

WESTIN

# Eat Well





# Breakfast

Available from 6:30AM to 10:30AM.\*\* Dial Service Express®.

## Entrées

### ISLAND FRUIT PLATE 18

Pineapple, Papaya, Strawberry, Cantaloupe,  
Seasonal Selection

### HOUSE MUESLI 15

A Blend of Whole Grain Oats, Raisins,  
Dried Cranberries, and Almonds  
Choice of Soy, Whole or Low Fat Milk  
or Greek Yogurt

### STEEL CUT OATMEAL 15

Strawberries, Island Bananas, Mauna Kea Resort Honey,  
Big Island Macadamia Nuts

### BELGIAN WAFFLES 28

House made Whipped Crème, Strawberries, Butter,  
Maple Syrup or Coconut Syrup

### DA WESTIN BENEDICT\* 30

English Muffin, Canadian Bacon, Poached Eggs,  
Hollandaise

### THREE EGG OMELET\* 32

Choice of 4 Ingredients: White Onions, Green Onions,  
Mushrooms, Ham, Bacon, Tomatoes, Bell Peppers,  
Spinach, Cheddar or Swiss Cheese;  
Choice of Steamed White Rice or Breakfast Potatoes

### AVOCADO TOAST 23

Toasted Sourdough Bread, Ricotta Cheese, Sliced  
Avocado, Sunny Side Up Fried Egg, EVOO, Side of  
Tossed Arugula, Tomato, Onion, Walnut Salad

### TWO EGG BREAKFAST\* 30

Eggs "Any Style"  
Choice of Ham, Crispy Bacon, Grilled Portuguese  
or Link Sausage;  
Choice of Steamed White Rice or Breakfast Potatoes

## Side Orders

### TOAST 5

Served with Butter and Preserves  
White, Whole Wheat, Rye,  
Kulina Lani Ulu Sourdough, English Muffin

### YOGURT 8

Low Fat Plain, Vanilla, Strawberry Banana, Peach, Blueberry

### ANAHOLA GRANOLA 8

With Island Bananas and Strawberries +5

1/2 BIG ISLAND PAPAYA 8

GREEK YOGURT 8

BIG ISLAND PORTUGUESE SAUSAGE 10

CRISPY BACON 10

ONE EGG ANY STYLE 5

STEAMED WHITE RICE 8

## Eat Well Menu

Our Westin Eat Well Menu offers a selection of nutritious dishes, handcrafted by our Chef with guests' well-being in mind. From flexible portion sizes to mindfully selected ingredients, this special menu offers a variety of healthier choices to help you eat well, for you.

### ACAI BOWL

Half 17.00 | Full 22.00

Anahola Granola, Sweet Potato, Mauna Kea Resort  
Honey, Blueberries, Unsweetened Coconut, Toasted  
Macnuts, Strawberries, Bananas

### BLUEBERRY PANCAKES

Half 18.00 | Full 25.00

Mixed Berries, Coconut Flakes, Acai Sauce



### OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

\*\*Enjoy breakfast longer on weekends – turn to our Westin Weekend Breakfast Menu page for details.

\*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.  
If you have any concern regarding food allergies, please alert your In-Room Dining agent prior to ordering

A delivery charge of \$8.00, plus service charge of 21% and sales tax will be added.

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## Breads + Pastries

**FRESH BAKERY BASKET** 12  
Assortment of Danish, Muffins and/or Croissants

## Westin Fresh by The Juicery

Westin Fresh by The Juicery offers a menu of nourishing, revitalizing juices and smoothies curated by the experts at The Juicery.

Papaya, Pineapple, Mint 10

Watermelon, Basil 10

Lychee, Banana, Pineapple, Vanilla Smoothie 10

Strawberries, Banana, Goji Berry, Coconut Milk 10

## Coffee + Tea

ESPRESSO 6 9

SPECIALTY COFFEES 8

BREWED KONA COFFEE BLEND  
Small 10  
Large 15

FRENCH PRESS 100% KONA COFFEE 15

**ASSORTED TAZO TEAS** 8  
Earl Grey, China Green Tips, Zen  
Decaffeinated: Passion, Refresh Mint, Chamomile

## Beverages

**JUICE** 8  
Orange, Pineapple, Guava, Apple, Cranberry, V8, Tomato

**ASSORTED SODA** 6  
Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist, Club Soda, Ginger Ale, Tonic Water

HAPUNA TROPICAL ICED TEA 6

**MILK** 6  
Whole, 2%, Skim, Soy

BOTTLED WATER, STILL  
Small 6  
Large 12

BOTTLED WATER, SPARKLING  
Small 6  
Large 12

# Westin Weekend Breakfast Menu

Weekends last longer at Westin hotels, with extended breakfast hours.\*\* Whether you sleep in and slow down or jump-start your day with a WestinWORKOUT®, you can dine at your own pace.

