



THE
Front Room
LOUNGE

SNACKS

- HOUSE POTATO CHIPS** \$6.00
Your choice of Sea Salt or BBQ
- DEVILED EGGS** \$6.00
Traditional or Chipotle.
- BLOODY MARY SHRIMP** \$12.00
Cold Poached Shrimp with Our House Bloody Mary Mix
- SPICY WINGS** \$10.00
Rubbed in Our Secret Spice Blend, Tossed in Buffalo and BBQ Sauce, and Served with Chipotle Aioli
- JALAPENO HUMMUS** \$9.00
Topped with Olive Oil, Cracked Black Pepper, and Served with Garlic Bread
- BACON WRAPPED DATES** \$11.00
Medjool Dates Stuffed with Parmesan and Wrapped in Bacon

MAINS

- CALI SALAD** \$9.85
Mixed Greens, Citrus, Raspberries, Candied Pecans, Parmesan Cheese, and a Citrus Vinaigrette.
- GREEK SALAD** \$9.00
Romaine Lettuce, Tomato, Red Onion, Kalamata Olives, Feta Cheese, and Italian Dressing
- CAESAR WRAP** \$12.00
Crispy Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing in a Flour Tortilla
- CHICKEN TACOS** \$13.00
Slow-Braised Chicken, Roasted Chili Peppers, Cotija, Avocado Cream, Served with Mixed Green Salad
- GRILLED CHEESE** \$12.00
Parmesan Crusted Sourdough, Aged White Cheddar, Gruyere, Caramelized Onions
- THE BURGER** \$13.75
Caramelized Onions, Tomato Jam, Aged White Cheddar, and Our Secret Sauce
- SPICY CHICKEN** \$14.00
Beer-Battered Chicken Breast Tossed in Buffalo and BBQ Sauce with House Made Pickles and Chipotle Aioli
- STEAK FRITES** \$19.00
Marinated Hangar Steak, Herbed French Fries, and Arugula Salad

PIZZAS

- THE TIMES** \$12.50
Olive Oil, Mozzarella, Smoked Gouda, Chicken, Red Onions, Tomatoes, Finished with Cilantro and BBQ Sauce
- THE TRIBUNE** \$12.50
Red Sauce, Mozzarella, Pepperoni, Italian Sausage, Red Onions, Mushrooms, Roasted Red Bell Peppers, Olives, Ricotta
- THE SUN** \$12.50
Red Sauce, Mozzarella, Canadian Bacon, Bourbon Bacon, Sharp Cheddar, Pineapple, Tomatoes, Green Onions
- THE CHRONICLE** \$12.50
Olive Oil, Mozzarella, Artichoke Hearts, Tomatoes, Red Onions, Mushrooms, Chèvre, Roasted Red Bell Peppers, Finished with Basil and Pesto
- THE HERALD** \$12.50
White Sauce, Mozzarella, Chicken, Tomatoes, Red Onions, Mushrooms, Finished with Fresh Basil
- THE PRESS CHEESE** \$9.50
Red Sauce, Mozzarella
- THE DAILY** \$10.95
One Sauce, Mozzarella
One Topping
- GARLIC CHEESY BREAD** \$6.50
Olive Oil, Minced Garlic, Mozzarella, Italian Herbs, Side of Red Sauce

TREATS

- MASON JAR PIE** \$6.00
Apple or Peach, Topped with Cinnamon Streusel, and Dulce De Leche Ice Cream
- MOLTEN CHOCOLATE** \$7.00
Warm Molten Chocolate Cake with Vanilla Bean Ice Cream

JUNIORS

- THE JR EDITOR** \$8.00
6-inch Cheese or Pepperoni Pizza, and a Cookie
- KIDS GRILLED CHEESE** \$8.55
Classic Grilled Cheese, Fries, Cookie, and a Juice or Milk
- CHICKEN FINGERS** \$8.55
Breaded Chicken Fingers, Fries, Cookie, and Juice or Milk





