



Dining & Entertainment



Enjoy a delightful journey through the diverse culinary flavor of California Cuisine. Join us for an exciting dining adventure while sampling our chef's signature dishes and specialties from the fiery hearth of our pizza oven.

Spice up your day by indulging in one of our many specialty drinks or just relax in true California style basking beneath our towering 32-foot palms.

Restaurant opens daily at 6:00 am

Bar opens daily at 12:00 pm

We Proudly Brew STARBUCKS COFFEE



Stop by Bristol Brew, a real coffee connoisseur's destination. Whether you are on the go or just taking a break, choose from a wonderful array of fresh pastries, gourmet salads, sandwiches, and decadent desserts.

Or simply just enjoy a cup of 100% Arabica coffee or Espresso.

Bristol Brew opens daily at 5:30am

And of course, Room Service for your favorite selection of In-Room Dining from 6:00 am to midnight 12:00 am daily.

Late Night Menu from midnight

To 6:00am daily.

Dial 22

Room Service Commitment

Our room service staff is committed to our high standards of presentation and preparation from breakfast, lunch, dinner or late night snack.

We take extra care to assure that

Your order is as it should be:

On time, and complete.



Please Dial 22 for In-Room Dining

BREAKFAST

MORNING STARTERS

Fresh Juices 3.25

Fresh-Squeezed Orange or Grapefruit, and Cranberry.

Yogurt Parfait 6.50

Sliced Bananas, Seasonal Berries and Crunchy Granola,
Layered with Low Fat Yogurt

California Fresh Fruit Platter 10.50

Sliced Fresh Seasonal Fruit Complimented with Cottage Cheese

BREADS & CEREALS

**English Muffin, Danish, Croissant, Cinnamon Roll or Assorted Bagels
with Cream Cheese 2.50**

Variety of Cereals or Granola 3.50

Served with Milk

Add Seasonal Fruit 3.00

Hot Oatmeal 5.50

Served with California Raisins and Brown Turbinado Sugar

GRIDDLE FAVORITES

Country Style Pancakes 9.50

Our Fluffy Buttermilk Pancakes Served with Warm Maple Syrup

Seven-Grain Pancakes 9.50

Belgian Waffle 9.50

Waffle made from Delicately Malted Batter

Add Fresh Seasonal Berries 3.00

Golden French Toast 9.50

Thick Hawaiian Bread, browned to perfection.

SPECIALTIES

Served with Toast, Butter, Preserves, and Breakfast Potatoes.

**Omelets and Scrambled Eggs may be substituted
with Egg Beaters.*

Create Your Own Omelet 10.00

Choose Three of the Following:

Bacon, Ham, Tomatoes, Onions, Peppers, Mushrooms,
Avocado, Sour Cream, Salsa, Cheddar or, Jack Cheese.

Each Additional Item 1.50

Eggs Benedict 12.00

Poached Eggs and Canadian bacon on an English muffin, Drizzled with Hollandaise Sauce

Complete Breakfast 10.50

Two Eggs (Any Style) With Choice of Apple-Wood Smoked Bacon,
Sausage, Ham or Canadian Bacon

Breakfast Burrito 11.00

Flour Tortilla filled with Chorizo, Bell Peppers, Onions, Mushrooms,
Scrambled Eggs, Sour Cream, Cheddar Cheese, and Avocado.

Served with Fresh Fruit or Breakfast Potatoes

A 22% service charge, 5.00 in room dining charge and
applicable taxes will be added to your order.

Please Dial 22 for Table or Tray Pickup.



A LA CARTE

One Egg (Any Style) 2.00
Two Eggs (Any Style) 4.00
Bacon, Sausage, Ham 4.00
Canadian Bacon 4.00
Breakfast Potatoes 2.50
Smoked Salmon 7.00

BEVERAGES

Columbian Blend Coffee
Regular or Decaffeinated
Medium Pot 5.50 Large Pot 7.50
Pot of Tea 5.00
English Teatime, Regular or Decaffeinated, Earl Grey, Cozy Chamomile, Mint Medley,
Cinnamon Apple or Orange Spice
Milk 2.50
Choice of 2% or Skim
Soy Milk 3.00
Natural Spring Water
Half Liter 3.50 Liter 7.50
Still (Evian) or Sparkling (San Pellegrino)
Soft Drinks 4.00
Choose from Coke, Diet Coke, Sprite
Ice Tea 3.50
Regular Unsweetened or Raspberry