Available from 6:00AM to 3:00PM. Dial O.

**ISLAND FRUIT PLATE** 18  
Pineapple, Papaya, Strawberry, Cantaloupe, Seasonal Selection

**HOUSE MUESLI** 15  
A Blend of Whole Grain Oats, Raisins, Dried Cranberries, and Almonds  
Choice of Soy, Whole or Low Fat Milk or Greek Yogurt

**BELGIUM WAFFLES** 28  
Whipped Crème, Strawberries, Butter, Maple or Coconut Syrup

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# Lunch

Available from 10:30AM to 5:00PM. Dial Service Express®.

## Appetizers

### POKE STACK 25

Wild Ahi Poke, Spicy Mayo, Tobiko, Nori, Kabyaki, Avocado, House Sweet Potato Chips

### FRIED COCONUT SHRIMP 23

Guava Cocktail Sauce

### CHICKEN WINGS 21

Choice of BBQ, Buffalo or Korean

## Salads

### TOSS ISLAND GREENS 16

Island Mixed Greens, Cucumbers, Carrots, Tomatoes Red Wine Vinaigrette or Citrus Dressing

### CAESAR'S TWIST SALAD 19

Kamuela Baby Romaine, Hapuna Garden Kale, Parmesan Cheese, Smokehouse Chickpeas, Parmesan Crisp, House Anchoy Dressing WITH CHICKEN\* \$11 +

### CHINESE CHICKEN SALAD 21

Punachicks Chicken, Chopped Island Romaine, Crispy Noodles, Kekela Farms Purple Won Bok, Edamame Cashews, Oranges, Hoisin Balsamic Dressing

### TURKEY CLUB SANDWICH 20

Herbed Focaccia, Smoked Turkey, Lettuce, Kamuela Tomato, Crispy Bacon, Island Avocado

### NAUPAKA BURGER 26

Grass Fed Beef Patty, Toasted Brioche Bun, Swiss Cheese, Lettuce, Kamuela Tomato, Crispy Onions

### JUMBO HOT DOG 16

Eisenberg Black Angus Hot Dog Bun, Pickle, French Fries

### THE "IMPOSSIBLE BURGER" 24

Veggie "Meat Patty", Whole Wheat Kaiser, Lettuce, Kamuela Tomato, Onion, Avocado

### KONA LONGBOARD LAGER FISH AND CHIPS 28

Crispy Fries, Tartar Sauce, Lemon Wedges

## Sides

FRENCH FRIES 10

SWEET POTATO FRIES 10

GREEN SALAD 8

BROWN OR WHITE RICE 6

# Eat Well Menu

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### AHI POKE BOWL

Half 19.00 | Full 25.00

Wild Caught Ahi, Sweet Onion, Avocado, Kukui Nut, Kabayaki Spicy Mayo, Brown Rice

### HILO HEARTS OF PALM SALADGF, V+

Half 15.00 | Full 21.00

Baby Tomatoes, Kamuela Romaine, Bell Peppers, Avocado, Crispy Corn Chips, Island Citrus Vinaigrette

### HUMMUS PLATE V+

Half 14.00 | Full 19.00

House Made Chickpea Hummus, Herb Salsa Verde, Grilled Pita, Kalamata Olives, Raw Garden Vegetables

### ADD TO ANY SALAD

Chicken Breast, Tofu 11.00

Tiger Shrimp 13

Fresh Catch, Poke, Seared Salmon 20.00

### AHI TATAKI

Half 17.00 | Full 22.00

Seared Wild Ahi, Kaiware Sprouts, Radish, Garden Citrus Sauce

### SOBA NOODLE STIR FRY

Half 22.00 | Full 28.00

Island Vegetables, Mushroom, Stir-fry Sauce, Tofu



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# Dinner

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**WEDNESDAY - SUNDAY DINNER MENU**  
Available from 5:30PM to 10:00PM. Dial Service Express®.

