

SIP AND SAVOR - COCKTAILS AND EATS

SMALL PLATES

- CURED MEATS & CHEESES** _____ 9.00/14.00
 artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette
- STEAK & STOUT SLIDERS*** _____ 12.00
 with melted gouda, stout-braised onions and a side of house pub chips
- PROSCIUTTO MARGHERITA FLATBREAD** _____ 10.00
 with roasted tomatoes, fresh mozzarella and pesto
- BUFFALO PEPPER GARLIC CHICKEN WINGS** _____ 9.00
 tossed in a buffalo pepper garlic sauce; served with blue cheese slaw
- SPINACH & ROASTED ARTICHOKE DIP** _____ 8.00
 served with toasted crostini
- CHICKEN QUESADILLA** _____ 9.00
 stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream
- WHITE CHEDDAR MAC & CHEESE** _____ 7.50
 aged white cheddar topped with panko breadcrumbs

HANDHELDS



- TURKEY CLUB** 12.00
 bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese
- CHIPOTLE CHICKEN SANDWICH** 10.00
 melted cheddar cheese, bacon and chipotle aioli on a brioche bun
- MUST TRY** **CUBAN SANDWICH** 12.00
 sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf
- GRILLED STEAK WRAP*** 12.00
 with black beans, roasted red peppers, cilantro and monterey jack cheese

*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***

BURGERS

- GRUYÈRE & SHROOM BURGER** 12.00
 gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli
- MUST TRY** **BLACK RUM BACON JACK BURGER*** 12.00
 monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce
- THE HOUSE BURGER*** 10.00
 choice of cheese and housemade burger sauce
- VEGGIE BURGER** 10.00
 Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***

Original Recipes FROM SCRATCH

MAINS

Made Fresh PER ORDER

- CENTER-CUT TOP SIRLOIN, 10 OZ.*** GF _____ 22.00
 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 _____ 24.00
 with garlic mashed potatoes and grilled vegetables
- MEDITERRANEAN SHRIMP PASTA** _____ 17.00
 jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream
- SALMON WITH KALE & MUSHROOMS*** GF _____ 19.00
 with sautéed kale and crimini mushrooms
- TUSCAN FLORENTINE CHICKEN** _____ 15.00
 pesto-marinated chicken breast on top of grilled vegetable orzo

SALADS

ADD A PROTEIN TO ANY SALAD*
 Shrimp +5.00 / Salmon +5.00 / Chicken +3.00

- COBB SALAD** GF _____ 12.00
 diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette
- ROASTED BEET SALAD** GF _____ 9.00
 mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette
- CAESAR SALAD** _____ 9.00
 romaine, shaved parmesan cheese and croutons, tossed in caesar dressing
- QUINOA & BABY GREENS SALAD** GF _____ 10.00
 feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

SOUP

SOUP DU JOUR 5.00

*** ASK YOUR SERVER FOR TODAY'S OFFERING ***

***** INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM *****

Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, and 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
Avión 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 8.00
Hendrick's, honey and fresh lime juice served up

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

MARGARITA 9.00
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

PIMM'S CUP 8.00
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 9.00
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 - HOGUE. WA 7.00/26.00
- PINOT GRIGIO - DANZANTE. Italy 7.00/26.00
- SAUVIGNON BLANC - MURPHY-GOODE "THE FUME". Nort 8.00/30.00
- RIESLING - CARMEL ROAD. Monterey, CA 8.00/30.00
- CHARDONNAY - KENDALL-JACKSON "VINTNERS RESERVE". 10.00/39.00
- PROSECCO - VILLA SANDI IL FRESCO. Italy 10.00/38.00
- BRUT SPARKLING - CHANDON. CA /50.00
- WHITE ZINFANDEL - BERINGER. CA 7.00/26.00

RED

- MERLOT - HOGUE. WA 7.00/26.00
- CABERNET SAUVIGNON - HOGUE. WA 7.00/26.00
- PINOT NOIR - LA CREMA "MONTEREY". Monterey, CA 9.00/36.00
- RED BLEND - MURPHY-GOODE. California 9.00/36.00
- CABERNET SAUVIGNON - SILVER PALM. California 11.00/42.00

FOR PARTIES OF 6 OR MORE, A 20% 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 20% gratuity automatically
added

BEERS

DRAFT

- BUD LIGHT 5.00
- BLUE MOON 6.00
- STELLA ARTOIS 6.00
- GOOSE ISLAND ROTATING 6.00
- ROTATING IPA 6.00
- ROTATING LOCAL 6.00

BOTTLE

- BUD LIGHT 4.50
- BUDWEISER 4.50
- COORS LIGHT 4.50
- MILLER LITE 4.50
- MICHELOB ULTRA 4.50
- SAMUEL ADAMS BOSTON LAGER 5.50
- CORONA EXTRA 5.50
- CORONA LIGHT 5.50
- HEINEKEN 5.50
- SEASONAL CIDER 5.50

ASK ABOUT OUR SEASONAL OFFERINGS