ALL DAY DINING

Served Daily from 11:00 am until 12:00 am
Please Dial 22 for In-Room Dining

SMALL PLATES

Soup Du Jour 5.00
Served Fresh Daily
Seafood Chowder 11.00
Creamy New England Style Clam Chowder with Tomatoes, Delta Crayfish, Rock
Shrimp and Clams served in a sourdough bread bowl
Seared Yellowfin Tuna 14.00
Served Rare then Drizzled with Wasabi Mayonnaise, with Fingerling Potatoes,
Green Beans, Tomato Confit Red Onions and Mixed Greens, Tossed in Sweet
Soy Wasabi Vinaigrette
Buffalo Wings 10.00
Served with your choice of traditional buffalo sauce, Jack Daniel's sauce,
or buffalo sweet heat barbeque sauce. Served with Carrot and Celery Sticks
with Ranch Dressing
Parmesan Foccacia Caesar Salad 8.00
Classic Caesar salad served on top of warm parmesan foccacia bread
With Grilled Chicken Breast, Grilled Shrimp or Grilled Salmon add 6.50
Farmer's Market 7.50
Sliced Cucumbers, Shredded Carrots, Cherry Tomatoes, Radishes and Mixed
Greens, Tossed with your choice of Dressings: Northern Raspberry Vinaigrette,
Balsamic, Vinaigrette, Buttermilk Ranch, or Blue Cheese
Tortilla Chips & Dips 7.00
Served with house made chips, guacamole & fresh salsa
Classic Italian Bruschetta 9.00
Tomatoes, balsamic, parmesan cheese, garlic & basil served with toasted crostinis

A 22% service charge, 5.00 in room dining charge and
applicable taxes will be added to your order.
Please Dial 22 for Table or Tray Pickup.

2

Guest Advisory: The consumption of Raw or under cooked Meats, Poultry,
Seafood, Shellfish or Eggs may increase your risk of food borne illness.



ALL DAY DINING

Served Daily from 11:00 am until 12:00 am
Please Dial 22 for In-Room Dining

LARGE PLATES

All Sandwiches are served with your choice of French Fries, Mixed Green Salad, or Sliced Fresh Fruit

O.C. Roast Chicken Cobb 13.00

Crisp Iceberg Lettuce with Avocado, Chicken, Bacon, Eggs, Roasted Corn, Salsa, Tomatoes, and Maytag blue Cheese Crumbles. Served with Cilantro Vinaigrette

Steakhouse Burger 10.50

Grilled to perfection served on a sesame seed bun, with bacon & avocado. Choice of cheese: American, Swiss or cheddar.

Kobe Burger 17.00

With brioche bread, brie cheese, heirloom tomatoes, lettuce, red onions, steak fries & homemade ketchup

Newskies BLT 13.00

Newskies bacon, lettuce, tomato & mayonnaise on sourdough toast

Turkey on Wheat 13.00

Thinly Sliced Smoked Turkey Breast, Green Leaf Lettuce, Aged White Cheddar and Sun Dried Tomato Anchor Steam Mustard on Multi Grain Ciabatta

Add Avocado 3.00

Honey & Thyme Roasted Chicken 21.00

Half a Roasted Chicken with Summer Succotash and Pan Fried

Spicy Parmesan Red Potatoes

Shrimp Linguini 16.00

Fire Roasted Tomato Vodka sauce with fresh Asparagus, Garlic, Thyme & Sautéed Shrimp

Tequila Lime Chicken 15.50

Fettuccini Pasta with a Creamy Tequila Lime Alfredo Sauce, Bell Peppers, Fresh Cilantro and Homemade Chipotle Salsa

Lobster Ravioli 17.50

With Swiss chard, Bacon, Fennel, & Sun dried Tomatoes in Sherry Garlic Cream Sauce

Portobello Mushroom Chicken Burger 14.50

Chicken Burger Patty made with, gorgonzola cheese & Portobello mushrooms with butter leaf lettuce, tomato, red onion & whole grain honey mustard mayonnaise on multi grain wheat ciabatta 14.50

Blackened Atlantic Salmon 23.00

Served on Warm Stir Fried Maui Onion, Cucumber, Shitake Salad with Citrus Soy Glaze and Wonton Chips

Grilled Rib Eye Steak 28.00

Gilroy Garlic Aioli, Baby Spinach salad with Red Onions, Shaved Fennel, and Sliced Heirloom Tomatoes tossed in a Sherry vinaigrette and Buffalo Shoestring French Fries

