

# In-room Dining

## Eye Openers

### Bloody Mary 18

Absolut Peppar Vodka, Wynn's Signature Bloody Mary Mix, fresh lemon juice

### Sun Splash 18

Grey Goose L'Orange, Cointreau Liqueur, fresh orange and cranberry juices

### Sunrise Over Jalisco 18

Patrón Silver Tequila, blood orange purée, fresh sour

### Bellini 18

Prosecco, white peach purée

### Blood Orange Mimosa 18

Prosecco, blood orange purée

### Nirvana Sour 18

Absolut Elyx Vodka, St-Germain Elderflower Liqueur, muddled strawberries, fresh sour, grapefruit juice

## Beverages

### Coffee

Only superior beans are selected for our signature blend to provide you with the finest cup of coffee.

#### TWO-CUP FILTERED COFFEE 13

#### FOUR-CUP FILTERED COFFEE 24

#### TWO-CUP LATTE 15

double shot of espresso and steamed milk

#### TWO-CUP CAPPUCCINO 15

double shot of espresso, steamed milk and foam

#### FLAVOR SHOTS 2

vanilla, caramel, chocolate or hazelnut

Proudly serving



### Tea

#### TWO-CUP TEA 13

English Breakfast, Earl Grey, Decaffeinated, Oolong, Sencha Green, Chamomile, Mint

#### Mineral Waters 8

Fiji, San Pellegrino, Perrier

#### Soft Drinks 6

Coca-Cola, Diet Coke, Sprite, Sprite Zero, Dr. Brown's Root Beer, Dr. Brown's Diet Cream Soda

#### Iced Tea or Lemonade 12

half liter

#### Energy Drinks 8

Red Bull, Red Bull Sugarfree, Red Bull Tropical

A \$9 Dining Charge, 18% Service Charge and Sales Tax will be added to your check  
BREAKFAST





# In-room Dining

## Smoothies

Morning After	14
coconut, Nutella, banana, chocolate, soy milk	
Blueberry Açaí	14
super blend of açaí, blueberries, agave, Greek yogurt, soy milk	
Tropical Fruit Smoothie	14
mango, papaya, guava, orange juice, coconut milk	
Triple Berry Blend	14
strawberries, blueberries, raspberries, agave, Greek yogurt, soy milk	
Strawberry Banana	14
Greek yogurt, strawberries, banana, soy milk	
Supplements	3
vitamin boost or protein powder	

## Juices

Fresh	10
orange, grapefruit, carrot	
Chilled	8
tomato, cranberry, apple, V-8	

## Signature Juice Blends

Green Immunity Boost	11
cucumber, spinach, parsley, fennel, green apple, lime, honey	
Sunrise Juice	11
carrot, strawberry, orange, pineapple	

## Fruits

Fruit, Melons and Berries	25
sliced fruit and melons accompanied by the season's finest berries	
Melon	14
cantaloupe or watermelon	
Berries	16
strawberries, blueberries, blackberries or mixed berries	
Grapefruit	10
sectioned Texas red grapefruit	
Tropical Fruit	15
papaya, pineapple or mango	

# In-room Dining

## Grains

**Oatmeal**  13  
gluten-free oats, brown sugar, raisins

**Granola** 13  
gluten-free blend of oats, quinoa, almonds, pumpkin seeds, coconut, toasted corn, chia seeds, raisins, dried cranberries, and blueberries, honey, brown sugar

**American Classics** 10  
Corn Flakes, Raisin Bran, Special K, Low Fat Granola, Rice Krispies, Froot Loops, Frosted Flakes, Cheerios

**Toppers** 6  
strawberries, bananas, blueberries or mixed berries

## Overnight Oats Breakfast Bowls

**Proteins** 19  
rolled oats, chia seeds, roasted cashew butter, almond milk, mixed berries, brûléed banana, cacao nibs

**Açaí & Mixed Berry**  19  
rolled oats, chia seeds, tropical fruits, shredded coconut, soy milk

## Yogurt

**Greek Yogurt** 10  
plain, vanilla, strawberry, blueberry or mixed berry

**Build Your Own Parfait** 18  
Greek yogurt, housemade granola, mixed berries

**Smoked Salmon** 26  
hardboiled egg, red onion, tomato, capers, cucumbers, toasted bagel, cream cheese

## Breakfast Sides

Black Forest ham	hickory smoked bacon	9 ea
pork sausage links	chicken apple sausage	
Canadian bacon	grits and cheddar cheese	
biscuits and gravy		

country potatoes 	white corn grits	7 ea
breakfast potatoes	grilled tomato	
biscuits		

