Guacamole, crispy onion $12

**Tacos**

- **Cast Iron Butter Burger:** lettuce, tomato, aged white cheddar, secret sauce, kettle chips $15
- **Grilled Cheese Sliders:** herb roasted tomato, crispy bacon $12
- **Warm Pretzels & Beer Cheese:** four cheese blend with green chili’s & PBR $12
- **Meatball Sliders:** classic marinara, fresh mozzarella, basil pesto $12
- **BBQ Chicken Sliders:** havarti, guacamole, crispy onion $12

### Cocktails

- **Manhattan:** sazerac rye whiskey, beach plum liqueur, vermouth, bittersman’s aromatic bitters $12
- **Prickly Pear Margarita:** altos platos tequila, prickly pear liqueur, agave, lime, oj, lemon $12
- **Bubbly Bee’s Knees:** aviation gin, crème de mure, honey-lemonade topped with champagne $12
- **Passionately Speaking:** espolon tequila, el silencio mescal, passion fruit puree, lime $12
- **Signature Old Fashioned:** buffalo trace bourbon, house made demerara, black walnut bitters $12
- **Aperol Spritz:** Aperol, blood orange puree, sage agave, bitters $12
- **Bubbly Bee’s Knees:** lemonade topped with champagne $12
- **Blood Orange Mule:** house made demerara, black walnut bitters $12
- **Signature Old Fashioned:** mescal, passion fruit puree, lime $12
- **Passionately Speaking:** espresso tequila, el silencio mescal, passion fruit puree, lime $12
- **Aperol Spritz:** Aperol, blood orange puree, sage agave, bitters $12

### Wines by the Glass

**WHITE**

- **Gigliana:** prosecco, Veneto, Italy
  - B $38 G $10 (6oz) $14 (9oz)
- **La Spinetta:** moscato d’asti d.o.c.g., 2018, Italy
  - B $35 G $13 (6oz) $18 (9oz)
- **Richter Estate:** riesling, mosel, 2018, Germany
  - B $40 G $10 (6oz) $14 (9oz)
- **Knock on Wood:** chardonnay, yamhill-carlton, 2015, Oregon
  - B $52 G $13 (6oz) $18 (9oz)
- **Taillb Kali-Hart:** chardonnay, monterey, 2016, California
  - B $46 G $12 (6oz) $16 (9oz)
- **Whitehaven:** sauvignon blanc, malborough, 2018, New Zealand
  - B $48 G $11 (6oz) $15 (9oz)
- **Hunt & Harvest:** sauvignon blanc, Napa Valley, 2017, California
  - B $48 G $10 (6oz) $14 (9oz)
- **Fantine:** pinot grigio, friuli grave, 2017, Italy
  - B $35 G $9 (6oz) $12 (9oz)

**RED**

- **Salem Wine Co:** pinot noir, eola-amity hills, 2017, Oregon
  - B $58 G $16 (6oz) $20 (9oz)
- **J. Vineyards:** pinot noir, Russian river valley, 2016, California
  - B $54 G $13 (6oz) $16 (9oz)
- **Sebastiani:** cabernet sauvignon, Sonoma county, 2016, California
  - B $58 G $10 (6oz) $14 (9oz)
- **In Sheep’s Clothing:** cabernet sauvignon, Columbia Valley, 2016, Washington
  - B $46 G $12 (6oz) $16 (9oz)
- **Diamandes:** cabernet sauvignon, Napa Valley, 2017, California
  - B $48 G $10 (6oz) $14 (9oz)
- **Knock on Wood:** merlot, Sonoma, 2016, California
  - B $50 G $13 (6oz) $18 (9oz)
- **Richter Estate:** merlot, Sonoma, 2016, California
  - B $53 G $10 (6oz) $14 (9oz)
- **Decoy:** merlot, Sonoma County 2016
  - B $54 G $15 (6oz) $19 (9oz)

### Snacks

**Grilled Cheese Sliders:** herb roasted tomato, crispy bacon $12

**Warm Pretzels & Beer Cheese:** four cheese blend with green chili’s & PBR $12

**Meatball Sliders:** classic marinara, fresh mozzarella, basil pesto $12

**BBQ Chicken Sliders:** havarti, guacamole, crispy onion $12

**Cast Iron Butter Burger:** lettuce, tomato, aged white cheddar, secret sauce, kettle chips $15

### Desserts

**Cookie to go:** Our famous chocolate chip cookie $4

**Warm Chocolate Caramel Cookie Skillet:** vanilla bean ice cream with caramel & sea salt $7

**CAKE**

- **Butterscotch:** butterscotch ice cream, chocolate chip, macadamia $7
- **Brownie:** brownie ice cream, chocolate chip, macadamia $7
- **Vanilla:** vanilla bean ice cream, macadamia, chocolate chip $7

**SHAKE**

- **Blood Orange Mule:** lemonade topped with champagne $7

**COFFEE**

- **Espresso:** espresso $7
- **Cappuccino:** espresso, steamed milk $7

**SPECIALty COFFEE**

- **Macchiato:** espresso, steamed milk $7
- **Americano:** espresso, steamed milk $7

**CAKE**

- **Vanilla:** vanilla bean ice cream, macadamia, chocolate chip $7
- **Chocolate:** chocolate chip ice cream, macadamia, chocolate chip $7
- **Cherry:** cherry ice cream, macadamia, chocolate chip $7

**SHAKE**

- **Blood Orange Mule:** lemonade topped with champagne $7

**COFFEE**

- **Espresso:** espresso $7
- **Cappuccino:** espresso, steamed milk $7

**SPECIALty COFFEE**

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Holloway’s is an homage to our city’s rich history as the candy capital of the world. A key member of this confectionary revolution was Milton J. Holloway, who discovered the candy business with a small sum of cash and a big American dream. He bought F. Hoffman & Company, the original producer of a chocolate-covered caramel treat called a “Milk Dud” – named for its amorphous shape when attempts to make it round had failed.

Come join us for hand crafted cocktails, small bites, and locally brewed beers. Located at the far end of the Springhill Suites side of the lobby.