

BREAKFAST HOURS:

MON – FRI • 6 – 10 AM

SAT – SUN • 7 – 11 AM

DINNER HOURS:

5 – 10 PM



DINNER

SMALL PLATES

CRISPY SMOKED CHICKEN WINGS

Smoked, crispy finish. **GF** 16

Old Bay | Lemon Pepper | Mesquite | Buffalo | Blue Cheese
BBQ | Buttermilk Ranch | Scallion-garlic Aioli

BLISTERED SHISHITO PEPPERS

Lemon zest, garlic, sesame, tomatoes, tamari. **V / GF** 11

MOZZARELLA FRITES

Hand-battered, served with marinara. **V** 13

FIRECRACKER SHRIMP

Crispy shrimp, sriracha-chili aioli, tamari. **GF** 15
Substitute cauliflower for shrimp. 13

SMOKED STREET CORN DIP

Lime, cotija cheese, tatin, crema, cilantro, corn chips. **V / GF** 12

CRAB CAKE

Lump crab, scallion-garlic aioli, corn relish. 17

BYO PINSAS

Marinara or basil pesto base. 12

Choose up to three toppings:

Mozzarella | Cheddar | Smoked Gouda
Pepperoni | Italian Sausage | Barbacoa
Bacon | Onions | Peppers | Jalapeños
Tomatoes | Mushrooms | Birria Beef

SALADS & SOUP

HOUSEMADE DRESSING SELECTION: Buttermilk Ranch,
Golden Italian, Caesar, Creamy Blue Cheese,
Ginger Dijon Vinaigrette, and Raspberry Vinaigrette

THE BISTRO SALAD

Spring greens, frisee, carrots, cucumber, grape tomatoes,
ginger dijon vinaigrette dressing. **V / GF** 7

THE BERG SALAD

Iceberg, hard-boiled egg, bacon, blue cheese crumbles, grape
tomato, mesquite crispy onions, creamy blue cheese dressing. 12

CAESAR SALAD

Romaine, shaved parmesan, garlic brioche croutons, creamy
Caesar dressing. 11

CHICKEN PHO SOUP

Braised chicken, rice noodles, tamari-sesame quail eggs, onions,
scallions, ginger, cabbage, basil, jalapeño, spices. 16

FRENCH ONION SOUP

Caramelized onion broth, Gruyère, garlic croutons, mesquite
crispy onions. 11

V - Vegetarian | **VG** - Vegan | **GF** - Gluten Free

Many of our items can be prepared gluten free.
We can also provide a list of allergens. Please ask
your server for more information.

***CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness.

LARGE PLATES

Served with the Bistro Salad, seasonal vegetables, and choice of
smoked gouda Yukon gold mashed potatoes, rosemary and
garlic roasted potatoes or Jasmine rice.

JOHN’S MEATLOAF

Beef meatloaf, black garlic demi, mesquite crispy onions. 25

12 OZ RIBEYE

Sauteed onions, Cajun butter. 39

GRILLED FLAT IRON PORK

Fuji apple, bourbon, onion, brown sugar, cinnamon. **GF** 28

933 FILET

Black garlic demi, crispy onions. 45

WALLEYE MEUNIÈRE

Brown butter, lemon, garlic, shallot, parsley. **GF** 29

MOROCCAN SALMON

Za’tar seared salmon, saffron, ginger, tomato, garlic, scallions.
GF 29

SPAGHETTI SQUASH

Vegan basil pesto, roasted spaghetti squash, sauteed peppers,
mushrooms and onions. **V / GF** 18

CLASSICS

WAGYU BURGER

Half pound of Snake River Farms Wagyu, lettuce, tomato, onion,
pickle, fries. 20 *Substitute grilled chicken. 16*

SMASH BURGER

Two quarter-pound Snake River Farms patties, sautéed onions,
American cheese, pickles, bistro pub sauce, fries. 20

BIRRIA GRILLED CHEESE

Braised beef with guajillo, ancho peppers, smoked gouda
cheese, sour dough, fries. 18

HOT HONEY CRISPY CHICKEN SANDWICH

Fried chicken, pickled onions, creamy slaw, hot-honey glaze,
fries. 16

CAJUN SHRIMP SCAMPI

Cream, lemon, wine, garlic, parsley, Cajun shrimp, shallots. 22

BUCATINI POMODORO

Tomatoes, onions, basil, garlic, shaved parmesan. 17

CHILDREN’S PLATES

CHICKEN TENDERS WITH FRIES 14

JR. BURGER 14

GRILLED CHEESE WITH FRIES 12

JR. PASTA – Butter or marinara, shaved parmesan. 10



IN-ROOM DINING: 5 – 9:30 P.M.

