



Room Service

Hotel Restaurant

NUBAR

6:30 AM-11:00PM, Monday-Friday

7:00 AM-11:00 PM, Saturday and Sunday

Bar Closes

12:00am, Sunday-Thursday

1:00, Friday and Saturday

BREAKFAST

Served 6:30 AM-11:30 AM

Dial Room Service to place your order.

To order breakfast for the next morning, please place your order by 11:00pm.

LIGHT OPTIONS

Greek Yogurt Berry Parfait **GF** 10.00

Steel-Cut Oatmeal

Honey, low-fat milk, cinnamon, brown sugar, pecans, and raisins 10.00

Assorted Dry Cereals

Choose from Cheerios, Corn Flakes, Total Raisin Bran, Rice Krispies, Special K, All Bran Complete, Gluten Free Granola 10.00

CLASSICS

Crispy Belgian Waffle

Sliced strawberries or bananas 17.00

Chef's Omelet

Three eggs packed with cured ham, sautéed sweet onions, aged swiss and cheddar served with breakfast potatoes and choice of toast 18.00

Egg White, Spinach, and Cheddar Omelet

Served with breakfast potatoes and choice of toast 18.00

American Breakfast

Eggs cooked to your style along with bacon or sausage links served with breakfast potatoes and choice of toast 18.00

Gluten free available upon request.

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to a 15% service charge, 3.00 delivery charge and applicable government taxes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

** Please note any allergens to your room service attendant.



SIDES

Big Bowl of Market Fruits & Berries

A bright mix of seasonal favorites 10.00

Smoked Bacon or Breakfast Sausage Links 6.00

A Cup of Low-Fat Yogurt **GF**

Greek, berries or plain 8.00

Breakfast Potatoes 6.00

A Toasted Bagel with Philadelphia Cream Cheese

Low-fat or regular 6.50

The Bakery Basket

A buttery croissant, daily muffin, your choice of English muffin, sourdough, multigrain, rye or white toast 8.50

DRINKS

Juice **GF**

Orange, grapefruit, apple, cranberry or tomato 7.00

Starbucks Coffee **GF**

Freshly brewed Regular or decaffeinated

Cup 5.50

Pot 9.50

Cappuccino or Latte 6.00

Espresso 5.50

Milk **GF**

Non-fat, 2%, whole, chocolate, or soy 6.00

Tazo Tea **GF**

Choose from a selection of hot teas 5.50

Hot Chocolate 4.50

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ALL-DAY

11:00 AM-11:00 PM

LUNCH AND DINNER

Served 11:00AM-11:00PM

ALL DAY DINING

Clam Chowder Cup 6.00/Bowl 9.00

Soup of the day Cup 5.00/Bowl 8.00

SALADS

Organic Mixed Greens

Heirloom cherry tomatoes, pickled red onion, English cucumber, balsamic vinaigrette 9.00

Caesar

Romaine tossed with shaved parmesan cheese, garlic croutons 13.00

Chopped Salad

Sliced egg, bacon, avocado, local blue cheese, heirloom tomatoes, chive buttermilk dressing 11.00

Baby Spinach Salad

Calimyrna figs, goat cheese, candied pecans, sherry vinaigrette 11.00

Add: Chicken 6.00 Steak 10.00 Salmon 11.00

APPETIZERS

Local Jonah Crab Cake

Baby lettuce, spicy remoulade 14.00

Hummus Plate, Kalamata olives, pita bread, crudité 10.00

Mussels

Tomatoes, basil, garlic, olive oil, toasted focaccia 14.00

Local Cheese Plate

Great hill blue, cabot cheddar, Vermont chevre, fruit, nuts, toasted bread 15.00

SANDWICHES

*served with choice of French fries or garden salad

Nubar Burger

Brandt beef, aged cheddar, bacon, onion jam, brioche bun 14.00

Grilled Chicken Panini

Vine ripe tomato, muenster cheese, bacon, pesto, sourdough bread 11.00

Pulled Pork Sandwich

Spicy slaw, smoky BBQ sauce 11.00

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Black Bean Burger
Roasted pepper, avocado, chipotle mayo 11.00

