

## DESSERTS\*

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### **RUSTIC APPLE GALETTE 9**

French puff pastry baked with sliced apples finished with kettle-cooked caramel and vanilla ice cream

### **☒ SIGNATURE ROCKSLIDE BROWNIE 9**

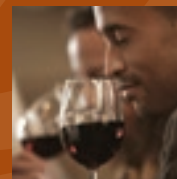
Chocolate chunk brownie with pecans, caramel drizzle, vanilla ice cream and chocolate sauce

### **NY STYLE CHEESECAKE 8**

Smooth, rich and creamy, made with fresh sour cream and drenched with house-made berry compote

\*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.

THE *garden*  
GRILLE & BAR



## BEVERAGES

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### SOFT DRINKS

**Pepsi Brand Products 2**

### COCKTAIL FAVORITES

**Margarita 9**

The fiesta begins with Hornitos Tequila. ¡Olé!

**Classic Martini 9**

Grey Goose Vodka, the secret agent choice.

**Long Island Iced Tea 11**

Smirnoff Vodka gives iced tea an attitude.

**Cosmopolitan 9**

It's a savvy sipper with EFFEN Vodka.

**Dark n Stormy 10**

Dark rum, ginger beer, and lime

**Rock Lobster 9**

Coconut rum is the cornerstone of this sweet punch

### WHITE WINES *(by the glass/by the bottle)*

Listed Sweet to Medium Intensity

**Sutter Home, White Zinfandel, CA 6/24**

**Trinity Oaks, Pinot Grigio, CA 7/25**

**Murphy-Goode, Sauvignon Blanc, CA 8/26**

**Trinity Oaks, Chardonnay, CA 7/25**

### BREWS

**Bud Light 5**

**Budweiser 5**

**Michelob Ultra 5**

**Miller Lite 5**

**Corona Extra 6**

**Heineken 6**

**Amstel Light 5**

**BASS Ale 5**

**Guinness 5**

**Molson 6**

**Stella Artois 5**

**Sam Adams Boston Lager 5**

**Sam Adams Seasonal 6**

**Sam Adams Boston Ale 5**

**Sam Adams Light 5**

**Haake Beck 5 (non-alcoholic)**

*We also carry a wide variety of locally brewed beers.*

### RED WINES *(by the glass/by the bottle)*

Listed Light to Medium Intensity

**Sea Glass, Pinot Noir, CA 7/25**

**Trinity Oaks, Merlot, CA 7/25**

**Trinity Oaks, Cabernet Sauvignon, CA 7/25**

**Ménage á Trois, Red Blend, CA 8/26**

## FROM THE KITCHEN\*

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### UNTRADITIONAL SHRIMP COCKTAIL 9

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

### FIESTA GARDEN COBB SALAD 1

Mixed greens, grilled chicken, avocado, applewood bacon, onion, tomato, egg and Cheddar Jack cheese

### 🍷 CLASSIC MOBLEY BURGER 12

Conrad Hilton's Steakhouse Burger, char-broiled with melted cheese on a rustic roll

### HARVEST HAM AND BRIE 12

Smoked ham, Brie, spinach, onion, tomato and stone-ground mustard sauce on toasted Swiss muesli bread

### BAJA BBQ CHICKEN 9

Chicken, applewood bacon, cheese, onion, BBQ sauce, tortilla strips, avocado, cilantro and chipotle-ranch

🍷 Hilton Garden Inn Signature Dish

🌿 Vegetarian

*Burger and sandwich served with choice of side.*