

BREAKFAST

FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

HOURS 6:00 AM - 11:30 AM MON-FRI • 6:00 AM - 12:00 PM SAT-SUN

FEATURED*

VINES CLASSIC BREAKFAST 14.00

two buttermilk pancakes, two eggs any style with choice of bacon or sausage and toast

GREENS AND EGGS 14.50

two poached cage free eggs, baby spinach, wild baby arugula and poblano peppers served on a multigrain toast, topped with hollandaise sauce and daikon radish sprouts

REGIONAL*

CORNED BEEF AND HASH 16.00

two poached cage free eggs, tender corned beef and potato, ranchero sauce

LAREDO WRAP 15.50

soft sun tomato tortilla, scrambled eggs, apple-wood smoked bacon, peppers, chorizo, onion, jack cheese

CALIFORNIA BENEDICT 16.00

toasted English muffin, two poached cage free eggs, artichokes, olives and roasted peppers, topped with hollandaise sauce and California avocado –Or choose the Classic Eggs Benedict

LOX AND BAGEL 16.00

smoked salmon, cream cheese, pickled onions, capers, tomatoes and toasted bagel

COMFORT

STEEL CUT OAT MEAL 9.00

choice of any three of pineapple chutney, coconut milk, toasted almonds, fresh blueberries, bananas, brown sugar, raisins or milk

BUTTERMILK PANCAKES 15.00

topped with seasonal berries, sweet butter and Vermont maple syrup

TWO CAGE FREE EGGS ANY STYLE* 13.00

breakfast potatoes, choice of bacon, sausage, ham or chicken sausage

ALTERNATIVES

MEDITERRANEAN CHICKEN SAUSAGE 6.00

NATURALLY CURED BACON 6.00

GRILLED HAM OR PORK SAUSAGE 6.00

BOWL OF SEASONAL BERRIES 12.00

BOWL OF SEASONAL FRUIT 10.00

PISTACHIO GRANOLA AND BERRY PARFAIT 12.00

BOWL OF PISTACHIO GRANOLA WITH ORGANIC MILK 9.00

*** WE ONLY SERVE CAGE-FREE EGGS, HORMONE-FREE MILK AND NATURALLY CURED BACON**

Please notify your server if you have any food allergies. Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. To Order Please Dial 54. All Room Service Orders are Subject to State and Local Taxes, a \$5.00 Delivery Fee and a 19% Delivery Charge that Includes Gratuity.

ALL DAY

CRISPY FRIED POTSTICKERS	10.00
chicken and vegetable filled, ponzu dipping sauce	
POUND OF WINGS	12.00
hot buffalo or smoky BBQ sauce, celery and carrot sticks, ranch dip	
ROASTED GARLIC BABA GANOUSH	12.00
feta, herbs, kalamata, fresh garden vegetables, warm pita	
BBQ CHICKEN FLAT BREAD	15.00
roasted corn, peppers, red onions, black beans, chicken, cilantro	
GRILLED CHICKEN AVOCADO CLUB WRAP	15.00
chicken, avocado, apple-wood smoked bacon, vine ripened tomato, arugula, chipotle aioli, French fries	
GRASS FED BEEF BURGER*	16.00
white cheddar, tomato jam, arugula, apple-wood smoked bacon, aioli Add Avocado \$2.00	
CAESAR WEDGE	15.00
heart of romaine, creamy dressing, oversized crouton, parmesan Add Chicken \$6 Salmon \$7 Grilled Shrimp \$9	

DINNER 5:30P.M. - 10:30PM DAILY

BURRATA CAPRESE	11.00
burrata, cherry tom, micro basil, pesto sauce GF	
CRAB CAKES*	15.00
romesco sauce, corn-bacon-roasted pepper relish, micro cilantro	
SOUPS & SALADS	
VINES TOMATO BISQUE	11.00
served with parmesan crisp GF	
BEEF GOULASH SOUP	11.00
beef, vegetables, potato GF	
VINES SALAD	9.00
garden mixed greens, shaved cucumbers, spicy radishes, tomato, jicama, citrus vinaigrette GF V	

