



A HILTON HOTEL

In – Room Dining

Pre-orders and orders extension: 4621

*Consumption of raw or undercooked foods may increase the risk of food borne illness. Individuals with certain health conditions may be at higher risk.

All Food and Beverage prices are subject to 19% Gratuity which is distributed to hotel employees, an In-Room dining fee of \$6.00 per delivery which is kept by the hotel to cover administrative and discretionary costs, and applicable State and Local Taxes. According to the surgeon general, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. You must be 21 years or older to consume alcoholic beverages.

*Sunday – alcoholic beverages service hours 11am-1am

BREAKFAST CLOSED

Café Lavazza located on the street level open for

breakfast and lunch as a Grab and Go option

Monday – Friday 6AM - 4PM

Saturday – Sunday 7AM – 4PM

DESSERTS

CHICAGO CHEESE CAKE 9

Strawberry sauce / vanilla chantilly

FLOURLESS CHOCOLATE CAKE 12

Dark chocolate/ vanilla chantilly

GELATO 8

Salted caramel | oreo | pistachio | birthday cake
Strawberry | chocolate | vanilla

SORBETS 8

Raspberry | passion fruit | grape | mango

BEVERAGES

Fresh Brewed Lavazza Coffee

3-4 cups 10

6-8 cups 16

Cappuccino 6

Latte 6

Espresso 5

Tealeaves Tea 4

Earl grey / English breakfast / green / pear / peppermint / harmony /
mountain berry / chamomile

Hot Chocolate 5

Milk 4

Whole milk / 2% / skim / chocolate / soy

Juice 4

Orange / grapefruit / tomato / apple / cranberry / pineapple / V8

Water

San Benedetto Still or Sparkling small 4 large 6

Soft Drinks 4

Coke / diet coke / coke zero / ginger ale / sprite / tonic water / club
soda

Lemonade 3.50

Root Beer / Ginger Beer 5

Iced Tea 5

RED BULL 5

***Mimosa 14**

***Bloody Mary 14**

DINNNER

7 days a week Dinner only 5pm-11pm

Starters

FRENCH ONION SOUP 10

Crostini/ white cheddar

GIANT PRETZEL 8 V

Beer cheese/ house mustard

WINGS 12 GF

Choice FEW whiskeys BBQ / buffalo / sweet Thai chili sauce / garlic parmesan

LOADED FRIES 12 V

Parmesan garlic/bacon/chives/ hot sauce

MARGHERITA FLATBREAD 14 V

Tomato/ basil/ mozzarella/ aged balsamic

Sandwiches

With choice of fries

LOBSTER ROLL 22

Lobster and shrimp salad / tarragon / New England butter roll

TURKEY BLT 18

Bacon / lettuce / tomato/ grilled sourdough

***DRAKE BURGER** 19

Potato roll / aged white cheddar / tomato / red onion / lettuce / dijonnaise

Add egg / bacon \$3

BEYOND BURGER 19 V

Plant based burger patty / caramelized red onions / balsamic glaze / grilled mushrooms

Salads

Add chicken 6 / shrimp 6 / salmon 10

CAESAR 12 V

Gem lettuce / anchovy / pretzel crouton / French radish / grated parmesan cheese

GOLD COAST 12 V

Baby greens, raspberry, black berry, candied walnuts, honey mascarpone cheese, chocolate balsamic vinaigrette

Entrees

THYME ROASTED HALF-CHICKEN 29 GF

Roasted Asparagus/ mash potato/ thyme jus

***GRILLED SALMON** 31 GF

Asparagus/black garlic celeriac puree/avocado salsa

CARAMELLE PASTA 21 V

Sweet Potato/porcini/upland cress/sage marinated tomato

KIDS LUNCH AND DINNER 8

With choice of fries / fruit cup

Penne Pasta (Butter or Marinara)

PB&J

Turkey & Cheddar Sandwich

Two Mini Burgers

Two Mini Cheese Burgers

Chicken Fingers (Grilled or Fried)

Hot Dog

Mac & Cheese

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V- vegetarian

GF- gluten free

Beers*

Domestic

Blue Moon 8

Bud Light 7

Michelob Ultra 7

Sam Adams 8

Imported

Corona 8.5

Guinness 8.5

Heineken 8.5

Modelo 8.5

Craft-9.50

Aleister American IPA

Chicago Tavern Lag

Daisy Cutter Pale

WINE LIST*

Sparkling

La Marca Prosecco, Italy Split

Chandon Brut, CA Split

Rose JP Chenet, France Split

Veuve Cliquot Brut, Reims, France

Chardonnay

Sonoma Cutrer, Sonoma, CA

Pinot Grigio/Gris

San Angelo, Pinot Grigio, Italy

Santa Margherita, Pinot Grigio, Italy

Sauvignon Blanc

Starborough, Marlborough, NZ

Other Whites

Chateau St. Michelle, Eroica, Riesling, WA

Fleur De Mer, Cotes De Provence, France

Pinot Noir

Meiomi, Sonoma, CA

Cabernet Sauvignon

Columbia Crest, H3, WA

Oberon Napa, CA

Merlot

Columbia, WA

Other Reds

Norton Bodega, Malbec, Argentina

	GLS	1.5	Bot
La Marca Prosecco, Italy Split	15		62
Chandon Brut, CA Split			17
Rose JP Chenet, France Split			12
Veuve Cliquot Brut, Reims, France	30		140
Sonoma Cutrer, Sonoma, CA	16	20	64
San Angelo, Pinot Grigio, Italy	12	16	48
Santa Margherita, Pinot Grigio, Italy	16	20	64
Starborough, Marlborough, NZ	12	16	48
Chateau St. Michelle, Eroica, Riesling, WA			64
Fleur De Mer, Cotes De Provence, France	16	20	64
Meiomi, Sonoma, CA	15	19	60
Columbia Crest, H3, WA	12	16	54
Oberon Napa, CA	16	20	64
Columbia, WA	12	16	48
Norton Bodega, Malbec, Argentina	13	17	52

SEE NON-ALCOHOLIC BEVERAGES ON BREAKFAST SIDE
SPIRITS, & COCKTAILS ARE AVAILABLE PER REQUEST. PLEASE REFER TO YOUR TABLET OR CALL EXTENSION 4621