

COCKTAILS

Passionfruit Martini	\$13
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$13
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$13
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$11
Jack Daniels Whiskey, Black Cherry Puree, Coca-Cola® (240 cal)	
Old Fashioned	\$13
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$12
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$12
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DOMESTIC & IMPORT:	
Miller Lite (110 cal)	\$6.50
Michelob Ultra (95 cal)	\$7
Stella Artois (150 cal)	\$8
Modelo (143 cal)	\$8
CRAFT:	
Goose Island (240 cal)	\$9
Shiner Bock (141 cal)	\$8

WINE

105-125 cal per glass	Glass/Bottle
Kendall-Jackson Chardonnay	\$12/45
Califorina	
Ecco Domani Pinot Grigio Italy	\$10/38
Kendall-Jackson Cabernet	\$12/45
Sauvignon California	
La Crema Pinot Noir Califorina	\$12/45

NON-ALCOHOLIC BEVERAGES

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

HOURS
MON-FRI 6:00AM TO 9:30AM
SAT-SUN 7:00AM TO 10:00AM

SHARE

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

TOSS

Caesar Salad 	\$12.50
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$14.50
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:	
Roasted Chicken (140 cal)	+\$9.50
Salmon (350 cal)	+\$11.50
Fried Chicken (815 cal)	+\$9.50

SAVOR

All American Burger*	\$17.50
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
Served with House-Seasoned Fries	

Plus-Ups:			
Double Patty (300 cal)	+\$7.50	Cheese (90 cal)	+\$3
Bacon (220 cal)	+\$5.50	Avocado (60 cal)	+\$4.50

Spicy Chicken Bacon Ranch	\$15.50
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Served with House-Seasoned Fries – Non-spicy upon request	
Sweet Soy Salmon*	\$25.50
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	

COMPLEMENT

House Fries (425 cal) 	\$6.50
Side Salad (110 cal)  	\$6.50
Roasted Broccoli (85 cal)  	\$6.50

INDULGE

Blueberry Cheesecake 	\$11.50
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. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. 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 3.00 delivery charge, a 3.00 service charge, a 35% gratuity charge, and applicable sales tax will be added to the price of all items.

A collage of food items including nachos, pizza, wings, and a dip. The nachos are in a white bowl, topped with melted cheese, black olives, diced tomatoes, green onions, and a drizzle of white sauce. The pizza is on a wooden board, showing a thick crust with toppings. The wings are on a white plate, coated in a dark sauce. A small cup of white dip with green herbs is also visible.

DINNER MENU