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BREAKFAST



# In-room Dining

## Wynn Bakery

### Breakfast Pastries

13

#### choice of two:

blueberry muffin

bran muffin

cinnamon roll

carrot coconut raisin ✓

croissant

pain au chocolate

cheese Danish

muffin blueberry Danish

### Toasted Bagel

9

served with cream cheese and butter

plain

sesame seed

wheat

onion

cinnamon raisin

everything

### Toast

7

served with butter and jams

nine-grain

white

sour dough

vegan ✓

whole wheat

rye

English Muffin

gluten-free

### Avocado Toast ✓

19

toasted sourdough bread, seasoned  
smashed avocado, breakfast radish,  
cherry tomato, chives

## Breakfast Meals

Includes choice of fresh juice and coffee or tea

### Wynn Tradition\*

39

three eggs prepared to your taste,  
choice of toast, choice of ham, bacon, pork  
or chicken sausage

### Fitness Breakfast\*

39

roasted vegetable egg white omelet,  
nine-grain toast, sliced tomato,  
melon and berry cup

### Encore\*

42

mini pancakes, three eggs,  
choice of ham, bacon, pork  
or chicken sausage

### Continental\*

29

vanilla bean yogurt with housemade  
gluten-free granola and mixed berry toppings,  
choice of breakfast pastry, toast or English muffin

## International Meals

Includes choice of fresh juice and coffee or tea

### Chinese\*

42

steamed shu mai, chicken congee, garlic  
chili sauce, century duck egg, spring onion,  
roasted peanuts

### Japanese\*

42

broiled salmon, bonito flakes, steamed spinach,  
daikon radish, tamago Japanese egg omelet,  
toasted nori, pickled vegetables,  
miso soup, steamed rice

### Mexican Breakfast\*

39

chilaquiles with roasted tomato salsa, sour cream,  
cilantro, Cotija cheese, scallions, grilled jalapeños,  
topped with three eggs

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BREAKFAST



# In-room Dining

## Classics

served with breakfast potatoes and toasted bread or tortilla of choice

### Three Egg Omelet\* 20

build your own omelet with your choice of ingredients: 2 ea

egg whites	chicken sausage	onion
bacon	cheese	tomato
ham	green pepper	roasted vegetables
pork sausage	mushroom	spinach

### Three Eggs\* 19

three eggs prepared to taste

### Steak and Eggs\* 36

three eggs prepared to taste

### Just Egg Scramble\* 25

Vegan JUST Egg scramble with your choice of: tomato, mushroom, onion, spinach or soy cheese, vegan toast and vegan spread

### Corned Beef Hash\* 24

corned beef, bell peppers, onions, potatoes, poached eggs, whole grain mustard hollandaise, grilled focaccia

### Huevos Rancheros\* 23

three eggs sunny side up, corn tortillas, Spanish rice, pinto beans, Cotija cheese, roasted salsa

### Fried Egg Sandwich\* 20

shaved Black Forest ham, cheddar and American cheese,sesame roll (gluten-free available)

### Breakfast Burrito\* 20

scrambled eggs, ham, bacon, roasted salsa, cheddar cheese, flour tortilla

Make it an “Encore” for just \$18 more and include your choice of juice and coffee or tea.

## Benedicts

### Eggs Benedict\* 23

Canadian bacon, poached eggs, English muffin, hollandaise

### Lobster Benedict\* 32

Maine lobster, spinach, mushrooms, poached eggs,Obuttermilk biscuit, mushroom cream sauce, hollandaise

### Salmon Benedict\* 25

smoked salmon, poached eggs, English muffin, hollandaise

## Griddle

### Belgian Waffle 20

crispy on the outside and soft on the inside

### Buttermilk Pancakes 20

triple stack with Vermont maple syrup

### Vegan French Toast 20

vanilla, cinnamon sugar, candied orange

### Gluten-Free Pancakes 20

double stack with Vermont maple syrup

### Stuffed Stack 24

banana, blueberry or chocolate chip

### Vanilla Brioche French Toast 20

Vermont maple syrup

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BREAKFAST

# In-room Dining

## Snacks

### Chips ‘N’ Dip

	SMALL (serves 1-3)	DOUBLE (serves 3-6)
<b>POTATO CHIPS</b> caramelized onion dip	<b>12</b>	<b>22</b>
<b>TORTILLA CHIPS</b> roasted salsa and guacamole	<b>14</b>	<b>26</b>
<b>MINI PITA WEDGES</b> hummus	<b>15</b>	<b>28</b>

### Nuts

	SMALL (serves 1-3)	DOUBLE (serves 3-6)
<b>PREMIUM MIXED NUTS</b>	<b>15</b>	<b>28</b>
<b>SMOKED ALMONDS</b>	<b>15</b>	<b>28</b>
<b>ROASTED CASHEWS</b>	<b>18</b>	<b>32</b>

### Feature Presentation 28

enjoy a bucket of buttered popcorn with your choice of two beverages and two candies:  
Coca-Cola, Diet Coke or Sprite  
M & M's, Snickers, Skittles or Red Vines

## Cold Appetizers

### Shrimp Cocktail 25

jumbo shrimp, cucumber salad, cocktail and Cognac sauces

### Ahi Poke\* 25

diced tuna, cucumber, pickled daikon, cilantro, black sesame seeds, crispy garlic, soy dressing, taro chips

