

accompaniments*

HAND CUT KETTLE CHIPS	4
FRIES	4
FRUIT	4
RICE/MULTIGRAIN RICE BLENDS	3

kids*

Served with your choice of carrot and celery sticks or apple wedges.

CHICKEN TENDERS	9
✶ KRAFT® MACARONI & CHEESE	6
HAM & CHEESE PINWHEELS	7
✶ PEANUT BUTTER & JELLY	6

desserts*

CARAMEL APPLE GRANNY PIE	7
MOLTEN CHOCOLATE MELTDOWN	8
■ SIGNATURE ROCKSLIDE BROWNIE	6
NY STYLE CHEESECAKE	8



WELCOME TO THE GARDEN

beverages

COCA-COLA BRAND PRODUCTS	4
COFFEE AND HOT TEA	3
ICED TEA	3

wines

SUTTER HOME, WHITE ZINFANDEL (CA)	G 8/B 30
TRINITY OAKS, PINOT GRIGIO (CA)	G 8/B 30
MURPHY-GOODE, SAUVIGNON BLANC (CA)	G 12/B 40
TRINITY OAKS, CHARDONNAY (CA)	G 8/B 30
SEA GLASS, PINOT NOIR (CA)	G 12/B 40
TRINITY OAKS, MERLOT (CA)	G 8/B 30
TRINITY OAKS, CABERNET SAUVIGNON (CA)	G 8/B 30
MÉNAGE À TROIS, RED BLEND (CA)	G 10/B 36

cocktail favorites

MAI TAI	12
Cruzan Light Rum, Triple Sec, pineapple and orange juice.	
BAY BREEZE	10
Pinnacle Vodka, cranberry and pineapple juice.	
CLASSIC MOJITO	12
Spice it up with Cruzan Light Rum.	
STRAWBERRY DAIQUIRI	12
With Cruzan 9 Spiced Rum, berry delicious.	
MARGARITA	12
The fiesta begins with Hornitos Tequila. ¡Olé!	

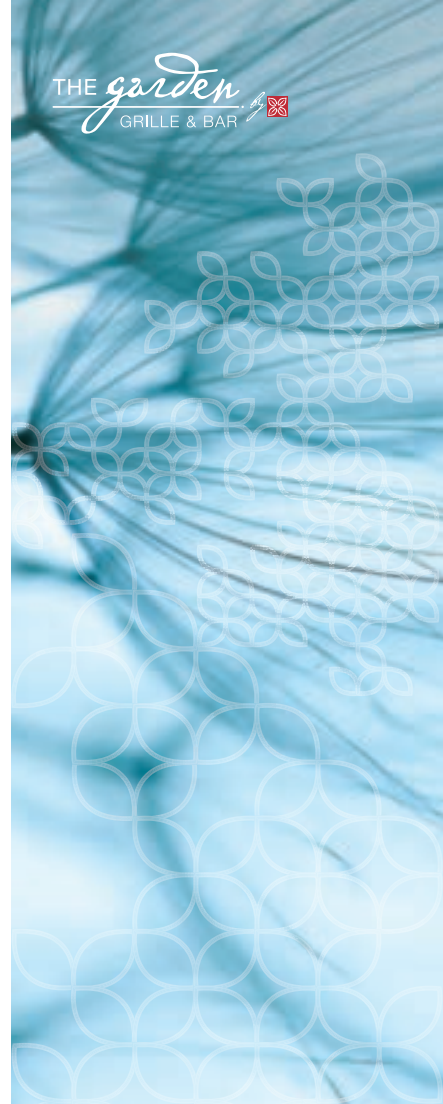
bottled beers

BUDWEISER	5
BUD LIGHT	5
MICHELOB ULTRA	5
STELLA ARTOIS	6
CORONA EXTRA	6
COORS LIGHT	5
SAM ADAMS BOSTON LAGER	7
RED HOOK ESP	7
GOOSE ISLAND IPA	7
KONA LAGER	8
MAUI ROTATOR	8
KONA ROTATOR	8



