

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE. DIAL O ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

All Day served from 11 a.m. to 11 p.m. sunday-thursday & 11 a.m. to 12a.m. friday-saturday

STARTERS

POTATO CHIPS (*) 10 Pimento cheese, herb salt

WINGS 18 Signature dry rub, buttermilk dip

DEVILED EGGS 3 11 Smoked caviar, fresh dill

BRUSSELS SPROUTS **3** 13 Pork belly, agrodolce, pine nuts

HATCH GREEN CHILE & ARTICHOKE DIP (*) 15 Lavosh, baguette

MEZE PLATTER (§) 20 Babaganoush, hummus, naan, crudités, feta, olive

SALADS

Add chicken 8, shrimp 10, salmon* 9

CAESAR (7) 15

Romaine, shaved parmesan, focaccia crouton, cherry tomato

SPINACH ® 18

Roasted mushrooms, hard-boiled egg, baby tomatoes, aged cheddar, red onion, warm bacon dressing

COBB **(8)** 19

Chopped iceberg lettuce, roasted corn, tomato, bacon, blue cheese, hard-boiled egg, scallions, avocado, pickled onion

FIELD OF GREENS **3** 18

Boston bibb, grapefruit, goat cheese, crispy prosciutto, toasted pecans, citrus vinaigrette

HANDHELDS

Choice of french fries or sweet potato fries

BURGER* 20

Wagyu 8oz patty, texas cheddar, shaved lettuce, tomato, onion, pickles, barton sauce

SMOKED PORK 18

Cabbage & daikon slaw, texas bbq, easy tiger brioche

CHICKEN BLTA (19)

Bibb lettuce, tomato, applewood-smoked bacon, jalapeño aioli, avocado, easy tiger sourdough

REDFISH SANDWICH 20

Tempura batter, shaved lettuce, tomato, red onion, comeback sauce, easy tiger roll

BRISKET GRILLED CHEESE 21

Texas cheddar, pimento, alabama white sauce, sourdough, pickle



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FNTRÉFS

SALMON BOWL **34** Chimichurri, quinoa salad, fall vegetables

ARRABBIATA © 24 San marzanos, dehydrated chilis, rigatoni, aged parmesan, basil

STEAK FRITES **37**Bavette steak, thyme & gorgonzola butter, fries

BOGEY BOWL ® Ø 8 20 Brown rice, fall vegetables, basil pesto, pine nuts

FISH & CHIPS 27 Tempura batter, old bay, remoulade

WOODSTONE PIZZAS

MARGHERITA © 17 San marzano tomato, fresh mozzarella, fresh basil, garlic oil, grana padano

CALABRESE 20 San marzano tomato, mozzarella, hot honey, parmesan

SMOKED MUSHROOM © 19 Taleggio, roasted garlic, oregano, sweety drop peppers