HUNGRY?
My Way Omelet  19.
Choice of Three Eggs, Egg Whites or Low Cholesterol Egg Beaters®, Breakfast Potatoes, Toast, Select One. Each of the Following: Cheese: Cheddar, Swiss or Provolone Meats: Bacon, Ham or Sausage Links Vegetables: Mushroom, Onion, Pepper, Spinach or Tomato

All-American  22.
Two Eggs Any Style, Choice of Bacon, Sausage or Ham, Breakfast Potatoes, Selection of Toast or English Muffin

Classic Pancakes  16.
Also available in Gluten Free or Whole Wheat

Pancakes Vegas Style  17.
Honey and Blueberry Stoli Topping

Steak and Eggs*  24
Grilled New York Strip, Two Eggs Any Style, Breakfast Potatoes, Toast

Eggs Benedict*  20
English Muffin, Canadian Bacon, Hollandaise, Poached Eggs, Breakfast Potatoes

ENVY Crab Benedict*  23
Blue Crab Cake, English Muffin, Asparagus, Hollandaise Sauce, served Oscar Style, Breakfast Potatoes

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TO INDULGE, TOUCH “0”
Atlantic Smoked Salmon*  
Toasted Bagel, Tomatoes, Shaved Red Onions, Egg Whites & Yolks, Capers, Cream Cheese

World’s Best Oatmeal  
Slow-Cooked Steel-Cut Oatmeal, Brown Sugar, Almonds, Raisins

Nevada Breakfast Burrito*  
Ham, Bacon, Sausage, Peppers, Onions, Breakfast Potatoes and Shredded Cheddar Cheese, smothered in Chipotle Salsa and topped with Cheddar Cheese, served Wet with Fire-Roasted Homemade Salsa

Huevos Rancheros*  
Ranchero Beans, Goat Cheese Tostadas, Chipotle Chile Sauce, Two Poached Eggs, Toast

Healthy Start  
Choice of Cereal or Granola with Berries or Sliced Bananas with Milk, Choice of Muffin

Seasonal Fruit Plate  
Seasonal Fruit, Granola Yogurt Parfait, Honey

À LA CARTE

Bowl of Fresh Fruit  
8.

Cereal  
6.

Honey-Cured Bacon, Turkey Bacon, Canadian Bacon, Chicken Sausage, Pork Sausage Links  
6.

Breakfast Potatoes  
4.5

**BEVERAGES**

<table>
<thead>
<tr>
<th>Juice</th>
<th>6.</th>
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</thead>
<tbody>
<tr>
<td>Orange, Grapefruit, Apple, Cranberry, Pineapple, V8, Tomato</td>
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<table>
<thead>
<tr>
<th>Coffee</th>
<th>7.</th>
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</thead>
<tbody>
<tr>
<td>(small pot)</td>
<td></td>
</tr>
<tr>
<td>(large pot) 11.5</td>
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<table>
<thead>
<tr>
<th>Espresso</th>
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<tr>
<th>Cappuccino</th>
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<table>
<thead>
<tr>
<th>Latte</th>
<th>5.</th>
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<tr>
<th>Hot Tea</th>
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<tbody>
<tr>
<td>Tazo Passion, Tazo Earl Grey, Tazo Zen, Tazo Awake</td>
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<thead>
<tr>
<th>Soft Drinks</th>
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<tbody>
<tr>
<td>Pepsi, Diet Pepsi, Sierra Mist</td>
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<table>
<thead>
<tr>
<th>Evian Water</th>
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<tbody>
<tr>
<td>(750 ml)</td>
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<tr>
<th>Badoit Sparkling Water</th>
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<tbody>
<tr>
<td>Small</td>
<td></td>
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<tr>
<td>Large</td>
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<tr>
<th>Red Bull</th>
<th>7.</th>
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<tbody>
<tr>
<td>Regular or Sugarfree</td>
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</table>

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TO INDULGE, TOUCH “0”

ALL DAY & ALL NIGHT
DAILY 11 AM – 6 AM

ARTISANAL PIZZA & APPETIZERS

Truffle Parmesan Fries 12.
Garlic Aioli

Wings-n-Things (Spicy or Sweet Chile) 15.
Carrots, Celery Sticks, Bleu Cheese Dressing

Margherita Pizza 17.
Tomatoes, Fresh Mozzarella, Basil

Bianca Pizza 18.
Roasted Garlic Cream, Ricotta Cheese,
Mozzarella, Charred Onions, Olive Oil,
Sea Salt and Italian Herbs

Pepperoni Pizza 18.
Tomato Sauce, Mozzarella, Pepperoni

“Hail” Caesar 14.
Crispy Romaine, Parmigiano-Reggiano, Croutons

Harvest Salad 15
Black Kale, Roasted Almonds, Squash,
Sweet Mandarins, Cranberries,
Sweet Riesling Vinaigrette

Add a Protein to Your Salad
Grilled Chicken 7. Grilled Shrimp 10.
Seared Ahi Tuna 10. Crab Cake 10.

