

SOLEIL BISTRO

APPETIZERS

BUFFALO WINGS * 11

Flash-crisped and sauce slathered. With carrot and celery sticks. Buffalo, Coca-Cola BBQ or Honey Sriracha. 1590 CAL

CHICKEN STRIPS 10

Tender chicken breast battered and fried to a golden brown. Served with your choice of honey mustard or barbecue sauce and house made pub chips. 980 CAL

FISH TACOS * 16

Grilled fish, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 820 CAL

QUESADILLA * 9

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$2. 1120 CAL

SLIDERS * 11

Three mini burgers topped with crisp bacon, Cheddar cheese and a side of our house made pub chips. 1340 CAL

RIBEYE SLIDERS * 11.5

Three mini sliders of shaved ribeye sauteed with mushrooms, onion, provolone cheese and a side of our pub chips. 900 CAL

SPINACH & ARTICHOKE DIP 10

A creamy blend of cheeses, spinach and artichokes served warm with crisp tortilla chips. 720 CAL

PUB CHIPS 7

Thin slices of potatoes fried until crispy, lightly seasoned and served with spicy ketchup. 1370 CAL

CHEESE BOARD 11.5

Trio of artisan cheeses, candied walnuts, fruit garnish and served with crackers. 900 CAL

BURGERS & SANDWICHES

All of our burgers are served with lettuce, tomato, red onion and your choice of one side.

CLASSIC BURGER *12

8 ozs. of char-broiled Angus, seasoned and topped with your choice of cheese. 680 CAL

BBQ BACON CHEDDAR BURGER *16

8 ozs. of char-broiled Angus, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar. 1380 CAL

BUILD YOUR OWN BURGER *14

8 ozs. of char-broiled Angus topped with your choice of the following toppings, Cheddar, Swiss, or Pepper Jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers, Pico de Gallo. Add bacon for an additional \$1.5. 770+ CAL

TUSCAN CHICKEN SANDWICH.....15

Marinated chicken breast, grilled and topped with Provolone, roasted red pepper, crisp greens and sliced tomato. Served on a grilled Ciabatta with pesto mayonnaise. 1140 CAL

BLT CLUB WRAP *15

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1300 CAL

GRILLED SALMON BLT*.....17

A maple-glazed salmon fillet, seasoned and served on a grilled Ciabatta roll with Dijon mustard, thick cut bacon, lettuce and tomato. 1100 CAL

SALADS

CAESAR SALAD.....10

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 650 CAL Add grilled chicken \$3. 770 CAL Add steak \$6. 955 CAL

GRILLED SIRLOIN SALAD *17

Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion and served with grilled Ciabatta. 530 CAL

SOUTHWEST CHOPPED SALAD.....16

Mixed greens, grilled chicken breast, roasted corn, avocado, house made Pico de Gallo and a blend of cheeses tossed with chipotle ranch dressing and served with grilled Ciabatta. 1010 CAL

COBB SALAD.....14

Mixed greens, grilled chicken, bacon, tomato, cucumber, red onion, chopped egg, crumbled blue cheese. 670 CAL

ENTREES

Most of our Entrees are served with your choice of two sides; Pasta dishes are served with side salad.

CITRUS GRILLED SALMON*.....18

A grilled fillet of salmon finished in a citrus, white wine butter sauce. 610 CAL

MONTEREY GRILLED CHICKEN.....14

Tender grilled chicken breast topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. 550 CAL

SRIRACHA SIRLOIN*.....25

A center cut, choice Top Sirloin grilled and topped with a Sriracha glaze. 890 CAL

FISH & CHIPS*.....17

Flaky beer battered cod, fried to a golden brown with our house made pub chips and creamy cole slaw. 720 CAL

CHIPOTLE CHICKEN PENNE PASTA.....15

A Southwestern penne pasta with chicken, chipotle cream sauce with onion and peppers. Served with grilled Ciabatta. 1100 CAL

