

## BREAKFAST

AVAILABLE FROM:

7:00AM – 11:00AM (MONDAY TO FRIDAY)

8:00AM – 2:00PM (SATURDAY AND SUNDAY)

### JUICE - \$8

Orange, Grapefruit, Apple,  
Pineapple, Tomato, V8

### VIENNOISERIES - \$6

Croissant, Pain au Chocolat, Banana Bread

### SIDES

Breakfast Potatoes - \$6

Smoked Bacon - \$7

Avocado - \$6

Chicken Apple Sausage- \$7

### **Fruit Plate** - \$15

melon, mixed berries, pineapple, honeycomb

### **Steel Cut Oats** - \$14

milk, brown sugar, blueberries, golden raisins

### **Full American Breakfast\*** - \$20

fried, poached, scrambled or boiled  
choice of bacon or chicken sausage  
served with breakfast potatoes, choice of toast

### **Avocado Toast\*** - \$16

soft poached egg, toy box pico de gallo, cotija, cilantro

### **Buttermilk Pancakes** - \$16

vanilla spiced ricotta, blueberry sauce

## DINNER

AVAILABLE DAILY 5:00PM- 10:00PM

### SMALL PLATES

#### **Little Gems Salad** - \$14

ciabatta crouton, Spanish anchovy, green goddess, parmesan

#### **Arugula Salad** - \$14

honeycrisp apple, manchego, almonds

#### **Pozole** - \$14

pork carnitas, hominy, queso fresco, salsa verde

#### **Burrata** - \$20

garlic mojo, tomatillo cotija

#### **Tomato Fondue** - \$9

with charred bread

#### **Waffle Fries** - \$6

**ALL SMALL PLATES: ADD CHICKEN \$8 OR SALMON \$15**

### LARGE PLATES

#### **Free Bird Wings** - \$14

salsa macha, sesame, cilantro crema

#### **Smash Burger** - \$20

double patty, secret sauce, american cheese, fries

#### **Bahn Mi** - \$18

pork belly, pickled vegetables, basil aioli,  
cilantro, mint, fries

#### **Cacio e Pepe** - \$20 *(vegetarian)*

linguine, parmesan brodo, fresh pecorino romano, black peppercorn

#### **ōra king salmon\*** - \$40

sauce nantua, caponata, fennel

#### **Rotisserie Chicken** - \$32 / 50

half or whole chicken, celeriac purée, castlevetrano olives, kale

### DESSERT

#### **Chocolate Cake** *(vegan, gluten free)* - \$12

#### **Blueberry Crisp** - \$12 | \$16 a la mode

warm blueberry filling, coconut lemon streusel

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PLEASE TOUCH THE "IN ROOM DINING" BUTTON ON YOUR TELEPHONE FOR SERVICE. A DELIVERY CHARGE OF \$4.50 PER ORDER, APPLICABLE TAXES, PLUS AN 18% SERVICE CHARGE AND 3% ADMIN FEE WILL BE ADDED TO ALL CHECKS.

## NON-ALCOHOLIC BEVERAGES

DURING LISTED MEAL HOURS

### JUICES - \$8

*orange, grapefruit, apple, cranberry, V8, pineapple, or tomato*

### COFFEE - .5L \$8 or 1L \$12

*regular or decaf*

*espresso, latte or cappuccino - \$8*

### Lot 35 Tea - \$5

### HOT CHOCOLATE - \$4

### MILK - \$6

*skim, 2%, whole, almond*

### SPARKLING MINERAL WATER –

*Perrier 375ml \$5*

*San Pellegrino 800 ml \$8*

### STILL WATER-

*Evian 500ml - \$5, 750ml - \$8, Voss 375ml - \$5*

### SODA – \$5

*Coke, Diet Coke, Sprite, Gingerale*

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## ALCOHOLIC BEVERAGES

### WINES

#### *SPARKLING*

**Terregaie Prosecco DOC** – Prosecco – Italy – 15/75

**Dom Perignon** – Champagne – France – 475

#### *WHITE*

**Bertani** – Pinot Grigio – Veneto, Italy– 16/80

**Sea Sun** –Chardonnay – Napa Valley, CA – 14/70

**Rabble** – Rosé – Paso Robles, CA – 17/85

**Ranga Ranga** – Sauvignon Blanc – Marlborough, NZ – 13/65

#### *RED*

**Row Eleven**– Pinot Noir – Sonoma County, CA – 16/80

**Bruni Poggio D'Elsa** – Sangiovese – Tuscany, Italy – 14/70

**Twenty Rows** – Cabernet Sauvignon– Napa Valley, CA – 19/95

**Luna Beberide** – Mencia – Bierzo, Spain -15/75

### BEERS

#### *DOMESTIC* - \$6

*Bud Light, Yuengling Lager, Miller Lite*

#### *IMPORTED* - \$8

*Guinness 14oz, (\$10) Corona Extra, Stella Artois, Heineken (NON-ALCOHOLIC)*

#### *CRAFT BREWED* - \$8

*Penn IPA, Angry Orchard Cider*

### **FULL LIQUOR BOTTLE SERVICE AVAILABLE**

Includes four bottles of mixer, garnish, glasses, and ice.

Prices and selection available upon request for *Cognac, Tequila, Rum, Whiskey, Bourbon, Scotch, Vodka, and Gin.*