

NEXT

SMALL PLATES

- CURED MEATS & CHEESES** 10.50/16.75
 artisanal selection of meats and cheeses, served with olives, dijon mustard and toasted baguette
- STEAK & STOUT SLIDERS*** 13.75
 with melted gouda, stout-braised onions and a side of house pub chips
- PROSCIUTTO MARGHERITA FLATBREAD** 12.75
 with roasted tomatoes, fresh mozzarella and pesto
- BUFFALO PEPPER GARLIC CHICKEN WINGS** 10.50
 tossed in a buffalo pepper garlic sauce; served with blue cheese slaw
- SPINACH & ROASTED ARTICHOKE DIP** 10.50
 served with toasted crostini
- CHICKEN QUESADILLA** 9.50
 stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream
- WHITE CHEDDAR MAC & CHEESE** 7.75
 aged white cheddar topped with panko breadcrumbs

HANDHELDS

- TURKEY CLUB** 12.75
 bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese
- CHIPOTLE CHICKEN SANDWICH** 13.75
 melted cheddar cheese, bacon and chipotle aioli on a brioche bun
- CUBAN SANDWICH** 12.75
 sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf
- GRILLED STEAK WRAP*** 14.50
 with black beans, roasted red peppers, cilantro and monterey jack cheese

Original Recipes FROM SCRATCH MAINS

Made Fresh PER ORDER

- CENTER-CUT TOP SIRLOIN, 10 OZ.*** GF 24.50
 with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables
- CHARBROILED RIBEYE, 12 OZ.*** GF 32.50
 with garlic mashed potatoes and grilled vegetables
- MEDITERRANEAN SHRIMP PASTA** 18.50
 jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream
- SALMON WITH KALE & MUSHROOMS*** GF 20.50
 with sautéed kale and crimini mushrooms
- TUSCAN FLORENTINE CHICKEN** 17.50
 pesto-marinated chicken breast on top of grilled vegetable orzo

BURGERS

- GRUYERE & SHROOM BURGER*** 13.50
 gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli
- BLACK RUM BACON JACK BURGER*** 13.75
 monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce
- THE HOUSE BURGER*** 11.25
 choice of cheese and housemade burger sauce
- VEGGIE BURGER** 10.50
 Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

** SERVED WITH FRENCH FRIES OR PUB CHIPS

SALADS

ADD A PROTEIN TO ANY SALAD*
 Shrimp +7.00 / Salmon +7.50 / Chicken +6.00

- COBB SALAD** GF 14.50
 dried grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette
- ROASTED BEET SALAD** GF 12.50
 mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette
- CAESAR SALAD** 11.50
 romaine, shaved parmesan cheese and croutons, tossed in caesar dressing
- QUINOA & BABY GREENS SALAD** GF 10.75
 feta cheese, olives, cucumbers, tomatoes, celery and lemon citronelle dressing

SOUP

- SOUP DU JOUR** 5.50
 ASK YOUR SERVER FOR TODAY'S OFFERING

INDICATES LIGHTER FAIRE GF INDICATES GLUTEN FREE ITEM
 *Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

TRY OUR SIGNATURE MULES

CROWNED JEWEL 10.00
Ketel One, ginger beer, cranberry juice,
blood orange bitters and fresh lime juice



MEXICAN MULE 9.00
Avion Silver, ginger beer and fresh lime juice

KENTUCKY MULE 9.00
Bulleit, ginger beer and fresh lime juice

MOSCOW MULE 9.00
Ketel One, ginger beer and fresh lime juice

** Served in Copper Mugs **

CLASSIC COCKTAILS

BEE'S KNEES _____ 8.50
Hendrick's, honey and fresh lime juice served up

COSMOPOLITAN _____ 10.00
Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice

MARGARITA _____ 10.00
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

PIMM'S CUP _____ 8.50
Pimm's No. 1, ginger ale, cucumber and fresh mint

BOURBON OLD FASHIONED _____ 9.00
Knob Creek, housemade simple syrup and orange bitters

MINT JULEP _____ 10.00
Woodford Reserve, housemade simple syrup and mint leaves

CUBAN MOJITO _____ 9.00
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

WINES

WHITE

CHARDONNAY - HOQUE, WA _____ 14.00/48.00
PINOT GRIGIO - DANZANTE, Italy _____ 12.00/42.00
CHARDONNAY - HESS SELECT, CA _____ 10.00/35.00
MOSCATO - BELLA SERA, Italy _____ 10.00/35.00
SAUVIGNON BLANC - WHITEHAVEN, New Zealand _____ 12.00/42.00
PROSECCO - VILLA SANDI IL FRESCO, Italy _____ 14.00/48.00
BRUT SPARKLING - CHANDON, CA _____ 12.00/40.00
WHITE ZINFANDEL - BERINGER, CA _____ 9.00/34.00

RED

MERLOT - HOQUE, WA _____ 14.00/48.00
CABERNET SAUVIGNON - HOQUE, WA _____ 14.00/48.00
CABERNET SAUVIGNON - WILLIAM HILL, CA _____ 10.00/35.00
PINOT NOIR - FRANCIS FORD COPPOLA, CA _____ 10.00/35.00
PINOT NOIR - MACMURRAY ESTATE, CA _____ 12.00/42.00
RED BLEND - SHANNON RIDGE, CA _____ 10.00/35.00
ZINFANDEL - SIN ZIN, CA _____ 10.00/35.00
MALBEC - DOMAINE BOUSQUET, Argentina _____ 10.00/35.00

FOR PARTIES OF 6 OR MORE, A 18% GRATUITY WILL BE
AUTOMATICALLY ADDED TO THE BILL

ROOM SERVICE

Press Room Service button on your phone to order All
Room Service orders have a \$3.00 delivery charge + 22%
service charge automatically added

BEERS

DRAFT

BUD LIGHT _____ 6.00
BLUE MOON _____ 7.00
SWEETWATER 420 _____ 7.00
LAUGHING SKULL _____ 7.25

BOTTLE

BUDWEISER _____ 6.00
BUD LIGHT _____ 6.00
MICHELLOB ULTRA _____ 6.00
MILLER LITE _____ 6.00
COORS LIGHT _____ 6.00
YUENGLING _____ 6.00
CORONA EXTRA _____ 7.25
CORONA LIGHT _____ 7.25
SAMUEL ADAMS BOSTON LAGER _____ 7.25
HEINEKEN _____ 7.25
ANGRY ORCHARD _____ 7.25
STELLA ARTOIS _____ 7.25
DOS EQUIS _____ 7.25
AMSTEL LIGHT _____ 7.25
GUINNESS _____ 7.25

ASK ABOUT OUR SEASONAL OFFERINGS