

Sparkling Wine

J. ROGET

sparkling wine, NY 8 / 32

CHANDON

sparkling wine, CA 45

RUFFINO

prosecco, Italy 45

White Wine

STONEBARN

white zinfandel, CA 9 / 36

SAINT M

riesling, WA, 12 / 48

CHATEAU ST. MICHELLE

sauvignon blanc, WA, 10 / 40

KIM CRAWFORD

sauvignon blanc, marlborough, New Zealand, 12 / 48

PLACIDO

pinot grigio, NY, 9 / 36

BOLLINI

pinot grigio, Italy, 11 / 44

TWO VINES

chardonnay, CA, 9 / 36

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Red Wine

MARK WEST

pinot noir, CA, 11 / 44

DELOACH

pinot noir, CA, 13 / 52

GLASS MOUNTAIN

merlot, CA, 9 / 36

TWO VINES

cabernet sauvignon, CA, 9 / 36

BOTTLE

FAMILLE PERRIN RESERVE

cotes du rhone, rhone, France, 62

MURPHY GOODE

red blend, CA, 42

Craft Beer

STELLA ARTOIS, BELGIAN PILS, LEUVEN BELGIUM, ABV 5.2%

medium, refreshing, world's best saaz hops 8

805, BLONDE ALE, PASO ROBLES CA, ABV 4.7%

light floral hops, clean malty and sweet 9

HANGAR 24, ORANGE WHEAT, REDLANDS CA, ABV 4.6%

Fresh oranges, burst of sweet citrus, tangy zest 9

GOOSE ISLAND IPA, CHICAGO IL, ABV 5.9%

light hoops american IPA, smooth clean finish 10

Beer

BOTTLE 6

Bud Light

Budweiser

Coors Light

Michelob Ultra

BOTTLE 7

Corona

Heineken

Guinness Pub Draft

Sam Adams Boston

Blue Moon

St. Pauli NA

Stone IPA

Small Plate - Paired

ROASTED PARMESAN CAULIFLOWER

roasted garlic, parsley, olive oil, sea salt 5

suggested pairing: GOOSE ISLAND IPA or LUCKY COUNTRY, SHIRAZ

ANGUS BEEF SLIDERS

fried onions, sambal aioli 6

suggested pairing: STONE IPA or KIM CRAWFORD, SAUVIGNON BLANC

CHICKEN LETTUCE WRAP

ponzu marinated, carrots, garlic, ginger 5

suggested pairing: SAINT ARCHER WHITE ALE or BERINGER, MERLOT

CAJUN CHICKEN KABOBS

tomato, onion, red bell peppers, green bell pepper 5

suggested pairing: ELYSIAN IPA or SAINT M, RIESLING

GRILLED SHRIMP TACO

corn tortilla, mango pico de gallo, sriracha aioli 4

suggested pairing: 805 AMBER ALE or BRAZIN, OLD VINE ZINFANDEL

PESTO VEGGIE FLAT BREAD

spinach, mushroom, roasted tomatoes, red onions, goat cheese 6

suggested pairing: ELYSIAN IPA or LUCKY COUNTRY, SHIRAZ

FIRE ROASTED GARLIC POTATOES

topped with parmissiano reggiano 6

suggested pairing: STONE IPA or TRAPICHE "BROQUEL", MALBEC

PANCETTA SCALLOPS

roasted tomatoes, balsamic glaze 7

suggested pairing: HANGAR 24 or CHATEAU ST. MICHELLE, SAUVIGNON BLANC

Traditional

ASIAGO CHEESE BREAD

asiago cheese and garlic spread, baguette 5

CRISPY CALAMARI

semolina flour dusted, spicy marinara, lemon aioli 12

NACHOS

corn tortilla chips, nacho cheese, pico de gallo, guacamole,
jalapenos, sour cream 9
with grilled chicken 11

