CURED MEATS & CHEESES  
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette  
10.00/14.00

STEAK & STOUT SLIDERS*  
with melted gouda, stout-brained onions and a side of house pub chips  
12.00

PROSCIUTTO MARGHERITA FLATBREAD  
with roasted tomatoes, fresh mozzarella and pesto  
12.00

BUFFALO PEPPER GARLIC CHICKEN WINGS  
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw  
12.00

SPINACH & ROASTED ARTICHOKE DIP  
served with toasted crostini  
11.00

CHICKEN QUESADILLA  
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream  
11.00

WHITE CHEDDAR MAC & CHEESE  
aged white cheddar topped with panko breadcrumbs  
8.50

SALADS  
ADD A PROTEIN TO ANY SALAD*  
Shrimp +9.00  /  Salmon +8.00  /  Chicken +6.00

COBB SALAD  
12.75  
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

ROASTED BEET SALAD  
10.50  
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

CAESAR SALAD  
9.50  
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

QUINOA & BABY GREENS SALAD  
10.50  
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

SOUP  
SOUP DU JOUR  
6.00  
ASK YOUR SERVER FOR TODAY'S OFFERING

HANDHELDs  
TURKEY CLUB  
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese  
11.50

CHIPOTLE CHICKEN SANDWICH  
melted cheddar cheese, bacon and chipotle aioli on a brioche bun  
12.00

CUBAN SANDWICH  
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf  
13.50

GRILLED STEAK WRAP*  
with black beans, roasted red peppers, cilantro and monterey jack cheese  
15.00  
served with french fries or pub chips

BURGERS  
GRUYERE & SHROOM BURGER*  
gruyere cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli  
14.00

BLACK RUM BACON JACK BURGER*  
monterey jack cheese, thick-cut bacon and stout-brained onion topped with hou made black rum BBQ sauce  
14.50

THE HOUSE BURGER*  
choice of cheese and housemade burger sauce  
13.50  
served with french fries or pub chips

VEGGIE BURGER  
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli  
13.00  
served with french fries or pub chips

MAINS  
CENTER-CUT TOP SIRLOIN, 10 OZ.*  
25.00  
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.*  
29.00  
with garlic mashed potatoes and grilled vegetables

MEDITERRANEAN SHRIMP PASTA  
21.00  
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream

SALMON WITH KALE & MUSHROOMS*  
22.00  
with sautéed kale and cremini mushrooms

TUSCAN FLORENTINE CHICKEN  
16.50  
pesto-marinated chicken breast on top of grilled vegetable orzo

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

- **Bee's Knees**: Hendrick's, honey and fresh lime juice served up.
- **Cosmopolitan**: Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice.
- **Margarita**: Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice.
- **Pimm's Cup**: Pimm's No. 1, ginger ale, cucumber and fresh mint.
- **Bourbon Old Fashioned**: Knob Creek, housemade simple syrup and orange bitters.
- **Mint Julep**: Woodford Reserve, housemade simple syrup and mint leaves.
- **Cuban Mojito**: Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda.

**Signature Mules**

- **Crowned Jewel**: Ketel One, ginger beer, cranberry juice, blood orange bitters and fresh lime juice.
- **Mexican Mule**: Avión Silver, ginger beer and fresh lime juice.
- **Kentucky Mule**: Bulleit, ginger beer and fresh lime juice.
- **Moscow Mule**: Ketel One, ginger beer and fresh lime juice.

**Wines**

- **White**
  - Chardonnay - Hogue, WA: $8.50/32.00
  - Pinot Grigio - Danzante, Italy: $9.00/34.00
  - Sauvignon Blanc - Dark Horse, California: $8.50/32.00
  - Chardonnay - Edna Valley, California: $11.00/42.00
  - Moscato - Mirassou, California: $8.50/36.00
  - Prosecco - Villa Sandi Il Fresco, Italy: $9.50/38.00
  - Brut Sparkling - Chandon, CA: $10.50/40.00
  - White Zinfandel - Beringer, CA: $8.50/32.00

- **Red**
  - Merlot - Hogue, WA: $8.50/32.00
  - Cabernet Sauvignon - Hogue, WA: $8.50/32.00
  - Malbec - Alamos, Argentina: $10.00/38.00
  - Red Blend - Apothic, California: $10.50/40.00
  - Chianti - Davinci, Italy: $11.50/44.00
  - Pinot Noir - Proverb, California: $9.50/36.00

**Beer**

**Draft**
- Bud Light: $6.50
- Samuel Adams Seasonal: $7.75
- Blue Point Toasted Lager: $8.50

**Bottled**
- Budweiser: $5.50
- Coors Light: $5.50
- Heineken: $7.50
- Corona Extra: $7.50
- Samuel Adams Boston Lager: $7.50
- Bud Light: $5.50
- Stella Artois: $7.50
- Miller Lite: $5.50
- Amstel Light: $7.50
- O'Douls: $5.50
- Yuengling: $7.50
- Sam Adams Rebel IPA: $7.50
- Michelob Ultra: $5.50
- Guinness: $7.50
- Modelo: $7.50

*Ask about our seasonal offerings*

**For Parties of 5 or More, a 20% Gratuity Will Be Automatically Added to the Bill**

**Room Service**

Press Room Service button on your phone to order.
All Room Service orders have a $3.00 delivery charge + 20.00% gratuity automatically added.