

beverages

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

wines

SUTTER HOME, WHITE ZINFANDEL (CA)..... G 6/B 18
TRINITY OAKS, PINOT GRIGIO (CA)..... G 7/B 21
MURPHY-GOODE, SAUVIGNON BLANC (CA)..... G 8/B 24
TRINITY OAKS, CHARDONNAY (CA)..... G 7/B 21
SEA GLASS, PINOT NOIR (CA)..... G 8/B 24
TRINITY OAKS, MERLOT (CA)..... G 9/B 27
TRINITY OAKS, CABERNET SAUVIGNON (CA)..... G 8/B 24
MÉNAGE À TROIS, RED BLEND (CA)..... G 9/B 27

cocktail favorites

APPLE TINI 12
Pinnacle Vodka meets Pucker Sour Apple.
BELLINI 11
Champagne and peaches, Southern cool.
BOURBON SOUR 8
A blend of Jim Beam with a twist of lemon.
COSMOPOLITAN 11
It's a savvy sipper with Pinnacle Vodka.
MARGARITA 8
The fiesta begins with Hornitos Tequila. ¡Olé!

bottled beers

BUD LIGHT 5
BUDWEISER 6
MICHELOB ULTRA 7
STELLA ARTOIS 7
CORONA EXTRA 6

*accompaniments**

BACON 'N BRIE MASHED 3
FRIES 3
FRUIT 4
RICE/MULTIGRAIN RICE BLENDS 4

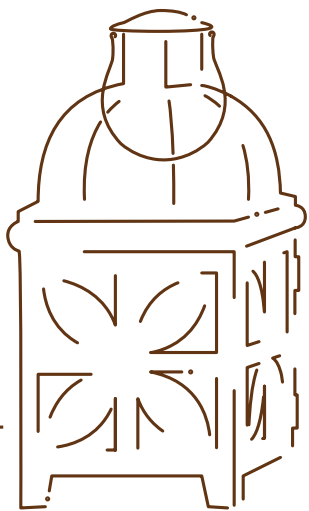
*kids**

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

CHICKEN TENDERS 6
✔ GRILLED CHEESE DIPPERS & TOMATO SOUP 5
✔ KRAFT® MACARONI & CHEESE 5
✔ PEANUT BUTTER & JELLY 5

*desserts**

SIGNATURE ROCKSLIDE BROWNIE 8
CARAMEL APPLE GRANNY PIE 8
NY STYLE CHEESECAKE 10
CHOCOLATE LOVIN' SPOON CAKE 9



appetizers*

- ✦ GRANDE GARDEN QUESADILLA 10
Fire-grilled veggies, avocado, cilantro, jalapeños, melted cheese served with chipotle sour cream and salsa.
- ✦ GREAT BALLS OF FIRE8
Fiery balls of crispy Pepper Jack cheese served with garden ranch.
- PAN FRIED DUMPLINGS8
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 10
Chicken wings tossed and sauced. Choose Traditional Buffalo with Garden Ranch or Sticky Sesame Ginger.

soups & salads*

- SOUP OF THE DAY 4 / 6
Warm up to HGI's pipin' hot soup of the day. Ask your server for details.
- TOMATO BASIL BISQUE4 / 6
A satiny bisque of pureed ripe red tomatoes, chicken stock, heavy cream and aromatic sweet basil.
- ✦ TOSSED GREEN SALAD8
Spring greens, cucumbers, tomatoes, red onions, orange slices, peppers, olives and toasted almonds.
- FIESTA GARDEN COBB 12
Mixed greens, grilled chicken, avocado, applewood bacon, onion, tomato, egg and Cheddar Jack cheese.
- HARVEST CHICKEN SALAD 14
Greens, chicken, apples, bleu cheese, cucumbers, red onions, tomatoes, almonds, and dried cranberries.
- STEAK FRITES SALAD 17
Romaine, char-grilled steak, roasted mushrooms, fried potatoes, onion, bleu cheese, lemon-Dijon vinaigrette.

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.
- ✦ GRILLED VEGGIE RUSTICO 12
Chilled marinated grilled veggies, simply seasoned, mixed greens and fresh herbs on rustic ciabatta.
- SMOKY YUCATAN GRILLED CHICKEN 14
Grilled chicken, cheddar, applewood bacon, lettuce, tomato, onion and pineapple-chipotle BBQ sauce.
- CHIPOTLE STEAK WRAP 15
Flank steak, Pepper Jack, grilled peppers and onions, avocado, cilantro, lettuce, tomato and chipotle sauce.

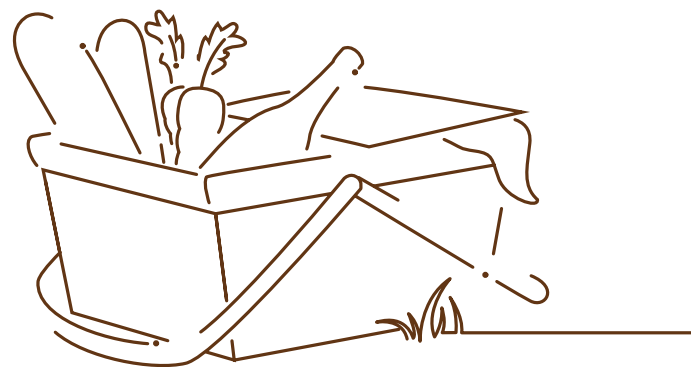
flatbreads*

- BAJA BBQ CHICKEN FLATBREAD 10
Chicken, applewood bacon, cheese, onion, BBQ sauce, tortilla strips, avocado, cilantro, chipotle-ranch.
- ✦ GRILLED GARDEN VEGGIES FLATBREAD 11
Seasonal grilled veggies, extra virgin olive oil, fresh rosemary and shaved Parmesan.

entrées*

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

- THAI CHICKEN PASTA 16
Chicken, rice noodles, stir-fried Thai vegetables, basil and cilantro with spicy red coconut curry sauce.
- CRISPY SALMON24
Pan-seared and lacquered salmon with a sweet sesame sauce layered atop a bed of sauteed bok choy.
- FISH & CHIPS 15
Beer-battered cod and chips, hand-crafted malt vinegar tartar sauce (Side items not included).
- GRILLED CHICKEN FETTUCCINE 16
Grilled chicken breast, mushrooms, spinach, roasted peppers, asparagus in a creamy white wine sauce.
- ✦ GRILLED VEGETABLE TORTELLINI 17
Tricolor cheese tortellini tossed with fire-grilled vegetables and a white wine pesto sauce.
- NY STRIP 27
Char-broiled USDA Choice center-cut strip loin finished with roasted garlic and herb butter.
- PAN ASIAN RIBS 19
Slow-cooked fall-off-the-bone ribs with a sweet-and-tangy honey-citrus pepper glaze.



✦ 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.*