### Charcuterie 35

chef's selection of dry aged meats and cheeses, marinated olives, artisan rolls

### Artisan Cheese Plate 29

fruit jam, grapes, artisan rolls

### Shellfish On Ice 95

8 ounce king crab legs, 4 jumbo shrimp, lobster half, cocktail and Cognac sauces

### Wynn Caviar\*

The finest caviar available, directly sourced and hand-selected from each catch.  
Served with traditional condiments, buckwheat blinis and toast points,  
Available in 30 or 50 gram tins

Russian osetra	market price
white sturgeon	market price

## Hot Appetizers

### Cajun Chicken Wings 20

carrot and celery sticks, barbeque, ranch or traditional Buffalo sauce

### Chicken Fingers 20

carrot and celery sticks, barbeque, ranch or traditional Buffalo sauce

### Lobster Quesadilla 30

Monterey Jack cheese, cilantro, black bean aioli

### New York Steak Nachos\* 25

crisp tortilla chips with melted Vermont cheddar cheese, pickled jalapeños, olives, tomatoes, scallions, guacamole, sour cream and roasted salsa

### Angus Beef Sliders\* 20

Thousand Island dressing, sliced pickles, tomatoes, caramelized onion on a Hawaiian roll

### Cheezy Vegan Dip 18

corn tortillas with a “cheesy” cashew cream dip, scallions, olives, tomatoes and pickled jalapeños

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# In-room Dining

## Asian Appetizers

served with soy sauce

### Pot Stickers 14

pork and vegetable, sweet Thai chili sauce

### Shu Mai 14

steamed pork and shrimp dumpling

### Char Siu Bao 14

steamed barbecue pork bun

### Har Gow 14

steamed shrimp dumpling

### Vegetable Spring Rolls 14

sweet Thai chili sauce

### Chicken Satay 19

Indonesian marinated chicken, jicama salad, toasted peanuts, spicy peanut sauce

## Salads

### Caprese 19

creamy burrata and fresh mozzarella cheeses, local vine ripened cherry and red tomatoes, sea salt, fresh ground black and red pepper flakes, grilled ciabatta

### Baby Iceberg 17

apple smoked bacon, cherry tomatoes, red onions blue cheese vinaigrette

### Tuna Niçoise\* 26

seared ahi tuna, mesclun greens, French green beans, fingerling potatoes, red radish, Kalamata olives, boiled egg, sherry mustard vinaigrette

### Kale Quinoa ✓ 22

baby kale, red quinoa, avocado, watermelon radish, cucumber, orange segments, roasted fennel and rainbow carrots, toasted pumpkin seeds, sherry vinaigrette

### Chicken Caesar 24

chopped romaine, grilled marinated chicken breast, Parmesan cheese, garlic croutons

### Cobb 24

herbed chicken, tossed romaine lettuce, avocado, chopped egg, blue cheese, bacon, tomatoes, watercress, blue cheese dressing

### Asian Chicken 24

julienne chicken, romaine lettuce, napa cabbage, bell peppers, scallions, roasted cashews, bean sprouts, crispy wontons, Thai chili vinaigrette

## Soups

### Organic Tomato Bisque ✓ 13

tomato, basil, garlic, croutons

### Chicken Noodle 14

chicken, mafalda noodles, celery, carrot, onion

### Won Ton 14

pork wontons, chili oil, spinach

### French Onion 14

caramelized sweet onions, crouton, provolone and Gruyère cheeses

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# In-room Dining

## Sandwiches & Wraps

<b>Californian</b> shaved herbed chicken, field greens, avocado, tomato, herb aioli, toasted country wheat bread	<b>20</b>	<b>Roast Turkey</b> turkey, lettuce, tomato, herb aioli, toasted nine-grain roll	<b>18</b>	<b>Chicken Caesar Wrap</b> herb-marinated chicken, romaine lettuce, Parmesan cheese, croutons, whole wheat tortilla	<b>18</b>
<b>BLT</b> half pound crispy hickory smoked bacon, lettuce, tomato, mayonnaise, toasted white bread	<b>19</b>	<b>Build Your Own Deli</b> choose from turkey, ham, roast beef or corned beef, choice of cheese and bread	<b>18</b>	<b>Tuna Salad Croissant</b> lettuce, onion, tomato	<b>17</b>

