

KIDS' MENU

Please dial 82 to place your order.

BREAKFAST Served from 5:30am until 11:00am daily

Fresh Fruit Cup	\$4.00
Buttermilk Pancakes or French Toast with Sausage or Bacon	\$8.00
Cheese Omelet	\$10.00
Fried or Scrambled Eggs with Sausage or Bacon*	\$8.00

LUNCH & DINNER Served Sunday through Thursday 11:00am to 12:00am and Friday & Saturday from 11:00am to 2:00am

Grilled Cheese American cheese, white bread and French fries	\$8.00
Hamburger* Add cheese and French fries	\$12.00
Mini Hot Dogs Two mini dogs with French fries	\$12.00
Turkey BLT Wrap Cranberry turkey salad, bacon, lettuce, tomato and potato chips	\$12.00
Mac and Cheese	\$10.00
Spaghetti Marinara and parmesan cheese	\$9.00
Chicken Fingers and French Fries	\$9.00

DRINK MENU

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BEVERAGES

Half Pot of Freshly Brewed Coffee	\$8.00
Full Pot of Freshly Brewed Coffee	\$10.00
Coke™ Products	\$4.00
Acqua Panna and San Pellegrino	500ml \$4.50 1L \$9.00

BEER

Domestic Bottle Blue Moon Belgian White, Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Samuel Adams Boston Lager	\$6.75
Import Bottle Modelo, Corona Extra, Guinness Draught, Heineken Lager, Stella Artois	\$7.00
Local Beer of the Month	\$8.00

SPIRITS bottle includes choice of two mixers, garnish, ice and glasses

Vodka Tito's Handmade \$170.00 Grey Goose \$195.00	Whiskey Bulleit Bourbon \$170.00 Woodford Reserve \$180.00 Maker's Mark \$190.00
Gin Tanqueray \$160.00 Bombay Sapphire \$195.00	Scotch Dewar's White Label \$160.00 Johnnie Walker Black \$180.00
Tequila Sauza Blue Agave \$140.00 Don Julio Reposado \$195.00	Single Malt Scotch Glenfiddich 12 Year \$150.00 Macallan 12 Year \$190.00

WINE BY HALF BOTTLE (375ML)

Chardonnay, La Crema, CA	BOTTLE	\$32.00
Pinot Noir, La Crema, Sonoma Coast, CA		\$35.00
Cabernet Sauvignon, Robert Mondavi Private Selection, Central Coast, CA		\$37.00

SPARKLING WINES

Prosecco Spumante, Riondo, DOC, Italy	GLASS	BOTTLE	\$11.00	\$48.00
Sparkling Brut, Domaine Ste. Michelle, Columbia Valley, WA				\$50.00
Sparkling, Chandon Brut Classic, CA				\$73.00
Sparkling, Etoile Rosé, Carneros, CA				\$79.00
Champagne, Moët & Chandon Impérial Brut, Epernay, France				\$140.00
Champagne, Veuve Clicquot Yellow Label, Reims, France				\$155.00
Champagne, Moët & Chandon Impérial Brut Epernay, France 187ml			\$20.00	
Champagne, Veuve Clicquot Rosé, Reims, France				\$170.00
Champagne, Ruinart Rosé, Reims, France				\$155.00
Champagne, Dom Perignon, France				\$375.00

WHITE WINES

Chardonnay, Decoy by Duckhorn, Sonoma County, CA	GLASS	BOTTLE	\$12.00	\$42.00
Chardonnay, Starmont, Carneros, CA			\$13.00	\$50.00
Sauvignon Blanc, Matanzas Creek, Alexander Valley, CA			\$11.00	\$48.00
Pinot Grigio, San Angelo, Toscana, Italy			\$11.00	\$42.00
Riesling, Chateau Ste. Michelle, Columbia Valley, WA			\$10.00	\$38.00
Rosé, Fleur de Mer, Côtes de Provence, France			\$12.00	\$46.00