FRIED EGG GARLIC CHEESE FRIES

queso fresco, parmesan, herb aioli 9

QUESADILLA ROLL

flour tortilla, portobello mushrooms, fresh spinach, mozzarella, black samba lemon aioli
10.50 with chicken 12.50

POWER SALAD

spinach, kale, quinoa, beets, carrots, garbanzo, beans, sliced apple, feta cheese, pecan 14
with grilled chicken 16
with grilled salmon 19

CALIFORNIA COBB SALAD

grilled chicken, roma tomatoes, applewood bacon, hass avocado, egg, crumbled blue
cheese, served with your choice of dressing 14.50

SOLEIL CLUB SANDWICH

turkey, bacon, avocado, lettuce, tomato, swiss cheese, sourdough 11.50

STEAK PANINI

thinly sliced rib-eye steak, balsamic glazed onions, roasted red peppers, mushrooms and
fontina cheese served on foccacia 14

FALAFEL PITA

lettuce, tomato, onion, cucumber, feta, tzatziki 12

CARNE ASADA TACOS

onion, cilantro, lime, salsa verde 10

Burger

CHARLIE'S

½ lb. angus burger, green leaf lettuce, vine ripe tomato, sweet onion, choice of cheese

13

BACON AND BLUE

½ blackened angus burger, bleu cheese, bacon, green leaf lettuce, vine ripe tomato, sweet onion 15

TRIPLE FLAME

½ lb. angus burger, fresh fried serrano, pepper jack cheese, sambal aioli, green leaf lettuce, vine ripe tomato, sweet onion 15

PEPPER CRUSTED

½ lb. black pepper crusted angus burger, tabasco fried onions, green peppercorn aioli, green leaf lettuce, vine ripe tomato, sweet onion 15

FRIED EGG

½ lb. angus burger, fried egg, green leaf lettuce, vine ripe tomato, sweet onion 15

*substitute angus beef patty with turkey patty on any burger for no additional charge

Wings

ORIGINAL HOT 10

LEMON PEPPER 10

PARMESAN GARLIC 12

HICKORY SMOKED BBQ 10

Before placing your order, please inform your server if a person in your party has food allergy.

* Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness

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Pizza

MOZZARELLA CHEESE

traditional cheese pizza 8 (7 inch), 14 (12 inch)

THE WORKS

choose up to five toppings 10.50 (7 inch), 16 (12 inch)

TOPPINGS OF YOUR CHOICE

pepperoni
italian sausage
bacon
ham
tomatoes
black olives
green pepper
mushrooms
onions
pineapple
jalapenos
mozzarella cheese
feta cheese

EACH ADDITIONAL TOPPINGS

1.50 (7 inch), 2 (12 inch)

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Sheraton Selects™

	GLASS	BOTTLE	750ML
Sparkling Wine			
NICOLAS FEUILLATTE, BRUT, "RESERVE"			29
CHAMPAGNE FRANCE, NV 187ML 90 PTS WINE SPECTATOR			
MOET & CHANDON, BRUT, "IMPERIAL"			32
CHAMPAGNE FRANCE, NV 187ML 92 PTS WINE SPECTATOR			

White Wine

SAINT M, RIESLING		11	44
PFALZ GERMANY, 2012 87 PTS WINE SPECTATOR			
KIM CRAWFORD, SAUVIGNON BLANC	12	48	
MARLBOROUGH, NEW ZEALAND, 2013 87 PTS WINE SPECTATOR			
SEVEN FALLS, CHARDONNAY	11	44	
WAHLUKE SLOPE, WASHINGTON, 2012 89 PTS WINE SPECTATOR			

Red Wine

DELOACH, PINOT NOIR	13	52	
CALIFORNIA, 2014 87 PTS WINE SPECTATOR			
TRAPICHE "BROQUEL," MALBEC	12	48	
MENDOZA, ARGENTINA, 2011 90 PTS WINE SPECTATOR			
THE LUCKY COUNTRY, SHIRAZ	10	40	
ADELAIDE, SOUTH AUSTRALIA, 2011 86 PTS			