

WHITE & RED WINES

By the glass or by the bottle.

SUTTER HOME, WHITE ZINFANDEL

Deliciously sweet with the essence of strawberry and melon. (G 110 Cal / B 550 Cal) - 6.0 / 20.0

CHATEAU STE. MICHELLE, RIESLING

Aromas of ripe peaches, dried apricots and spice notes. (G 150 Cal / B 750 Cal) - 7.0 / 22.0

TRINITY OAKS, PINOT GRIGIO

A crisp and fresh wine with plenty of juicy melon, citrus and pear flavors. (G 120 Cal / B 600 Cal) - 6.0 / 20.0

MURPHY-GOODE, SAUVIGNON BLANC

Notes of tangerine, peach, pear, melon and pineapple in a focused blend. (G 120 Cal / B 600 Cal) - 8.0 / 26.0

TRINITY OAKS, CHARDONNAY

Complex varietal aromas with citrus and pineapple flavors, with a top note of sweet oak. (G 130 Cal / B 650 Cal) - 6.0 / 20.0

KENDALL-JACKSON, CHARDONNAY

Lush tropical fruit intertwines with lemon, lime and floral notes. (G 130 Cal / B 650 Cal) - 8.0 / 30.0

SEA GLASS, PINOT NOIR

Elegant, light-bodied style with delicate aromas that hint at red cherry and strawberry. (G 120 Cal / B 600 Cal) - 8.0 / 26.0

MURPHY-GOODE, PINOT NOIR

Vibrant dark fruit character balanced with bright acidity. Complex vanilla notes from aging in French and American oak, to intense aromas of black cherry. (G 120 Cal / B 600 Cal) - 8.0 / 26.0

COLUMBIA CREST GRAND ESTATES, MERLOT

A rich aromatic profile with notes of chocolate and dark cherries, followed by a smooth, velvety finish. (G 160 Cal / B 800 Cal) - 8.0 / 26.0

14 HANDS, CABERNET SAUVIGNON

A rich, juicy red that features aromas of dark cherry, black currant, coffee and subtle hints of spice. (G 160 Cal / B 800 Cal) - 6.0 / 22.0

TRINITY OAKS, CABERNET SAUVIGNON

A fruit forward wine with flavors of blackberry and black cherry, with notes of green olive, cedar, dried herbs and vanilla. (G 130 Cal / B 650 Cal) - 6.0 / 22.0

MÉNAGE À TROIS, RED BLEND

Full-bodied with a bold blackberry and raspberry nature and sassy red fruits. (G 130 Cal / B 650 Cal) - 7.0 / 24.0

BOTTLED BEERS

SIERRA NEVADA PALE ALE (180 Cal) - 7.0

STELLA ARTOIS (150 Cal) - 7.0

CORONA EXTRA (150 Cal) - 6.0

BUD LIGHT (110 Cal) - 5.0

BUDWEISER (150 Cal) - 5.0

MICHELOB ULTRA (100 Cal) - 5.0

HEINEKEN (150 Cal) - 6.0

BEVERAGES

COCA-COLA (200 Cal) - 2.0

DIET COKE (0 Cal) - 2.0

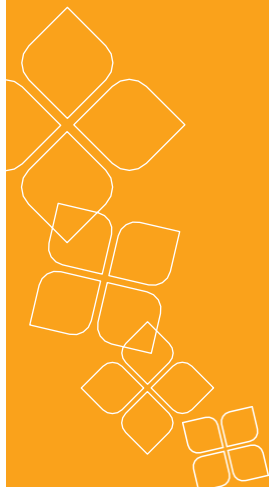
SPRITE (190 Cal) - 2.0

COFFEE (0 Cal) - 2.0

HOT TEA (0 Cal) - 2.0

ICED TEA, UNSWEET (0 Cal) - 2.0

MILK, 2% (120 Cal) - 2.0



2,000 calories a day is used for general nutrition advice, but calorie needs vary.

010819/TPAEB

RESTAURANT

JOIN US FOR BREAKFAST & DINNER.

Start your day with a hot cooked-to-order breakfast including items such as pancakes, French toast, assorted breakfast meats, potatoes, eggs and omelets, and our signature waffles with scrumptious toppings. Juice, coffee, tea or milk included. Our restaurant is located in the lobby.

Adult breakfast - 10.95

Children ages 10 and under breakfast - 6.95

BREAKFAST

6:00 a.m. to 10:00 a.m., Monday - Friday

7:00 a.m. to 12:00 p.m., Saturday - Sunday

DINNER

5:00 p.m. to 10:00 p.m., Monday - Sunday

IN-ROOM DINING

5:00 p.m. to 10:00 p.m., daily

Dial 129 to place your order.

There will be a 18% service charge and \$2.00 delivery fee added to your check.

Contact the Guest Service Hotline for further details.

Contact the front desk for Holiday hours of operation.

PAVILION PANTRY

Open 24-hours a day and located in the Pavilion, you'll find most anything you need in our quick-stop-market, including sundries, microwavable meals, snacks and beverages, newspapers and more.

Vegetarian

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

Nutrition information is derived and calculated with information provided by manufacturers, vendors, and/or the USDA Nutrient Database for Standard Reference. Find additional nutritional information at hgnutrition.com.

