



Café Blu

Dinner Hours

5:00PM to 10:00PM 7 DAYS A WEEK



Small Bites

Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$11.00

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. \$9.00
Add Grilled Chicken. \$6.00 / 187 CAL



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$10.00
Add Grilled Chicken. \$6.00 / 187 CAL
Add Shrimp or Steak. \$8.00 / 112-286 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$16.00

Desserts

Brownie Sundae \$7.00 / 1010 CAL

NY Cheesecake \$7.00 / 800 CAL

Sides

French Fries \$6.00 / 280 CAL

Side Salad \$7.00 / 150 CAL



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. \$17.00

Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$25.00

Shrimp Scampi Penne / 1640 CAL

Grilled shrimp and penne pasta tossed with garlic, White wine, Butter, and a Touch of lemon. Topped with charred tomatoes and shaved parmesan. Served with ciabatta bread. \$18.00

Monterey Grilled Chicken / 550 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$14.00



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

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. \$15.00

*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 Hours 4:00PM to 10:00PM 7 DAYS A WEEK



Handcrafted Cocktails

Margarita / 240 CAL

Corazon Blanco Tequila, Cointreau,
fresh-squeezed lime juice \$10.00

Mexican Mule / 240 CAL

Corazon Blanco Tequila, Ginger Beer,
fresh-squeezed lime juice \$9.50

Moscow Mule / 148 CAL

Smirnoff Vodka, ginger beer and fresh lime
over ice in a copper mug, \$9.50

Manhattan / 240 CAL

Jim Beam Kentucky Straight Bourbon
Whiskey, sweet vermouth, Angostura
bitters, \$9.50
Maker's Mark for only \$2.00 more.

Bloody Mary / 240 CAL

Smirnoff Vodka, house made Bloody Mary
mix \$8.50

Jack Daniel's Lemonade / 240 CAL

Jack Daniel's, orange liqueur, Sprite and
fresh lemon, \$9.50

Classic Martini / 240 CAL

New Amsterdam Vodka or New
Amsterdam Gin, splash of Martini & Rossi
Dry Vermouth, olive or lemon twist \$9.50

Melon Ball / 240 CAL

Malibu coconut rum, Midori liqueur,
Pineapple juice, touch of lime juice, \$9.50



Beers

Craft

Blue Moon \$5.00 / 228 CAL

Goose Island IPA \$6.00 / 240 CAL

Sam Adams \$6.00 / 170 CAL

Leinenkugel Seasonal \$6.00 / 175+ CAL

Truly \$6.00 / 100 CAL

Import

Corona Extra \$6.00 / 148 CAL

Stella Artois \$6.00 / 150 CAL

Modelo Especial \$6.00 / 143 CAL



White Wines

(105 - 125 CAL per glass)

	GLASS	BOTTLE
Chardonnay 30 Degrees, CA	\$7.00	\$20.00
Chardonnay Kendall-Jackson, CA	\$9.00	\$25.00
Prosecco La Marca, Italy	\$9.00	\$25.00
Danzante Pinot Grigio CA	\$7.00	\$25.00
Matua Sauvignon Blanc New Zealand	\$7.00	\$25.00
White Zinfandel Beringer, CA	\$6.00	\$20.00

Domestic

Bud Light \$4.50 / 192 CAL

Miller Lite \$5.00 / 110 CAL

Budweiser \$4.50 / 192 CAL

Coors Light \$4.50 / 102 CAL



Red Wines

(116 - 122 CAL per glass)

	GLASS	BOTTLE
Pinot Noir 30 Degrees, CA	\$10.00	\$27.00
Cabernet Sauvignon Kendall-Jackson, CA	\$10.00	\$27.00
Cabernet Canyon Road, CA	\$6.50	\$18.00
Merlot Benzinger, CA	\$7.00	\$25.00
Red Blend Fourteen Hands Stampede, WA	\$7.00	\$25.00
Pinot Noir Monterey Vineyards, CA	\$7.00	\$25.00

Draft

Michelob Ultra \$4.00 / 128 CAL

Avalanche \$4.00 / 110 CAL

Drinks

Coffee \$3.00 / 0 CAL

Tea \$3.00 / 0 CAL

Milk \$3.00 / 150 CAL

Assorted Soft Drinks \$3.50 / 0-160 CAL



Breakfast Menu

6:00AM to 10:00AM 7 DAYS A WEEK



Café Blu

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Hotel Favorites

InnJoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$9.50

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. \$10.50

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. \$9.50

Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$9.00

Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$10.50

Sunrise Sandwich / 840 CAL

Egg any style, Cheddar cheese, Choice of meat, on English Muffins. Served with breakfast potatoes. \$9.50

Sides

Fruit \$5.00 / 100 CAL

Sausage \$5.00 / 360 CAL

Breakfast Potatoes \$4.50 / 290 CAL

Toast \$4.00 / 120 CAL

Bacon \$5.00 / 160 CAL

Drinks

Coffee \$3.00 / 0 CAL

Juice \$3.50 / 110-140 CAL

Tea \$3.00 / 0 CAL

Milk \$3.00 / 150 CAL

Assorted Soft Drinks \$3.50 / 0-160 CAL

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