## Appetizers

- SAUTÉED KAUAI SHRIMP** 25  
Arugala, Paquillo Pepper Sauce
- WILD CAUGHT AHI SASHIMI** 24  
Fresh Ahi, Pickled Ginger, Soy Wasabi
- BRAISED CLAMS WITH WILD BOAR SAUSAGE** 29  
Garden Chili, Polenta Croutons

## Soup & Salad

- SOUP OF THE DAY** 9
- TOSS ISLAND GREENS** 17  
Island Mixed Greens, Cucumbers, Carrots, Tomatoes, Citrus Dressing or Red Wine Vinaigrette
- GREEK SALAD** 19  
Kamuela Tomatoes, Peppers, Kalamata Olives, Feta Cheese

## Entrees

- PUNA CHICKEN** 52  
Roasted Potatoes, Sautéed Local Vegetables
- GRILLED 10 OZ. NY STEAK** 47  
Butter Whipped Potatoes, Grilled Asparagus, Bordelaise Sauce
- LINGUINI WITH POMODORO SAUCE** 28  
Parmesan Cheese

## Sandwiches

- PARKER RANCH BURGER** 26  
Grass Fed Beef Patty, Toasted Brioche Bun, Swiss Cheese, Lettuce, Tomato
- FRESH CATCH SANDWICH** 30  
Grilled Wild Catch, Toasted Brioche Roll, House Tartar, Lettuce, Onion, Kamuela Tomatoes, French Fries

## Desserts

- LILIKO'I CHEESECAKE** 12  
Fresh Fruit, Mango Sauce
  - PINEAPPLE CROSTATA** 16  
Almond Frangipane, Ricotta Sorbetto
  - FRUIT PLATE** 15  
Seasonal Fresh Fruit, Greek Yogurt, Mauna Kea Resort Honey
  - HAPUNA DARK CHOCOLATE, CHOCOLATE CHIP COOKIE** 10  
Served with Milk
  - SELECTION OF TROPICAL DREAMS ICE CREAM AND SORBETS** 12
- ## Sides
- FRENCH FRIES** 10
  - WHITE RICE** 6
  - MASH POTATO** 10
  - SAUTÉED BROCCOLINI** 10
  - GREEN SALAD** 8

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# Dinner

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**MONDAY & TUESDAY DINNER MENU**

Available from 5:30PM to 10:00PM. Dial Service Express®

**Appetizers**

**POKE STACK** 25  
Wild Ahi Poke, Spicy Mayo, Tobiko, Nori, Kabyaki,  
Avocado, House Sweet Potato Chips

**FRIED COCONUT SHRIMP** 23  
Guava Cocktail Sauce

**CHICKEN WINGS** 21  
Choice of BBQ, Buffalo or Korean

**Soup & Salad**

**TOSS ISLAND GREENS** 17  
Island Mixed Greens, Cucumbers, Carrots,  
Tomatoes, Citrus Dressing or Red Wine Vinaigrette

**CAESAR’S TWIST SALAD** 19  
Kamuela Romaine, Hapuna Garden Kale,  
Parmesan Cheese, Smokehouse Chickpeas,  
House Anchovy Dressing

**TOSSED GRILLED CHICKEN COBB SALAD** 23  
Cherry Tomatoes, Avocado, Eggs,  
Blue Cheese, Bacon

**Entrees**

**PAN ROASTED CHICKEN** 42  
Mashed Potatoes, Sautéed Vegetables,  
Pan Jus, Garden Citrus Marmalade

**WILD CAUGHT ISLAND CATCH** 45  
Steam Rice, Grilled Asparagus,  
Roasted Corn Relish

**GRILLED 10 OZ. NY STEAK** 47  
Butter Whipped Potatoes, Grilled Asparagus,  
Green Peppercorn Sauce

**LINGUINI WITH POMODORO SAUCE** 28  
Parmesan Cheese

**Sandwiches**

**PARKER RANCH BURGER** 26  
Grass Fed Beef Patty, Toasted Briochu Bun,  
Swiss Cheese, Lettuce, Kamuela Tomato,  
Crispy Onions

**THE “IMPOSSIBLE BURGER”** 24  
Veggie “Meat Patty”, Whole Wheat Kaiser,  
Kaumela Tomato, Lettuce, Onion, Avocado  
French Fries

**FRESH CATCH SANDWICH** 30  
Grilled Wild Catch, Toasted Brioche Roll,  
House Tartar, Lettuce, Onion,  
Kamuela Tomatoes

**Desserts**

**LILIKO’I CHEESECAKE** 12  
Fresh Fruit, Mango Sauce

**FRUIT PLATE** 15  
Seasonal Fresh Fruit, Greek Yogurt, Mauna Kea Resort  
Honey

**HAPUNA DARK CHOCOLATE, CHOCOLATE CHIP COOKIE** 10  
Served with Milk

**SELECTION OF TROPICAL DREAMS ICE CREAM  
AND SORBETS** 12

**Sides**

**FRENCH FRIES** 10

**WHITE RICE** 6

**MASH POTATO** 10

**GRILLED ASPARAGS** 10

**SAUTÉED BROCCOLINI** 10

**GREEN SALAD** 8

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# Eat Well Menu For Kids

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Discover kids' meals that are as delicious as they are nutritious with the Westin Eat Well Menu for Kids, developed with SuperChefs™ to make kids and parents happy. Dial Service Express®.