MAINS

NY Strip Steak Frites
Baby watercress salad, herb butter 27.00

Pan Roasted Wild Salmon
Toasted almond and fine herb jasmine rice, steamed asparagus, tarragon aioli 26.00

Za'taar Grilled Eggplant
Bulgur wheat tabbouleh, roasted tomatoes and zucchini, lemon yogurt sauce 19.00

Pan Seared Lemon Herb Chicken
Roasted fingerling potatoes, sautéed spinach, chicken jus 21.00

Pappardelle Bolognese
Parmesan, fresh basil, grilled bread 20.00

Tomato Basil Flatbread
Fresh mozzarella, garlic oil 12.00

SIDES

Mixed greens, steamed asparagus, truffle fries, sautéed spinach, tabbouleh, sautéed zucchini, roasted fingerling potatoes, jasmine rice

DESSERTS

Chocolate Mousse Duo
With chocolate drizzle 10.00

New York Style Cheesecake
Whipped cream and strawberry 10.00

Summer Fruit Tart
Berries, pastry cream 10.00

ICE CREAM

Choose your favorite ice cream flavor

French Vanilla, Chocolate, Sorbet Raspberry
Two Scoops 8.50
Three Scoops 9.00

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KIDS

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Morning Starter

Chilled juice, cold cereal with milk, fresh muffin, preserves and butter 10.00

Fresh Fruit Cup

Melon, grapes, pineapple and strawberries 5.00

Egg*

One egg any style, bacon or sausage and a toasted English muffin, served with breakfast potatoes 10.00

Waffle*

Sliced strawberries or bananas, bacon or sausage and maple syrup 10.00

Fried Egg*

On a slice of toast with bacon or sausage, served with breakfast potatoes 10.00

LUNCH AND DINNER

Grilled Cheese

Toasted wheat bread, topped with fresh tomato slices and melted cheddar cheese 10.00

Small Garden Salad

Crispy lettuce, tomatoes, and cucumbers with your favorite dressing 6.00

Junior Hamburger On a Bun

Fries, all the trimmings and cheese (swiss, cheddar, American) 10.00

Chicken Breast Salad*

Grilled chicken breast, lettuce, tomatoes, and cucumbers with your favorite dressing 10.00

Just a Bowl of Pasta*

Pasta, marinara sauce, and parmesan cheese 10.00

Chicken Fingers*

BBQ or sweet and sour dipping sauce, fries or carrot and celery sticks 10.00

Seasonal Fresh Fruit Plate 8.00

Petite Chocolate Sundae 8.00

Ice Cream

Chocolate or Vanilla 6.00

Whole Fruit

Choice of a banana, apple, or orange 5.00

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WINE + BEER

SPARKLING

Jean-Louis, Blanc de Blancs, Brut
Napa Valley, California
Glass 9.00 bottle 34.00

CHARDONNAY

Sterling
Central Coast, California
Glass 9.00 bottle 34.00

Magnolia Grove
California
Glass 9.00 bottle 34.00

Clos du Bois
North Coast, California
½ bottle 20.00 bottle 38.00

OTHER WHITES

Placido
Pinot Grigio, Veneto, Italy
Glass 9.00 bottle 34.00

Dashwood
Sauvignon Blanc, New Zealand
Glass 10.00 bottle 38.00

MERLOT

Red Diamond
Washington State
Glass 9.00 bottle 34.00

Cellar No. 8
California

CABERNET SAUVIGNON

Magnolia Grove
California
Glass 9.00 bottle 34.00

Louis M. Martini
Sonoma, California
Glass 10.00 bottle 38.00

OTHER REDS

DeLoach
Pinot Noir, California
Glass 9.00 bottle 34.00

Penfolds Rawson's Retreat
Shiraz, South Eastern Australia
Glass 10.00 bottle 40.00

Seven Deadly Zins
Zinfandel, Lodi California
½ bottle 24.00 bottle 46.00

DOMESTIC BEER 6.00

Budweiser, Budweiser Light, Miller Lite

PREMIUM BEER 7.00

Sam Adams, Sam Adams Light, Amstel Light,
Heineken, Heineken Light, Guinness,
Blue Moon, Harpoon IPA, Pilsner Urquell,
St. Pauli Girl N/A

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