ROOM SERVICE

For your convenience, we are offering two different delivery options for your in-room dining experience.

THE EXPRESS

Expedited service that is conveniently packaged in single-use containers and delivered to your door.

THE CLASSIC

Traditional room service delivered and set up in your room. (\$125 minimum subtotal or ask about our upgrade option)

TO PLACE YOUR ORDER, PLEASE PRESS THE IN-ROOM DINING BUTTON ON YOUR PHONE.

BREAKFAST

HEALTHY START

SMOOTHIES

Super Greens Juice

Spinach, Kale, Apple & Orange. 12

Berry Smoothie

Berries, Bananas, Organic Yogurt & Raw Honey. 12

Peanut Butter Banana Smoothie

Banana, Peanut Butter, Low Fat Yogurt & Chia Seeds. 12

Fruit Platter

Served with Seasonal Panna Cotta. 24

Mixed Berries 17

Traditional Oatmeal

Brown Sugar, Raisins. 13 Add mixed berries, bananas, or walnuts 2

Organic Yogurt Parfait

Honey, Lavender & Orange Zest Infused Greek Yogurt, Topped with House-Made Granola & Seasonal Berries. 15

Assorted Cereals

Cheerios, Fruit Loops, Raisin Bran with Choice of Whole, 2%, Skim, Soy, or Almond Milk. 10

Smoked Salmon*

Smokehouse Salmon, Traditional Garnish, Served with a Freshly Toasted Bagel. 26

Avocado Toast

Herb Ricotta, Pomegranate Seed, Pumpkin Crunch. 20

BAKERY

Brioche French Toast

Fresh Berries, Whipped Cream, Berry Compote, Butter, Maple Syrup. 20

Buttermilk Scratch Pancakes

Whipped Butter & Maple Syrup. 19 Add Blueberries, Bananas, Strawberries or Chocolate Chips. 2

Freshly Baked Pastry

Butter Croissant, Chocolate Croissant 6 Almond Croissant, Cheese Danish, Blueberry Muffin, GF Chocolate Muffin 7

Bagel & Schmear

Choice of Everything, Blueberry, Raisin, Whole Wheat or Plain. 9

SIDES

Breakfast Potatoes

House-Made Caramelized Onion & Cheddar Hash Brown or Home Fries. $\,9\,$

Breakfast Meats

Honey Cured Bacon, Canadian Bacon, Smoked Ham, Pork Sausage or Chicken Sausage. 9

RISE & SHINE

American Breakfast*

Juice of Your Choice, Three Eggs Any Style with Your Choice of Pork Sausage, Chicken Sausage, Smoked Ham or Honey Cured Bacon. Served with Country Wheat Toast, Choice of Potatoes & Choice of Coffee, Decaffeniated Coffee, Tea or Milk. 40

Steak & Eggs*

6 oz. NY Strip Steak & Two Eggs Any Style. Served with Country Wheat Toast & Choice of Potatoes. 38

Eggs Benedict*

Two Poached Eggs, Griddled English Muffin, Canadian Bacon & Hollandaise Sauce. Served with Choice of Potatoes. 25

C Farm Fresh Cage Free Egg Omelet

Your Choice of 3 Items • Additional Items \$2 Each Tomato, Avocado, Caramelized Onions, Roasted Peppers, Spinach, Mushrooms, Cheddar, Swiss, Monterey Jack, Honey Cured Bacon or Smoked Ham. Served with Country Wheat Toast & Choice of

Potatoes. 22 Substitute Egg Whites 3 'Just Eggs' 3

Breakfast Burrito*

Chorizo, Home Fries & Scrambled Eggs, Tossed with Cheddar & Jack Cheese & Pico de Gallo, Rolled in a Large Flour Tortilla. Served with Fire Roasted Salsa & Sour Cream. 20

C Breakfast Sandwich*

Canadian Bacon, Fried Eggs, White Cheddar Cheese & Spicy Ketchup on a Toasted Brioche Roll. Served with Choice of Potatoes. 21