RED WINES

Cabernet Sauvignon, Columbia Crest H3, Horse Heaven Hills, WA	GLASS	BOTTLE	\$12.00	\$42.00
Merlot, Seven Falls, Wahluke Slope, WA			\$12.00	\$42.00
Pinot Noir, Acrobat, Oregon			\$14.00	\$52.00
Malbec, Bodega Norton Barrel Select, Mendoza, Argentina			\$10.00	\$38.00
Red Blend, Murrieta's Well The Spur, Livermore Valley, CA			\$14.00	\$50.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All orders are subject to a 22% service charge, 8.25% state sales tax, and a \$3.50 delivery charge that is kept by the hotel to cover administrative and discretionary costs and is not a gratuity. Gluten-free and nut-free options are prepared on the same equipment as all other menu items. We make every effort to separate your meal components, minimizing exposure to potential allergens. If you have an allergy, please inform your operator and server immediately.

IN-ROOM DINING MENU



BREAKFAST MENU

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CHILLED JUICES/FRUIT

Assorted Juices Orange, grapefruit, cranberry, apple, pineapple, V8, tomato or grape	\$4.25
Seasonal Fruit Lime-scented honey and banana bread	\$12.00
Granola Yogurt Parfait 🥄 Non-fat Greek yogurt, honey, almond granola and berry compote	\$9.00
Ruby Red Grapefruit	\$6.00
Seasonal Melon	\$6.00

CEREAL

Assorted Dry Cereal Granola, Cheerios, Froot Loops, Frosted Flakes, Frosted Mini-Wheats, Raisin Bran, Special K	\$7.00
Steel-Cut Oatmeal Brown sugar, cinnamon and raisins	\$8.00

FROM THE BAKERY

Bakery Basket Butter croissant, today's muffin, banana bread, butter and fruit preserves	\$11.00
Toast English muffin, white, honey wheat, marble rye or sourdough and whipped butter	\$4.00
Toasted Bagel Plain, sesame or everything bagel and cream cheese	\$6.00

BREAKFAST FAVORITES

Continental Bakery Basket Chilled juice, three assorted breakfast pastries and choice of hot beverage	\$17.00
All-American Breakfast* 🥄 Chilled juice, coffee, two eggs any style, choice of bacon, sausage or ham, breakfast potatoes and choice of English muffin, white, honey wheat, marble rye or sourdough toast	\$22.00
Smoked Salmon Plate Traditional garnish, toasted bagel and cream cheese	\$16.00
Steak and Eggs* Strip steak grilled to order, two eggs any style, breakfast potatoes and choice of English muffin, white, honey wheat, marble rye or sourdough toast	\$22.00
Vegetable Frittata 🥄 Egg whites or farm fresh eggs, grilled onions, peppers, asparagus, oven-fired tomatoes, goat cheese, tomatillo salsa, breakfast potatoes and choice of English muffin, white, honey wheat, marble rye or sourdough toast	\$16.00
Create an Omelet Choose four toppings: peppers, spinach, asparagus, mushrooms, onions, tomatoes, bacon, ham, sausage, cheddar, feta, goat cheese, served with breakfast potatoes and choice of English muffin, white, honey wheat, marble rye or sourdough toast	\$17.00
Traditional Benedict* Two poached eggs, Canadian bacon, toasted English muffin and hollandaise sauce	\$16.00
Huevos Rancheros Fried farm fresh eggs, chorizo sausage, crispy tostada, refried beans, ranchero sauce and queso fresco	\$15.00

FROM THE GRIDDLE

Buttermilk Pancakes Blueberry or old fashioned buttermilk pancakes and maple syrup	\$14.00
Fresh Waffle Choice of orange mascarpone or maple syrup	\$15.00
Rum Raisin French Toast House-made brioche, rum-raisin maple syrup, powdered sugar and candied bacon	\$16.00

ALL DAY MENU

Served from 11:00am to 12:00am Sunday through Thursday and from 11:00am to 2:00am. Friday & Saturday. Please dial 82 to place your order.

