In-Room Dining All Day Menu

\$5 delivery fee and 20% gratuity will be applied to final bill

Beverage Selections

Coke | Diet Coke | Sprite \$3.75 Iced Tea \$3.75 Coffee | Decaf \$3.5 Arnold Palmer \$3.75

Salads

Seasonal Salad \$25

mixed greens, shaved truffle cheese, fricassee mushrooms, pine nuts, purple sweet potato crisps, sweet potato flakes with champagne vinaigrette

Grilled Baby Romaine \$16

gem lettuce, caesar dressing, parmesan crisp, croutons,
baby tomatoes, grilled pink lemon
add protein
grilled chicken \$8 | sautéed shrimp \$10 | salmon \$11

Eats

House Made Chips and Dips \$15

served with roasted tomato salsa and fresh guacamole

Short-Rib Quesadilla \$18

cheddar crusted tortilla, serrano pico de gallo, chipotle aioli

Poke Bowl \$21

ahi tuna, sriracha aioli, edamame, avocado, scallions, cucumber, wakame, togarashi tempura, sushi rice, fried lotus root

Tofu Bowl \$21

tofu, sriracha aioli, edamame, avocado, scallions, cucumber, wakame, togarashi tempura, sushi rice, fried lotus root

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Cheese and Charcuterie Board \$25

assorted cheese, cured meats, honey comb, almonds, and crackers

Truffle Gouda Sliders \$23

wagyu beef, truffle gouda cheese, caramelized onions, sautéed mushrooms, arugula, and horseradish aioli

Ramen \$25

miso/mushroom broth, ramen noodles, fresno chilies, corn, scallions, bock choy, egg, Nueskes pork belly

Kid's Eats

Burger and Fries \$13

Grilled Cheese and Fries \$13

Popcorn Chicken and Fries \$13

Kraft Mac n' Cheese \$13

Pasta w/ Marinara \$13

Sweets

Crème Brulee \$15

Warm Chocolate Cake \$15

ice cream, berries, almond crunch

Bread Pudding \$15

vanilla crème anglaise

Exotic Fruit Plate \$25

variety of seasonal & exotic fruits

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Drinks & Libations

Bubbles

Domaine St. Michelle Brut, Sparkling, Columbia Valley \$12

Domaine Chandon Brut, Sparkling, California, 187ml \$16

Domaine Chandon Rose, Sparkling, California, 187ml \$16

Moët & Chandon Imperial Brut, Champagne 187ml \$37

White Wines

Calposaldo Pinot Grigio, Italy \$13

Brancott Sauvignon Blanc. New Zealand \$13

Canyon Road Chardonnay, California \$12

Sonoma Cutrer Chardonnay, Sonoma \$18

Charles and Charles Rosé, Columbia Valley \$14

Red Wines

A by Acacia Pinot Noir, Carneros \$14

La Crema Pinot Noir, Monterey \$17

Chateau St. Jean Merlot, Sonoma \$14

Spellbound Petite Syrah, California \$13

Ravenswood Zinfandel, Sonoma \$14

Gascón Malbec, Argentina \$13

Josh by Joseph Carr Cabernet Sauvignon, Sonoma \$14

Rodney Strong Cabernet Sauvignon, Sonoma \$17

Austin Hope Cabernet Sauvignon, Paso Robles \$20

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Signature Cocktails \$17

Orangeflower Fizz

Tito's vodka | St. Germaine elderflower La Marca Prosecco | orange bitters

Gin Lane

Botanist gin | St. Germaine elderflower fresh lime & grapefruit

Rosé Martini

Hangar one rosé vodka | Giffard's pamplemousse fresh lemon juice | grapefruit bitters

Irish "IPA" Fizz

Jamison Irish whiskey | honey simple syrup | lemon juice | Left Coast Trestles

Red Tide Sangria

x-rated fusion | red wine triple sec| pineapple juice | orange

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Beers & Seltzers

Domestic | \$7

Bud Light

Budweiser

Michelob Ultra

Coors Light

Miller Light

Import | \$8

Corona Extra

Corona Light

Heineken

Modelo Especial

Stella Artois

Topo Chico Hard Seltzer| \$8

Tangy Lemon Lime

Exotic Pineapple

Strawberry Guava

Tropical Mango

Craft | \$8

Ballast Point Grapefruit Sculpin IPA

Left Coast Trestles IPA

Odell Mountain Standard IPA

Blue Moon Belgian Wheat

Zero Proof

Fruit Smoothie | \$8

Any combination of banana, strawberry, pineapple, coconut, mango, peach

NOjito| \$12

fresh lime juice | mint | club soda