

THE COSMOPOLITAN™
of LAS VEGAS

ROOM SERVICE BREAKFAST MENU

Breakfast Served Daily from 5:00am-11:00am

RISE & SHINE COCKTAILS

Our Signature Bloody Mary	\$10
Mimosa	\$10
Bellini	\$10
Tequila Sunrise	\$10

MORNING REFRESHMENTS

Freshly Squeezed Juice <i>Orange or Ruby Red Grapefruit</i>	\$6
Chilled Fruit Juice <i>Apple, Cranberry, White Grape or Tomato</i>	\$5
Glass of Milk <i>or Bosco Chocolate Milk</i>	\$4
Illy Coffee Pot <i>Regular or Decaffeinated</i>	SM \$6 / LG \$8
Illy Espresso	\$4
Cappuccino or Latte	\$7
Mighty Leaf Tea Selection	\$6
Sodas <i>Coke, Diet Coke, Sprite, Fanta Orange and Barq's Root Beer</i>	\$5
Bottled H ₂ O <i>Still or Sparkling</i>	SM \$5 / LG \$8

FRESH START

Basket of Freshly Baked Breakfast Pastries <i>with Preserves, Marmalade and Butter</i>	\$7
California Harvested Seasonal Fruit and Melon Platter <i>for Two</i>	\$14
Straus Farms Organic Yogurt <i>with Fresh Seasonal Berries</i>	\$10
Signature Recipe Granola <i>with Dried Fruits and Nuts</i>	\$9
Steel Cut Irish Oats <i>with Signature Topping</i>	\$8
Wild Berry Banana Smoothie <i>Made with Organic Yogurt and Raw Honey</i>	\$8
Assorted Cereals <i>Cap'n Crunch, Frosted Flakes, Fruit Loops</i>	\$7
<i>Rice Krispies, Cheerios, Corn Flakes, Special K</i>	
Add a Sliced Banana	\$2
Seasonal Berries	\$6

EGGS, OMELETS & OTHERS

WE USE ORGANIC CAGE FREE EGGS

Traditional Breakfast	\$15
<i>Three Eggs Any Style with your Choice of Country Sausage, Saag's Chicken Apple Sausage, Smoked Ham or Hardwood Bacon. Served with Breakfast Potatoes and your Choice of Toast: San Francisco Sourdough, Walnut Raisin, Multi Grain or Bacon & Cheddar</i>	
Egg White Frittata	\$15
<i>Egg Whites baked with Grilled Chicken, Market Spinach, Asparagus and Olive Oil Roasted Tomatoes. Served with Breakfast Potatoes and your Choice of Toast: San Francisco Sourdough, Walnut Raisin, Multi Grain or Bacon & Cheddar</i>	

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ROOM SERVICE BREAKFAST MENU

Breakfast Served Daily from 5:00am-11:00am

EGGS, OMELETS & OTHERS

Steak & Eggs	\$24
<i>6oz Filet of Natural Beef, Two Eggs any Style. Served with Breakfast Potatoes and your Choice of Toast: San Francisco Sourdough, Walnut Raisin, Multi Grain or Bacon & Cheddar</i>	
Three Egg Omelet	\$16
Your Choice of 3 items	Additional items \$2 each
<i>Tomato, Avocado, Caramelized Onions, Roasted Peppers, Spinach, Mushrooms, Cheddar, Swiss, Monterey Jack, Bacon or Smoked Ham. Served with Breakfast Potatoes and your Choice of Toast: San Francisco Sourdough, Walnut Raisin, Multi Grain or Bacon & Cheddar</i>	
Smoked Salmon	\$17
<i>Santa Barbara Smokehouse Salmon, Old School Garnish, Freshly Toasted Bagel Selection</i>	
Belgian Waffle	\$12
<i>Cinnamon Whipped Butter, Strawberries, Grade A Maple Syrup</i>	
Skillet Baked Corned Beef Hash & Eggs	\$15
<i>Two Eggs Any Style, Whole Grain Mustard Hollandaise. Served with Breakfast Potatoes and your Choice of Toast: San Francisco Sourdough, Walnut Raisin, Multi Grain or Bacon & Cheddar</i>	
Eggs Benedict	\$17
<i>Two Poached Eggs, Homemade Canadian Bacon, Griddled English Muffins & Hollandaise Sauce</i>	
Crab Cake Benedict	\$21
<i>Jumbo Lump Crab, Poached Eggs, Béarnaise, Grilled Asparagus</i>	
Crispy Breakfast Burrito	\$14
<i>Smoked Bacon, Roasted Poblano Chiles, Crispy Hash Browns and Scrambled Eggs Tossed with Cheddar and Jack Cheeses and Rolled in a Large Flour Tortilla. Served with Pico and Blistered Tomato Salsas</i>	
Breakfast Sandwich	\$14
<i>Ham, Bacon, Egg & Cheese on a Toasted Ciabatta Roll. Served with Breakfast Potatoes</i>	
Truffle Coddled Eggs	\$19
<i>White Truffle Grits, Tomato Confit, Parmesan Toast</i>	