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5 – 10 PM



DRINKS

COCKTAILS

RED SANGRIA

Cabernet Sauvignon, brandy, Angostura bitters, pineapple, lemon, lime juice, splash of Coke. 15

NEGRONI SOUR

Gin, Campari, sweet vermouth, simple syrup, lemon, bitters. 14

CITRUS & BRINE

Patrón Tequila, Cointreau, simple syrup, lime juice, olive brine. 16

DRAGONFRUIT LEMON DROP

Vodka, orange liqueur, lemon juice, dragonfruit. 15

BLUEBERRY KIWI MARGARITA

Tequila, Cointreau, agave syrup, kiwi, blueberries, lime juice. 15

BISTRO OLD FASHIONED

Bourbon, Angostura bitters, demerara syrup, orange twist. 18

MOCKTAILS

BLACKBERRY BASIL MULE

Blackberries, fresh basil, lime juice, ginger beer, club soda. 10

SPICY STRAWBERRY JALAPEÑO MOCKTAIL

Strawberries, jalapeño, lime juice, agave nectar, sparkling water. 10

HOMEMADE LAVENDER LEMONADE

Lavender syrup, lemonade, lemon garnish. 9

CREAM SODAS

GREAT FOR THE KIDS TOO!

Choice of: **BLACKBERRY, STRAWBERRY,** or **PASSION FRUIT** with a dash of cream. 5

BEER

DRAFT – 16 OZ

GUINNESS 9

YUENGLING 8

Ask your server or bartender about seasonal and craft draft beers.

BOTTLES

DOMESTIC

BUDWEISER 5

BUD LIGHT 5

COORS LIGHT 5

MICHELOB ULTRA 5

YUENGLING 5

MILLER LITE 5

STELLA ARTOIS 5

CRAFT BEER AND IMPORTS

BELL’S TWO HEARTED 6

CORONA EXTRA, CORONA ZERO 6

HEINEKEN, HEINEKEN ZERO 6

GUMBALL HEAD 6

ZOMBIE DUST 6

LAGUNITAS IPA 6

SAMUEL ADAMS 6

MODELO 6

WINES – 6 OZ / 9 OZ / BOTTLE

RED

RODNEY STRONG ROSÉ

Sonoma County, California 13 / 19 / 44

CANYON ROAD PINOT NOIR

California 8 / 12 / 27

BOËN PINOT NOIR

California 13 / 19 / 79

CANYON ROAD MERLOT

California 8 / 12 / 27

CHATEAU ST. JEAN MERLOT

California 10 / 15 / 38

DON MIGUEL GASCÓN MALBEC

Argentina 12 / 18 / 39

CANYON ROAD CABERNET SAUVIGNON

California 8 / 12 / 27

LOUIS M. MARTINI CABERNET SAUVIGNON

Sonoma County, California 12 / 18 / 39

THE FEDERALIST CABERNET SAUVIGNON

Lodi, California - / - / 68

EMBLEM CABERNET SAUVIGNON

Napa Valley, California - / - / 109

WHITE

BERINGER MAIN & VINE WHITE ZINFANDEL

California 8 / 12 / 22

CHATEAU STE. MICHELLE RIESLING

Columbia Valley, Washington 8 / 12 / 32

STERLING PINOT GRIGIO

California 11 / 17 / 42

MATUA SAUVIGNON BLANC

Marlborough, New Zealand 10 / 16 / 35

CANYON ROAD MOSCATO

California 8 / 12 / 27

WILLIAM HILL CHARDONNAY

North Coast, California 9 / 13 / 35

KENDALL-JACKSON VINTNER’S RESERVE CHARDONNAY

California 13 / 19 / 45

SONOMA-CUTRER CHARDONNAY

Russian River Ranches, Sonoma Coast, California 15 / 20 / 51

DUCKHORN SAUVIGNON BLANC

California - / - / 60

LA MARCA PROSECCO

Italy 14 (split) / 51



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