## Hot Sandwiches

<b>Chicken Filet</b> grilled chicken breast, white cheddar cheese, basil slaw, tomato jam, sesame seed bun	<b>19</b>	<b>Char-Grilled New York Steak Sandwich*</b> onion marmalade, grain mustard horseradish aioli, aged provolone, arugula, tomato, rustic ciabatta	<b>24</b>	<b>Street Tacos</b> three corn tortilla tacos with cilantro, onion, roasted salsa	
<b>Classic Reuben</b> thinly sliced corned beef, sauerkraut, Swiss cheese, Thousand Island dressing, rye bread	<b>20</b>	<b>Cheese Melt</b> grilled sourdough oozing with melted white and yellow cheddar cheeses with your choice of shaved Black Forest ham or hickory smoked bacon	<b>22</b>	<b>LOBSTER</b>	<b>32</b>
				<b>BLACKENED SHRIMP</b>	<b>29</b>
				<b>CARNE ASADA*</b>	<b>27</b>
		<b>Add a cup of tomato bisque</b>	<b>6</b>	<b>CHIPOTLE CHICKEN</b>	<b>25</b>

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# In-room Dining

## Burgers

**Angus Beef Burger\*** 20

half pound house-ground burger charbroiled to taste,  
red onion, lettuce, tomato, sesame seed bun, kosher pickle

**Bacon Cheese Burger\*** 23

hickory smoked bacon, melted cheddar cheese,  
red onion, lettuce, tomato, sesame seed bun, kosher pickle

**Turkey Burger** 20

house-ground turkey, tomato aioli, lettuce, tomato,  
onion, stone ground wheat bun, kosher pickle

**Impossible Burger**  22


vegan patty, cheese and sauce on a sesame seed bun,  
red onion, tomato, lettuce

**Toppers** 2 ea

choice of cheese	mushrooms	pickled jalapeños
onion rings	fried egg*	avocado
guacamole	crisp bacon	grilled onions

## Sides

French fries	onion rings	garden salad	9 ea
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gluten-free 	sweet potato fries	Caesar salad
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potato salad	potato chips	creamy coleslaw	7 ea
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## Pizza

12 inch pie

**Carne** 25

pepperoni, bacon, Italian sausage

**Margherita** 21

fresh mozzarella, cherry tomatoes, basil

**White** 22

roasted garlic, mozzarella, ricotta cheese

**Cheese** 21

mozzarella cheese

**Add your Favorites**

roasted peppers	black olives	onion	2 ea
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roasted garlic	mushroom	pineapple
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pepperoni	meatball	ricotta cheese	4 ea
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Italian sausage	bbq chicken	Canadian bacon
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shrimp	lobster	steak*	7 ea
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## Pasta

**Mezza Rigatoni** 25

Italian sausage, roasted peppers, broccolini,  
light garlic marinara sauce

**Short Rib Tortellacci** 29

jumbo tortellini stuffed with braised short rib, peas,  
carrots, butter sauce

**Shrimp Alfredo** 30

fettucine, grilled shrimp, spinach, Parmesan cheese

**Lasagna** 27

layered pasta, angus beef bolognese sauce,  
ricotta, mozzarella cheese

**Penne Primavera** 27

asparagus, peas, carrots, spinach,  
sun-dried tomatoes, parsley,  
roasted garlic cream sauce

**Spaghetti Marinara** 22

Italian seasoned tomato sauce

**Ancient Grain Penne** 27

gluten-free pasta, artichokes, oven dried tomatoes,  
olives, marinara sauce, fresh basil

**Pasta Enhancements** 9 ea

meatballs, grilled chicken or grilled shrimp

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# In-room Dining

## Entrées

**Grilled Chicken Breast** 32  
farro, broccolini, cherry tomatoes and grilled lemon garnish

**Seared Filet of Sea Bass\*** 45  
fingerling potatoes, French beans, pearl onions,  
roasted tomato vinaigrette

**Seared Scottish Salmon\*** 35  
quinoa, broccolini, heirloom tomatoes, watercress cream

**Maine Lobster** 60  
choice of grilled or wok-fried Asian style

**Double “R” Ranch Rib Eye\*** 48  
char-grilled 14 oz. steak, roasted potato,  
herb-roasted tomato, chimichurri sauce

**Filet Mignon\*** 50  
grilled 8 oz. tenderloin of beef, roasted potato,  
herb roasted tomato, béarnaise sauce

**Add half Maine lobster**

**Dinner Sides** 9<sup>ea</sup>

French fries  
macaroni and cheese  
grilled asparagus  
grilled seasonal vegetables  
mashed potatoes  
creamed spinach  
baked potato  
jasmine rice  
steamed broccoli  
garden salad  
brown rice  
Caesar salad

## Asian

**Lo Mein Noodles** 27  
wheat flour noodles, wok-fried Asian vegetables,  
choice of chicken, barbequed pork, beef or shrimp

**Hong Kong Style Noodles** 28  
pan-fried crispy noodle, king mushrooms, broccolini,  
bok choy, carrots, choice of chicken, beef or shrimp

**Wok-Fried Rice** 27  
carrots, snow peas, bean sprouts, green onions,  
choice of chicken, barbequed pork, beef or shrimp

