

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 5819 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Brunch

SERVED FROM 7:00 A.M. - 3:00 P.M. DAILY

FRUITS, DAIRY & GRAINS

SEASONAL FRUIT *gf* 15
honey yogurt dipping sauce

BOWL OF
SEASONAL BERRIES *gf vg* 16

STONEFIELD
ORGANIC YOGURT *gf* 8
blueberry, raspberry, strawberry,
vanilla or plain greek yogurt

PARFAIT 14
greek yogurt, berries, pepita granola

CEREAL 10
raisin bran, cheerios, special k, rice krispies

STEEL-CUT IRISH OATMEAL *gf vg n* 12
brown sugar, cinnamon, pecans, golden raisins

STAPLES

BACON, EGG & CHEESE
BREAKFAST TACOS 19
avocado, house salsa, flour tortillas

SMOKED SALMON CROISSANT 20
whipped cream cheese, capers, tomato,
shaved red onion, croissant

AVOCADO TOAST *df* 16
harvest grain bread, heirloom tomatoes,
radish, pea shoots, olive oil, fines herbes
add poached egg 5*
add house-smoked salmon 7.5

IRONED & GRIDDLED

BLUEBERRY SOUR CREAM
PANCAKES 16
lemon curd

MALTED VANILLA WAFFLE 16
berries, powdered sugar, maple syrup

EGGS

AMERICAN BREAKFAST* 21
two eggs any style, applewood-smoked bacon,
smoked country sausage or sage & blueberry sausage,
breakfast potatoes, toast

THREE-EGG OMELET 21
applewood-smoked bacon, country ham,
tomatoes, peppers, onions, mushrooms,
aged cheddar or swiss cheese,
breakfast potatoes, toast

ROASTED POBLANO MIGAS *gf* 22
scrambled eggs, refried beans,
poblano peppers, corn tortilla strips,
tomatoes, onions, queso fresco,
serrano peppers

BREAKFAST SANDWICH* 22
two fried eggs, applewood-smoked bacon,
arugula, vermont cheddar,
berry compote, brioche bun

CHORIZO BREAKFAST BOWL* 22
two sunny-side up eggs, mexican chorizo,
breakfast potatoes, queso fresco, pico de gallo,
corn tortilla strips, cilantro

VEGETABLE
BREAKFAST BOWL* *gf* 21
two poached eggs, quinoa tabbouleh, avocado,
tomatoes, spinach, breakfast potatoes

gf GLUTEN-FRIENDLY *vg* VEGAN *df* DAIRY-FREE *n* CONTAINS NUTS/PEANUTS

Gluten-friendly bread available upon request.

*Consuming raw or undercooked meats / poultry / seafood / shellfish
or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

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SMALL PLATES / STARTERS

CHILLED SHRIMP COCKTAIL *gf df* 25
chipotle cocktail sauce, horseradish

CEVICHE* 22
texas redfish, serrano, avocado,
red pepper crema, cilantro, tortilla chips

CRISPY CALAMARI *n* 20
buttermilk batter, cabbage, peanuts,
sweet soy, rémoulade

TUNA TACOS* 19
cucumber, wasabi aioli, seaweed salad,
lime, wonton shells

SHISHITO PEPPERS *n df* 14
soy sauce vinaigrette, spicy aioli,
garlic chips, sesame

SOUPS & SALADS

SHRIMP
TORTILLA SOUP *gf* Bowl 18 | Cup 12
shrimp, avocado, cotija cheese, tortilla strips,
cilantro, grilled lime

ARUGULA SALAD 16
ricotta salata, lemon preserve dressing,
crispy shallots
add shrimp 16 | add chicken 8
add salmon 14 | add denver steak* 15*

OSTRA COBB SALAD *gf* 24
grilled shrimp, avocado, tomato,
applewood-smoked bacon, blue cheese,
egg, buttermilk dressing

CAESAR SALAD 18
romaine, anchovy, shaved parmesan,
caesar dressing, crouton
add shrimp 16 | add chicken 8
add salmon 14 | add denver steak* 15*

BETWEEN BREAD

served with fruit or french fries

SMASH CHEESEBURGER* 21
double patty, american cheese, bibb lettuce,
tomato, onion, pickles, spicy aioli, brioche bun
substitute the beyond burger gf vg 4
add applewood-smoked bacon 3 | add egg 3*

