

DINE

SMALL PLATES

- CURED MEATS & CHEESES** _____ 12.00/18.00
 artisanal selection of meats and cheeses; served with pickles, olives, dijon mustard and toasted baguette
- STEAK & STOUT SLIDERS*** _____ 16.00
 with melted gouda, stout-braised onions and a side of housemade pub chips
- PROSCIUTTO MARGHERITA FLATBREAD** _____ 14.00
 with roasted tomatoes, fresh mozzarella and pesto
- BUFFALO PEPPER GARLIC CHICKEN WINGS** _____ 12.00
 tossed in a buffalo pepper garlic sauce; served with blue cheese slaw
- SPINACH & ROASTED ARTICHOKE DIP** _____ 12.00
 served with toasted crostini
- CHICKEN QUESADILLA** _____ 12.00
 stuffed with roasted peppers, cheddar and pepper jack cheeses and a side of salsa and sour cream
- WHITE CHEDDAR MAC & CHEESE** _____ 10.00
 aged white cheddar topped with panko breadcrumbs

HANDHELDS

- TURKEY CLUB** 16.00
 bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese
- CHIPOTLE CHICKEN SANDWICH** 18.00
 melted cheddar cheese, bacon and chipotle aioli on a rustic roll
- CUBAN SANDWICH** 14.00
 sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf
- GRILLED STEAK WRAP*** 18.00
 with black beans, roasted red peppers, cilantro and monterey jack cheese

MUST TRY

*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***

BURGERS

- GRUYERE & SHROOM BURGER*** 16.00
 gruyere cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli
- BLACK RUM BACON JACK BURGER*** 18.00
 pepper jack cheese, thick-cut applewood bacon, stout-braised onion and pickles topped with housemade black rum BBQ sauce
- THE HOUSE BURGER*** 14.00
 choice of cheese and housemade burger sauce
- VEGGIE BURGER** 14.00
 Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***

Original Recipes FROM SCRATCH

MAINS

Made Fresh PER ORDER

- CENTER-CUT TOP SIRLOIN, 10 OZ.* GF** _____ 28.00
 with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables
- CHARBROILED RIBEYE, 12 OZ.* GF** _____ 36.00
 with garlic mashed potatoes and grilled vegetables
- MEDITERRANEAN SHRIMP PASTA** _____ 24.00
 jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream
- SALMON WITH KALE & MUSHROOMS*** GF _____ 30.00
 with sautéed kale and crimini mushrooms
- TUSCAN FLORENTINE CHICKEN** _____ 20.00
 pesto-marinated chicken breast on top of grilled vegetable orzo

SALADS

ADD A PROTEIN TO ANY SALAD*
 Shrimp +8.50 / Salmon +8.50 / Chicken +6.50

- COBB SALAD** GF _____ 14.00
 diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette
- ROASTED BEET SALAD** GF _____ 14.00
 mixed greens, crumbled goat cheese, candied pecans and red wine vinaigrette
- CAESAR SALAD** _____ 14.00
 romaine, shaved parmesan cheese and croutons, tossed in caesar dressing
- QUINOA & BABY GREENS SALAD** GF _____ 12.00
 feta cheese, olives, cucumbers, tomatoes, green onions, celery and lemon citronette dressing

SOUP

SOUP DU JOUR 6.00

*** ASK YOUR SERVER FOR TODAY'S OFFERING ***

***** INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM *****

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TRY OUR SIGNATURE
MULES

CROWNED JEWEL 12.00
Ketel One, ginger beer, cranberry juice,
blood orange bitters and fresh lime juice



MEXICAN MULE 12.00
Avión Silver, ginger beer and fresh lime juice

KENTUCKY MULE 12.00
Bulleit, ginger beer and fresh lime juice

MOSCOW MULE 12.00
Ketel One, ginger beer and fresh lime juice

** Served in Copper Mugs **

CLASSIC COCKTAILS

BEE'S KNEES 12.00
Hendrick's, honey and fresh lime juice served up

COSMOPOLITAN 12.00
Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice

MARGARITA 12.00
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

PIMM'S CUP 12.00
Pimm's No. 1, ginger ale, cucumber and fresh mint

BOURBON OLD FASHIONED 12.00
Knob Creek, housemade simple syrup and orange bitters

MINT JULEP 12.00
Woodford Reserve, housemade simple syrup and muddled mint leaves

CUBAN MOJITO 12.00
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

WINES

WHITE

- CHARDONNAY - CHATEAU ST JEAN. CA 10.00/30.00
- CHARDONNAY - CHATEAU STE MICHELLE. CA 12.00/36.00
- SAUVIGNON BLANC - MATUA. New Zealand 10.00/30.00
- SAUVIGNON BLANC - GIRARD. CA 14.00/42.00
- RIESLING - CHATEAU STE. MICHELLE. WA 12.00/36.00
- SPARKLING - MOET & CHANDON BRUT IMPÉRIAL. France - /120.00
- CHAMPAGNE - VEUVE CLICQUOT YELLOW LABEL. France - /120.00

RED

- MERLOT - HOGUE. WA 9.00/27.00
- CABERNET SAUVIGNON - HOGUE. WA 9.00/27.00
- ROSE - DAY OWL. CA 10.00/30.00
- PINOT NOIR - MEIOMI. CA 12.00/36.00
- RED BLEND - 19 CRIMES. Australia 10.00/30.00
- MERLOT - MATANZAS CREEK. CA 15.00/45.00
- CABERNET SAUVIGNON - LOUIS M MARTINI. CA 12.00/36.00
- CABERNET SAUVIGNON - PENFOLDS MAX. Australia 14.00/42.00

FOR PARTIES OF 8 OR MORE, A 22% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

ROOM SERVICE

All Room Service orders have a \$3.95 delivery charge
+ 19% gratuity automatically added

BEERS

DRAFT

- BUD LIGHT 4.00
- STELLA ARTOIS 6.00
- COORS LIGHT 4.00
- SAMUEL ADAMS SEASONAL 6.00
- REVOLUTION ANTI HERO 6.00
- GOOSE ISLAND SEASONAL 6.00
- NEWCASTLE 6.00
- LAGUNITAS 6.00

BOTTLE

- BUD LIGHT 5.00
- BUDWEISER 5.00
- SAMUEL ADAMS BOSTON LAGER 6.00
- MILLER LITE 5.00
- CORONA EXTRA 6.00
- HEINEKEN 6.00
- O'DOUL'S 5.00
- ANGRY ORCHARD 6.00
- LAGUNITAS IPS 6.00
- LAGUNITAS PILSNER 6.00
- GUINNESS DRAUGHT 6.00
- MICHELOB ULTRA 6.00
- AMSTEL LIGHT 6.00
- BLUE MOON 6.00
- NOT YOUR FATHERS ROOTBEER 6.00

ASK ABOUT OUR SEASONAL OFFERINGS

TRY OUR FAMOUS

SWEETS

Perfection by Confection

CHOCOLATE CAKE 8.00

moist chocolate cake with chocolate frosting

BROWNIE SUNDAE 8.00

warm chocolate brownie with chocolate sauce and vanilla ice cream

CHEESECAKE 10.00

classic New York-style cheesecake