



MID-DAY MENU

DIAL 2674

on your guest room telephone to place your food and beverage order

SERVED DAILY | 11 AM – 4:30 PM

SMALL BITES:

FIRECRACKER SHRIMP* - 23

*spicy and crispy jumbo shrimp,
chili dipping sauce*

FROMAGE BOARD - 26

*assortment of imported and domestic
cheeses, seasonal fresh fruit and nuts*

FREE BIRD WINGS - 17

spicy Gochujang or Classic Buffalo

CHIPS, SALSA & GUACAMOLE - 18

*house-made salsa and guacamole
served with warm tortilla chips*

LUNCH FAVORITES:

FLYING HORSE BURGER* - 20

*8 oz. grilled beef patty, lettuce, tomato,
onion, signature sauce, butter toasted
brioche bun, french fries*

FLYING CHICKEN SANDWICH* - 19

*smoked pulled chicken with Nashville
hot sauce, garlic dill aioli, house-made
half sours, buttered brioche, french fries*

STEAK MULTITAS* - 24

*marinated steak, grilled peppers,
Oaxaca cheese blend, corn tortillas,
pico de gallo & guacamole*

FOR THE KIDS:

CHOICE OF FRIES or FRUIT

GRILLED CHEESE - 14

CHICKEN TENDERS - 14

DESSERTS:

CHOCOLATE CARAMEL CAKE - 14

decadent and moist

NEW YORK CHEESECAKE - 14

whipped cream and fresh berries

SIDE SUBSTITUTION: GREEN SALAD +8 | SWEET POTATO FRIES +6

(GF) These items are gluten free. Most menu items can also be prepared gluten free. Please ask your server.

All In-Room Dining orders will be assessed a 25% service charge, 2.95% Retail Sales Fee (RSF), & 8.2% Local Tax Rate.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DRINK MENU

DIAL 2674

on your guest room telephone to place your food and beverage order

SERVED DAILY | 7 AM – 10 PM

N/A BEVERAGES

SOFT DRINKS - 5

coke, diet coke, sprite, dr. pepper

JUICE - 7

apple, cranberry, grapefruit, orange

ORGANIC HOT TEA - 7

LATTE OR CAPPUCCINO - 8

FLYING HORSE COFFEE BLEND

CARAFE - 19 | CUP - 7

Flying Horse Coffee and Espresso is sourced locally from Barista, a local, small batch, micro roaster. We are proud to offer an exclusive single origin 2-bean blend consisting of Peruvian Fair-Trade Organic and Sumatra beans.

BOTTLED BEER

COORS LIGHT	5.5	MODELO ESPECIAL	6
FLYING HORSE LAGER	12	LAGUNITAS IPA	7.5

RED WINE

	9 oz	Bottle
Pinot Noir, EVOLUTION	22	66
Merlot, CHATEAU ST MICHELLE	18	54
Cabernet Sauvignon, NINER	26	78
Montepulciano D'Abruzzo, ZACCAGNINI	22	66

WHITE WINE

	9 oz	Bottle
Pinot Grigio, TIEFENBRUNNER	15	45
Sauvignon Blanc, BABICH	18	54
Chardonnay, CAMBRIA	20	60
Moscato d'Asti, MICHELE CHIARLO "Nivole"	18	54

BUBBLY

	9 oz	Bottle
Prosecco, LaMARCA	10	40
LaMARCA MIMOSAS	10	

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