Cocktails

***Clover Club*.....$12**
Tanqueray Gin, Fresh Lemon Juice, Raspberry Syrup and Egg Whites

***El Diablo*.....$13**
Corazon Tequila Reposado, Creme de Cassis, Fresh Lime Juice and Ginger Beer

***The Bee's Knees*.....$13**
Tanqueray Gin, Fresh Lemon Juice and Honey Syrup

***Mango Chili Mule*.....$12**
Bacardi Mango Chile Rum, Fresh Lime Juice and Ginger Beer

***Spring Fever*.....$14**
Fresh Strawberries, Aspen Vodka, Licor 43, Passionfruit Liqueur, Fresh Lemon Juice, Honey Syrup and Raspberry Syrup

***Banana Boat*.....$12**
Bacardi Coconut Rum, 99 Bananas Liqueur, Blue Curacao and Fresh Pineapple Juice

***Baileys Toffee Brown Sugar Latte*.....$14**
Baileys Coffee Toffee Liqueur, Wildroast Espresso and Brown Sugar topped with Brown Sugar Cold Foam

***Baileys Cookies & Cream Dalgona*.....$14**
Baileys Cookies & Cream Liqueur, Oat Milk, Brown Sugar, Coffee & Chocolate

***Boozy S'mores Cold Brew*.....$14**
Chocolate-infused Titos, House-made Cold Brew, Chocolate & Graham-cracker Rim with a Toasted Marshmallow

***Strawberry Dragonfruit Lemonade*.....$12**
Ciroc Strawberry Lemonade, Triple Sec, Fresh Lemon Juice and Strawberry Dragonfruit Juice

***Bloody Mary*.....$11**

***Mimosa*.....$9**

On Tap

***Red Sangria*.....$13**
Old Forester Bourbon, Bread & Butter Pinot Noir, Fresh Lemon and Lime juice, Simple Syrup topped with Sprite

***Old Fashioned*.....$14**
Old Forester Bourbon, Simple Syrup, Orange Bitters

***Grapefruit Margarita*.....$15**
Patron Cristalino, Fresh Lime Juice, Simple Syrup, Grapefruit Juice, topped with Sparkling Wine

***Blueberry Sparkler*.....$12**
Bombay Sapphire Gin, Blueberry Simple Syrup, Fresh Lemon Juice, topped with Soda

Beer

***Founders Nitro Rubaeus, Draft*.....$8**
***Deschutes Black Butte Porter, Draft*.....$8**
***Sierra Nevada Hazy Little Thing*.....$6**
***Grand Armory Freezin' the Juice*.....$6**
***Perrin Dream Seeker*.....$6**
***Blakes Triple Jam*.....$6**
***Kona Big Wave*.....$6**
***Bud Light*.....$6**
***Coors Light*.....$6**
***Miller Lite*.....$6**
***Bells Two Hearted*.....$7**
***Stella Artois*.....$7**
***White Claw*.....$6**
***High Noon*.....$7**

Wine

Bubbles

***M Bonnamy Cremant de Loire Brut*.....$13.5|$50**
***Imperial Brut. Moet & Chandon*.....$65**
***Mawby SEX Brut Rose {on tap}*.....$11**

Whites

***Black Star Farms Dry Riesling '23*.....$12|$44**
***Echo Bay Sauvignon Blanc '23*.....$12|$44**
***Maso Canali Pinot Grigio '23*.....$11|$40**
***Abadia de San Campio Albarino '22*.....$14|$54**
***Chateau St. Michelle Chardonnay '22*.....$13|$46**
***Marquis de Goulaine Sancerre '23*.....$70**
***La Chablisienne "La Finage" '22*.....$75**
***Rhombauer Chardonnay '23*.....$80**

Reds

***Punto Final Malbec '23*.....$11|$40**
***Erath Resplendent Pinot Noir '23*.....$13|$50**
***The Kressman Monopole '19*.....$14|$54**
***Chateau St. Michelle Cabernet Sauvignon '21*....$12|$44**
***Vina Cobos Bramare Malbec '21*.....$60**
***Cune Gran Reserva '17*.....$70**
***La Solitude Chateauneuf de pape '22*.....$95**
***Prunotto Barbaresco '21*.....$95**
***Caymus Cabernet Sauvignon '22*.....$120**

LUNCH

SERVED 12PM-3PM DAILY
HOTEL LOCATION | Portico | 1st floor

***Tostones*.....$12**
Twice Fried Plantains, Cherry Tomato & Shallot Relish, Jalapeno Honey, Sea Salt, Herbs

***Salt Crusted Tomato Hummus*.....$9**
Salt Crusted Tomato Hummus, House-made Garlic Roti, Toasted Pine Nuts, Za'atar, Parsley