BEER

- GRANDPA TRACTOR** \$6.00
Barley Forge, Lager - 5.0% ABV - Costa Mesa
- EL CHANGO** \$6.00
Bootleggers, Lager - 5.3% ABV - Fullerton
- LAND OF HOPPORTUNITY** \$7.00
For Sons, IPA - 6.3% ABV. - Huntington Beach
- NOSE CANDY** \$7.00
Noble Ale Works, IPA- 4.4% ABV - Anaheim
- ANAHEIM, RED** \$7.00
Red Ale - 5.5% ABV - Anaheim
- ROTATING LOCAL BREWS**
Ask Your Bartender About Our Most Recent
Rotation of Local Brews

WINE

SPARKLING

- Domaine Chandon Rose, California Split..... \$10.00
- Mum Prestige Brut, Napa Split..... \$12.00
- Mia Moscato, Italy..... \$8.00

WHITE

- Angeline, Chardonnay, California (tap)..... \$8.00
- Butternut, Chardonnay, Monterey (tap)..... \$11.00
- Miner Sauvignon Blanc, Napa (tap)..... \$10.00
- Charles & Charles, Riesling, Washington..... \$9.00
- Seghesio, Vermentino, Russian River..... \$10.00
- Pomelo, Rose, California..... \$9.00

RED

- Raymond, R Collection, Cabernet, Napa..... \$9.00
- Hess, Shirtail, Cabernet, Lake County..... \$12.00
- Folie a Deux, Pinot Noir, Sonoma..... \$10.00
- Predator, Old Vine Zinfandel, Lodi..... \$11.00
- Clayhouse, Malbec, Paso Robles..... \$12.00

EVENTS

DAILY HAPPY HOUR

Join us for our daily happy hours from 3-6pm and the again from 9-11pm. Enjoy \$5 cocktails, \$5 beer, \$5 snacks and \$5 tacos

HOSTED WINE HOUR

Join us every Thursday and Friday for a hosted wine hour from 4pm-5pm. Enjoy a complimentary glass of red or white wine just by bringing your hotel key card!

BOARD GAMES!!

Ask your bartender about playing classic board games in the lounge area.

DRINKS

- CHIPOTLE MARGARITA** \$12.00
El Jimador Reposado, Muddled Orange and Chipotle Pepper, House Sweet & Sour, Agave, and a Salted Rim
- BERRY FASHIONED** \$12.00
Sonoma Bourbon, Muddled Orange & Blackberry, Bitters, Rosemary Syrup
- SPRING AWAKENING** \$12.00
Hanson's Organic Vodka, House-Made Lavender-Strawberry Jam, Triple Sec, Topped with Soda
- GINGER BASIL SMASH** \$12.00
Malahat Ginger Rum, Cucumber, Elderflower, Basil Syrup, Lemon
- THE VIOLETTE ROSE** \$12.00
St. George Botanical Gin, Creme De Violette, Rose Water, Lavender Syrup
- AJ'S BLOODY MARY** \$12.00
Green Chili Vodka, House Bloody Mary Mix, and Seasonal Garnishes

SPIRITS

VODKA

- Spirit Work's, Sebastopol..... \$9.00
- Benham's, Sonoma..... \$9.00
- Hanson's, Sonoma..... \$10.00
- St. George All-Purpose, Alameda..... \$10.00
- St. George Green Chile, Alameda..... \$10.00
- Hop Head, San Francisco..... \$10.00
- Vapid (made from clementines)..... \$10.00

GIN

- Spirit Work's Barrel, Sebastopol..... \$10.00
- Junipero, San Francisco..... \$11.00
- St. George Botanimore, Alameda..... \$10.00
- St. George Dry Rye Reposado, Alameda..... \$12.00

RUM

- Malahat Silver, San Francisco..... \$10.00
- Malahat Spiced, San Francisco..... \$10.00
- Malahat Ginger, San Francisco..... \$10.00

BOURBONS/WHISKEYS

- Spirit Works Straight Rye, Sebastopol..... \$12.00
- Mosswood Sour Ale Barrel..... \$14.00
- Sonoma Bourbon..... \$12.00
- Sonoma Rye..... \$12.00
- Sonoma Cherrywood Rye..... \$13.00
- Re:Find Rye..... \$12.00
- Breaker Bourbon, Santa Barbara..... \$11.00
- Breaker Wheated, Santa Barbara..... \$13.00
- Breaker Port Barrel, Santa Barbara..... \$13.00
- St. George Baller, Alameda..... \$18.50