NOT WITHOUT MY...

	one size
Espresso	6
Cold Brew Coffee	7
Cappuccino or Double Espresso	7
Mocha or White Mocha	7
Latte	7
Hot Chocolate	6
Freshly Brewed Cup of Coffee	6
Freshly Brewed Pot of Coffee (\$25 To-Go) Regular or Decaffeinated	27
Flavor Shots Caramel, Vanilla, Sugar-Free Vanilla or Hazelnut	2

PICK-ME-UP

Our Signature Bloody Mary

Skyy Vodka, House-Made Bloody Mary Mix. 18

Classic Mimosa

Prosecco & Fresh-Squeezed Orange Juice. 18

Drinkade Hangover Prevention & Recovery Drink 13

c Signature Items

AVAILABLE ALL DAY

SHAREABLES

Chips & Dips

Fire Roasted Salsa & Guacamole, Served with Corn Tortilla Chips. 19

Chicken Tenders

Choice of Sweet Chili, BBQ or Buffalo Style with Choice of Ranch, Honey Mustard or Bleu Cheese. 22 Add Additional Sauces. 2

Citrus-Brined Chicken Wings

Choice of Sweet Chili, BBQ or Buffalo Style with Choice of Ranch, Honey Mustard or Bleu Cheese. 21 Add Additional Sauces. 2

Chilled Shrimp Cocktail

Served with Cocktail Sauce. 25

Golden Osetra Caviar

Served with Blini & Crème Fraiche, Grated Egg White & Yolk, Lemon, Red Onion & Chives. MKT

SOUP

French Onion Soup 14

Chicken Tortilla Soup 14

Chicken Noodle Soup 14

Creamy Tomato Soup

Crème Fraiche. 13

Congee, Preserved Egg & Pork* 28

SALAD ENHANCEMENT

Grilled Chicken 12 Shrimp 16

Grilled Salmon* 16 Hard Boiled Egg 5

6 oz. NY Strip Steak* 17 Avocado 5

CHOOSE YOUR OWN SAUCE

San Marzano Tomato Sauce or Traditional White Pizza 20

CREATE YOUR OWN SECRET PIZZA

Toppings:

Roasted Peppers, Roasted Garlic, Black Olives, Mushrooms, Onion, Bell Peppers 2 each

Pepperoni, Italian Sausage, Meatball, Ricotta Cheese, Bacon, Artichokes 4 each

SALAD

Ahi Tuna Poke Bowl*

Wakame Salad, Sushi Rice, Avocado, Edamame, Pickled Ginger, Onion, Cilantro, Chili Threads, Ponzu Sauce, Toban-Djan Aioli. 30

Cobb Salad

Iceberg Lettuce, Grilled Chicken, Bacon, Avocado, Tomato, Boiled Egg, Bleu Cheese & Dijon Dressing. 25

C Caesar Salad

Hearts of Romaine, Focaccia Croutons, Aged Parmigiano-Reggiano & Caesar Dressing. 17

Chopped Greek Salad

Romaine Hearts, Cherry Tomatoes, Cucumber, Red Onion, Feta Cheese, Kalamata Olives, Crispy Pita, Red Wine Vinaigrette. 19

Asian Chicken Salad

Napa Cabbage, Radicchio, Carrots, Cilantro, Mandarin Oranges, Fried Wontons, Soy Ginger Dressing 26

AVAILABLE ALL DAY

SANDWICHES

Choice of Potato Chips, French Fries, Sweet Potato Fries, Onion Rings, Side Caesar Salad or Fresh Fruit. Served with a House-Made Pickle.

