In-Room Dining

Please dial 1609

Mercato
for
In-Room Dining

Breakfast: from 7:00 am to 11:00 am
All Day Dining: from 11:00 am to 10:00 pm

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase consumer's risk of foodborne illness
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**Coffee**

Grande Brewed Regular or Decaffeinated $3.00
Grande Americano $3.40
Grande Cappuccino $4.50
Grande Latte $4.50
Grande Vanilla Latte $4.75
Grande Caramel Macchiato $4.75
Grande Ice Coffee $4.75
Grande Mocha $4.75
Grande White Chocolate Mocha $4.75

Espresso (Make it Double add 1.50) $1.50

**Tea**

Tea $4.00
- English Breakfast, Long Life Green, Early Gray with Lavender, Chamomile, Pepper Mint, Energy, Vanilla Rooibos, Monsoon Chai

**Milk**

Milk $4.00
- Whole, 2%, Almond, Skim or Soy

**Soft Drinks**

Soft Drinks $4.00
- Coke®, Diet Coke®, Coke Zero®, Sprite®

**Fresh Squeezed Orange Juice**

Fresh Squeezed Orange Juice $8.00

**Juice**

Juice $4.00
- Orange, Apple, Mango

**Acqua**

Acqua $4.00
- Panna (Still) & San Pellegrino Water(Sparkling) 250 ml $4.00
- Fiji 250 ml $5.00

**Pure Green Juice**

Pure Green Juice $8.00
- apple, cucumber, kale, spinach, and ginger

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Breakfast Menu

Served Grab & Go just outside of your room
Available from 7am to 11am

Seasonal Fruits & Berries 15.00 🍓
Locally - Sourced Farmer’s Market Produce

American Breakfast 18.00
Two Eggs any style, served with Breakfast Potatoes & Toast,
Choice of: Bacon or Pork Sausage

Breakfast Burrito 18.00
Chorizo, Scrambled eggs, Cheddar Cheese, Avocado, Potato breakfast, Refried Beans
Salsa, Sour Cream on the side

Avocado Breakfast Quesadilla 18.00
Scrambled eggs, Cheddar Cheese, Avocado
Salsa, Sour Cream on the side

Breakfast Sandwich 18.00
Scrambled eggs, Cheddar Cheese, Garlic Aioli, Brioche Bun
Served with Breakfast Potatoes
Add Bacon $4

Buttermilk Pancakes 15.00
Served with fresh berries and Maple Syrup

Quiche 12
Caramelized Onion, Ham, Cheddar, Gruyere, Roma Tomato

Oatmeal $5.00
Yogurt $5.50

….. from the Baker

Bagel $5.50
Muffin $2.50
Cinnamon Rolls $4.00
Breakfast Pastry $2.50

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Menu

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Available from 11am to 10pm

**Salad**

Add to any Salad – Chicken $5 or Shrimp $6

- Caesar $15
  - Chopped Romaine, Croutons, Parmesan Reggiano, Creamy Caesar Dressing

- Chopped Cobb $20
  - Roasted Chicken, Bacon, Hard Boiled Egg, Blue Cheese Crumbles, Beets, Tomato & Avocado served on Romaine Lettuce with choice of Balsamic, Ranch, Blue Cheese, or 1000 Island Dressing

- Superfood $18
  - Baby Kale, Broccolini, Green Beans, Quinoa, Roasted Sweet Potatoes, Almonds, Avocado, Sweet Red Wine Vinaigrette

- Mixed Green Salad $12
  - Scarborough Farms Mixed Greens, Heirloom Cherry Tomatoes, Carrots.
  - Choice of dressing: Balsamic, Ranch, Blue Cheese, or 1000 Island Dressing

**Entrée**

- BH Burger $20
  - Grass Fed Beef, Lettuce, Tomato, Pickle, Onion, Cheddar Cheese & 1000 Island
  - Served on a Brioche Bun

- Avocado Quesadilla $18
  - Add to any Chicken $5 or Grilled Shrimp $5
  - Jack and Cheddar Cheese, Avocado
  - Served with Sour Cream and Salsa

- BH Club Sandwich $18

- Chicken Tenders and French Fries $18
  - Beer Battered Cod, French Fries, Tartar Sauce

**Soup Side**

- Tomato bisque $5

**Desserts**

- Strawberry Cheesecake $8
- Fresh Fruit Tart $8
- New Orleans Pecan Tart $8
- Fudge Brownie $5
- Chocolate Cake $8
- Chocolate Chip Cookie $5

**Kids Menu**

Served with choice of French Fries, Fruit, or Vegetables

- Grilled Chicken Breast $12
- Hamburger $12
- Chicken Tenders $12
- Pasta w/Marinara or Butter $10
- Cheese Quesadilla $10

