

Iron Triangle Bar & Grill

APPS & SMALL BITES

PRETZEL BITES **	7.00
The perfect blend of soft, warm dough and a crisp, golden-brown crust. Served with our rich and creamy Beer Cheese is a decadent blend of sharp cheddar cheese and craft beer, creating a robust and flavorful dip.	
CHIPS & SALSA **	7.00
Crispy tortilla chips served with a flavorful and zesty salsa.	
Add Guac \$1	
CHEESE CURDS	10.00
These bite-sized pieces of premium cheese are lightly battered and fried to golden perfection, delivering a crispy exterior with a gooey, melty center. Served with a side of tangy marinara or zesty ranch for dipping	
QUESADILLA *	11.00
Experience a culinary fiesta with our Quesadilla Including a variety of cheeses, bell pepper and onion. Served with guac.	
Add Chicken \$2	
CAPRESE SALAD *	11.00
Ripe, juicy tomatoes layered with creamy mozzarella cheese and fresh basil leaves. Drizzled with a rich balsamic glaze and a splash of extra virgin olive oil, then lightly seasoned with sea salt and cracked black pepper	
FISH TACOS	15.00
Crispy beer-battered fish, topped with fresh lettuce and tomatoes, and a creamy chipotle mayo sauce, all nestled in warm flour tortillas	
CHICKEN TENDERS	15.00
Crispy and golden-brown chicken tenders served with barbeque sauce or ranch.	
CHICKEN WINGS	15.00
7 Breaded chicken wings, made in your choice of flavor: Buffalo, BBQ, Sweet Thai Chili or Lemon Pepper	

VEGAN ITEMS

*Vegetarian **Vegan Option Throughout Menu	
GARDEN WRAP	14.00
Lettuce, tomato, red onion, and cucumber all rolled up in a flour tortilla, drizzled with chipotle sauce	
MUSHROOM GOUDA BURGER	16.00
Plant based patty with mushrooms, and grilled onions, mayo on a soft brioche bun	
GOUDA GUAC BURGER	18.00
Plant based patty with creamy guacamole, fresh lettuce, ripe tomatoes, and red onions	

FLATS

CHEESE LOVER'S FLATBREAD *	10.00
Indulge in a symphony of cheesy delight with our Cheese Lovers' Flatbread.	
MARGHERTIA FLATBREAD *	12.00
Perfect blend of fresh mozzarella, ripe tomatoes, and aromatic basil leaves. Finished with a drizzle of extra virgin olive oil and a sprinkle of sea salt	
PEPPERONI FLATBREAD	14.00
A mouthwatering flatbread adorned with savory pepperoni slices and gooey cheese.	
BARBEQUE CHICKEN FLATBREAD	16.00
Grilled chicken generously drizzled with smokey barbeque sauce and red onion nestled atop a golden-brown flatbread	

ENTREES

Served with choice of 1 side	
DELUXE GRILLED CHEESE SANDWICH *	11.00
Enjoy an array of cheeses melted to perfection between perfectly grilled sourdough bread.	
Add Bacon \$2	
BLT	13.00
Crispy bacon, fresh lettuce, and ripe tomatoes are stacked high on toasted sourdough bread, creating the perfect balance of textures and flavors. Slathered with a generous spread of creamy mayo.	
GRILLED CHICKEN PESTO SANDWICH	17.00
Tender, marinated chicken breast grilled to perfection and topped with fresh mozzarella, juicy tomatoes, and crisp arugula. All nestled between two slices of toasted ciabatta bread and finished with a generous spread of basil pesto	
MUSHROOM SWISS BURGER	17.00
Ground beef patty topped with sauteed mushrooms, Swiss cheese, onion and mayonnaise in a soft brioche bun. This classic has a rich and savory flavor combination.	
BACON GUACAMOLE BURGER	18.00
Grilled beef patty topped with crispy bacon, creamy guacamole, fresh lettuce, ripe tomatoes, and red onions. All served on a toasted brioche bun	

SIDES

House Salad *	Sweet Potato Fries **
Caesar Salad *	Roasted Rosemary Potatoes **
French Fries **	Tobasco Cauliflower **

Iron Triangle Bar & Grill

SWEETS

SCOOP OF ICE CREAM W/TOPPING	5.00
CHURRO SUNDAE	7.00
CHOCOLATE CHIP COOKIE & ICE CREAM	9.00

DRAFT BEER

COORS LIGHT	5.00
MICHELOB ULTRA	5.00
STELLA ARTOIS	6.00
DOS EQUIS XX	6.00
PACIFICO	7.00
805 BLONDE ALE	7.00
KONA BIG WAVE	7.00
MODELO ESPECIAL	8.00
BLUE MOON BELGIAN WHITE	8.00
HAZY LITTLE THINGS IPA	8.00
SPACE DUST IPA	8.00

BOTTLED BEER

BUD LIGHT PLATINUM SELTZER	4.00
BUDWEISER	5.00
BUD LIGHT	5.00
KARL STRAUS RED TROLLEY IRISH RED ALE	6.00
SHOCK TOP	6.00
MANGO CART	6.00

WINE

PINOT NOIR	9.00
SAUVIGNON BLANC	9.00
CHARDONNAY	12.00
CABERNET SUVIGNON	12.00

Fairfield/TownePlace Suites by Marriott Barstow
2551 Mercantile Way, Barstow, CA 92311 +1 760.307.5300

COCKTAILS

All cocktails priced as single well liquor	
WHITE RUSSIAN	9.00
Vodka, smooth coffee liqueur, and a splash of velvety cream.	
BLOODY MARY	11.00
Vodka, tomato juice, lemon juice, worcestershire, hot sauce garnished with fresh lime and olives	
MOSCOW MULE	11.00
Vodka, ginger beer, simple syrup garnished with lime	
MARGARITA	11.00
Tequila, triple sec, agave néctar garnished with lime	
MANHATTAN	11.00
Smooth rye whiskey, sweet vermouth, and a dash of aromatic bitters	
WHISKEY SOUR	11.00
Smooth bourbon whiskey, fresh lemon juice, and a touch of simple syrup	
GIN & TONIC	11.00
Gin and tonic water over ice garnished with a slice of crisp lime	
VODKA TONIC	
Vodka and tonic water over ice garnished with a wedge of fresh lime	
PALOMA	
Tequila, fresh grapefruit juice, a splash of lime, and a hint of sweetness from agave nectar served over ice in a Tajin-rimmed glass	
COLLINS	12.00
Gin, freshly squeezed lemon juice, simple syrup, and a splash of soda water	
OLD FASHIONED	13.00
Bourbon whiskey, a hint of sugar, aromatic bitters, and a twist of citrus	
MOJITO	
Rum, fresh lime juice, mint leaves, sugar, and a splash of soda water	
COSMOPOLITAN	13.00
Vodka, triple sec, cranberry juice, and a splash of fresh lime juice	
LONG ISLAND ICED TEA	16.00
Vodka, rum, gin, tequila, triple sec, fresh lemon juice, and a splash of pepsi	

HAPPY HOUR DAILY 4PM-6PM