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Breakfast Served Daily from 5:00am-11:00am

EGGS, OMELETS & OTHERS

Scratch Pancakes \$13

Whipped Cinnamon Butter and Grade A Maple Syrup. Your Choice of One of the Following Pancakes: Buttermilk, Banana Walnut or Blueberry

Nutella Stuffed French Toast \$14

Cornflake Crust, Whipped Butter, Maple Syrup

ON THE SIDE

Add an Egg \$4

Breakfast Potatoes \$4

Heritage Pork Sausage \$4

Hardwood Bacon \$5

Anson Mills White Cheddar Grits \$5

Homemade Canadian Bacon \$5

San Francisco Sourdough, Walnut Raisin, Multi Grain, Bacon & Cheddar Toast \$4

Bagel and Schmear \$7

Saag's Chicken Apple Sausage \$5

Griddled Smoked Ham \$4

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ROOM SERVICE ALL DAY MENU

All Day Menu Served From 11:00am-11:00pm

ALL DAY OMELET

Three Egg Omelet	\$16
Your Choice of 3 items	Additional items \$2 each
<i>Tomato, Avocado, Caramelized Onions, Roasted Peppers, Spinach, Mushrooms, Cheddar, Swiss, Monterey Jack, Bacon or Smoked Ham. Served with Breakfast Potatoes and your Choice of Toast: San Francisco Sourdough, Walnut Raisin, Multi Grain or Bacon & Cheddar</i>	

APPETIZERS & SALADS

Flame Grilled Wings	\$10
<i>Tossed with Sea Salt, Herbs and Crushed Garlic, Caramelized Onions</i>	
Marinated Chicken, Shrimp or Skirt Steak Quesadilla	\$17
<i>Roasted Corn, Jalapenos, Monterey Jack Cheese, Pico de Gallo, Chipotle Sour Cream</i>	
Chilled Shrimp and King Crab Cocktail	\$17
<i>Served with Cocktail Sauce</i>	
Crab, Spinach and Artichoke Dip	\$15
<i>Pretzel Bread, Tortilla Chips, Crispy Lavosh</i>	
Crispy Pork Belly Tacos	\$15
<i>Ancho Chili Glazed Pork, Steamed Bao Bun, Grilled Pineapple</i>	
Colossal Crab Cake	\$14
<i>Jumbo Lump Crab Meat, Red Pepper Aioli</i>	
Chopped Chicken Salad	\$12
<i>Marinated Chicken, Sundried Cranberries, Candied Macadamia Nuts, Laura Chenel Goat Cheese, Tangerine Dressing</i>	
Caesar Salad	\$9
With Grilled Chicken	\$13
With Colossal Shrimp	\$17
<i>Hearts of Romaine, Focaccia Croutons, Aged Reggiano, Creamy Garlic and Cracked Pepper Dressing</i>	
Grilled Steak Cobb	\$17
<i>Avocado, Tomato, Bacon Lardons, Crumbled Egg, Pt. Reyes Blue Cheese, Mustard Vinaigrette</i>	

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ROOM SERVICE ALL DAY MENU

All Day Menu Served From 11:00am-11:00pm

SOUPS

Chef's Daily Inspiration <i>Featuring Seasonal Ingredients</i>	\$7
Heritage Turkey and White Bean Chili <i>Aged Gouda Sourdough Croutons</i>	&7

