay Kendall-Jackson, CA	\$10.00	\$40.00



Red Wines (116 - 122 CAL per glass)

	GLASS	BOTTLE
Merlot Benzinger, CA	\$9.00	\$30.00
Pinot Noir Meomi, CA	\$9.00	\$38.00
Cabernet Sauvignon William Hill, CA	\$9.00	\$38.00
Cabernet Sauvignon Kendall-Jackson, CA	\$10.00	\$40.00
Pinot Noir Carmel Road, CA	\$9.00	\$38.00
Cabernet Sauvignon Canyon Roads	\$7.00	\$32.00

Drinks

Coffee \$3.00 / 0 CAL Tea \$3.00 / 0 CAL Milk \$3.00 / 150 CAL Assorted Soft Drinks \$4.00 / 0-160 CAL



Craft

Blue Moon \$6.00 / 228 CAL Goose Island IPA \$6.00 / 240 CAL

Beers

Sam Adams Seasonal \$6.00/160+ CAL

Leinenkugel Seasonal \$6 00 / 175 + CAL

White Claw Black Cherry \$5.00/100 CAL

Angry Orchard Cider \$6.00 / 180 CAL

Import

Heineken \$6.00 / 149 CAL Modelo Especial \$6.00 / 143 CAL Stella Artois \$6.00 / 150 CAL Corona Premier \$6.00/90 CAL Heineken 0.0 (Non-alcoholic) \$6.00/69 CAL

Domestic

Coors Light \$5.00 / 102 CAL Budweiser \$5.00 / 192 CAL Miller Lite \$5.00 / 110 CAL O'Doul's \$5.00 / 50 CAL

Draft

Bud Light \$5.00 / 192 CAL

Elusian Space Dust IPA \$6.00/229 CAL

Blue Moon \$6.00 / 228 CAL

Fat Tire \$6.00 / 150 CAL

Golden Road Mango Cart Wheat Ale \$6.00/160 CAL

Michelob Ultra \$5.00 / 8 CAL

Corona Extra \$6.00 / 148 CAL

Bud Light \$5.00 / 192 CAL Michelob Ultra \$5.00 / 128 CAL