

NOTES AND PROVISIONS

SMALL PLATES

CURED MEATS & CHEESES	10.50/16.75
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
STEAK & STOUT SLIDERS*	13.75
with melted gouda, stout-braised onions and a side of house pub chips	
PROSCIUTTO MARGHERITA FLATBREAD	12.75
with roasted tomatoes, fresh mozzarella and pesto	
BUFFALO PEPPER GARLIC CHICKEN WINGS	10.50
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
SPINACH & ROASTED ARTICHOKE DIP	10.50
served with toasted crostini	
CHICKEN QUESADILLA	9.50
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
WHITE CHEDDAR MAC & CHEESE	7.75
aged white cheddar topped with panko breadcrumbs	

HANDHELDS



BURGERS

TURKEY CLUB	13.75
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese	
CHIPOTLE CHICKEN SANDWICH	14.75
melted cheddar cheese, bacon and chipotle aioli on a brioche bun	
CUBAN SANDWICH	12.50
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf	
GRILLED STEAK WRAP*	16.50
with black beans, roasted red peppers, cilantro and monterey jack cheese	

GRUYÈRE & SHROOM BURGER*	14.50
gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli	
BLACK RUM BACON JACK BURGER* 	14.75
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce	
THE HOUSE BURGER*	12.75
choice of cheese and housemade burger sauce	
VEGGIE BURGER 	11.50
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli	

ALL HANDHELDS & BURGERS SERVED WITH FRENCH FRIES OR PUB CHIPS

MAINS

CENTER-CUT TOP SIRLOIN, 10 OZ.* GF 	26.50
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	35.50
with garlic mashed potatoes and grilled vegetables	
MEDITERRANEAN SHRIMP PASTA	20.50
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream	
SALMON WITH KALE & MUSHROOMS*  GF	24.50
with sautéed kale and crimini mushrooms	
TUSCAN FLORENTINE CHICKEN	15.50
pesto-marinated chicken breast on top of grilled vegetable orzo	


ADD A PROTEIN TO ANY SALAD

SALADS

SHRIMP +7.50 | SALMON +7.50 | CHICKEN +5.50

COBB SALAD  GF 17.50
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

ROASTED BEET SALAD  GF 12.50
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

CAESAR SALAD  12.75
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

QUINOA & BABY GREENS SALAD  GF 10.75
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

SOUP

SOUP DU JOUR 5.50



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.

Served in Copper Mugs

SIGNATURE MULES

Always Great Taste

- 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

CROWNED JEWEL 12.50

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



COCKTAILS

- BEE'S KNEES** Hendrick's, honey and fresh lime juice served up 11.50
- COSMOPOLITAN** Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice 12.00
- MARGARITA** Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice 12.50
- PIMM'S CUP** Pimm's No. 1, ginger ale, cucumber and fresh mint 11.50
- BOURBON OLD FASHIONED** Knob Creek, housemade simple syrup and orange bitters 12.00
- MINT JULEP** Woodford Reserve, housemade simple syrup and mint leaves 12.00
- CUBAN MOJITO** Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda 11.50

WINE



WHITE

- CHARDONNAY - HOGUE. WA 10.00/35.00
- PINOT GRIGIO - DANZANTE. Italy 10.00/35.00
- CHARDONNAY - CHATEAU ST JEAN. CA 9.00/34.00
- SAUVIGNON BLANC - MATUA. New Zealand 8.00/32.00
- RIESLING - CHATEAU STE MICHELLE. WA 10.00/36.00
- PROSECCO - VILLA SANDI IL FRESCO. Italy 9.00/31.00
- BRUT SPARKLING - CHANDON. CA 11.00/38.00
- WHITE ZINFANDEL - BERINGER. CA 9.00/31.00

RED

- MERLOT - HOGUE. WA 10.00/34.00
- CABERNET SAUVIGNON - HOGUE. WA 10.00/34.00
- RED BLEND - 19 CRIMES. Australia 10.00/36.00
- PINOT NOIR - MEIOMI. CA 12.00/42.00
- ROSE - DAY OWL. CA 10.00/38.00
- CABERNET SAUVIGNON - PENFOLDS MAX. Australia 12.00/42.00
- CABERNET - KENDALL JACKSON. CA 12.00/45.00
- MERLOT - DECOY. CA 68.00

BEERS

DRAFT

- BUD LIGHT 5.25
- BLUE MOON 5.75
- GHOST RIVER IPA 7.00
- MEDDLESOME BROWN ALE 7.00

BOTTLED

- BUDWEISER 5.50
- COORS LIGHT 5.50
- CORONA EXTRA 6.50
- MILLER LITE 5.50
- SAMUEL ADAMS BOSTON LAGER 5.75
- SAMUEL ADAMS SEASONAL 5.75
- STELLA ARTOIS 6.50
- HEINEKEN 6.50
- O'DOULS 5.50
- ANGRY ORCHARD 6.50
- MICHELOB ULTRA 5.50

FOR PARTIES OF 6 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% SERVICE CHARGE AUTOMATICALLY ADDED

ASK ABOUT OUR SEASONAL OFFERINGS