SANDWICHES & WRAPS

SERVED WITH FRENCH FRIES, ONION RINGS OR FRESH FRUIT

Goey Grilled Cheese <i>Gouda, Hardwood Bacon, Fig Marmalade, Griddled Sourdough Bread</i>	\$11
Simple Burger Add Cheese Add Bacon	\$13 \$2 \$3
<i>Lettuce, Tomatoes, Onions, House Pickles, Soft Roll</i>	
Hand Cut Turkey Club <i>Sliced Tomato, Hardwood Bacon, Lettuce, Avocado Butter Pickle, Basil Pesto Aioli, Bacon Cheddar Bread</i>	\$13
Sliced Skirt Steak Sandwich <i>California Spinach, Pickled Onions, Roasted Tomato Pt. Reyes Bleu Cheese, Warm Ciabatta Roll</i>	\$16
Farmers Market Vegetable <i>Grilled Asparagus, Roasted Peppers, Zucchini, Red Onion, Tomato, Marinated Olive Salad, Fresh Burrata, Herbed Focaccia Roll</i>	\$12

PASTA

SERVED WITH OUR SIGNATURE BLACK TRUFFLE GARLIC BREAD

Spaghetti Pomodoro <i>Torn Basil, Crushed Chilies & Parmesan Reggiano</i>	\$16
Handmade Ricotta Gnudi <i>Tomato Butter, Basil Pesto, Parmesan</i>	\$18
Melted Guanciale and Rock Shrimp Garganelli <i>Market Spinach, Red Chili, Lemon, White Wine, Extra Virgin Olive Oil</i>	\$20

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ROOM SERVICE ALL DAY MENU

All Day Menu Served From 11:00am-11:00pm

ENTREES

Free Range Brick Half Chicken <i>Sour Cream Whipped Yukon Gold Potatoes, Seasonal Vegetables, Caramelized Shallot Chicken Jus</i>	\$26
Olive Oil Poached Tuna Nicoise <i>Heirloom Tomato, Grilled Fingerling Potatoes, Kalamata Olives, French Beans, Marinated Tomatoes</i>	\$34
Steak Wellington Pot Pie <i>Tender Beef, Wild Mushrooms and Foie Gras Wrapped in Crispy Pastry, Shaved Truffle, Red Wine Reduction</i>	\$36

FROM LAND AND SEA

SERVED WITH GARLIC ROASTED FINGERLING POTATOES
AND SEASONAL MARKET VEGETABLES

LAND Served with a Trio of Sauces

8oz Naturally Raised Filet of Beef	\$38
10oz Berkshire Pork Chop	\$30
14oz Naturally Raised Ribeye Steak	\$36
12oz Naturally Raised NY Strip Steak	\$34

SEA Served Butter Poached or Pan Roasted

7oz Alaskan Halibut Fillet	\$36
7oz King Salmon Fillet	\$30
King Crab Legs	\$38
Grilled Colossal Shrimp (4)	\$36

ON THE SIDE

Roasted Wild Mushrooms	\$6
Sour Cream Whipped Gold Potatoes	\$6
Elbow Mac and Cheese Gratin	\$8
Sautéed Bloomsdale Spinach	\$6
Caramelized Cippolini Onions	\$8
"Oscar Style" with Béarnaise & Colossal Crab	\$12
Buttermilk Onion Rings	\$6

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ROOM SERVICE ALL DAY MENU

All Day Menu Served From 11:00am-11:00pm

DESSERTS

Double Chocolate Heath Bar Crunch Cake <i>with Salted Caramel Sauce</i>	\$9
Baked Cheese Cake <i>with Fresh Raspberries and Mango Passionfruit Sauce</i>	\$9
Meyer Lemon Tart <i>with Seasonal Berries</i>	\$9
Homemade Cookies and Milk	\$9
Homemade Ice Cream <i>Please ask about Daily Flavors</i>	\$7
Homemade Sorbet <i>Please ask about Daily Flavors</i>	\$7