BLACKENED REDFISH SANDWICH 24
texas redfish, bibb lettuce, tomato,
onion, pickles, tartar sauce, brioche bun

CHICKEN & BRIE SANDWICH 20
grilled chicken, brie, prosciutto,
granny smith apple, arugula,
pepita pesto aioli, baguette

LOBSTER ROLL 28
lobster salad, yuzu aioli, new england roll

BREAD & TOAST

RYE, WHOLE GRAIN, WHEAT, WHITE
OR GLUTEN-FRIENDLY TOAST 5

BLUEBERRY OR BRAN MUFFIN 6

ENGLISH MUFFIN 6

SIDES

REFRIED BEANS *gf vg* 7

APPLEWOOD-SMOKED BACON OR
TURKEY BACON *gf* 8

ROASTED BREAKFAST POTATOES *gf vg* 7

SMOKED COUNTRY SAUSAGE OR
BLUEBERRY & SAGE SAUSAGE *gf* 8

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ENTRÉES

REDFISH TACOS *gf* 20

local tortillas, pico de gallo, cotija cheese, escabeche, avocado crema

LOBSTER & SHRIMP TACOS *gf* 22

local tortillas, cotija cheese, napa cabbage, chipotle crema, radish, cilantro, pico de gallo, escabeche

MUSHROOM STEAK *df* 29

roasted tomatoes, avocado crema, chimichurri

FISH & CHIPS 20

beer-battered cod, french fries, coleslaw

DENVER STEAK* 50

mushroom butter, steak frites, broccolini, chimichurri

SHRIMP & GRITS 30

shrimp, basque chorizo, trinity, boursin grits, scallions

BEVERAGES

STANCE COFFEE 5

regular or decaffeinated

LATTE OR CAPPUCCINO 6.5

JUICE 6

orange, cranberry, apple, tomato or pineapple

MOUNTAIN VALLEY BOTTLED WATER 8

still or sparkling

NUMITEA 5

aged earl grey, breakfast blend, jasmine green, moroccan mint, chamomile lemon, orange spice, hibiscus or rooibos chai

GREEN SMOOTHIE *gf* 9

spinach, celery, apple, honey, greek yogurt

STRAWBERRY & BANANA SMOOTHIE *gf* 9

strawberries, banana, greek yogurt

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BEERS

Bud Light 7
Michelob Ultra 7
Dos Equis 7.5
Heineken 0.0 0% abv 8

WINES

SPARKLING

CHANDON • SPARKLING BRUT OR ROSÉ • CA
MOËT & CHANDON • IMPÉRIAL BRUT OR ROSÉ • CHAMPAGNE, FRA
VEUVE CLICQUOT "YELLOW LABEL" • BRUT CHAMPAGNE • FRA

BTL

72
128
215

WHITE & ROSÉ

CHATEAU STE. MICHELLE • RIESLING • COLUMBIA VALLEY, WA
SANTA MARGHERITA • PINOT GRIGIO • VALDADIGE, VENETO, ITA
ROSE GOLD • ROSÉ • CÔTES DE PROVENCE, FRA
MOHUA • SAUVIGNON BLANC • MARLBOROUGH, NZL
PINE RIDGE • CHENIN BLANC/VIOGNIER • CA
WENTE VINEYARDS ESTATE GROWN • CHARDONNAY • CENTRAL COAST, CA
ORIN SWIFT MANNEQUIN • CHARDONNAY • CA

BTL

48
64
48
56
52
58
86

RED

MEIOMI • PINOT NOIR • CA
BELLE GLOS BALADE • PINOT NOIR • SANTA BARBARA COUNTY, CA
BANFI • CHIANTI CLASSICO • TUSCANY, ITA
DUCKHORN • MERLOT • NAPA VALLEY, CA
CATENA VISTA FLORES • MALBEC • MENDOZA, ARG
JOEL GOTT • RED BLEND • COLUMBIA VALLEY, WA
FRANCISCAN ESTATE CORNERSTONE • CABERNET SAUVIGNON • CA
THE PRISONER WINE COMPANY UNSHACKLED • CABERNET SAUVIGNON • CA
DAOU • CABERNET SAUVIGNON • PASO ROBLES, CA

BTL

64
75
56
80
58
58
70
64
75

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