eat
& DRINK

THE *garden*
GRILLE & BAR



appetizers*

APPLEWOOD BACON & BLEU CHEESE FRIES	8
Natural cut fries with bacon, bleu cheese crumbles finished off with ranch dressing and scallions.	
✓ GREAT BALLS OF FIRE	8
Fiery balls of crispy Pepper Jack cheese served with garden ranch.	
PAN FRIED DUMPLINGS	8
Crispy potstickers stuffed with minced pork, pan-seared then steamed served with a sweet chili sauce.	
UNTRADITIONAL SHRIMP COCKTAIL	13
Chilled gulf shrimp, avocado, tomatoes, cilantro and fresh lime layered together with piquant cocktail sauce.	
WINGS OF THE WORLD	12
Chicken wings tossed and sauced. Choose Spicy Szechuan Orange or Kentucky Bourbon Barrel .	

soups & salads*

SOUP OF THE DAY	7
Warm up to HGI's pipin' hot soup of the day. Ask your server for details.	
✓ ROASTED RED PEPPER & GOUDA BISQUE	8
A velvety bisque of puréed roasted red bell peppers, smoked Gouda, basil, garlic and fresh cream.	
✓ TOSSED GREEN SALAD	10
Spring greens, cucumbers, tomatoes, red onions, orange slices, peppers, olives and toasted almonds.	
TRADITIONAL CAESAR	9
Hearts of romaine tossed with olive oil Caesar dressing, shaved Parmesan cheese and garlic croutons.	
CRISPY ASIAN SESAME SHRIMP SALAD	14
Sesame panko shrimp, Asian greens, carrots, pineapple, red pepper, almonds and Chinese parsley.	
SPINACH SALAD	11
Spinach, applewood bacon, mushrooms, red onions, bleu cheese and almonds.	

burgers & sandwiches*

Served with your choice of side item.

■ CLASSIC MOBLEY BURGER	13
Conrad Hilton's Steakhouse Burger, char-broiled with melted cheese on a rustic roll.	
✓ GARDENBURGER®	11
An organic grain and veggie "burger" on ciabatta with avocado, arugula, ripe tomato and citrus aioli.	
CALIFORNIA TURKEY CLUB	12
Turkey Swiss, applewood bacon, avocado, tomato, mixed greens, sun-dried tomato aioli, artisan bread.	
SMOKY YUCATAN GRILLED CHICKEN	12
Grilled chicken, cheddar, applewood bacon, lettuce, tomato, onion and pineapple-chipotle BBQ sauce.	

flatbreads*

ARTICHOKE & SPINACH ALFREDO FLATBREAD	13
Roasted artichokes, sautéed garlic spinach and a blend of cheeses with Alfredo sauce.	
DRAGONFIRE CHICKEN FLATBREAD	12
Sesame glazed chicken, carrots, mozzarella, green onion, cilantro and spicy chili-garlic drizzle.	

entrées

Served with your choice of two side items. Pasta served with Tossed Green Salad.

PAN ASIAN RIBS	26
Slow-cooked fall-off-the-bone ribs with a sweet-and-tangy honey-citrus pepper glaze.	
BOURBON APPLE PORK TENDERLOIN	27
Cider-and apple-brined pork tenderloin char-grilled and basted with a bourbon-brown sugar glaze.	
CRISPY SALMON	28
Pan-seared and lacquered salmon with a sweet sesame sauce layered atop a bed of sauteed bok choy.	
NY STRIP	29
Char-broiled USDA Choice center-cut strip loin finished with roasted garlic and herb butter.	
HERB ROASTED HALF CHICKEN	27
Oven roasted chicken with lemon and fresh herbs then drizzled with a honey-citrus pepper sauce.	
✓ PASTA PRIMAVERA	21
Grilled fresh vegetables, rigatoni pasta in a creamy Alfredo sauce with shaved Parmesan.	
TODAY'S FRESH FISH	MKT PRICE
Our seasonal market catch simply prepared then served with lemon butter and fresh herbs.	



■ Hilton Garden Inn Signature Dish
✓ Vegetarian

*Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the Restaurant team. Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

our dinner menu