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ROOM SERVICE OVERNIGHT MENU

Overnight Menu Served From 11:00pm-5:00am

EGGS, OMELETS & OTHERS

WE USE ORGANIC CAGE FREE EGGS

Traditional Breakfast	\$15
<i>Three Eggs Any Style with Choice of Country Sausage, Saag's Chicken Apple Sausage, Smoked Ham or Hardwood Bacon. Served with Breakfast Potatoes and your Choice of Toast: San Francisco Sourdough, Walnut Raisin, Multi Grain or Bacon & Cheddar</i>	
Belgian Waffle	\$12
<i>Cinnamon Whipped Butter, Strawberries and Grade A Maple Syrup</i>	
Steak & Eggs	\$24
<i>6oz Filet of Natural Beef, Two Eggs any Style. Served with Breakfast Potatoes and your Choice of Toast: San Francisco Sourdough, Walnut Raisin, Multi Grain or Bacon & Cheddar</i>	
Breakfast Sandwich	\$14
<i>Ham, Bacon, Egg & Cheese on a Toasted Ciabatta Roll. Served with Breakfast Potatoes</i>	
Three Egg Omelet	\$16
Your Choice of 3 items	Additional items \$2 each
<i>Tomato, Avocado, Caramelized Onions, Roasted Peppers, Spinach, Mushrooms, Cheddar, Swiss, Monterey Jack, Bacon or Smoked Ham. Served with Breakfast Potatoes and your Choice of Toast: San Francisco Sourdough, Walnut Raisin, 9 Grain or Bacon & Cheddar</i>	

APPETIZERS & SALADS

Flame Grilled Wings	\$10
<i>Tossed with Sea Salt, Herbs and Crushed Garlic, Caramelized Onions</i>	
Marinated Chicken, Shrimp or Skirt Steak Quesadilla	\$17
<i>Roasted Corn, Jalapenos, Monterey Jack Cheese Pico de Gallo, Chipotle Sour Cream</i>	
Chilled Shrimp and King Crab Cocktail	\$17
<i>Served with Cocktail Sauce</i>	
Crab, Spinach and Artichoke Dip	\$15
<i>Pretzel Bread, Tortilla Chips, Crispy Lavosh</i>	

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ROOM SERVICE OVERNIGHT MENU

Overnight Menu Served From 11:00pm-5:00am

APPETIZERS & SALADS

Chopped Chicken Salad \$12
*Marinated Chicken, Sundried Cranberries, Candied Macadamia Nuts, Laura Chenel
Goat Cheese, Tangerine Dressing*

Caesar Salad \$9
With Grilled Chicken \$13
With Colossal Shrimp \$17
*Hearts of Romaine, Focaccia Croutons, Aged Reggiano, Creamy Garlic and Cracked
Pepper Dressing*

SANDWICHES & WRAPS

SERVED WITH FRENCH FRIES, ONION RINGS OR FRESH FRUIT

Simple Burger \$13
Add Cheese \$2
Add Bacon \$3
Lettuce, Tomatoes, Onion, House Pickles, Soft Roll

Hand Cut Turkey Club \$13
*Sliced Tomato, Hardwood Bacon, Lettuce, Avocado, Butter Pickle, Basil Pesto Aioli,
Bacon & Cheddar Bread*

Sliced Skirt Steak Sandwich \$16
*California Spinach, Pickled Onions, Roasted Tomato, Pt. Reyes Bleu Cheese,
Warm Ciabatta Roll*

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ROOM SERVICE PACKAGES

Packages Available From 11:00am-11:00pm

All Packages Are Designed for 8 Guests.

CROWD PLEASERS

Artisan Cheeses \$130

A Selection of Locally Crafted California Cheeses Garnished with Fresh Grapes, Dried Fruits, Salted Nuts, Honey Comb and Crackers

California Harvested Fruits and Berries \$100

Chef's Selection of Sun Ripened Seasonal Melons, Fruits and Berries

Market Seafood Display \$400

Fresh Coastal Seafood including King Crab Legs, Jumbo Shrimp Cocktail, Pacific Oysters on the Half Shell, and Maine Lobster Medallions Artfully Displayed on Ice with Classic Mignonette, Mustard Sauce, Cocktail Sauce, Fresh Citrus, Horseradish and Crackers

