DON'T JUST EAT IT,

INHALE IT.

DIAL 0 TO ORDER
**OPENERS**

Freshly Squeezed Orange or Grapefruit Juice 6
Grey Goose House-Made Bloody Mary 12
Grey Goose Screwdriver 12
Classic Mimosa 12
Tequila Sunrise 12
Patron silver, freshly squeezed orange juice, grenadine

**FRUIT, CEREALS & YOGURT**

Bowl of Fresh Seasonal Fruit 10
Add seasonal berries 5
Plain Greek Yogurt, Granola, Seasonal Berries 15
Cereal 8
Fruit loops, corn flakes, special k, raisin bran, 2%, skim, soy, whole milk
Old Fashioned Oatmeal 10
Brown sugar, golden raisins, toasted almonds, sundried cranberries
Strawberry Banana Fresh Fruit Smoothie 8

**EGGS, OMELETS & SPECIALTIES**

Two Eggs Any Style 18
Choice of applewood smoked bacon, sausage links, nueske’s canadian bacon, turkey sausage; hard rock breakfast potatoes, choice of toast
Create Your Own Omelet 19
Choice of three, additional items 1: applewood smoked bacon, sausage links, nueske’s canadian bacon, turkey sausage, onions, roasted poblano peppers, sautéed spinach, mushrooms, roasted tomato, avocado, cheddar, pepper jack, swiss; hard rock breakfast potatoes, choice of toast

Eggs Benedict 19
English muffin, nueske’s canadian bacon, poached eggs, hollandaise sauce, hard rock breakfast potatoes

Breakfast Burrito 18
Flour tortilla, scrambled eggs, chorizo, potatoes, pico de gallo, guacamole, cheddar cheese, chipotle cream, tortilla chips, salsa fresca

Steak & Eggs 29
8 oz flat iron steak, 2 eggs any style, hard rock breakfast potatoes, choice of toast

– Egg Whites are available upon request –
**INDULGE**

**COUNTRY STYLE BUTTERMILK FLAPJACKS**  
sweet butter, syrup

**VANILLA CINNAMON FRENCH TOAST**  
sweet butter, syrup, powdered sugar  
extras 3 each: blueberries, chocolate chips, bananas, strawberries

**BEVERAGES**

**FRESHLY BREWED ILLY COFFEE POT**  
serves four cups regular or decaf

**LATTE, CAPPUCINO, ESPRESSO**  
5

**ADD ANOTHER SHOT**  
3

**HOT ASSORTED TEAS**  
5

**JUICE**  
4  
apple, tomato, pineapple

**TROPICAL ICED TEA**  
5

**SODAS**  
5  
coke, diet coke, sprite

**MILK**  
5  
2%, whole, nonfat, soy

**CHOCOLATE MILK**  
6

**SPARKLING WATER**  
7

**EVIAN 500 ML**  
7

**EVIAN 1 LITER**  
11

**SIDES**

**HARD ROCK BREAKFAST POTATOES**  
5

**APPLEWOOD SMOKED BACON, SAUSAGE LINKS, NUESKE’S CANADIAN BACON, TURKEY SAUSAGE**  
5

**TOASTED BAGEL & CREAM CHEESE**  
6

**ONE EGG ANY STYLE**  
4

**FRESHLY BAKED CROISSANT, MUFFIN**  
6

**TOAST:**  
white, wheat, sourdough, rye, english muffin  
4
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A $4 DELIVERY CHARGE PER ORDER. A $10 MINIMUM REQUIRED PER ORDER.
APPETIZERS

**SEA SALT FRIES** 12
parmagianio-reggiano, fresh herbs

**CRISPY ONION RINGS** 14
house-made ranch

**HOUSE-MADE GUACAMOLE** 12
tomatoes, cilantro, onions, chiles, corn tortilla chips

**BAKER’S DOZEN CHICKEN WINGS** 17
your choice of buffalo, bbq or teriyaki; carrot & celery sticks, ranch dressing

**CHICKEN QUESADILLA** 15
roasted green chiles, grilled corn, tomatoes monterey jack cheese, chipotle cream

**TRIO OF ANGUS SLIDERS** 16
cheddar, local tomatoes, house-made chips

FARMER’S GREENS

choice of dressing, ranch, caesar, balsamic vinaigrette, basil vinaigrette, citrus vinaigrette
add proteins 6 each: oven roasted chicken breast, 4 oz grilled flat iron steak, grilled marinated shrimp