WOOD STONE OVEN PIZZAS

Create Your Own Pizza 14.00

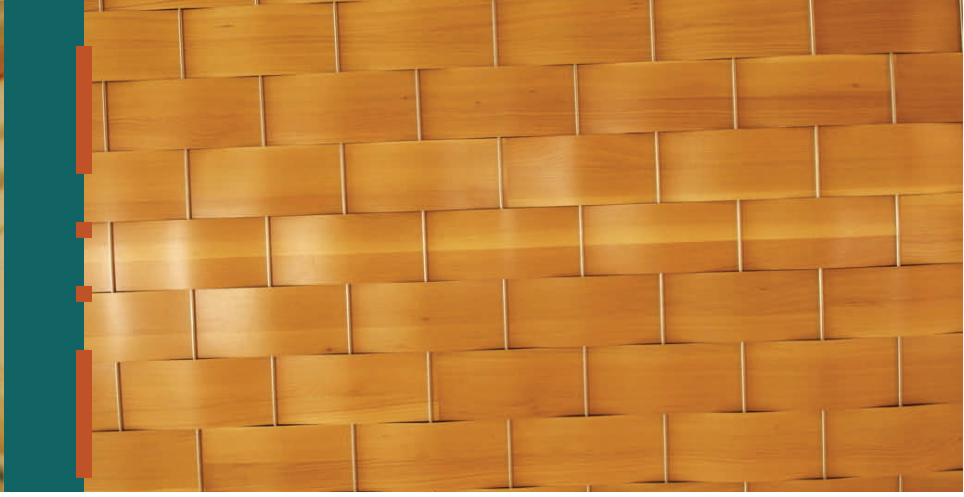
With your choice of three ingredients: Pepperoni, Italian Sausage, Ham, Roasted Bell Peppers, Black Olives, Pepperoncinis, Pineapple, Jalapeños, Canadian Bacon, Mushrooms, Tomatoes or Red Onions

Each Additional Item 2.00

Margarita Pizza 13.00

Homemade Marinara, Mozzarella Cheese and Tomatoes marinated in Basil and Garlic.

A 22% service charge, 5.00 in room dining charge and applicable taxes will be added to your order.
Please Dial 22 for Table or Tray Pickup.



DESSERTS

- Chocolate Molten Cake** 8.50
With decadent chocolate sauce & seasonal berries
- Dolce De Leche Cheesecake** 8.50
With vanilla caramel sauce
- Apple Tart Tatin** 9.00
Caramelized apples & sweet pastry, served warm with Tahitian vanilla gelato
- Gelatos and Sorbet** 6.00
Your choice of flavor (4 oz cup); Valrhona Chocolate Gelato, Tahitian Vanilla Gelato, Mango Sorbet, Raspberry Sorbet

LATE NIGHT DINING

Served Daily from 12:00 am until 06:00 am
Please Dial 22 for In-Room Dining

- California Fresh Fruit Platter** 10.50
Sliced Fresh Seasonal Fruit Complimented with Cottage Cheese
- Mixed Green Salad** 7.50
Shredded Carrots, Cherry Tomatoes and Radishes.
Tossed with your choice of Dressing: Ranch, Balsamic Vinaigrette, or Blue Cheese.
- Ham and Cheese Sandwich** 12.50
Ham and Swiss Cheese piled high on Wheat Bread
Served with Potato Salad and Pickles

KIDS MENU

Lunch served after 11:00AM and Dinner after 5:00PM
****Selections Available For Children Ten Years or Younger****

BREAKFAST

- Fresh Seasonal Fruit** 5.00
A Bowl of Seasonal Chunky Cut Fruit
- Breakfast Cereal** 5.00
Your Choice with Banana and Milk
- Scrambled Eggs** 6.00
Fluffy Scrambled Eggs with Bacon or Sausage and Toast
- Pancakes** 7.00
Buttermilk Pancakes with Bacon or Sausage

LUNCH & DINNER

- Two Mini Sliders** 8.00
Served with American Cheese and French Fries
- Petite Pizza** 8.00
Wood Fire Cheese Pizza with your Choice of Pepperoni or Sausage
- Chicken Tenders** 8.00
Served with French Fries and Ranch Dressing.
- Grilled Cheese Sandwich** 8.00
Served with French Fries
- Fettuccini** 8.00
Fettuccini Pasta with your Choice of Butter, Marinara, or Alfredo Sauce.

DESSERT

- Ice Cream** 5.00
Vanilla or Chocolate
- Fresh Seasonal Fruit** 5.00
A Bowl of Seasonal Chunky Cut Fruit

A 22% service charge, 5.00 in room dining charge and Applicable taxes will be added to your order.
Please Dial 22 for Table or Tray Pickup.



