

PANTRY



IN-ROOM DINING

For your convenience, we are offering contactless service delivered to you.

Pantry Delivery

This service offers delivery in approximately 30 minutes — it's conveniently packaged and delivered to your door.

Available

Sunday – Thursday

6:30 a.m. – 12 a.m.

Friday & Saturday

6:30 a.m. – 2 a.m.

To place your order, please press the In-Room Dining button on your hotel phone.

(\$9 service fee applies to all order)

PANTRY



BREAKFAST

LUNCH

SWEETS

BEVERAGES

PANTRY



ALL-DAY BREAKFAST

POP'S BUTTERMILK PANCAKES

Sugar-Dusted 18 | Blueberry 20 | Chocolate Chips 19
syrup, butter

WHITE CHOCOLATE BRIOCHE FRENCH TOAST 20

berry compote, whipped mascarpone

BREAKFAST SANDWICH* 23

scrambled eggs, sliced ham,
truffled mushrooms, smoked gouda

ALL-AMERICAN BREAKFAST* 26

two eggs any style, smash browns, choice of meat and toast

B.Y.O. THREE EGG OMELET* 25

choice of three: spinach, mushrooms, tomato, bell peppers, onions,
bacon, sausage, ham, american cheese, cheddar cheese, swiss cheese
served with smash browns and toast

FETA & SPINACH OMELET* 26

egg whites, roasted tomatoes, served with smash browns and toast

FARMER'S FAVORITE STEAK & EGGS* 31

grilled 8 oz. ny strip, two eggs any style, smash browns and toast

ASSORTED JUICE 7

COFFEE BOX 32 OZ. 15

HOT TEA BOX 32 OZ. 15



PANTRY



ALL-DAY BREAKFAST LIGHTER FARE

CREAMY STEEL-CUT OATS 11

dried fruit, brown sugar

GRANOLA PARFAIT 14

berries, greek yogurt

GRANDMA'S FRUIT SALAD 17

fresh fruit with chilled greek yogurt

ALL-DAY BREAKFAST SOMETHING ON THE SIDE

BAGEL & CREAM CHEESE 5

BLUEBERRY MUFFIN 5

APPLEWOOD BACON 8

TOAST 3

CINNAMON DONUT BITES 5

TURKEY BACON 8

BREAKFAST HAM 8

SMASH BROWNS 5

PORK LINKS 8

TABLE OF CONTENTS

Not all ingredients are listed. Please inform your server of any allergies.

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk of these foods are consumed raw or undercooked.

PANTRY



LUNCH

SOUP, SALADS & APPETIZERS

CHICKEN WINGS TWO WAYS 18

bbq dry spices or buffalo sauce

COBB 22

grilled chicken, romaine, tomatoes, avocado,
blue cheese, bacon, egg, herb vinaigrette

PANTRY CAESAR* 17

parmesan, croutons, caesar dressing

add grilled chicken breast +5

add grilled shrimp* +9

TACO SALAD 17

iceberg lettuce, beans, corn, red onions, jalapeños, avocado,
cilantro, crispy flour tortillas, chipotle ranch dressing

add grilled chicken breast +5

add grilled shrimp* +9

ROASTED TOMATO SOUP 9



PANTRY



AFTER BREAKFAST SANDWICHES + BURGERS

Available After 11:00 a.m.

BACKYARD BURGER* 24

caramelized onion, tomato, greens, cheddar, potato bun

PANTRY GRILLED CHEESE & TOMATO SOUP 19

provolone & cheddar cheese

CAJUN CHICKEN SANDWICH 22

bacon, tomato, pickled red onions, spicy remoulade,
pepper jack, ciabatta roll

VEGETABLE SANDWICH 21

champagne marinated zucchini, squash, red peppers, avocado,
oven-dried tomatoes, basil aioli, ciabatta roll

TURKEY CLUB 22

turkey bacon, sliced deli turkey, tomato,
avocado, greens, mayo, ciabatta roll

BLTA 21

bacon, lettuce, tomato, avocado, sourdough bread



PANTRY



PANTRY FAVORITES

Available After 11:00 a.m.

FISH & CHIPS 24

beer-battered haddock, tartar sauce, wedge-cut fries

CHICKEN FINGERS 23

ranch, spicy aioli, wedge-cut fries

GRILLED NY STRIP* 33

8 oz., béarnaise sauce, wedge-cut fries

SALMON* 27

moroccan couscous, bell peppers, olives, almonds,
feta cheese, orange vinaigrette

GRILLED SHRIMP PENNE 26

prosciutto, roasted garlic alfredo, pesto, mushrooms, roasted peppers

GRANDMA'S SHORT RIBS 25

slow-braised beef short ribs, horseradish mashed potatoes,
onion gravy, glazed carrots, fried onions

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LUNCH SIDES

MAC & CHEESE 8

CRISPY WEDGE-CUT FRIES 6

ALL DAY SWEET THINGS

WARM APPLE PIE 9

vanilla ice cream, caramel

EVERETT'S FAMOUS BREAD PUDDING 9

grand marnier crème anglaise,

dark rum caramel sauce

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BEVERAGES

COCKTAILS

BEER

WINE

DINING MENU

PANTRY



BEVERAGES

BOTTLED WATER 6 | 10

fiji, perrier or san pellegrino

ICED TEA 6

gold peak unsweetened

COLA 6

coke

diet coke

sprite

minute maid lemonade

fanta orange

pibb xtra

barq's root beer

TAP TO VIEW
COCKTAILS, BEER & WINE

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COCKTAILS

ON THE ROCKS 15

200mL cocktails in a bottle

MAI TAI

orange, coconut, pineapple, orgeat and rum

COSMOPOLITAN

lime, cranberry, lemon zest, triple sec and vodka

MARGARITA

lime, triple sec and tequila

OLD FASHIONED

cherry, orange, bitters and bourbon whiskey

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BEER

BUD LIGHT 8.5

BUDWEISER 8.5

MICHELOB ULTRA 8.5

STELLA ARTOIS 9

MILLER LITE 8.5

COORS LIGHT 8.5

BLUE MOON 9

SHOCK TOP 9

CORONA 9

GOOSE ISLAND IPA 9

HARD SELTZER 8

bud light seltzer – black cherry or mango

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WINE

	<i>GLS</i>	<i>BTL</i>
<u>SPARKLING</u>		
Domaine Ste. Michelle		50
Chandon Brut Cuvee 187mL		15
<u>WHITE</u>		
Chardonnay, Cakebread, Napa Valley	17	75
Chardonnay, Edna Valley, Central Coast	14	56
Pinto Grigio, Santa Margherita, Alto Adige	16	70
Pinot Grigio, Cielo, Italy	14	54
Riesling, Dr. L by Dr. Loosen, Germany	13	50
Sauvignon Blanc, Kim Crawford, Marlborough	15	60
<u>RED</u>		
Merlot, Canyon Road, California	12	52
Merlot, Rodney Strong, Sonoma	14	55
Pinot Noir, MacMurray Ranch, Sonoma Coast	16	60
Pinot Noir, Acacia, California	12	48
Cabernet Sauvignon, Justin, Paso Robles	17	75
Cabernet Sauvignon, Backhouse, California	13	48

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