Game Day \$275

2 New York Style Pizzas with Choice of Toppings, a Baker's Dozen of Mini Burgers, a Bucket of Hot Wings, Vegetable Crudit  and Bleu Cheese Dressing. Served with a Mixed Case of Ice Cold Beer

Market Vegetable Crudit  \$80

Assorted Baby and Garden Vegetables with Snipped Chive and Sour Cream Dip, Maytag Bleu Dip, and Spicy Clam Dip

Middle Eastern Mezzes \$150

Traditional Chick Pea Hummus, Eggplant Baba Ganoush, Kalamata Olive Tapenade and Tzatziki Sauce served with Toasted Pita Chips, Lavosh Crackers, Toasted Pine Nuts and Feta Cheese

Pre Game Snacks \$125

Individually Wrapped Salty Snacks, Assorted Jerky, Pepperoni Sticks, Pretzels, Kettle Chips, and a Mixed Case of Ice Cold Beer

Sushi Display \$350

Creative Maki, Assorted Nigiri and Sashimi made with the Freshest Market Fish Available. Served with Soy Sauce, Pickled Ginger and Wasabi

Hong Kong Style Dim Sum \$300

A selection of Chinese Dim Sum including Assorted Shu Mai, Dumplings, Potstickers, Eggrolls, and Steamed Buns. Served with Soy Sauce, Spicy Sambal and Sweet Plum Sauce

Guy's Night Out \$1,500

4 New York Style Pizzas with Choice of Toppings, Salty Snacks, Kettle Chips and Assorted Dips, a Mixed Case of Ice Cold Beer and a Customized Bar Presented in a One of Our Hand-Crafted Leather Steamer Trunks

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ROOM SERVICE PACKAGES

Packages Available From 11:00am-11:00pm

All Packages Are Designed for 8 Guests.

CROWD PLEASERS

For the Ladies \$1,500

Local Artisan Cheese and California Harvested Fruit Display, English Crackers, Mini Vanilla and Chocolate Cupcakes and a Customized Bar Presented in a One of Our Hand-Crafted Leather Steamer Trunks

Tastes on the Terrace \$400

Chef's Selection of Hot and Cold Hors D'oeuvres Served on your terrace with Champagne Service

Border Crossing \$250

Tri-colored Corn Tortillas, Beef & Chicken Empanadas with Fresh Guacamole, Pico de Gallo, and Spicy Papaya Tomatillo Salsa. Served with Assorted Mexican Beer

The Spread \$2,000

Cured Salumi, Local Artisan Cheese Display with Grain Mustards, Marmalade and Crusty Breads, Spring Onion and Potato Frittata, Warm Herbed California Spinach and Artichoke Dip with Tri-color Tortillas, Pico de Gallo and Guacamole Presented in a One of Our Hand-Crafted Leather Steamer Trunks. Includes a bartender for the duration of the event.

Enhance The Spread

Add The Chef's Selection of Canapés

4 Selections Additional \$400

8 Selections Additional \$800

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ROOM SERVICE BEVERAGE MENU

Beverage Menu Available 24 Hours Daily

BY THE GLASS

Bubbles	Gruet Blanc de Blanc	\$15
White	Esperto Pinot Grigio by Livio Felluga	\$10
White	Honig Sauvignon Blanc	\$12
Chardonnay	Sonoma Cutrer Russian River Ranches	\$12
Merlot	Canoe Ridge Merlot	\$8
Cabernet Sauvignon	Château Greysac	\$13
Pinot Noir	Chalone	\$15
Red	Alexander Valley Vineyards Sin Zin	\$14

BOTTLES

Champagne and Sparkling

Canella Prosecco di Conegliano	\$55
Gruet Blanc de Blanc Roederer Estate Brut Rose	\$60
Nicolas Feuillate Brut	\$75
Taittinger Brut La Française	\$100
Delamotte Brut	\$120
Veuve Clicquot Yellow Label	\$130

