

BITES

WARM OLIVES^{V,GF} 9
aleppo chili, rosemary, garlic

HUMMUS^V 18
salsa verde, preserved orange, crispy chickpeas, flatbread

HOT WINGS* 20
Frank's Redhot buffalo wings sauce, creamy blue cheese, celery

CAESAR SALAD 18
little gem lettuce, sourdough croutons, roasted garlic dressing
add chicken \$6 or salmon \$8

WEDGE SALAD^{GF} 18
iceberg lettuce, bacon, pickled onions, cherry tomatoes, queso fresco,
roasted jalapeño green goddess dressing
add chicken \$6 or salmon \$8

TEXAS STYLE BURGER* 24
double smash patty, american cheese, shredded lettuce, onion, tomato,
pickles, brioche bun, fries
add bacon \$3, avocado \$3 or egg \$4

CRISPY CHICKEN TENDERS* 18
fries, ketchup, ranch

CRISPY CHICKEN SANDWICH* 22
buttermilk marinated chicken, cabbage slaw, white cheddar, fries

PAN SEARED SALMON^{*GF} 34
achiote marinated salmon, pickled bell pepper relish,
roasted sweet potato purée, grilled zucchini

SIDES

FRIES^{V,GF} 8

SWEET POTATO WEDGES^{V,GF} 10

GRILLED VEGETABLES^{V,GF} 10

SIDE SALAD^{VG,GF} 10

DESSERT

COOKIES & MILK^{VG} 8
chocolate chip cookies, milk



VG: Vegetarian | V: Vegan | GF: Gluten Free
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions
Please let one of our colleagues know if you have any special dietary requirements, food allergies or food intolerances

Please note that a \$6 In-Room Dining delivery charge, applicable taxes and a 22% gratuity will be automatically added to your bill

BEVERAGES

WINE

BUBBLES

Lunetta Prosecco, Veneto, Italy	12	60
Maison Albert Bichot, Crémant De Bourgogne Brut Rosé, France	16	80
Moët & Chandon Impérial, Brut, France, NV	26	130
Veuve Clicquot "Yellow" Brut, France NV	35	175

WHITE + PINK

Sea Sun, Chardonnay, California	15	75
Joseph Drouhin, Chablis, Chardonnay, Burgundy, France	16	80
Jordan, Chardonnay, Russian River Valley, California	21	105
Fernando Pighin & Figli, Pinot Grigio, Friulu Grave, Italy	15	75
The Seeker, Sauvignon Blanc, Marlborough, New Zealand	12	60
Twomey, Sauvignon Blanc, Napa, California	18	90
Dr. Loosen, Riesling, Mosel, Germany	13	65
Château D'Escalans Whispering Angel, Rosé, Côtes de Provence, France	16	80

RED

Rocco, "Gravel Road," Pinot Noir, Willamette Valley, Oregon	14	70
Brolio, Chianti Classico, Tuscany, Italy	15	75
Markham Merlot, Napa Valley, California	15	75
Château Greysac, Médoc, Bordeaux, France	16	80
La Posta, "Paulucci," Malbec, Mendoza, Argentina	13	65
Austin Hope, "Austin," Paso Robles, California	16	80
Groth, Cabernet Sauvignon, Oakville, California	32	160

BEER

ABW Pearl-Snap Pilsner	8
Live Oak Hefeweizen	9
Meanwhile Secret Beach IPA ^{16 oz}	12
Lone Star ^{16 oz}	8

ESSENTIALS

Coffee	
HC Valentine Freshly Brewed Regular or Decaffeinated	12 ^{small} 14 ^{large}
Specialty Coffee	
Espresso, Cappuccino, Café Latte, Americano or Café Macchiato	8
Lot 35 Specialty Teas	
Imperial Breakfast, Decaf, English Breakfast, Earl Grey, Sencha Green, Chamomile, Goddess Oolong or Mint	7
Milk	
Whole, 2%, Skim, Chocolate, Soy, Oat, Almond or Coconut	6
Juice	
Apple, Orange, Grapefruit, Cranberry, Tomato, or Pineapple	6
Rambler Sparkling Water	5
Soft Drinks	
Coca-cola, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Lemonade, Fairmont ATX Sweet Tea or Unsweet Tea	5