



— THE —
DINING ROOM

INDEPENDENCE DAY MENU

FRIDAY, JULY 3RD & SATURDAY, JULY 4TH

11AM-9PM

SPECIALTY COCKTAILS

REBEL RYE 18

Rye whiskey, Dry Vermouth, lemon juice, splash grenadine, rhubarb bitters

WHITE COSMO 16

Belvedere vodka, lime juice, Cointreau, white cranberry juice, flower

TROPICAL FLIP 15

Bacardi rum, Blue Curacao, pineapple juice, coconut puree, lime juice, orange slice

SUMMER FAVORITES

AMERICANA BURGER 26

Black Angus cheeseburger, lettuce, tomato, onion jam, pickles, aioli, spiced fries

GRILLED KOBE HOT DOG 20

Provolone cheese, jalapeno-red onion relish, bacon, house mustard, spiced fries

LOCAL FISH TACOS 22

Pacific Coast halibut, pickled onions, cilantro, tomatillo salsa, avocado, lime, corn tortilla

FRIED CHICKEN SANDWICH 24

Coleslaw, Korean chili aioli

CAESAR SALAD 19

Garlic croutons, red romaine, shaved Parmesan

ELOTE 16

Grilled yellow corn Mexican style, lime, cilantro

SWEET TREATS

BLUEBERRY SHORTCAKE 12

Local blueberries, mascarpone cream

SUMMER DELIGHT 12

Chocolate chip cookie sandwich, vanilla ice cream, hot fudge sauce

EXECUTIVE CHEF JOHAN DENIZOT