## Breakfast

Available from 7:00AM to 10:30AM\*.

**BUILD YOUR OWN GRANOLA PARFAIT** 15  
Greek Yogurt, Anahola Granola, Strawberries, Raspberries and Blueberries 🍓🍓

**BABY SPINACH & CHEESE OMELET** 13 🍓🍓

**PEANUT BUTTER AND BANANA SANDWICH** 12  
Whole Wheat Bread, Seasonal Fruit 🍓🍓

## Lunch

Available from 10:30AM to 5:00PM.

**DR. GREG'S DECONSTRUCTED CAESAR SALAD** 12  
Grilled Chicken, Greens, Parmesan Crisp, Croutons, Bacon Bits and Caesar Dressing 🍓🍓

**FISH TACO** 15  
Lean Wild Catch Fish, Tomato, Lettuce, Pico De Gallo 🍓🍓

**CHICKEN WRAP** 12  
Carrots, Cucumber, Bell Peppers and Avocado 🍓🍓

**ASIAN STYLE SALMON WITH SOBA NOODLES** 14  
Pan Roasted Salmon, Carrots, Peppers, Onions, Sesame Seeds 🍓🍓

**CHICKEN STIR FRY** 13  
Steamed White Rice, Farmer's Market Vegetables 🍓🍓

**CHICKEN QUESADILLA** 12  
Side Guacamole, Sour Cream, House Salsa 🍓🍓

## Dessert

Available from 10:30AM to 10:00PM.

**FRUIT KABOBS** 8 🍓🍓  
Fresh Fruit Skewers, Greek Yogurt  
House Made Cornbread Cookie

**COOKIE AND SORBET** 8 🍓🍓  
Lemon Cookie, Fresh Fruit  
Choice of Sorbet

## Dinner

Available from 5:00PM to 10:00PM.

**DR. GREG'S DECONSTRUCTED CAESAR SALAD** 12  
Grilled Chicken, Greens, Parmesan Crisp, Croutons, Bacon Bits and Caesar Dressing 🍓🍓

**CHICKEN PARMESAN** 12  
Crispy Chicken Tenders, House Tomato Sauce

**ASIAN STYLE SALMON WITH SOBA NOODLES** 14  
Pan Roasted Salmon, Carrots, Peppers, Onions, Sesame Seeds 🍓🍓

**CHICKEN STIR FRY** 13  
Steamed White Rice, Farmer's Market Vegetables 🍓🍓

**KEIKI MACARONI CHEESE** 12  
Elbow Macaroni, Cheese Sauce

**CHICKEN QUESADILLA** 12  
Side Guacamole, Sour Cream, House Salsa 🍓🍓

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🍓 This recipe has been created and tested in the SuperChefs kitchens by the SuperChefs kids.

# Sleep Well Menu

Enjoy these nutritious selections 1–2 hours before bedtime to enhance your rest and enrich your well-being.

\*Available 24/7. Dial Service Express®.

**\*GREEK YOGURT PARFRAIT 8**

Walnut Granola, Market Berries

**\*SEARED AHI AVOCADO WRAP 22**

Seared Ahi Tuna, Citrus Avocado Spread, Whole Wheat Tortilla, Lettuce, Kamuela Tomatoes, Served with Edamame Hummus

**\*CITRUS SHRIMP AND SOBA NOODLE SALAD 20**

Mixed Greens, Orange, Cilantro, Avocado Dressing

**BEDTIME SNACK 6**

Cherry Walnut Oat Muffin

**HERBAL TEA 8**

Unwind and re-center with a cup of naturally caffeine-free herbal tea, featuring a proprietary blend of aromatic herbs designed to promote relaxation and restful sleep

Whether you’re adjusting to a new time zone or recovering from your travels, restful sleep is the key to renewal. These selections are packed with amino acids, vitamins and minerals that promote sound sleep, including:

**TRYPTOPHAN**

Boosts serotonin production and enhances sleepiness

**MELATONIN**

Resets sleep-wake cycles, combating jet lag and improving sleep quality

**THIAMIN**

Important B vitamin that helps improve sleep patterns

**MAGNESIUM & POTASSIUM**

Electrolytes often lost during travel that help promote sleep and prevent insomnia

**FOLATE**

Helps fight fatigue during the day and promotes sound sleep at night

**SEROTONIN**

Promotes relaxation and induces sleepiness



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# Beverages

Non-alcoholic beverages available 24/7.  
Alcoholic beverages available from 10:00AM to 5:00PM. Dial Service Express®.