GARDEN PENNE PASTA.....12

Sautéed garden vegetables and penne pasta tossed with roasted red peppers and pesto. Topped with shaved Parmesan and served with grilled Ciabatta. 960 CAL Add grilled chicken \$3. 1080 CAL

BRANDY GLAZED PORK CHOP*.....18

Grilled pork chop with an apple brandy reduction and your choice of two sides. 1370 CAL

PEPPERONI PIZZA.....12

Marinara, mozzarella and pepperoni. 1210 CAL

DRINKS

COFFEE	0 CAL	2.5
TEA	0 CAL	2.5
MILK	150 CAL	2.5
ASSORTED SOFT DRINKS	0-160 CAL	2.5

DESSERTS

NY CHEESECAKE	800 CAL	5
BROWNIE SUNDAE	1010 CAL	8

SIDES

FRENCH FRIES	280 CAL	6
RICE PILAF	210 CAL	7
PUB CHIPS	540 CAL	6
SEASONAL VEGETABLES	30 CAL	7
RED SKIN MASHED POTATOES	200 CAL	7

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

➔ ROOM SERVICE - Dial Ext: 600

20% service charge and applicable sales tax will be added to the price of all items.

DINNER SERVED
5 PM - 11 PM DAILY

 **Holiday Inn**
AN IHG® HOTEL

*Notice: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE

WHITES

Pinot Grigio
DANZANTE, ITALY

GLASS 8.5 BOTTLE 28

Chardonnay
CANYON ROAD, CALIFORNIA

7.5 24

Chardonnay
KENDALL-JACKSON,
CALIFORNIA

9 30

Sauvignon Blanc
MATUA, NEW ZEALAND

9 30

Riesling
CHATEAU STE. MICHELLE,
WASHINGTON

9 30

White Zinfandel
BERINGER, CALIFORNIA

7.5 24

REDS

Pinot Noir
MONTEREY VINEYARDS,
CALIFORNIA

9 30

Merlot
CANYON ROAD, CALIFORNIA

7.5 24

Merlot
RODNEY STRONG, CALIFORNIA

9 30

Cabernet Sauvignon
CANYON ROAD, CALIFORNIA

7.5 24

Cabernet Sauvignon
KENDALL-JACKSON,
CALIFORNIA

11 36

Red Blend
14 HANDS STAMPEDE,
WASHINGTON

9 30

COCKTAIL DRINKS

CLASSIC MARTINI.....9
Smirnoff vodka or Beefeater gin, a splash of M & R dry
vermouth - olive or lemon twist.

APPLETINI.....10
Absolut Citron, DeKuyper Sour Apple Pucker, orange
liqueur and fresh lemon sour mix.

COSMOPOLITAN.....10
Absolut Citron vodka, Cointreau, cranberry and fresh
lime juice.

BLOODY MARY.....9
Smirnoff vodka and our zippy Bloody Mary mix.

MOSCOW MULE.....9.5
Smirnoff vodka, ginger beer and fresh lime over ice.

MEXICAN MULE.....9.5
Sauza Blue Agave Tequila, ginger beer and fresh lime
over ice.

ROCKIN' RITA.....9.5
Sauza Blue Agave Tequila and Cointreau orange liqueur
shaken with fresh-squeezed lime juice.

MANHATTAN.....9
Jim Beam Kentucky Straight Bourbon Whiskey, sweet
vermouth, Angostura bitters.
Maker's Mark \$1.5 more.

BEER

CRAFT

Blue Moon 5.5

Goose Island
IPA 5.5

Sam Adams 5.5

Sam Adams
Seasonal 5.5

Leinenkugel
Seasonal 5.5

ACE Seasonal
Cider 6

IMPORTS

Corona Extra 5.5

Heineken 5.5

Stella Artois 5.5

Modelo
Especial 5.5

DOMESTIC

Bud Light 5.5

Budweiser 4.5

Coors Light 4.5

Miller Lite 4.5

Michelob Ultra 5.5

O'Doul's 4.5

DRAFTS

Bud Light 5.5

Four Peaks
Kiltlifter 6

San Tan
Seasonal Draft 6

Local Seasonal
Drafts 6