BEER by the BOTTLE

Served Daily from 12:00 pm until 12:00 am
Please Dial 22 for In-Room Dining

Domestic. 7.00

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra,

Imported 7.50

Corona, Heineken, , Amstel Lite, Newcastle, Guinness

Non-Alcoholic. 7.00

O'Doul's, St. Pauli Girl

SPIRITS

SCOTCHES

Glenfiddich 12.00

12 Years Old, Well Balanced, Full Flavor

Glenlivet 12 12.00

12 Years Old, Well Balanced, Light Taste

Glenlivet 18 14.00

18 Years Old, Well Balanced, Distinct Taste

Macallan 12.00

12 Years Old, Dry Aroma, Firm Body, Malty Finish

LIQUEURS

Bailey's 9.00

Cointreau, Frangelico, Tia Maria or Kahlua 10.00

Grand Marnier, Drambuie 11.00

COGNACS

Courvoisier V.S.O.P 12.00

Remy Martin V.S.O.P 14.00

AFTER DINNER DRINKS

Keoki Coffee 9.00

Brandy, Kahlua, Coffee, Whipped Cream

Irish Coffee 9.00

Irish Whisky, Coffee, Sugar, Whipped Cream

Mexican Coffee 9.00

Sauza Gold, Kahlua, Coffee, Whipped Cream

BOTTLED SPIRITS

BOURBON/WHISKEY

Jim Beam 75.00

Seagram's 7 Crown 75.00

Maker's Mark 85.00

Baker's Bourbon 130.00

CANADIAN WHISKEY

Canadian Club 130.00

Seagram's Crown Royal 120.00

SCOTCH

Cutty Sark 130.00

J & B 85.00

Johnny Walker Red 85.00

Johnny Walker Black 120.00

VODKA

Skyy 85.00

Stolichnaya 85.00

Absolut 120.00

Grey Goose 130.00

A 22% service charge, 5.00 in room dining charge and applicable taxes will be added to your order.

Please Dial 22 for Table or Tray Pickup.



GIN

- Beefeater 85.00
- Tanqueray 90.00
- Bombay Sapphire 120.00

RUM

- Bacardi 60.00
- Captain Morgan's Spiced 85.00

TEQUILA

- Sauza Gold 75.00
- Cuervo 1800 120.00
- Patron Silver 160.00

BRANDY

- Korbel 75.00

CORDIALS

- Amaretto Di Saronno 85.00
- Kahlua 85.00
- Bailey's Irish Cream 85.00
- Grand Mariner 130.00
- Martini & Rossi Sweet or Dry Vermouth 30.00

WINES

Served Daily from 11:00 am until 12:00 am
Please Dial 22 for In-Room Dining

	<i>Glass</i>	<i>Bottle</i>
<u>Sparkling Wines</u>		
Freixenet, Blanc de Blanc, Spain	9.00	30.00
Segura Viuda Arias, Penedès	10.00	34.00
Korbel Natural, Russian River	12.00	44.00
Veuve Clicquot		125.00
Dom Perignon		350.00
<u>Chardonnay</u>		
Canyon Road, Modesto, California	9.00	30.00
Chalone Monterey		73.00
<u>Sauvignon Blanc</u>		
Canyon Road, Modesto, California	9.00	30.00
Brancott, New Zealand	12.00	32.00
<u>White Zinfandel</u>		
Canyon Road, Modesto, California	9.00	30.00
Montevina White Zinfandel	7.00	21.00
<u>Zinfandel</u>		
Ravenswood Vintner's Blend, California	11.00	36.00
<u>Pinot Noir</u>		
Echelon Vineyards, Central Coast	12.00	44.00
Cambria Julia's Vineyard, California	16.00	48.00
<u>Cabernet Sauvignon</u>		
Canyon Road, Modesto, California	9.00	30.00
Caymus Napa Valley		130.00
<u>Merlot</u>		
Canyon Road, Modesto, California	9.00	30.00
Sterling, Vintner's Collection, Napa Valley	13.00	48.00
<u>Pinot Grigio</u>		
Santa Margarita, California	18.50	60.00
<u>Chianti</u>		
Toscato, Italy	11.00	40.00
<u>Shiraz</u>		
Penfolds, Thomas Hyland, Australia	12.00	40.00
<u>Claret</u>		
Francis Coppola, California	14.00	48.00
<u>Riesling</u>		
Banrock station, Australia	9.50	30.00

A 22% service charge, 5.00 in room dining charge and applicable taxes will be added to your order.
Please Dial 22 for Table or Tray Pickup.



Bon Appétit