## Non-Alcoholic Beverages

- JUICE** 6  
Orange, Pineapple, Guava, Apple, Cranberry, V8, Tomato
- ASSORTED SODA** 5  
Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist, Club Soda, Ginger Ale, Tonic Water
- HAPUNA TROPICAL ICED TEA** 5
- MILK** 6  
Whole, 2%, Skim, Almond, Soy
- BOTTLED WATER, STILL**  
Small 5  
Large 7
- BOTTLED WATER, SPARKLING**  
Small 5  
Large 7
- SUGAR FREE RED BULL** 6

## Alcoholic Beverages Cocktails

- BLOODY MARY 15
- “ON THE ROCKS” MAI TAI 15
- “ON THE ROCKS” MANGO DAIQUIRI 15
- “ON THE ROCKS” MARGARITA 15
- MIMOSA - Choice of Orange or Guava 14

## Sparkling Wines

- MIONETTO, PROSECCO** 11 50  
Veneto, Italy
- FAIRE LA FÊTE, CREMANT DE LIMOUX** 12 54  
Limoux, France
- COLLET ‘ART DECO’ 1<sup>ER</sup> CRU** 130  
Champagne, France
- VEUVE CLICQUOT** 163  
Champagne, France
- LOUIS ROEDERER ‘CRISTAL’ BRUT** 410  
Champagne, France

## White Wines

- PIGHIN PINOT GRIGIO** 11 50  
Friuli, Italy
- CASAL GARCIA VINHO VERDE** 12 54  
Monterey, California
- DR. LOOSEN ‘BLUE SLATE’ RIESLING KABINETT** 73  
Mosel, Germany
- WHITEHAVEN SAUVIGNON BLANC** 15 68  
Marlborough, New Zealand
- DUCKHORN SAUVIGNON BLANC** 65  
Napa Valley, California
- J VINEYARDS ‘BLACK LABEL’ CHARDONNAY** 15 58  
California
- ROMBAUER CHARDONNAY** 125  
Carneros, California
- KISTLER ‘LES NOISETIERS’ CHARDONNAY** 200  
Sonoma Coast, California
- ORIN SWIFT ‘MANNEQUIN’** 18 94  
Sonoma Coast, California

## Rosé Wines

- FLEUR DE PRAIRIE** 14 63  
Cotes de Provence, France

## Red Wines

- SIDURI PINOT NOIR** 16 72  
Santa Barbera, California
- FRANÇOIS LABET PINOT NOIR** 20 85  
Ile de Beauté, Corsica, France
- FINCA DECERO REMOLINOS VINEYARD MALBEC** 56  
Mendoza, Argentina
- ROMBAUER ZINFANDEL** 20 115  
California
- PASO D’ORO CABERNET SAUVIGNON** 15 68  
Paso Robles, California
- PENFOLDS ‘BIN 389’ CABERNET-SHIRAZ** 25 137  
South Australia
- FOR A FULL LIST OF WINES AVAILABLE FROM MERIDIA  
PLEASE CALL SERVICE EXPRESS®**

## Domestic

- BUDWEISER 8
- BUD LIGHT 8
- COORS LIGHT 8

## Domestic Premium

- BLUE MOON BELGIAN WHITE 9
- MICHELOB ULTRA 8
- SAMUEL ADAMS BOSTON LAGER 9

## Local Microbrew

- KONA BREWING COMPANY LONGBOARD LAGER 9
- KONA BREWING COMPANY BIG WAVE GOLDEN ALE 9
- MAUI BREWING COMPANY BIKINI BLONDE ALE 9

## Import Premium

- HEINEKEN 9
- CORONA 9
- STELLA ARTOIS 9
- MODELO ESPECIAL 9

## Non-Alcoholic

- ATHLETIC BREWING UPSIDE DAWN GOLDEN ALE 8
- ATHLETIC BREWING RUN WILD IPA 8
- STELLA ARTOIS LIBERTE 8

## Cider

- ANGRY ORCHARD HARD CIDER 9

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