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Snack’s Menu
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Sandwiches

Turkey & Brie $10
Smoked Turkey, Aged Brie, Sliced Apple, Garlic Aioli, Red Leaf Lettuce, Croissant

Spicy Club $12
Shaved Turkey, Applewood Smoked Bacon, Smashed Avocado, Pickled Red Onion, Heirloom Tomato, Jalapeno Aioli, Red Baby Gem Lettuce, Country White Bread

Roast Beef $12
Thinly Sliced Roast Beef, Horseradish Havarti Cheese, Red Onion, Heirloom Tomato, Sweet and Spicy Mustard, Bread and Butter Pickles, Green Leaf Lettuce, Pretzel Roll

Caprese $10
Heirloom Tomato, Fresh Mozzarella, Basil Pesto, Balsamic Glaze, Wild Arugula Focaccia

Four Cheese Grilled Cheese $10
Aged Cheddar, Provolone, Mascarpone, Parmesan, Rosemary Sourdough

Quiche $12
Caramelized Onions, Ham, Cheddar, Gruyere and Roma Tomato

Salad Side

Roasted Potato Salad $5
Garlic Roasted Red Potato, Caramelized Onion, Celery, Dill, Cornichon, Mustard Seed Dressing

Curry Couscous Salad $5
Toasted Israeli Couscous, Roasted Cauliflower, Rainbow Carrots, Curry Spice, Lime, Parsley

Antipasto Salad $6
Orecchiette Pasta, Salami, Ciligene Mozzarella, Kalamata Olive, Basil, Pickled Onion, Roasted Yellow Pepper, Cherry Tomato, Pepperoncini, Oregano Vinaigrette

Farro Salad $5
Italian Farro, Butternut Squash, Sun Dried Tomato, Goat Cheese (or feta), Basil, Orange EVOO

Brussels Sprout Slaw $5
Charred Brussels, Red Cabbage, Golden Raisins, Currants, Toasted Almonds, Apple Cider Dressing

10” Pizza (from 1pm – 7pm)

Margherita $15
Mozzarella & Fresh Basil

Diavola $15
Spicy Calabrian Salami, Mozzarella, Beech Mushroom & Fresno Chile

Vegetarian $15
Heirloom Tomato, Mozzarella, Artichoke & Gipsy Pepper

Build your own $15
Choice of 3 toppings from our Pizza Bar

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Wines
All alcohol available from 10:00am to 1:30 am

Sparkling & Champagne

La Grande Courtage, Sparkling, France 14.00 / 55.00
Chandon Brut, Napa, California 16.00 / 65.00
Veuve Clicquot, “Yellow Label”, Epernay, France 30.00 / 135.00
Moët Imperial Brut, Epernay, France 125.00
Ruinart, Rose, France 300.00
Dom Perignon, Epernay, France 450.00
Roederer, “Cristal”, Reims AC 575.00
Roederer, “Cristal Rose”, Reims AC 1200.00

White Wine

Sauvignon Blanc
Matanzas Creek, Sonoma County, CA 14.00 / 55.00
Stoneleigh, Marlborough, NZ 65.00

Other Whites/Rose
Alta Luna, Pinot Grigio, Italy 55.00
Terlato Family, Pinot Grigio, Italy 16.00 / 65.00
Whispering Angel, Rose, France 17.00 / 65.00

Chardonnay
Hess, Shirtail Ranches, CA 14.00 / 55.00
Conn Creek, Carneros, CA 65.00
Louis Latour, Pouilly Fuissé, France 85.00
Red Wine

**Pinot Noir**
Parker Station, Central Coast, California  55.00
La Crema, Sonoma Coast, California  18.00 / 80.00
Ponzi Vineyards, “Tavola” Willamette Valley, OR  16.00 / 75.00

**Merlot**
Tangle Oak, Napa Valley, California  55.00
Ferrari Carrano, Sonoma County, California  16.00 / 65.00

**Cabernet Sauvignon**
Hess, Shirtail Ranches, California  14.00 / 55.00
Daou, Paso Robles, California  16.00 / 65.00
Louis M Martini, Alexander Valley, California  21.00 / 85.00
Faust, Napa Valley, California  25.00 / 125.00
Duckhorn, “Canvasback”, Washington  125.00

**Other Reds**
Bodega Norton Reserve Malbec, Mendoza, Argentina  18.00 / 65.00
The Prisoner, Napa Valley, Ca  125.00

**Beers**
9.00
Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Samuel Adams Boston Lager
Blue Moon
Corona
Heineken
Stella Artois
Modelo Especial

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