

H Street Grill

All selections containing eggs are prepared with cage free eggs. Egg whites are also available.

Breakfast Specialties

Sunrise Breakfast*	\$14
Two 'eggs your way', roasted mushrooms, roasted tomatoes, potato cake, choice of breakfast meat	
Eggs Benedict*	\$17
Poached eggs, Canadian bacon, English muffin, hollandaise, breakfast potatoes	
Crab Cake Benedict*	\$19
Crab cakes, poached eggs, spinach, hollandaise, potato cake	
Florentine Benedict* ^V	\$16
Poached eggs, mushrooms, spinach, English muffin, hollandaise, breakfast potatoes	
Smoked Salmon & Crispy Potato Cake*	\$18
Smoked salmon, poached egg, dill shallot yogurt, capers, potato cake	
Biscuits & Gravy*	\$15
Two 'eggs your way', fresh baked biscuit, sausage gravy, choice of breakfast meat	
Morning Flatbread	\$16
Naan, scrambled eggs, bacon, roasted tomatoes, spinach, cheddar, Monterey Jack	
Southwest Chicken Bowl* ^V	\$15
Quinoa, black beans, tomatoes, pulled southwest chicken, smashed avocado, one 'egg your way'	

Griddle

Griddled Banana Bread & Vanilla Sweet Cream ^V	\$15
Banana bread, bananas, brown sugar butter, vanilla sweet cream	
Buttermilk Pancakes ^V	\$12
Tall stack, butter, warm maple syrup <i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$2 each</i>	
Classic Belgian Waffles ^V	\$12
Butter, warm maple syrup <i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$2 each</i>	

Beverages

Simply® Orange Juice	\$5
Coca-Cola® Assorted Chilled Juices	\$5
Coffee or Hot Teas	\$4
Coca-Cola® Fountain Beverages	\$5
Hot Chocolate	\$4
Dairy & Non-Dairy Milks	\$5
Sparkling Water	\$5
Bottled Water	\$4

Handhelds & Toasts

Sandwich Your Way*	\$13
One 'egg your way', choice of breakfast meat, choice of bread, sharp cheddar, breakfast potatoes	
Bacon & Egg Tacos	\$14
Scrambled eggs, bacon, cheddar, Monterey Jack, sour cream, salsa, guacamole, flour tortillas	
Veggie Tacos	\$13
Scrambled eggs, spinach, mushrooms, onions, Monterey Jack, salsa, served in 3 flour tortillas	

Omelets & Scrambles

Build Your Own Omelet ^V	\$14
Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack, choice of side	
Caprese Egg White Omelet ^V	\$14
Egg whites, fresh diced tomatoes, mozzarella, basil, choice of side	
Ham & Swiss Omelet ^V	\$14
Smoked ham, Swiss cheese, mushrooms, green onions, choice of side	

Sides

Selection of Breakfast Meats ^V	\$6
Seasonal Fresh Fruit ^V	\$6
Selection of Cold Cereals	\$6
Potato Cake ^V	\$5
Breakfast Potatoes ^V	\$6
Baked Goods & Pastries ^V	\$3
Sliced 1/2 Avocado ^V	\$2
Steel-Cut Oatmeal ^V	\$8
<i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$2 each</i>	

Cocktails & Zero Proof

Mimosa ^V	\$13
LaMarca Prosecco, Simply® Orange Juice	
Bloody Mary	\$14
Ketel One vodka, house-made bloody mary mix	
Light & Breezy (non-alcoholic)	\$11
Seedlip Grove 42, Fever-Tree Ginger Beer	

*NOTICE: 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.



Gluten Free



Vegetarian



Vegan

For parties of 8 or more, a 18% service charge will be automatically added to the bill. Room Service Available: Press "Room Service" button on your phone to order. All room service orders have a \$4 delivery charge + 18% gratuity automatically added.

Morning

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Small Plates


Bang Bang Cauliflower  	\$12
Roasted cauliflower, honey Sriracha mayo	
Crab Cake Bites with Lemon Remoulade	\$19
Bite-size crab cakes, lemon remoulade	
Grilled Shrimp Tacos	\$16
Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	
Chicken Wings	\$15
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 	\$12
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
White Cheddar Mac & Cheese 	\$10
Aged cheddar, roasted garlic, panko	
Chicken Quesadilla	\$16
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema sub steak +\$3 sub shrimp +\$2	

Handhelds

Served with choice of fries, pub chips, or fresh fruit

Banh Mi Crab Cake Sandwich	\$22
Crab cake, creamy sesame sambal, baguette, sweet ginger, cucumber carrot cilantro slaw	
White BBQ Grilled Chicken Sandwich	\$15
Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll	
Cuban Sandwich	\$16
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
Turkey Club	\$14
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
BBQ Bacon Jack Burger*	\$18
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
Mushroom Swiss Burger*	\$18
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
Classic Cheeseburger*	\$17
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
IMPOSSIBLE® Burger 	\$17
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun	