**SEASONAL GARDEN GREENS** 8
tomato, cucumber, carrots, choice of dressing

**TRADITIONAL CAESAR** 14
romaine, caesar dressing, parmagiano-reggiano, crostini

**CALIFORNIA CHOPPED** 16
romaine, applewood smoked bacon, tomato, hard boiled eggs, hot house cucumber, feta cheese, avocado, basil vinaigrette

**BABY KALE, RED QUINOA** 16
roasted seasonal vegetable, citrus vinaigrette

TAKES TWO HANDS

**BACON CHEDDAR BURGER** 18
angus burger, lettuce, tomato, onion, brioche bun, house-made chips

**BREAKFAST BURGER** 21
bacon cheddar angus burger, sunny side up egg, lettuce, tomato, onion, brioche bun, house-made chips

**BLT-TURKEY CLUB** 18
oven roasted turkey breast, applewood smoked bacon, swiss, tomato, lettuce, sourdough bread, house-made chips

**GRILLED CHICKEN BREAST PANINI** 18
applewood smoked bacon, avocado, tomato, pepper jack, chipotle aioli, sourdough, house-made chips

**CRISPY CHICKEN STRIPS** 20
bbq, ranch dipping sauces, house-made chips

**MAHI FISH TACOS** 17
grilled or crispy fried, flour tortillas, mexican slaw, pico de gallo, queso blanco, spicy sour cream, tortilla chips, salsa fresca

substitute french fries 3
FROM THE OVEN

BBQ CHICKEN PIZZA 17
bbq sauce, mozzarella cheese, red onion, tomato, cilantro cream

PEPPERONI PIZZA 17
san marzano tomato sauce, mozzarella cheese

MAIN COURSES

PENNE PASTA 18
artichoke hearts, tomatoes, asparagus, baby kale, roasted garlic, kalamata olives, evoo, parmigianio-reggiano
add protein 6: grilled chicken breast, grilled marinated shrimp

GRILLED CAULIFLOWER T-BONE 25
quinoa, kale, caper tapenade

8 OZ FLAT IRON STEAK 32
roasted potato, seasonal vegetables, red wine reduction

(KIDS)

MACARONI & CHEESE 11

CHEESE PIZZA 11

PEPPERONI PIZZA 11

CHICKEN FINGERS, FRIES 11

BLACK ANGUS BURGER, FRIES 11

GRILLED CHEESE, FRIES 11

DESSERTS

FIVE LAYER CHOCOLATE CAKE 9
strawberry, chocolate sauce

BERRIES & CREAM 9
bowl of fresh strawberries, whipped cream

NEW YORK STYLE CHEESECAKE 9
fresh berries, raspberry sauce

BREAD PUDDING 9
caramel sauce, whipped cream

PINT OF BEN & JERRY’S ICE CREAM 12
vanilla, chocolate, chocolate chip cookie dough
CRISPY CHICKEN STRIPS 20
bbq, ranch dipping sauces, house-made chips

SEA SALT FRIES 12
parmesan-reggiano, fresh herbs

CRISPY ONION RINGS 14
house-made ranch

BAKER’S DOZEN CHICKEN WINGS 17
your choice of buffalo, bbq or teriyaki;
carrot & celery sticks, ranch dressing

TRIO OF ANGUS SLIDERS 16
cheddar, local tomatoes, house-made chips

TWO EGGS ANY STYLE 18
choice of applewood smoked bacon,
sausage links, nueske’s canadian bacon,
turkey sausage; hard rock breakfast potatoes,
choice of toast

CREATE YOUR OWN OMELET 19
choice of three, additional items 1:
appelwood smoked bacon,
sausage links, nueske’s canadian bacon,
turkey sausage, onions, roasted poblano peppers,
sautéed spinach, mushrooms, roasted tomato,
avocado, cheddar, pepper jack, swiss;
hard rock breakfast potatoes, choice of toast

BREAKFAST BURRITO 18
flour tortilla, scrambled eggs, chorizo, potatoes,
pico de gallo, guacamole, cheddar cheese,
chipotle cream, tortilla chips, salsa fresca

BBQ CHICKEN PIZZA 17
bbq sauce, mozzarella cheese, red onion,
tomato, cilantro cream

PEPPERONI PIZZA 17
san marzano tomato sauce, mozzarella cheese

TRADITIONAL CAESAR 14
romaine, caesar dressing,
parmesan-reggiano, crostini

CALIFORNIA CHOPPED 16
romaine, applewood smoked bacon, tomato,
hard boiled eggs, hot house cucumber, feta cheese,
avocado, basil vinaigrette