**Vegetable Fried Brown Rice**  19  
snow peas, bean sprouts, carrots, green onion

**Kung Pao Chicken** 27  
sweet bell peppers, onion, red chilies, roasted peanuts

**Ginger Chicken** 29  
half ginger-poached chicken, seasoned rice,  
fried egg, ginger, oyster and chili sauce

**Mongolian Beef** 29  
wok-fried beef, leeks, bell peppers, asparagus

**Wok-Fried Seasonal Greens** 14

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## Sweets

### Old Fashioned Chocolate Layer Cake 14

decadent layers of chocolate cake, chocolate mousse and crunchy chocolate wafer finished with a dark chocolate ganache

### Berry Cheesecake 12

gluten-free graham crusted cheesecake topped with mixed berry compote and fresh berries

### Vanilla Crème Brulee 12

### Carrot Cake 12

carrot cake with vanilla bean cream cheese icing, pineapple compote, candied walnut

### Three Warm Cookies 12

chocolate chip, peanut butter or oatmeal raisin

### Ice Cream and Sorbet 12

vanilla bean, ultra-chocolate, coconut almond, strawberry, seasonal favorite ice cream, mango tangerine sorbet, soy mint chocolate chip sorbet

### Sundae 15

vanilla ice cream, hot fudge, candied cherries, toasted hazelnuts

### Ice Cream Shake 12

old fashioned blended ice cream shake

## After Dinner Cocktails

### Chocolate Martini 18

Grey Goose Vanilla Vodka, Godiva Chocolate and Kahlúa Coffee Liqueurs

### Espresso Martini 18

Absolut Vanilla Vodka, Kahlúa Coffee Liqueur, freshly brewed espresso

### B-52 Coffee 18

Baileys Irish Cream, Kahlúa Coffee Liqueur, Grand Marnier, hot coffee, whipped cream

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# In-room Dining

## Group Dining

serves 8-10 people  
please allow one hour for service

### Coffee Break 180

La Colombe coffee and Forté teas,  
sweeteners, cream and 2% milk

### Continental Breakfast 340

La Colombe coffee and Forté teas,  
fresh orange juice, seasonal fruit, melon and berry  
cups, muffins, Danish pastries

### American Traditional Breakfast\* 480

La Colombe coffee and Forté teas,  
fresh orange juice, scrambled eggs with fine herbs,  
bacon and pork sausage, breakfast potatoes,  
croissants and muffins

## Cold Displays

serves 8-10 people  
please allow one hour for service

### Raw Market Vegetables 150

creamy Boursin and ranch dips

### International and Domestic Cheeses 255

dried fruit and home baked breads

### Fruit Platter 225

market fruits, melon and berries

### Meats and Cheeses 300

charcuterie select dry aged meats and cheeses,  
marinated olives, artisan rolls

### Shellfish Platter 190

16 ounce king crab leg, 8 jumbo shrimp,  
2 lobster halves

### Deli Platter 325

maple glazed ham, turkey breast and roast beef,  
sliced provolone, Swiss and American cheeses,  
cured olives, kosher pickles, tomatoes and pickled  
onions, sliced breads and artisan rolls

## Hot Displays

25 pieces  
please allow one hour for service

### Spring Roll Platter 75

sweet Thai chili sauce

### Cajun Chicken Wing Platter 50

blue cheese, ranch and Buffalo sauce

### Chicken Strip Platter 80

ranch and barbeque dip

### Angus Beef Slider Platter 150

Thousand Island dressing, sliced pickles,  
tomatoes, caramelized onion, Hawaiian roll

### Dim Sum Platter 80

steamed har gow, shu mai, char siu bao

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GROUP DINING

# In-room Dining

## What bar at Wynn Resorts has the best view? Yours of course!

Our spirits packages allow you the flexibility to assure that preferences of your guests are completely fulfilled in a way that only you could know.

### Classic Bar

Choice of 3	280
Choice of 4	360
Choice of 5	440

#### Vodka

Stolichnaya  
Absolut  
Titos

#### Gin

Plymouth  
Tanqueray

#### Bourbon / Whiskey

Jack Daniel's  
Maker's Mark  
Jameson

#### Rum

Bacardi Superior  
Captain Morgan Spiced

#### Canadian Whisky

Canadian Club

#### Scotch Whisky

Chivas  
J & B

#### Tequila

Casamigos Blanco

### Superior Bar

Choice of 3	400
Choice of 4	520
Choice of 5	640

#### Vodka

Grey Goose  
Absolut Elyx  
Belvedere

#### Gin

Bombay Sapphire  
Tanqueray No. Ten

#### Bourbon / Whiskey

Jack Daniel's Single Barrel  
Bulleit

#### Rum

Captain Morgan Private Stock  
Mount Gay

#### Canadian Whisky

Crown Royal

#### Scotch Whisky

Johnnie Walker Black Label  
The Glenlivet

#### Tequila

Patrón Silver  
Patrón Reposado  
Avion Reposado

Package includes (3) 10 oz. mixers per bottle bar fruit, bar snack, napkins, stirrers, glassware. All bottle sales are final.