C Cosmo Burger*

Chipotle Onion Jam, Wild Rocket Arugula, Roasted Tomato, White Cheddar Cheese, RS Sauce, on a Soft Roll. 24

Steak Sandwich*

6 oz. NY Strip Steak, Cheddar Cheese, Peppercorn Cream, Lettuce, Tomatoes, Crispy Onions & House-Made Steak Sauce on a Soft Roll. 26

Gooey Grilled Cheese

Gouda, Gruyère, Honey Cured Bacon & Fig Marmalade on Griddled Sourdough. 22

C Roast Turkey Club or Wrap

Sliced Tomato, Honey Cured Bacon, Lettuce, Avocado & Basil Pesto Aioli. Choice of Multigrain Bread or Whole Wheat Wrap. 21

Grilled Blackened Chicken Sandwich

Citrus Brined Chicken, Garlic Herb Aioli, Hickory Smoked Bacon, Pepperjack Cheese, Lettuce, Roasted Tomato, Onion Potato Bun. 23

CUSTOMIZE YOUR OWN PASTA

Choose one Pasta: 24

Spaghetti, Rigatoni, Cavatappi

Choose one Sauce:

Pomodoro, Cheddar Cheese, or Parmesan Cream Sauce

Enhancements: 2 each

Broccoli, Roasted Red Peppers, Spinach, English peas, Cherry Tomatoes

Meatballs 7

Bacon 4

Grilled Chicken 12

ENTREES

Beef Filet 8oz Wet Aged 53

14 oz Angus Beef Boneless Ribeye 51

Atlantic Salmon Filet 35

Citrus Marinated Half Chicken 35

Additions: 9

Sauteed Spinach, Steamed Broccoli, Grilled Asparagus, French Fries, Sweet Potato Fries, Onion Rings, Whipped Potatoes

DESSERT

Decadent Chocolate Cake

Rich Chocolate Cake, Chocolate Ganache, Dark Chocolate Crunchy Glaze. 12

Strawberry Shortcake

Thin Layers of Vanilla Cake, Strawberry Gelee, Vanilla Bean Bavarian Cream, Topped with Whipped Cream and Sliced Fresh Strawberries. 14

C Cheesecake Donut

Fresh Blueberry Glazed Yeast Donut Filled with Cheesecake, Topped with Toasted Almond & Coconut Crumble. 12

Vanilla Bean Creme Brulee

Whipped Cream & Assorted Fresh Berries. 12

A Pint of House-Made Sorbet

Choose from Mango or Raspberry. 14

A Pint of House-Made Gelato

Choose from Vanilla, Chocolate or Strawberry. 14

Cookies

Chef's Selection of Four Freshly Baked Cookies. 16

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BEVERAGES

••••••••••••	glass	bottle
CHAMPAGNE & SPARKLING	81400	
Jeio Brut Prosecco	14	65
Le Grand Courtage, Blanc De Blancs	11	75
Roederer Estate Brut Rosé, Anderson Valley		115
Nicolas Feuillatte Brut, Chouilly		150
Vueve Cliquot "Yellow Label"		190
Perrier-Jouët, Grand Brut, Epernay		475
Cuvée Dom Perignon Brut, Epernay		775
Louis Roederer "Cristal" Brut, Reims		985
RIESLING		
Dr. Loosen "Dr. L", Mosel	14	65
PINOT GRIGIO		
Maso Canali, Trentino	14	65
Santa Margherita, Alto Adige		85
SAUVIGNON BLANC		
	12	65
Honig, Napa Valley Cakebread Cellars, Napa Valley	12	65 95
Cakeblead Cellais, Napa valley		7)
CHARDONNAY		
Sonoma Cutrer "Russian River Ranch", Sonoma	16	75
Louis Jadot Pouilly-Fuissé, Burgundy		100
Cakebread Cellars, Napa Valley		125
Far Niente, Napa Valley		145
	glass	bottle
ROSÉ	8-400	
Caves D'Esclans "Whispering Angel",	16	75
Côtes de Provence	10	10
PINOT NOIR		
Argyle, Willamette Valley	18	90
Talbott "Kali Hart", Monterey		70
MERLOT		
Napa Cellars, Napa Valley	14	65
Peju, Napa Valley		125
Duckhorn Vineyards, Napa Valley		125
CABERNET SAUVIGNON		
Joel Gott Blend No. 815, California	16	75
Justin Vineyards, Paso Robles	10	85
Jordan Vineyards, Alexander Valley		150
Silver Oak, Alexander Valley		295
Opus One, Napa Valley		850
RED WINE OF DIFFERENT COLOR		
Graffigna Malbec, Mendoza		65
The Prisoner Wine Company		125
"The Prisoner," Napa Valley		-
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Bee's Knees 19 Espresso Martini 19 Margarita 19 Negroni 19 Old Fashioned 19 Jack and Coke 19 Bacardi Mojito 19