Roasted Tomato Soup 10.
French Onion Soup 12.
Swiss Cheese, Parmesan Croutons

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ENTRÉES

Renaissance Burger* 20.
Lettuce, Red Onions, Tomatoes, Potato Knot Bun, Skinny Fries
Choose Two: Applewood Smoked Bacon, Sautéed Onions, Sautéed Mushrooms, Jalapeño Bacon, Cheddar, Provolone, Swiss

Grilled Chicken Sandwich 18.
Coleslaw, Provolone, Pesto Aioli, Roasted Red Bell Pepper, Brioche Bun

Haute Grilled Cheese 17.
Cheddar, Smoked Gouda, Provolone, Applewood Smoked Bacon, Tomato

White Truffle Mac + Cheese 16.
Sweet Potatoes, Peas, Parmesan Cheese

Baja Street Tacos 18.
Blackened Tilapia, Cabbage, Roasted Salsa, Tequila Créme, Flour Tortilla, Crispy Corn Tortilla

New York Strip 31.
Mashed Potatoes, Seasonal Vegetables

Pan-Seared Half Chicken 30.
Mashed Potatoes, Seasonal Vegetables

Roasted Salmon 33.
Mashed Potatoes, Seasonal Vegetables

Roasted Stuffed Heirloom Tomato 29.
Red Quinoa, Asparagus, Artichoke, Shiitake Mushrooms, Sriracha Sauce, Truffle Panko Crust

SIDES

Bourbon Creamed Corn 10.
Whipped Potato 10.
Sautéed Spinach, Garlic-Infused Olive Oil 10.
Roasted Foraged Wild Mushrooms 10.
Chile-Garlic Broccolini 10.

DESSERTS

Chocolate Torte Cake 10.
Vanilla Bean Ice Cream

Strawberry Mousseline 10.
Berry Compote, Candied Walnuts

Pistachio Cassata 10.
Toasted Pistachios, Mint Créme Anglaise

Junior’s Cheesecake 10.
Lemon Zest & Berry Compote

Ice Cream Selection 3. per scoop
Vanilla Bean, Chocolate, Strawberry

LIBATIONS

Please call the Hotel Operator ‘0’ for Special Requests or Bottle Service

CLASSIC COCKTAILS

Cosmopolitan 12.
ABSOLUT Citron, Cointreau, Cranberry Juice, Fresh Lime Juice

Martini 15.
Grey Goose, Martini & Rossi Vermouth, Pimento Stuffed Olives

Margarita Rocks 12.
Patrón Silver, Cointreau, Fresh Lime Juice, Salt Rim

Manhattan 12.
Maker’s Mark, Sweet Vermouth, Bitters

Kentucky Mule 12.
Jim Beam, Ginger Beer, Lime Juice

GOVERNMENT WARNING: According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.

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TO INDULGE, TOUCH “0”
**CHILDREN’S MENU**

**CHILDREN 12 AND UNDER**

**BREAKFAST**

**DAILY 6 AM – 11 AM**

*Served with Orange Juice*

- **2+2+2** 9.
  Two Silver Dollar Pancakes, Two Pieces of Bacon or One Sausage, Two Scrambled Eggs

- **Going Bananas** 9.
  Choice of Cereal with Banana, Three Pancakes, Butter & Syrup

- **French Toast** 9.
  Two Sausages

**ALL DAY**

**DAILY 11 AM – MIDNIGHT**

- **Fruit & Yogurt** 9.
  Seasonal Diced Fruit, Choice of Yogurt

- **Kid’s Mac & Cheese** 9.
  Cavatelli Pasta, Cheddar Cheese & Parmesan Crust

- **Grilled Chicken & Asparagus** 9.
  Grilled Chicken Breast, Marinara Sauce, Buttered Asparagus

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TO INDULGE, TOUCH “0”*
SPARKLING & CHAMPAGNE
Ruffino Prosecco, Valdobbiadene, Italy
11. glass / 42. bottle
Michelle, NV Brut, Columbia Valley, WA
13. glass / 54. bottle
Chandon, Brut, Yountville, CA
35. split
Veuve Clicquot, Yellow Label, Champagne, NV
135. bottle
Moët et Chandon, Dom Perignon, Champagne, France
300. bottle

MOSCATO
14 Hands, Columbia Valley, WA
glass 11. / bottle 46.

CHARDONNAY
Stag’s Leap Wine Cellars, “Hands of Time”, Napa, CA
glass 11. / bottle 46.
Sonoma-Cutrer, Chardonnay, Russian River, California
glass 16. / bottle 66.

SAUVIGNON BLANC
Whitehaven, Marlborough, New Zealand
glass 12. / bottle 50.
Matanzas Creek, Sonoma, CA
glass 13. / bottle 54.

RIESLING
Chateau Ste. Michelle, Columbia Valley, WA
glass 11. / bottle 46.

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**CABERNET SAUVIGNON**
Liberty School, Paso Robles, CA
glass 13. / bottle 56.
Louis M. Martini, Sonoma, CA
glass 15. / bottle 62.

**MERLOT**
Seven Falls Cellars, Wahluke Slope, WA
glass 11. / bottle 46.

**PINOT NOIR**
Bridlewood, Sonoma, CA
glass 13. / bottle 52.
Joel Gott, Monterey, CA
glass 16. / bottle 60.

**MALBEC**
Alamos, Mendoza, Argentina
glass 11. / bottle 46.

**BEER**
Draft 9.
Hop Box IPA (Local Brewery), Samuel Adams, Kona Seasonal Brew, Modelo Especial

Domestic 9.
Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite, Samuel Adams, Samuel Adams Seasonal, Goose Island IPA, Kona Longboard & Big Wave

Imports 9.
Guinness, Bass Ale, Stella Artois, Modelo Negra, Modelo Especial, Corona Extra, Corona Light, Heineken

Specialty Beer/Cider 8.
Angry Orchard Hard Cider
St. Pauli Girl N.A.