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## Signature Cocktails

	GLASS	PITCHER
<b>Pink Sangria</b>	18	64
Wynn's signature rosé sangria, strawberry, elderflower and lemon		
<b>Peach Tea Lemonade</b>	18	64
Absolut Elyx Vodka, white peach, fresh tea, housemade lemonade		
<b>Passion Fruit Paloma</b>	18	64
Patrón Silver Tequila, Aperol, passionfruit limeade, grapefruit soda, Tajin		

## Classic Cocktails

<b>Manhattan</b>	18
Bulleit Bourbon, Carpano Antica Vermouth, Angostura Aromatic Bitters	
<b>Old Fashioned</b>	18
Maker's Mark Bourbon, Demerara Sugar, Angostura Bitters, orange twist, brandied cherry	
<b>Shaken Daquiri</b>	18
Bacardi Superior Rum, lime juice, sugar	
<b>Negroni</b>	18
Bombay Gin, Campari, sweet vermouth, orange twist	
<b>Margarita Di Reserva</b>	18
Avion Reposado Tequila, fresh squeezed lime juice, organic agave nectar	

## Club Service

50 ml club service – ice, garnishes and choice of mixer

<b>Vodka</b>	16
Absolut, Grey Goose, Belvedere, Titos	
<b>Scotch and Single Malts</b>	16
Chivas Regal 12 Year, Johnnie Walker Black, The Macallan 12 Year	
<b>Whiskey and Bourbon</b>	16
Jack Daniel's, Bulleit, Crown Royal, Wild Turkey 101, Jameson	
<b>Gin</b>	14
Bombay Sapphire, Tanqueray	
<b>Rum</b>	14
Captain Morgan Spiced, Bacardi Superior	
<b>Cognac</b>	16
Hennessy VS, Remy Martin VSOP	
<b>Tequila</b>	16
Patrón Silver, Don Julio Reposado	
<b>Cordials</b>	14
Baileys Irish Cream, Fireball, Grand Marnier, Jägermeister	
<b>Mixers</b>	
water, Q Soda, Q Tonic, Q Ginger Ale, Coca-Cola, Diet Coke, Sprite, Bloody Mary mix, margarita mix, Red Bull, Red Bull Sugarfree, Red Bull Tropical	

## Beers

	EACH	6-PACK
<b>Domestic and Imported Beer</b>	10	50
Coors Light, Budweiser, Bud Light, Michelob Ultra, Heineken, Samuel Adams Lager, Stella Artois, Amstel Light, Corona, Corona Light, Guinness Draught, Sierra Nevada Pale Ale, Kirin, Sapporo, Tsing Tao, Goose Island IPA		

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SPIRITS



# In-room Dining

## Wines By The Glass

### Sparkling

<b>LE GRAND COURTÂGE,</b> Blanc de Blancs, France 187ml	13
<b>BOLLICINI,</b> Sparkling Rosé, Italy 250ml can	14

### White

<b>J&amp;H SELBACH,</b> Riesling, Kabinett, Saar, Germany	13
<b>FRAMINGHAM,</b> Sauvignon Blanc, Marlborough, New Zealand	15
<b>MERF,</b> Chardonnay, Columbia Valley, Washington 250ml can	14
<b>JORDAN,</b> Chardonnay, Russian River Valley, California	19

### Rosé

<b>CAVES D'ESCLANS, WHISPERING ANGEL,</b> Côtes de Provence, France	15
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### Red

<b>ARGYLE,</b> Pinot Noir, Willamette Valley, Oregon	16
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### Red

<b>BENMARCO,</b> Malbec, Mendoza, Argentina	15
<b>MERF,</b> Cabernet Sauvignon, Columbia Valley, Washington 250ml can	14
<b>JUSTIN,</b> Cabernet Sauvignon, Paso Robles, California	18

### Saké

<b>JUNMAI,</b> Sôtō, Niigata, Japan 180ml can	14
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## Half Bottles

### Champagne

<b>85008 PERRIER-JOUËT,</b> Grand Brut, Brut, Épernay	64
<b>85018 MOËT &amp; CHANDON,</b> Impérial, Brut, Épernay	75
<b>85006 VEUVE CLICQUOT,</b> Yellow Label, Brut, Reims	89

### White

<b>85339 PASCAL JOLIVET,</b> Sancerre, Loire Valley, France	54
<b>85320 SANTA MARGHERITA,</b> Pinot Grigio, Alto Adige, Italy	40
<b>85373 CAKEBREAD,</b> Chardonnay, Napa Valley, California	68
<b>85912 DUCKHORN,</b> Sauvignon Blanc, Napa Valley, California	37

### Red

<b>85731 ADELSHEIM,</b> Pinot Noir, Willamette Valley, Oregon	44
<b>85985 SONOMA-CUTRER,</b> Pinot Noir, Russian River Valley, California	52
<b>86008 HALL,</b> Merlot, Napa Valley, California	54
<b>85728 DUCKHORN,</b> Merlot, Napa Valley, California	69
<b>85794 HONIG,</b> Cabernet Sauvignon, Napa Valley, California	63

