



# **SMALL PLATES**

Chicken Wings \$15.00

590-680 cal

BBQ | Spicy Buffalo | Original

Six wings\* served with celery, carrots, choice of ranch or blue cheese

Quesadilla \$11.00

770 cal

Grilled chicken\*, roasted peppers onions, cheddar jack cheese served with salsa and sour cream

Pepperoni Flatbread \$11.00

750 cal

Oven-baked flatbread with pepperoni, marinara, mozzarella & provolone cheese

Hummus Plate \$9.00

540 cal

Roasted red pepper hummus topped with feta cheese, served on toasted naan, celery, carrots, cucumbers

# SIDES

**Fries** \$6.00 290 cal

Side Salad \$5.00 60 cal

# KIDS EAT FREE\*\*

Includes choice of milk or soft drink. \$9.00

Grilled Cheese with fruit | 320 cal

Cheese Quesadilla with salsa and fruit | 320 cal

Cheese Flatbread with salsa and fruit | 320 cal

\*\*Available at Holiday Inn® Hotels in the US and Canada. Kids Eat Free is available for kids age 11 and under when ordering in the hotel's restaurant from the Kid's Menu. For registered guests only. Limit 2 kids per adult ordering an entrée from the regular menu. Not available for room service or with room rates negotiated for groups of 10 or more rooms, travel industry rates or employee rates.

## **ENTREES**

Sandwiches and wraps served with a pickle spear

Caesar Salad \$10.00

500 cal

Add Chicken\* + \$3.00

+130 cal

Romaine, parmesan cheese, croutons, Caesar dressing

Cobb Salad \$15.00

830 cal

Grilled chicken\*, bacon, hard-boiled egg\*, cucumbers, tomato, feta cheese, spring mix, blue cheese dressing

#### All-American Burger

1140-1430 cal

Single \$13.00 Double \$17.00

1/3 lb. fresh beef patty\*, bacon, cheddar cheese, lettuce, tomato, onion, mayonnaise, served on toasted brioche bun, choice of side

#### Shrimp Po'boy \$15.00

835 cal

Beer battered fried shrimp, remoulade, crisp iceberg lettuce, sliced tomato, and dill pickles on a toasted roll with fresh lemon wedges

#### Vegetarian Wrap \$12.00

970 c

Roasted red pepper hummus, hard-boiled egg\*, mushrooms, feta cheese, spring mix, tomato, peppers, onions, choice of side

# **DESSERTS**

Chocolate Lava Cake \$7.00 450 cal
Pineapple Upside Down Cake \$7.00 530 cal

<sup>\*</sup>Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# **BEVERAGES**

# SIGNATURE COCKTAILS

#### **Old Fashioned**

Four Rose's Bourbon, Orange, Cherry, Bitters and Soda \$11.00 182 cal

#### Mugless Vodka Mule

Smirnoff vodka, Ginger Beer, Lime \$11.00 136 cal

## Mojito

Castillo Rum, Mint Leaves, Lime, Simple Syrup and Soda \$11.00 201 cal

## Margarita

Corazon Blanco Tequila, Cointreau, Lime Juice, Simple Syrup

# **BEVERAGES**

 Juice
 \$3.00
 110 cal
 Milk
 \$2.00
 80-150 cal

 Soda
 \$3.00
 80-150 cal
 Ice Tea
 \$3.00
 15 cal

We proudly serve Coca Cola® products

# **BEER**

**Draft** 

Bud Light Blue Moon season special Michelob Ultra \$4.00 147 cal \$6.00 227 cal \$6.00 227 cal \$4.00 127 cal

#### **Bottled**

 Bud Light
 Corona Extra
 Goose Island IPA

 \$5.00 110 cal
 \$6.00 148 cal
 \$6.00 177 cal

 Budweiser
 Heineken
 Sam Adams

 \$5.00 145 cal
 \$6.00 150 cal
 \$6.00 147 cal

Stella Artois

\$6.00 156 cal

# WINE

# White

Coors Light

\$5.00 102 cal

Chardonnay 30 Degrees, California \$6.00 145 cal

Pinot Gris J Vineyards, California \$6.00 145 cal

## Red

White Claw Mango

\$5.00 100 cal

Cabernet Sauvignon 30 Degrees, California \$6.00 150 cal

Pinot Noir 30 Degrees, California \$6.00 150 cal

# START & END YOUR DAY WITH TOAST TO TOAST

Fuel up your day with a variety of light and hearty plates mornings or evenings.