***Peppers on Toast*.....$16**
Avocado Stuffed Piquillo Peppers, Toasted Baguette, Chipotle Aioli, Herbs

***Cheesy Pull Apart Bread*.....$14**
Roasted Garlic and Parmesan Spread, Dill Havarti, Toasted Focaccia, Olive Oil with Tomato Sauce

SOUPS & SALADS

***Tomato Saffron Bisque*.....$7**
***French Onion*.....$8**
***Minestrone*.....$7**

***Winter Veg*.....$14**
Roasted Sweet Potato, Beets, Mixed Greens, Candied Walnuts, Goat Cheese, Sherry Vinaigrette

***Delicata*.....$15**
Roasted Delicata Squash, Arugula, Almonds, Red Onion, Feta Cheese, Balsamic Vinaigrette

HANDHELDS

***Pit Beef Sandwich*.....$16**
Thin Sliced Beef Top Round, Marinated Red Onion, Baltimore Tiger Sauce, Brioche Roll

***Milk Braised BLT*.....$18**
House-made Braised Pork Belly, Lettuce, Tomato, Garlic Aioli, Toasted Sourdough

***Muffuletta*.....$18**
Smoked Ham, Salami, Mortadella, Gruyere, Provolone, Marinated Olive Relish, Garlic Aioli, Toasted Sesame Round

***French Dip*.....$18**
Shaved Ribeye, Swiss Cheese, Caramelized Onion and Horseradish Cream Sauce on a French Baguette. Served with Au Jus

SLICES

***Bacon Bleu*.....$14**
Bacon, Bleu Cheese Crumbles, Fig Jam, Mozzarella, Garlic Oil, Herb Salad

***Garden*.....$15**
Delicata Squash, Cherry Tomato, Marinated Red Onion, Mozzarella Red Sauce, Truffle Oil

***Prosciutto and Apple*.....$15**
Prosciutto, Granny Smith Apple, Arugula, Goat Cheese, Mozzarella, Garlic Oil, Sea Salt

***Formaggio*.....$14**
Goat Cheese, Parmesan, Mozzarella, English Stilton, Red Sauce, Garlic Oil, Herbs

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BREAKFAST

SERVED 7AM-12PM DAILY
HOTEL LOCATION | Portico | 1st floor

***French Toast Sticks*.....$16**
Chai Custard Battered Brioche Sticks, Warm Bourbon Cherry Compote, Maple Syrup and Mint Sugar

***Muesli*.....$15**
Gluten Free Oats, Flax Seed, Toasted Coconut, Dried Cherries and Golden Raisins soaked in Heavy Cream and Orange Juice, with Toasted Almonds

***Monte Cristo*.....$21**
Ham, Gruyere, Chai Custard Battered French Toast, House made Berry Jam

***Stuffed Crepes*.....$14**
Three Crepes, House-made Berry Jam, Whipped Cream, Powdered Sugar and Fresh Mint

***Vegetable Frittata*.....$15**
Spinach, Piquillo Peppers, Fried Artichoke Hearts, Herbed Goat Cheese and Mustard Seed Caviar

***Bubbles and Squeak*.....$15**
Smashed Potatoes, Cabbage, Onions and Garlic Shallow Fried, with a Fried Egg

***Vegetable Hash*.....$16**
Roasted Sweet Potato, Snow Peas, Pebble Creek Mushrooms, Blistered Cherry Tomato, Garlic, Shallot and Chipotle Aioli. Add a Fried Egg for $1

***Buck Rarebit*.....$16**
Two Toasted Sourdough Rounds, Mustard Ale Cheese Sauce, Cheddar with two Fried Eggs, Mustard Seed Caviar and a Petite Herb Salad

***Avocado Toast*.....$18**
Three Avocado Relish Stuffed Piquillo Peppers, Toasted Baguette and Cilantro Lime Crema. Add a Fried Egg for $1

***Steak & Eggs*.....$20**
Marinated Flank Steak, Crispy Potatoes, Grilled Poblano Peppers and Onions, Two eggs to Order and Chimichurri

***Fried Egg Sandwich*.....$17**
Bacon, Lettuce, Tomato, Caramelized Onions, Two Sunny Eggs and Chipotle Aioli on Toasted Sourdough

***Eggs Trivette*.....$18**
Two Poached Eggs, Canadian Bacon, Crawfish, Creole Hollandaise and Fennel on a Toasted English Muffin

***Eggs Portico*.....20**
Two Poached Eggs, Canadian Bacon, Crispy Prosciutto, Black Truffle, Burnt Forest Hollandaise and Fennel on a Toasted English Muffin

ALA CART

***Thick Cut Bacon*.....$5**
***Egg to Order*.....$2**
***French Toast, Plain*.....$6**
***Welsh Rarebit*.....$4**
***Crispy Potatoes*.....$3**
***Sourdough Toast*.....$2**
***English Muffin*.....$2**

For groups of six or more, a 20% Gratuity will be included. Kindly note, for parties of ten or more, separate checks are not available; however, we are pleased to offer up to three equal payment options.