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## Full Bottles

### Champagne

<b>10129</b>	<b>BILLECART-SALMON,</b> Grand Cru, Blanc de Blancs, Brut	<b>210</b>
<b>13020</b>	<b>DOM PÉRIGNON,</b> Brut, Épernay	<b>558</b>
<b>13006</b>	<b>LOUIS ROEDERER,</b> Cristal, Brut	<b>875</b>
<b>10013</b>	<b>NICOLAS FEUILLATTE,</b> Brut, Chouilly	<b>90</b>
<b>10021</b>	<b>VEUVE CLICQUOT,</b> Yellow Label, Brut, Reims	<b>138</b>
<b>12005</b>	<b>LAURENT-PERRIER,</b> Cuvée Rosé, Brut, Reims	<b>178</b>
<b>12063</b>	<b>RUINART,</b> Brut Rosé, Reims	<b>150</b>

### Sparkling

<b>15023</b>	<b>GAMBINO,</b> Gold, Prosecco Superiore, Valdobbiadene, Italy	<b>58</b>
<b>14035</b>	<b>ARGYLE,</b> Vintage Brut, Willamette Valley, Oregon	<b>66</b>
<b>14009</b>	<b>ROEDERER ESTATE,</b> Brut, Anderson Valley, California	<b>62</b>
<b>16005</b>	<b>RAVENTÓS I BLANC,</b> de Nit, Brut Rosé , Catalunya, Spain	<b>70</b>
<b>17017</b>	<b>LA SPINETTA,</b> Moscato d'Asti, Piedmont, Italy	<b>62</b>

### Rosé

<b>46034</b>	<b>CAVES D'ECLANS,</b> 'Whispering Angel', Côtes de Provence, France	<b>58</b>
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### American White

<b>27095</b>	<b>ALEXANA,</b> Pinot Gris, Terroir Series, Willamette Valley, Oregon	<b>62</b>
<b>26005</b>	<b>DUCKHORN,</b> Sauvignon Blanc, Napa Valley, California	<b>72</b>
<b>26048</b>	<b>TWOMEY,</b> Sauvignon Blanc, Napa & Sonoma Counties, California	<b>62</b>
<b>20002</b>	<b>CAKEBREAD,</b> Chardonnay, Napa Valley, California	<b>114</b>
<b>21032</b>	<b>CHALK HILL,</b> Chardonnay, Estate, Russian River Valley, California	<b>58</b>
<b>20010</b>	<b>FAR NIENTE,</b> Chardonnay, Napa Valley, California	<b>138</b>
<b>21010</b>	<b>JORDAN,</b> Chardonnay, Russian River Valley, California	<b>74</b>
<b>20022</b>	<b>TREFETEHEN,</b> Chardonnay, Oak Knoll District, California	<b>62</b>
<b>20059</b>	<b>FRANK FAMILY,</b> Chardonnay, Carneros, California	<b>94</b>

### International White

<b>61023</b>	<b>CIELO,</b> Pinot Grigio, Delle Venezie, Italy	<b>54</b>
<b>61002</b>	<b>SANTA MARGHERITA,</b> Pinot Grigio, Trentino-Alto Adige, Italy	<b>78</b>
<b>72088</b>	<b>DR. THANISCH,</b> Riesling, Bernkasteler Badstube, Kabinett Mosel, Germany	<b>58</b>

<b>77025</b>	<b>CLOUDY BAY,</b> Sauvignon Blanc, Marlborough, New Zealand	<b>86</b>
<b>77003</b>	<b>CRAGGY RANGE,</b> Sauvignon Blanc, Martinborough, New Zealand	<b>62</b>
<b>45013</b>	<b>DOMAINE THOMAS ET FILS,</b> Sancerre, Le Pierrier, Loire Valley, France	<b>78</b>
<b>46054</b>	<b>CHÂTEAU-FUISSÉ,</b> Pouilly Fuissé, Tête de Cru, Burgundy, France	<b>126</b>
<b>41614</b>	<b>REMOISSENET,</b> Chardonnay, Puligny-Montrachet, Burgundy, France	<b>216</b>
<b>40087</b>	<b>WILLIAM FÈVRE,</b> Chablis, Champs Royaux, Burgundy, France	<b>74</b>

### American Red

<b>34108</b>	<b>ADELSHEIM,</b> Pinot Noir, Elizabeth's Reserve, Willamette Valley, Oregon	<b>86</b>
<b>34590</b>	<b>ALEXANA,</b> Pinot Noir, Revana Vineyard, Dundee Hills, Oregon	<b>90</b>
<b>34014</b>	<b>ETUDE,</b> Pinot Noir, Los Carneros, California	<b>111</b>
<b>34384</b>	<b>MACROSTIE,</b> Pinot Noir, Sonoma Coast, California	<b>74</b>
<b>32080</b>	<b>DUCKHORN,</b> Merlot, Napa Valley, California	<b>130</b>