White

Esperto Pinot Grigio by Livio Felluga	\$35
Honig Sauvignon Blanc	\$40
Burgans Albarino	\$40
Peju Province Sauvignon Blanc	\$45
Monchhof Mosel Slate Riesling Spätlese	\$50
Fetish "V-Spot" Viognier	\$55
Mulderbosch Sauvignon Blanc	\$55
Lucien Albrecht Cuvée Marie Gewurztraminer	\$60
Chateau Ste. Michelle Eroica Riesling	\$77

Chardonnay

Villa Mt. Eden Grand Reserve	\$40
Educated Guess	\$45
Sonoma Cutrer Russian River Ranches	\$50
Sbragia Home Ranch	\$55
Domaine Faiveley Montagny,	
Domaine de la Croix Jacquélet	\$60
Frank Family	\$70
Jordan	\$78
Chateau Montelena	\$110
Nickel & Nickel Medina Vineyard	\$120

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BOTTLES

Red

Tait The Ball Buster Shiraz / Cabernet / Merlot	\$50
Alexander Valley Vineyards Sin Zin	\$50
Lang & Reed Cabernet Franc	\$60
Achaval Ferrer Malbec	\$60
Barone Ricasoli Chianti Classico Castello di Brolio	\$65
Bodegas Muga Rioja Reserva	\$70
Orin Swift The Prisoner	\$70

Merlot

Canoe Ridge	\$40
Christian Moueix Pomerol	\$70
Casa Lapostolle Cuvee Alexandre	\$70
Duckhorn	\$100
Northstar	\$110
Rubicon Estate	\$120
Darioush Signature	\$135

Cabernet Sauvignon

Joel Gott No. 815	\$45
Taltarni Three Monks	\$45
Château Greysac	\$50
Whitehall Lane Bommarito	\$50
Dunham Cellars Trutina	\$70
Girard	\$80
Honig	\$90
Darioush Caravan	\$100
Silver Oak Alexander Valley	\$140
Rubicon Estate Cask	\$145
Nickel & Nickel Vogt	\$170

Pinot Noir

Chalone	\$55
Meiomi	\$65
Chanson Père et Fils, Bourgogne	\$70
Calera	\$70
Foxen Santa Maria	\$90
Sonoma Cutrer	\$95
Domaine Serene Yamhill Cuvée	\$110
Goldeneye	\$130

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SPIRITS

Vodka

Russian Standard	\$100
3 Olives Bubble	\$120
Ketel One	\$125
Hangar OneMandarin Blossom	\$135
Belvedere	\$200
Grey Goose	\$200
Grey Goose Orange	\$200

Gin

Beefeater	\$100
BlueCoat	\$115
Hendrick's	\$120
Bombay Sapphire	\$130
Tanqueray 10	\$175

Rum

DonQ Cristal	\$80
Bacardi	\$90
Sailor Jerry	\$100
Myers's Dark	\$100
Appleton Reserve	\$110
Ron Zacapa 23 Year	\$160

Tequila

Milagro Silver	\$120
Herradura Blanco	\$150
Herradura Reposad	\$165
Patron Silver	\$165
Don Julio Reposado	\$170
Ambhar Platinum	\$180

Whiskey-Bourbon

Old Overholt Rye	\$50
Jim Beam	\$100
Jameson	\$120
Jack Daniel's	\$125
Crown Royal	\$140
Woodford	\$165

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SPIRITS

Scotch

Johnnie Walker Red	\$125
Dimple Pinch	\$185
Chivas Regal	\$185
Johnnie Walker Black	\$200

Single Malt

Glenfiddich 15 Year	\$225
Macallan 12 Year	\$250
Oban 14 Year	\$275

Cognac-Brandy

Korbel	\$65
Hennessy VS	\$185
Hennessy VSOP	\$300
Remy Martin VSOP	\$300

Cordials

Solerno Blood Orange	\$120
Kahlua	\$125
Baileys	\$135
Disaronno	\$135
Grand Marnier	\$165
Cointreau	\$160

Mixers

Club Soda	\$4
Tonic	\$5
Red Bull-Sugar Free	\$6
Red Bull	\$6
Code Blue	\$6
Bloody Mary Mix	\$10
Cranberry Juice	\$20
Pineapple Juice	\$20
Tomato Juice	\$20
Grapefruit Juice	\$25
Orange Juice	\$25