DOMESTIC Single Budweiser, Bud Light, Michelob Ultra or Coors Light Bucket of 6 PREMIUM DOMESTIC & IMPORT Single Corona, Heineken, Stella Artois, Shock Top Belgian White or Goose Island IPA Bucket of 6 HARD SELTZER Truly 9 HARD SELTZER 7

VODKA		TEQUILA	
Skyy	325	Herradura Blanco	325
Titos	375	Patron Silver	300
Ketel One	375	Don Julio Reposado	325
Belvedere	375	El Alto	700
Grey Goose	375	Clase Azul	800
GIN		Don Julio 1942	900
Tanqueray	350	RUM	
Bombay	375	Ron Zacapa 23 Year	250
Hendricks	375	Captain Morgan	325
WHISKEY - BOURBON		Bacardi Silver	350
Maker's Mark	350	COGNAC	
Jack Daniels	325	Hennessy VS	350
Jameson	325	Hennessy VSOP	475
Crown Royal	375	Tiennessy v 501	T / J
Woodford Reserve	425	SCOTCH - SINGLE MA	ALT
CORDIALS		Johnnie Walker Black Macallan 12 Year	350 400
Baileys	250	Johnnie Walker Blue	1000
Jägermeister	250	joinine warker blue	1000

DRINKS

JUICES

	glass	carafe
Orange or Ruby Red Grapefruit	9	24
Apple, Cranberry, Pineapple or V8	7	18
Milk	5	
Whole, 2%, Non-Fat, Chocolate Milk,		
Soy or Almond Milk		

NOT WITHOUT MY...

	one size	
Espresso	6	
Cold Brew Coffee	7	
Cappuccino or Double Espresso	7	
Mocha or White Mocha	7	
Latte	7	
Hot Chocolate	6	
Freshly Brewed Cup of Coffee	6	
Freshly Brewed Pot of Coffee (\$25 To-Go) Regular or Decaffeinated	27	
Flavor Shots Caramel, Vanilla, Sugar-Free Vanilla or Hazelnut	2	
	small	large
Harney & Sons Tea Selection	7	20

Organic English Breakfast, Earl Grey Supreme, Decaffeinated Ceylon, Paris, Tilleul Mint, Egyptian Chamomile, Mint Verbena, Japanese Sencha, Organic Green with Citrus & Ginko or Dragon Pearl Jasmine (Pot To-Go 18)

REFRESHMENTS

	one size	
Soda Coke, Diet Coke, Sprite, Ginger Ale, Fanta Orange	7	
Red Bull Regular or Sugar-Free	8	
Iced Tea or Lemonade	7	
	small	large
Still or Sparkling Water	7	12

NEED A WELLNESS BOOST!?

Have Reviv IV Therapy come directly to your room. Call or text 702.533.1143

DIDN'T FIND WHAT YOU'RE LOOKING FOR?

Visit Block 16 Urban Food Hall on Level 2, Boulevard Tower for curated fast food including Nashville hot chicken, donuts, hot sandwiches and more.











Text "RESERVATIONS" to HIROSE (447673) for more dining options.

To further enhance your dining experience or place a time-order delivery, please contact Room Service at extension 87878.