SMALL PLATES

STICKY-FINGER RIBS (660 Cal)

Roasted low-and-slow, baby back ribs basted with whiskey-soy BBQ sauce and topped with crispy onions and scallions - 12.0

HUMMUS PLATTER (640 Cal)

Roasted red pepper hummus, seasonal raw vegetable crudites and grilled naan - 8.0

ARTISANAL CHARCUTERIE (870 Cal)

A trio of cheeses, salami, and cured ham with rosemary crostini, fig jam and local honey - 15.0

WINGS YOUR WAY

Choose classic Buffalo (910-1,820 Cal), whiskey-soy BBQ (720-1,440 Cal) or sweet chili-sesame (760-1,520 Cal) 6pc - 9.0 | 9pc - 12.0 | 12pc - 15.0

ON-A-CRUST

BBQ CHICKEN FLATBREAD (650 Cal)

Grilled chicken covered in whiskey-soy BBQ sauce and topped with smoked Gouda cheese, red onion and scallions - 10.0

MARGHERITA FLATBREAD (710 Cal)

Mozzarella, roasted garlic pesto, Roma tomato and basil - 10.0

16" PEPPERONI PIZZA (260 Cal Slice-3,060 Cal Whole)

Mozzarella, provolone, Parmesan and Romano cheeses, pepperoni, and San Marzano tomato sauce - 10.0

SOUP & SALADS

TOMATO AND BASIL BISQUE (460 Cal)

Served with a Gruyère-garlic cheese crisp - 4.0

ASIAN SWEET CHILI CHICKEN SALAD (690 Cal)

Sriracha sweet chili-glazed chicken, almonds, cilantro, mixed greens, and sesame vinaigrette - 13.0

CAESAR SALAD (410 Cal)

Shaved Parmesan, herb croutons, and romaine - 11.0

Add chicken (160 Cal) - 5.0 | steak* (320 Cal) - 7.0 | salmon* (360 Cal) - 7.0

SANDWICHES

Burgers and sandwiches served with choice of fries or fruit.

CLASSIC MOBLEY BURGER* (880-1,100 Cal)

Our signature 100% chuck steak burger, lettuce, pickle, red onion, tomato, and artisan sauce on a sesame seed bun - 13.0
Add aged Cheddar, Gruyère, smoked Gouda or garlic Boursin (80-90 Cal) - 1.0 each | Applewood bacon (80 Cal) - 2.0

GARDEN BURGER (570-790 Cal)

Veggie burger, avocado, arugula, tomato, onion, and mayo on a sesame seed bun - 15.0

BISTRO CHICKEN SANDWICH (880-1,100 Cal)

Balsamic glazed chicken, Canadian bacon, mozzarella, arugula, Parmesan aioli - 10.0

STEAK SANDWICH* (890-1,110 Cal)

Grilled and sliced sirloin steak with garlic Boursin cheese, fire-roasted peppers, grilled onion, and chipotle aioli on an artisan roll - 15.0

ENTRÉES

10 OZ. NY STRIP STEAK* (660-1,270 Cal)

Served with choice of two sides - 24.0

STICKY-FINGER RIBS (1,130-1,740 Cal)

Roasted low-and-slow, baby back ribs basted with whiskey-soy BBQ sauce and topped with crispy onions and scallions, served with choice of two sides - 22.0

CITRUS GRILLED SALMON BOWL* (1,050 Cal)

Grilled salmon atop tomato-braised Tuscan kale, hearty grain blend of quinoa, barley and wild rice, fire-roasted peppers, and grilled lemon finished with smoked yogurt - 24.0

KOREAN-STYLE STEAK BOWL* (1,010 Cal)

Grilled and sliced sirloin steak atop wilted greens, barley, brown rice, green garbanzo beans, and red and white quinoa - 24.0

GRILLED VEGETABLE PASTA PRIMAVERA (560 Cal)

Cavtatapi, Alfredo, grilled vegetables, spinach, tomatoes, shaved Parmesan and fresh basil - 17.0

Add chicken (160 Cal) - 5.0 | steak* (320 Cal) - 7.0 |

salmon* (360 Cal) - 7.0

ADD-ONS

SEASONAL VEGETABLE MEDLEY (30 Cal) - 4.0

KOREAN BBQ MIXED GRAINS (160 Cal) - 24.0

REDSKIN MASHED POTATOES (170 Cal) - 4.0

GARLIC PARMESAN FRIES (710 Cal) - 5.0

FRENCH FRIES (220 Cal) - 4.0

HOUSE SALAD (150-380 Cal) - 4.0

DESSERTS

MASON JAR CHOCOLATE FUDGE CAKE (750 Cal)

Rich chocolate mousse, fudge cake and whipped cream drizzled with caramel sauce - 9.0

CARAMEL APPLE GRANNY (650 Cal)

Granny Smith apples, buttery caramel, and toffee, slow-baked in a delightful shortbread crust - 7.0

NEW YORK-STYLE CHEESECAKE (540 Cal)

PHILADELPHIA Cream Cheese cheesecake topped with triple-berry compote - 7.0

