

BREAKFAST BUFFET MENU



HOT FOODS

- Thick Cut Bacon
- Cage Free Scrambled Eggs
- Turkey Sausage
- Herb Breakfast Potatoes
- French Toast
- Regional Favorite



FROM THE BAKERY

- Artisanal White, Wheat, and Specialty Bread
- Fresh Baked Muffins, Pastries, and All-Butter Croissants



LIGHT BRIGHTS

- Greek Yogurt
- Quaker Oatmeal and Toppings
- Fresh Cut Melon and Seasonal Berries
- Cereal



BEVERAGES

- Decaf and Regular Coffee
- Milk and Dairy Free Milk Alternative
- Simply Orange Juice
- Water

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	\$9
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$9
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$11
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$11
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$11
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DOMESTIC & IMPORT:

Miller Lite (110 cal)	\$5.50
Michelob Ultra (128 cal)	\$6
Dos Equis (130 cal)	\$6
Modelo Especial/Negra (143 cal)	\$6

CRAFT:

Goose Island IPA (240 cal)	\$7
Shiner Bock (141 cal)	\$6

WINE

105-125 cal per glass	Glass/Bottle
Kendall-Jackson Chardonnay CA	\$11/40
Ecco Domani Pinot Grigio Italy	\$9/32
Kendall-Jackson Cabernet Sauvignon CA	\$10/36
La Crema Pinot Noir CA	\$10/36

NON-ALCOHOLIC BEVERAGES

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

HOURS

7 DAYS A WEEK 5:00PM TO 9:00PM

SHARE

Crispy Chicken Wings 	\$13
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) +\$5	
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)	+\$5
Salmon (350 cal)	+\$7
Fried Chicken (815 cal)	+\$5

SAVOR

All American Burger*	\$15
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
<i>Served with House-Seasoned Fries</i>	

Plus-Ups:

Double Patty (300 cal)	+\$5
Bacon (220 cal)	+\$4

Spicy Chicken Bacon Ranch

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

Served with House-Seasoned Fries – Non-spicy upon request

Sweet Soy Salmon*

Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	\$20
--	------

COMPLEMENT

House Fries (425 cal) 	\$6
Side Salad (110 cal)  	\$6
Roasted Broccoli (85 cal)  	\$6

INDULGE

Blueberry Cheesecake 	\$9
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. A \$3.00 DELIVERY CHARGE, A 30% GRATUITY CHARGE, AND THE APPLICABLE SALES TAX WILL BE ADDED TO THE PRICE OF ALL ITEMS FOR ROOM SERVICE. 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.



RISE & DINE

Visit us for a selection of freshly prepared breakfast favorites served daily.

ROOM SERVICE

Dial Ext. 150

A \$3 delivery charge, a 30% gratuity charge, and applicable sales tax will be added to the price of all items.