BABY KALE, RED QUINOA 16
roasted seasonal vegetable, citrus vinaigrette

BACON CHEDDAR BURGER 18
angus burger, lettuce, tomato, onion, brioche
bun, house-made chips

BREAKFAST BURGER 21
bacon cheddar angus burger, sunnyside up egg,
lettuce, tomato, onion, brioche bun, house-made chips

BLT-N-T CLUB 18
oven roasted turkey breast, applewood
smoked bacon, swiss, tomato, lettuce,
sourdough bread, house-made chips

8 OZ FLAT IRON STEAK 32
roasted potato, seasonal vegetables,
red wine reduction

***** DESSERTS *****

FIVE LAYER CHOCOLATE CAKE 9
strawberry, chocolate sauce

BERRIES & CREAM 9
bowl of fresh strawberries, whipped cream

NEW YORK STYLE CHEESECAKE 9
fresh berries, raspberry sauce

BREAD PUDDING 9
caramel sauce, whipped cream

PINT OF BEN & JERRY’S ICE CREAM 12
vanilla, chocolate,
chocolate chip cookie dough
SNACKS & PLATTERS

CRISPY CHICKEN STRIPS (TWO DOZEN)  65
bbq, ranch dipping sauces

CHICKEN WINGS (TWO DOZEN)  40
your choice of buffalo, bbq or teriyaki;
carrot & celery sticks, ranch dressing

ANGUS SLIDERS (ONE DOZEN)  60
cheddar, local tomatoes, house-made chips

HOUSE-MADE GUACAMOLE (SERVES 10 GUESTS)  50
tomatoes, cilantro, onions, chiles, corn tortilla chips

VEGETABLE SPRING ROLLS (ONE DOZEN)  45
hosin citrus sauce

CHORIZO EMpanadas (one dozen)  50
chipotle cream

ARTISAN CHEESES (Serves 10 Guests)  60
firm, semi soft, creamy bleu, crackers

CHARCUTERIE PLATTER (Serves 10 Guests)  90
grilled baguette, olives, dijon

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WINE LIST

CHAMPAGNE & SPARKLING
- domaine ste. michelle brut, paterson, wa 42
- chandon brut, france  65
- veuve clicquot, brut yellow label, france  170
- moët imperial brut, france  190
- dom perignon, france  490
- louis roederer cristal, france  735

SPARKLING ROSÉ
- domaine carneros brut rose, napa valley, ca  91

WHITE
- bv carneros, chardonnay, carneros, ca  56
- sonoma cutrer, chardonnay, windsor, ca  69
- cakebread cellars, chardonnay, napa valley, ca  130
- justin, sauvignon blanc, central coast, ca  51
- cakebread cellars, sauvignon blanc, napa valley, ca  90
- stellina di notte, pinot grigio, ca  40
- swanson, pinot grigio, sonoma, ca  53

RED
- canon 13, pinot noir, monterey, ca  60
- chalone estate, pinot noir, monterey, ca  83
- summerland fiddlestick, pinot noir, santa barbara, ca  104
- daou, cabernet, paso robles, ca  68
- bv cabernet, napa valley, ca  72
- kenwood jack london, cabernet, sonoma valley, ca  79
- justin, cabernet, paso robles, ca  94
- silver oak, cabernet, alexander valley, ca  160
- clayhouse, malbec, paso robles, ca  50
- matchbook, tempranillo, dunnigan, ca  50
- Joel Gott, grenache, ca  53
- provenance, merlot, rutherford, ca  71
- smith & hook, red blend, central coast, ca  63
- ferrari-carano siena, red blend, sonoma, ca  63
- freakshow, red blend, lodi, ca  64

BEER

DOMESTIC/IMPORT 8
- corona
- heineken
- stella artois
- budweiser
- bud light
- red trolley
- stone ipa
- ballast point sculpin
DON'T JUST EAT IT,

INHALE IT.

DIAL 0 TO ORDER

Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have food allergies or require special food preparation and we will be happy to accommodate your needs. Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm may be present in foods or beverages sold or served here. A brochure with more information on specific exposures is available; please ask for a copy from your server. California State Law prohibits the consumption of alcoholic beverages by those less than 21 years of age. Warning: drinking distilled spirits, beers, coolers, wine and other alcoholic beverages may increase the risk of cancer and cause birth defects during pregnancy.

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Dine IN

ROCK OUT

Dial 0 to order

IN-ROOM EATS