Salads & Soup

Shrimp Tomato Bisque	\$9
Tomato bisque, grilled shrimp, croutons, goat cheese	
Soup du Jour	\$8
Ask your server for today's offering	
Garden Salad  	\$10
Mixed greens, cucumber, tomato, red onion, choice of dressing	
Grapefruit, Beet & Kale Salad 	\$17
Grapefruit segments, rainbow beets, baby kale-spinach mix, crunchy quinoa, goat cheese, tahini lime dressing	
Caesar Salad	\$12
Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken +\$5 shrimp +\$6 salmon* +\$7 steak* +\$8	

Mains

Sweet Soy Glazed Salmon*	\$29
Sweet soy glazed salmon, kale, quinoa, toasted sesame seeds, cucumber carrot cilantro slaw	
Mediterranean Shrimp Pasta	\$24
Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Roasted Herb Chicken 	\$23
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
New York Strip, 12 oz.* 	\$35
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	

Desserts

Brownie Sundae 	\$10
Warm chocolate brownie, chocolate sauce, vanilla ice cream	
Carrot Cake	\$12
With cream cheese frosting	
Sea Salted Caramel Cheesecake 	\$12
Topped with whipped cream and caramel sauce	

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Evenings

Signature Cocktails

Crowned Jewel Mule \$13

Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice

Margarita \$13

Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup

Espresso Martini \$15

Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer

Knob Creek Rye Old Fashioned \$15

Knob Creek Rye, house-made simple syrup, orange bitters

Bee's Knees \$13

Hendrick's gin, honey, fresh lemon juice

Storm's Brewing \$13

Myers's dark rum, Cointreau, fresh lime juice, Fever-Tree ginger beer

Grapefruit & Rose Spritz \$15

Ketel One Botanical Grapefruit & Rose vodka, muddled grapes and grapefruit, fresh lime juice, Fever-Tree club soda

Bloody Mary - Classic \$14

Hanson of Sonoma Organic vodka, house-made bloody mary mix

Beers & Beyond

DRAFT

Michelob Ultra	ABV 4.2% MO	\$7
Blue Moon Belgian White	ABV 5.4% CO	\$8
Samuel Adams Seasonal	ABV 4.9% MA	\$8
Voodoo Ranger IPA	ABV 7.0% CO	\$8
Stella Artois	ABV 5.2% BEL	\$7

BOTTLED

Bud Light	ABV 4.2% MO	\$7
Miller Lite	ABV 4.2% WI	\$7
Heineken	ABV 5.0% AMS	\$8
Corona Extra	ABV 4.5% MEX	\$8
Lagunitas IPA	ABV 5.7% CA	\$8
Guinness	ABV 4.3% IRL	\$8
Modelo Especial	ABV 4.6% MEX	\$8
Heineken 0.0	ABV 0% AMS	\$7

BEYOND BEER

Angry Orchard Hard Cider	ABV 5.0% NY	\$7
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$7
Twisted Tea	ABV 5.0% OH	\$7


Zero Proof

Light & Breezy (non-alcoholic) \$11
Seedlip Grove 42, Fever-Tree ginger beer, lime


Cucumber Gimlet (non-alcoholic) \$11
Fresh lime juice, muddled fresh cucumber, house-made simple syrup, Fever-Tree club soda

Wines

WHITES 6 oz. | Bottle

S.A. Prum Essence Riesling  \$11 | \$42
Mosel, Germany

Centine Toscana Pinot Grigio  \$12 | \$46
Tuscany, Italy


Emmolo Sauvignon Blanc  \$12 | \$46
Napa/Solano, California

Kim Crawford Sauvignon Blanc  \$14 | \$54
Marlborough, New Zealand

30 Degrees Chardonnay  \$9 | \$34
Monterey, California

Sea Sun Chardonnay by Wagner  \$11 | \$42
California

BUBBLES & ROSÉS

LaMarca Prosecco  \$12 | \$46
Prosecco, Italy

Piper Sonoma Brut NV  \$15 | \$58
Sonoma County, California

Daou Rosé \$16 | \$62
Paso Robles, CA

REDS

Meiomi Pinot Noir \$14 | \$54
California

Murphy-Goode Red Blend \$10 | \$38
California

Decoy by Duckhorn Merlot  \$16 | \$62
California

30 Degrees Cabernet Sauvignon  \$9 | \$34
Paso Robles, California

Josh Cabernet Sauvignon  \$14 | \$54
California

Cocktails & Bar



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Favorites

Grilled Cheese	\$9
Choice of fresh fruit or French fries	
Chicken Fingers	\$9
Choice of sauce with fresh fruit or French fries	
Mac & Cheese	\$9
Side of fresh fruit	
Cheese Pizza	\$9
Side of a fresh fruit	

Kids Menu

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Favorites

Two Eggs	\$9
Served 'your way' with choice of bacon or sausage	
Pancakes	\$8
Fluffy buttermilk pancakes with choice of bacon or sausage	
French Toast	\$8
Griddled golden brown with choice of bacon or sausage	
Oatmeal	\$7
Topped with brown sugar and raisins	
Fruit & Yogurt	\$8
Fresh seasonal fruit and vanilla yogurt with granola	
Cold Cereal	\$7
Fresh seasonal fruit or sliced bananas	

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