STARTERS

Chips & Dips 🥄 🌿 House guacamole, salsa roja, Luna's tortilla chips	\$9.00
Fried Pickles 🌿 White bbq sauce	\$8.00
"Poblano" Cheese 🌿 Toast, okra and B&B pickles	\$9.00
Smoked Wings Choice of: TX BBQ, Chili-Lime Vinegar or Chipotle-Buffalo, smoked buttermilk dressing	\$15.00

Charcuterie Board Assorted local meats and cheeses, house pickles and conserves, local draft mustard, TX grapefruit marmalade, toast points	\$18.00
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SOUPS AND SALADS

Chicken Tortilla Soup 🥄 Lime, crispy tortilla strips, cilantro	\$8.00
Chef's Inspired Soup	\$8.00
Field Greens 🌿 House blend of lettuces, English cucumber, heirloom tomato, shaved onion, choice of dressing	\$9.00
Berry Salad 🌿 🥄 Seasonal berries, candied TX pecans, Brazos Valley Labneh, sorghum-balsamic vinaigrette	\$14.00
House-Smoked Chicken Chop Bacon, tomato, smoked chicken, bleu cheese crumble, smoked buttermilk dressing, crispy onions	\$16.00
Kale Caesar 🌿 Nam Pla dressing, Brazos Valley horseradish cheese, marinated sun-dried tomato, sesame crisp	\$13.00
Add to Any Salad:	
Chicken	\$6.00
Salmon	\$8.00
Shrimp	\$10.00
NY Strip*	\$12.00

BURGERS & MORE

Media Burger* LTO, B&B pickles, burger sauce, fries or tots	\$15.00
Build It: Grilled jalapeño, mushrooms, cheese, grilled onions \$1.00 each Guacamole, fried egg, bacon, brisket, chili, pork belly \$2.00 each	

Tri-Tip Pastrami Sandwich Brazos Valley Van Sormon, deviled egg spread, mustard green hot slaw, fries or tots	\$16.00
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Pork and Green Chili Stew Luna's flour tortilla, fried chili	\$15.00
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Quesadilla Aged cheddar, cilantro slaw, ranchero sauce, avocado crema, choice of: grilled chicken, mesquite smoked beef brisket or charred mushrooms & peppers	\$15.00
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Turkey Salad BLT Cranberry turkey salad, avocado spread, bacon, lettuce, tomato, sourdough, fries or tots	\$16.00
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Mac and Cheese Smoked brisket, tasso ham & tri-tip pastrami, aged cheddar, TX pecan gremolata	\$19.00
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Texasian Curry Bowl Kaffir-scented basmati, seasonal vegetables, "Texasian" curry Add: Tofu \$5.00 Chicken \$6.00 Mesquite Brisket \$7.00 Salmon \$8.00 Shrimp \$10.00	\$17.00
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Season's Best Vegetables 🥄 🌿 Grilled and roasted vegetables with ancho romesco	\$18.00
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SERVED 5:00 pm to 10:30 pm

NY Strip* Grilled 12 oz. steak, hushpuppy onion rings, cilantro crema, tasso ham, green onions, seasonal vegetables Add Shrimp	\$36.00 \$10.00
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Cast Iron Seared Salmon Fillet TX succotash, grapefruit-agave glaze	\$28.00
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Herb-Roasted Half Chicken Four-cheese macaroni, seasonal vegetables, natural jus	\$26.00
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DESSERTS

Texas Jumbo Cookie (Vegan cookie available)	\$4.00
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Seasonal Skillet Crumble Cobbler 🥄 Marinated seasonal fruit, almond crumble, toffee caramel sauce, silky vanilla ice cream, crispy baked cinnamon twists	\$9.00
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Berries & Cream Dome Strawberry-chocolate mousse, raspberry jelly, pistachio dacquoise cake, white chocolate chantilly, fresh berries	\$9.00
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Mascarpone Peanut Butter Brownie Cake 🥄 Light mascarpone vanilla chantilly, milk chocolate peanut butter ganache, raspberry sauce, caramel peanut tuile	\$9.00
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🥄 = Gluten-Friendly

🌿 = Vegetarian

🥄 = Contains Nuts