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DOMESTIC

Coors Light	\$5
Miller Genuine Draft	\$5
Miller Lite	\$5

PREMIUM IMPORTS

Corona	\$6
Heineken	\$6
Heineken Keg Can	\$6
Dogfish Head 90 Min IPA	\$6
Stella Artois	\$6
Hofbräu Hefe Weizen	\$6
Stone Levitation	\$6

SODAS

Coke	\$4
Diet Coke	\$4
Dr. Pepper	\$4
Diet Dr. Pepper	\$4
Sprite	\$4
Ginger Ale	\$4
Root Beer	\$4

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ROOM SERVICE BEVERAGE MENU

Beverage Menu Available 24 Hours Daily

COCKTAIL PACKAGES

Everything you need to mix your favorite drink in the comfort of your room. All served with gourmet nuts and snack and cocktail garnishes.

The Cosmopolitan \$250
Hangar One Mandarin Blossom, Solerno Blood Orange, White Cranberry Juice, Cranberry Simple Syrup, and Fresh Lemon Juice

Mojito Cubano \$150
The Original, Authentic Recipe Straight from Havana. Montecristo 12 Year, Fresh Mint Leaves, Lime Wedges, Club Soda and Cane Syrup

Classic Martini \$100
The Classic Dry Martini. Russian Standard or Beefeater, Aromatizer, Citrus Twists and Stuffed Olives

Sunday, Bloody Mary Sunday \$150
Roasted Garlic Ketel One, Homemade Bloody Mary Mix, Antipasto Skewers

Margarita Time \$300
The Traditional Mexican Favorite. Herradura Blanco, Cointreau, Agave Nectar, Lime and Salt

Code Blue \$65
Electrolyte Sports Drink, Alka-Seltzer, Bottled Water, Breath Mints, a 375ml Bottle of Vodka, Bloody Mary Mix and a Code Blue Energy Drink

Mixed Trunk of Beers \$80
Choose from Ice Cold Domestic, Imported or Microbrewed Beers

Microbrewery \$80
A Selection of Microbrews and Individually Wrapped Salty Beer Snacks

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ROOM SERVICE BEVERAGE MENU

Beverage Menu Available 24 Hours Daily

COCKTAIL PACKAGES

Everything you need to mix your favorite drink in the comfort of your room. All served with gourmet nuts and snack and cocktail garnishes.

Standard Bar Package \$800

Russian Standard, Beefeater, DonQ Cristal, Milagro Silver, Old Overholt Rye, 1 bottle of Gruet Blanc de Blanc, 2 bottles of Villa Mt. Eden Grand Reserve, 2 bottles of Canoe Ridge Merlot, 1 Case of Assorted Domestic Beers, Choice of 2 Juices, Assorted Mixers and 4 Red Bulls.

Premium Bar Package \$1,200

Ketel One, Bluecoat, Sailor Jerry, Herradura Blanco, Jim Beam, Dimple Pinch, 1 bottle of Nicolas Feuillatte Brut, 2 bottles of Frank Family Chardonnay, 2 bottles of Dunham Cellars Trutina, Mixed Case of Premium Beers, Choice of 2 Juices, Assorted Mixers and 4 Red Bulls. Presented in a One of Our Hand-Crafted Leather Steamer Trunks

Platinum Bar Package \$1,500

Grey Goose, Tanqueray 10, Ron Zacapa 23 Year, Don Julio Reposado, Woodford Reserve, Johnnie Walker Black, 1 bottle of Veuve Clicquot Yellow Label, 2 bottles of Nickel & Nickel Medina Chardonnay, 2 bottles of Silver Oak Alexander Valley Cabernet, Mixed Case of Premium Beers, Choice of 2 Juices, Assorted Mixers and 4 Red Bulls. Presented in a One of Our Hand-Crafted Leather Steamer Trunks.

Please Contact Room Service if You Are Looking for Specific Items Not Listed Above.
We Will Gladly Work with You to Customize a Cocktail Package to Fit Your Needs.

*A delivery charge of \$3 will be added to each check.
Applicable sales tax and 18% service charge will be added to all orders.*

*To further enhance your dining experience,
please contact Room Service at extension 86820.*