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# In-room Dining

## American Red

32019	MARKHAM,	62
	Merlot, Napa Valley, California	
32029	SWANSON,	82
	Merlot, Napa Valley, California	
29014	CAYMUS,	210
	Cabernet Sauvignon, Napa Valley, California	
29069	FOLEY JOHNSON,	86
	Cabernet Sauvignon, Estate, Napa Valley, California	
30009	JORDAN,	138
	Cabernet Sauvignon, Alexander Valley, California	
36269	OPUS ONE,	766
	Cabernet Blend, Napa Valley, California	
36256	QUINTESSA,	398
	Cabernet Blend, Rutherford, California	
81283	SABOTAGE,	78
	Cabernet Sauvignon, Napa Valley, California	
30073	SILVER OAK,	198
	Cabernet Sauvignon, Alexander Valley, California	
36058	PARADUXX,	122
	Proprietary Red Blend, Napa Valley, California	
35020	SEGHECIO,	62
	Zinfandel, Sonoma County, California	

## International Red

66712	BANFI,	188
	Brunello di Montalcino, Tuscany, Italy	
50008	CHÂTEAU GREYSAC,	80
	Médoc, France	

66022	FRESCOBALDI,	66
	Chianti Rúfina, Riserva, Nipozzano, Tuscany, Italy	
68100	GUADO AL TASSO,	70
	Super Tuscan, Il Bruciato, Bolgheri, Italy	
57629	J.L. CHAVE SÉLECTION,	62
	Côtes-du-Rhône, Mon Coeur, Rhône Valley, France	
48777	JOSEPH DROUHIN,	197
	Chambolle-Musigny, Burgundy, France	
71068	MARQUÉS DE MURRIETA,	77
	Rioja, Reserva, Spain	
63237	PAOLO SCAVINO,	110
	Barolo, Piedmont, Italy	
79524	TIKAL,	76
	Malbec, Amorio, Mendoza, Argentina	
76106	TWO HANDS,	82
	Shiraz, Angels' Share, McLaren Vale, Australia	

## Spirits by the Bottle

Vodka		
ABSOLUT		95
ABSOLUT ELYX		150
ABSOLUT MANDARIN		95
BELVEDERE		150
CÎROC		150
CÎROC PEACH		150

GREY GOOSE	150
GREY GOOSE LE CITRON	150
GREY GOOSE VANILLA	150
STOLICHNAYA	95
STOLICHNAYA OHRANJ	95
TITO'S HANDMADE	95

## Gin

BOMBAY	80
BOMBAY SAPPHIRE	120
HENDRICK'S	120
PLYMOUTH	85
TANQUERAY	90
TANQUERAY NO. TEN	130

## Rum

BACARDI SUPERIOR	60
CAPTAIN MORGAN PRIVATE STOCK	80
CAPTAIN MORGAN SPICED	70
MALIBU	60
MOUNT GAY	80
RON ZACPA CENTENARIO 23	135
PYRAT XO RESERVE	80



# In-room Dining

## American Whiskey and Bourbon

BULLEIT	130
JACK DANIEL'S	95
JACK DANIEL'S SINGLE BARREL	150
KNOB CREEK	120
MAKER'S MARK	100

## Canadian Whisky

CANADIAN CLUB	60
CROWN ROYAL	120
CROWN ROYAL SPECIAL RESERVE	150

## Irish Whiskey

JAMESON	100
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## Blended Scotch

CHIVAS REGAL 12 YEAR	150
CHIVAS ROYAL SALUTE	625
DEWAR'S "WHITE LABEL"	100
DEWAR'S 12 YEAR	135
J & B	100
JOHNNIE WALKER BLACK LABEL	155
JOHNNIE WALKER BLUE LABEL	675

## Single Malt Scotch

GLENFIDDICH 12 YEAR	155
THE GLENLIVET 12 YEAR	155
THE MACALLAN 12 YEAR	190
THE MACALLAN 18 YEAR	850
OBAN 14 YEAR	245

## Tequila

CASAMIGOS BLANCO	135
CASAMIGOS REPOSADO	145
DON JULIO REPOSADO	150
DON JULIO 1942	425
PATRÓN GRAN PLATINUM	800
PATRÓN AÑEJO	165
PATRÓN REPOSADO	145
PATRÓN SILVER	135

## Cognac

HENNESSY PARADIS	2,500
HENNESSY V.S.	155
HENNESSY V.S.O.P.	250
HENNESSY X.O.	695
RÉMY MARTIN V.S.O.P.	255
RÉMY MARTIN X.O.	525

## Cordials

BAILEYS IRISH CREAM	95
DISARONNO AMARETTO	100
FIREBALL	75
GRAND MARNIER	135
JÄGERMEISTER	80
KAHLÚA	80
MOLINARI WHITE SAMBUCA	110
PATRÓN XO CAFE	75

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