CURED MEATS & CHEESES
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette

STEAK & STOUT SLIDERS*
with melted gouda, stout-braised onions and a side of house pub chips

PROSCIUTTO MARGHERITA FLATBREAD
with roasted tomatoes, fresh mozzarella and pesto

BUFFALO PEPPER GARLIC CHICKEN WINGS
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw

SPINACH & ROASTED ARTICHOKE DIP
served with toasted crostini

CHICKEN QUESADILLA
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream

WHITE CHEDDAR MAC & CHEESE
aged white cheddar topped with panko breadcrumbs

STEAK CENTER-CUT TOP SIRLOIN, 10 OZ.*
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.*
with garlic mashed potatoes and grilled vegetables

MEDITERRANEAN SHRIMP PASTA
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream

SALMON WITH KALE & MUSHROOMS
with sautéed kale and crimini mushrooms

TUSCAN FLORENTINE CHICKEN
pesto-marinated chicken breast on top of sautéed orzo and served with grilled vegetables

COBB SALAD
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

ROASTED BEET SALAD
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

CAESAR SALAD
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

QUINOA & BABY GREENS SALAD
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

TURKEY CLUB
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese

CHIPOTLE CHICKEN SANDWICH
melted cheddar cheese, bacon and chipotle aioli on a brioche bun

CUBAN SANDWICH
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf

GRILLED STEAK WRAP* with black beans, roasted red peppers, cilantro and monterey jack cheese

HAMBURGER GRUYÈRE & SHROOM BURGER* gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli

BLACK RUM BACON JACK BURGER* monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce

THE HOUSE BURGER* choice of cheese and housemade burger sauce

VEGGIE BURGER
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

TURKEY CLUB
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese

CHIPOTLE CHICKEN SANDWICH
melted cheddar cheese, bacon and chipotle aioli on a brioche bun

CUBAN SANDWICH
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf

GRILLED STEAK WRAP* with black beans, roasted red peppers, cilantro and monterey jack cheese

SALADS
ADD A PROTEIN TO ANY SALAD*
Shrimp $7.00 / Salmon $8.00 / Chicken $5.00

TURKEY CLUB 16.00
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese

CHIPOTLE CHICKEN SANDWICH 18.00
melted cheddar cheese, bacon and chipotle aioli on a brioche bun

CUBAN SANDWICH 18.00
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf

GRILLED STEAK WRAP* 19.00
with black beans, roasted red peppers, cilantro and monterey jack cheese

All raw or partially cooked ingredients are potentially hazardous and may cause a foodborne illness. Indicates Gluten Free* we are not Certified Gluten Free*
**TRY OUR SIGNATURE MULES**

**CROWNED JEWEL** 16.50
Ketel One, ginger beer, cranberry juice, blood orange bitters and fresh lime juice

**MEXICAN MULE** 14.00
Avión Silver, ginger beer and fresh lime juice

**KENTUCKY MULE** 14.00
Bulleit, ginger beer and fresh lime juice

**MOSCOW MULE** 14.00
Ketel One, ginger beer and fresh lime juice

* Served in Copper Mugs *

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**CLASSIC COCKTAILS**

**BEE’S KNEES** 15.50
Hendrick’s, honey and fresh lime juice served up

**COSMOPOLITAN** 14.00
Ketel Citroen, Cointreau, fresh lime juice and splash of cranberry juice

**MARGARITA** 14.50
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

**PIMM’S CUP** 13.50
Pimm’s No. 1, ginger ale, cucumber and fresh mint

**BOURBON OLD FASHIONED** 14.00
Knob Creek, housemade simple syrup and orange bitters

**MINT JULEP** 14.00
Woodford Reserve, housemade simple syrup and mint leaves

**CUBAN MOJITO** 13.50
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

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**WINES**

**WHITE**

- CHARDONNAY - HOGUE, WA 12.00/42.00
- PINOT GRIGIO - DANZANTE, Italy 12.00/42.00
- CHARDONNAY - KJ JACKSON ESTATE, CA 10.00/42.00
- CHARDONNAY - CHATEAU ST JEAN, CA 11.00/44.00
- CHARDONNAY - CHATEAU STE MICHELLE, WA 12.00/45.00
- PROSECCO - VILLA SANDI IL FRESCO, Italy 11.00/38.00
- BRUT SPARKLING - CHANDON, CA 13.00/45.00
- WHITE ZINFANDEL - BERINGER, CA 11.00/38.00

**RED**

- MERLOT - HOGUE, WA 12.00/42.00
- CABERNET SAUVIGNON - HOGUE, WA 12.00/42.00
- CABERNET SAUVIGNON - LOUIS M MARTINI, CA 11.00/45.00
- CABERNET SAUVIGNON - ROBERT MONDAVI, CA 12.00/48.00
- MERLOT - DECOCY, CA 11.00/45.00
- MERLOT - MATANZAS CREEK, CA 12.00/48.00
- PINOT NOIR - MEUNDI, CA 11.00/45.00
- PINOT NOIR - BELLS GLOS LAS ALTUAS, CA 12.00/48.00

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**BEERS**

**DRAFT**

- BUD LIGHT 6.75
- BLUE MOON 7.25
- STELLA ARTOIS 8.00
- SAMUEL ADAMS BOSTON LAGER 7.25
- STELLA ARTOIS 8.00
- ANCHOR STEAM 12.00
- BABY DADDY 12.00
- SHOCK TOP 12.00

**BOTTLE**

- ANGRY ORCHARD 8.00
- BLUE MOON 7.25
- BUD LIGHT 6.75
- MODELLO 7.00
- BUD LIGHT 6.75
- BUDWEISER 7.00
- COORS LIGHT 7.00
- HEINEKEN 8.00
- MILLER LITE 7.00
- O’DOULS 7.00
- STELLA ARTOIS 8.00
- SAMUEL ADAMS SEASONAL 7.25

*ASK ABOUT OUR SEASONAL OFFERINGS*

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**ROOM SERVICE**

Press Room Service button on your phone to order All Room Service orders have a $2.00 delivery charge + 21% gratuity automatically added

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