ENTREES

PETIT FILET MIGNON* GF	38.00
bing cherry demi glaze, rustic mashed potato, maple glaze vegetables	
LEMON-HERB GRILLED BREAST OF MARY'S CHICKEN	24.00
mustard gnocchi, wilted arugula, roasted peppers and tomatoes, apple-fennel relish, white truffle oil	
WILD MUSHROOM LINGUINI V	23.00
white truffle mascarpone, herb crostini	
GRILLED SKUNA BAY SALMON*	24.00
red lentil puree, roasted peppers, rhubarb, orange-miso gastriuqe, crispy fennel relish	
GRILLED CHICKEN AVOCADO CLUB WRAP	15.00
chicken, avocado, apple-wood smoked bacon, vine ripened tomato, arugula, chipotle aioli, French fries	



DESSERTS

CHESTNUT MOUSSE	10.00
<small>white chocolate mousse, vanilla cream</small>	
FRESHLY BAKED CHOCOLATE CHIP COOKIES	10.00
PINT OF HAGEN DAZS ICE CREAM	9.00

BEVERAGES

SMOOTHIES	7.00
<small>Strawberry & Banana, Antioxidant Blueberry or Mango Madness – add protein \$1.00</small>	
STARBUCKS COFFEE AND SELECTION OF TAZO TEAS	4.00
ESPRESSO	3.00
CAPPUCCINO OR CAFÉ LATTE	5.00
HOT CHOCOLATE	5.00
APPLE, CRANBERRY OR ORANGE JUICE	5.00



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BEER

DOMESTIC BOTTLES \$5.50

BUDWEISER
BUD LIGHT
COORS LIGHT
FAT TIRE
MILLER LITE
SIERRA NEVADA PALE ALE
SAMUEL ADAMS
ANGRY ORCHARD
FIRESTONE WALKER 805

WINE

SPARKLING & CHAMPAGNE

Ménage à Trois Prosecco, Italy | 187ml 9
Le Grand Courtaige Brut, France | 187ml 9
9oz • bottle

WHITE ZINFANDEL

Beringer Classics, California | 11.5 • 28

PINOT GRIGIO

Canvas, California | 12
Pighin, Italy | 13 • 40

SAUVIGNON BLANC

Sileni, New Zealand | 13 • 40

RIESLING

Chateau St. Michelle, Washington | 12 • 32

CHARDONNAY

Canvas, California | 12
DeLoach, California | 12 • 38
Kendall-Jackson Vintner's Reserve, California | 15 • 48
Sonoma-Cutrer "Russian River Ranches", California | 18 • 70

IMPORT BOTTLES \$6.50

AMSTEL LIGHT
CORONA EXTRA
CORONA LIGHT
GUINNESS
HEINEKEN
STELLA ARTOIS
NEWCASTLE

PINOT NOIR

Canvas, California | 13
Buena Vista, California | 17 • 58
Hahn SLH, California | 21 • 62

MERLOT

Canvas, California | 12
Napa Cellars, California | 17 • 58

SYRAH

6th Sense, California | 12 • 52

CABERNET SAUVIGNON

Canvas, California | 12
Hahn, California | 16 • 64
Oberon, California | 22 • 59

RED SPECIALTIES

Cryptic Red Blend, California | 14 • 60
Norton Reserva Malbec, Argentina | 18 • 80

ZINFANDEL

Folie a Deux, California | 18 • 65

VINES RESTAURANT

Breakfast: Monday - Friday 6:00 a.m.-11:30 a.m.
Saturday - Sunday 6:00 a.m.-12:00 p.m.
Lunch: Monday - Friday 11:30 a.m.-2:00 p.m.
Saturday - Sunday 12:00 p.m.-2:00 p.m.
Dinner: Monday - Sunday 5:30 p.m.-10:00 p.m.

ROOM SERVICE

Breakfast: Monday - Friday 6:00 a.m.-11:30 a.m.
Saturday - Sunday 6:00 a.m.-12:00 p.m.
Dinner: Monday - Sunday 5:30 p.m.-11:00 p.m.
All Day Dining: Monday - Sunday 11:30 a.m.-11:00 p.m.

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