

BITES

CHIPS & DIP TRIO | 14

housemade avocado dip,
fire-roasted salsa, warm queso,
served with house-fried tortilla chips

ROASTED RED PEPPER HUMMUS | 12

fresh garden veggies & pita

BLACK & BLUE HOUSEMADE CHIPS | 12

blackening spice, blue cheese,
bacon, scallions

CHILLED SHRIMP CEVICHE* | 16

cilantro, passion fruit marinade, red onions,
yuca chips, pickled habaneros

HAND-BATTERED FRESH CHICKEN TENDERS | 16

served with housemade potato chips or fries,
choice of: Falls signature sauce, bbq, honey mustard or ranch

SALADS

GREEK | 14

kalera mixed greens, grape tomatoes,
cucumber, kalamata olives, feta,
pepperoncini, roasted red pepper,
lemon vinaigrette

HYCUBE GARDEN | 14

applewood-smoked bacon,
grape tomatoes, queso fresco,
cucumber, pickled onion, shredded carrot,
green goddess dressing

CAESAR | 13

romaine, parmesan, croutons, caesar dressing

ADD: grilled chicken | 7 grilled market fish | 10 chilled shrimp | 12

SANDWICHES & WRAPS

served with housemade potato chips, fries or salad

FALLS SIGNATURE BURGER* | 18

pickle aioli, chipotle gouda,
caramelized onion, lto

MARRIOTT CHEESEBURGER* | 18

smoked bacon, cheddar, lto

GUAVA BBQ CHICKEN SANDWICH | 17

cilantro purple cabbage slaw,
queso fresco, crispy onions

GRILLED FISH SANDWICH | 19

arugula, tomato, chipotle tartar

BLACKENED TURKEY BLT WRAP | 18

green goddess dressing, bacon,
tomato, lettuce

NASHVILLE HOT CHICKEN WRAP | 18

cabbage slaw, house pickles,
nashville hot sauce

BOWLS

MARINATED AHI TUNA* | 18

edamame, shredded carrot, sliced cucumber, radish, red cabbage,
wasabi aioli, scallions, steamed white rice

CHICKEN BULGOGI | 17

pickled carrot & daikon radish, kimchi,
toasted sesame seeds, scallions,
cilantro, steamed white rice

FALLS BRAZILIAN AÇAÍ BOWL | 15

açaí sorbet, strawberries, blueberries,
granola, shredded coconut, honey

VEGGIE BOWL | 16

edamame, shredded carrot,
sliced cucumber, radish, red cabbage,
scallions, sweet soy glaze, marinated tofu,
steamed white rice

FALLS FRUIT BOWL | 12

assortment of seasonal fruit, mint syrup

TACOS

served with tortilla chips

TINGA CHICKEN | 16

pickled onion, cilantro, queso fresco,
pineapple pico de gallo

VEGAN CHORIZO | 15

mushroom, chickpeas, red onion,
cilantro, avocado aioli

BARBACOA BEEF | 16

radish, onion, cilantro, poblano aioli

KIDS' | 12

ages 12 or younger
served with french fries and a cookie

CHEESEBURGER

CRUSTLESS PB & J

CHICKEN TENDERS

HOT DOG

DESSERT

ICE CREAM NOVELTIES | 5

ask your server for daily offerings

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of foodborne illness.

AN AUTOMATIC 18% GRATUITY IS INCLUDED ON ALL CHECKS FOR YOUR CONVENIENCE.
CREDIT CARD OR ROOM CHARGE ONLY.

SPECIALTY COCKTAILS

BEACH BELLINI | 15

tito's handmade vodka, peach schnapps,
peach purée, la marca prosecco

SUNSET SANGRIA | 14

vino pinot grigio, peach schnapps,
triple sec, pineapple, orange,
strawberry purée

HAIR OF THE DOG | 14

smirnoff spicy tamarind vodka,
grapefruit, fresh lime

VIVA LA VITA | 16

casamigos blanco tequila, aperol,
blood orange purée, fresh lime, tajín rim

SUMMER DAZE | 15

absolut vanilla vodka, orange,
vanilla syrup, fresh lime

OUT OF OFFICE | 15

goslings black seal spiced rum,
giffard orgeat, banane du brésil,
fresh lime, pineapple

AT FIRST BLUSH | 16

nolet's silver dry gin, st-germain,
fresh lime, coconut water, mango purée

CASTAWAY COOLER | 15

flor de caña 4 year rum, malibu, lime,
mango purée, piña colada

TROPICAL HEAT MARGARITA | 16

don julio blanco tequila, cointreau, fresh lime, fresh jalapeño

FROZEN COCKTAILS

COWABUNGA COOLER | 16

malibu, peach schnapps,
blue curaçao, piña colada

BOURBON BANANA COLADA | 16

jim beam bourbon, banane du brésil,
piña colada, banana purée

CLASSIC FROZEN | 15

choice of: piña colada, strawberry daiquiri, miami vice,
banana, lemonade, peach, mango

ADD A FLOAT | 4

plantation overproof artisanal rum or grand marnier

BEER LIST

DRAFT 16 OZ | 20 OZ

SEASONAL SELECTIONS AVAILABLE

domestic 9 | 11

craft/imported 10 | 12

CRAFT CAN

single 9 | bucket 42

JAI ALAI IPA

ANGRY ORCHARD HARD CIDER

WHITE CLAW BLACK CHERRY

HARD SELTZER

HIGH NOON PEACH HARD SELTZER

DOMESTIC CAN

single 7.5 | bucket 35

BUD LIGHT

MICHELOB ULTRA

COORS LIGHT

MILLER LITE

IMPORTED CAN

single 8.5 | bucket 40

CORONA

CORONA LIGHT

MODELO ESPECIAL

WINE BY THE GLASS

PROSECCO, LA MARCA, ITALY | 12

ROSÉ, THREE THIEVES, CALIFORNIA | 12

PINOT GRIGIO, CASASMITH VINO, WASHINGTON | 11

SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND | 12

CHARDONNAY, JOEL GOTT, CALIFORNIA | 14

PINOT NOIR, JOEL GOTT, CALIFORNIA | 14

CABERNET SAUVIGNON, JOEL GOTT, CALIFORNIA | 14

WINE BY THE BOTTLE

MOËT & CHANDON IMPÉRIAL BRUT, ÉPERNAY, FRANCE | 115

SCHRAMSBURG, BLANC DE BLANC, SONOMA | 80

VEUVE CLICQUOT YELLOW LABEL BRUT, REIMS, FRANCE | 125

VEUVE CLICQUOT ROSÉ, REIMS, FRANCE | 135

AN AUTOMATIC 18% GRATUITY IS INCLUDED ON ALL CHECKS FOR YOUR CONVENIENCE.
CREDIT CARD OR ROOM CHARGE ONLY.