

4290 BISTRO & BAR

SMALL PLATES

CURED MEATS & CHEESES _____	12/18
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
STEAK & STOUT SLIDERS * _____	16
with melted gouda, stout-braised onions and a side of house pub chips	
PROSCIUTTO MARGHERITA FLATBREAD _____	14
with roasted tomatoes, fresh mozzarella and pesto	
BUFFALO PEPPER GARLIC CHICKEN WINGS _____	12
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
SPINACH & ROASTED ARTICHOKE DIP _____	13
served with toasted crostini	
CHICKEN QUESADILLA _____	11
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
WHITE CHEDDAR MAC & CHEESE _____	9
aged white cheddar topped with panko breadcrumbs	

HANDHELDS

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TURKEY CLUB 16
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese
CHIPOTLE CHICKEN SANDWICH 16
melted cheddar cheese, bacon and chipotle aioli on a brioche bun
CUBAN SANDWICH 15
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf
GRILLED STEAK WRAP* 19
with black beans, roasted red peppers, cilantro and monterey jack cheese

MUST TRY

* SERVED WITH FRENCH FRIES OR PUB CHIPS *

BURGERS

GRUYÈRE & SHROOM BURGER 17
gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli
BLACK RUM BACON JACK BURGER* 17
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce
THE HOUSE BURGER * 16
choice of cheese and housemade burger sauce
VEGGIE BURGER 14
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

MUST TRY

** SERVED WITH FRENCH FRIES OR PUB CHIPS **

Original Recipes FROM SCRATCH

MAINS

Made Fresh PER ORDER

CENTER-CUT TOP SIRLOIN, 10 OZ.* GF _____	31
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables	
CHARBROILED RIBEYE, 12 OZ.* GF _____	39
with garlic mashed potatoes and grilled vegetables	
MEDITERRANEAN SHRIMP PASTA _____	23
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream	
SALMON WITH KALE & MUSHROOMS* GF _____	26
with sautéed kale and crimini mushrooms	
TUSCAN FLORENTINE CHICKEN _____	18
pesto-marinated chicken breast on top of sauteed orzo and served with grilled vegetables	

SALADS

ADD A PROTEIN TO ANY SALAD*
Shrimp +8 / Salmon +8 / Chicken +6

COBB SALAD GF _____	18
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette	
ROASTED BEET SALAD GF _____	14
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette	
CAESAR SALAD _____	12
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing	
QUINOA & BABY GREENS SALAD GF _____	12
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing	

SOUP

SOUP DU JOUR 7

* ASK YOUR SERVER FOR *
* TODAY'S OFFERING *

INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TRY OUR SIGNATURE
MULES

CROWNED JEWEL 13
Ketel One, ginger beer, cranberry juice,
blood orange bitters and fresh lime juice



MEXICAN MULE 12
Avión Silver, ginger beer and fresh lime juice

KENTUCKY MULE 12
Bulleit, ginger beer and fresh lime juice

MOSCOW MULE 12
Ketel One, ginger beer and fresh lime juice

** Served in Copper Mugs **

CLASSIC COCKTAILS

BEE'S KNEES _____ 12
Hendrick's, honey and fresh lime juice served up

COSMOPOLITAN _____ 12
Ketel Citroen, Cointreau, fresh lime juice and splash of cranberry juice

MARGARITA _____ 12
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

PIMM'S CUP _____ 12
Pimm's No. 1, ginger ale, cucumber and fresh mint

BOURBON OLD FASHIONED _____ 12
Knob Creek, housemade simple syrup and orange bitters

MINT JULEP _____ 12
Woodford Reserve, housemade simple syrup and mint leaves

CUBAN MOJITO _____ 12
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

WINES

WHITE

- BRUT SPARKLING - GLORIA FERRER. CA _____ 13/55
- PROSECCO - LA MARCA. Italy _____ 10/45
- CHARDONNAY - RODNEY STRONG. CA _____ 10/36
- CHARDONNAY - TALBOTT. CA _____ 12/45
- CHARDONNAY - STORRS. CA _____ 14/52
- CHARDONNAY - TESTAROSSA. CA _____ 16/58
- SUAVIGNON BLANC - KIM CRAWFORD. NEW ZEALAND _____ 11/40
- PINOT GRIGIO - ESTANCIA. CA _____ 10/36

RED

- CABERNET SAUVIGNON - 14 HANDS. WA _____ 10/36
- CABERNET SAUVIGNON - MARTIN RANCH. CA _____ 13/48
- MERLOT - MARTIN RANCH. CA _____ 12/48
- MERLOT - RUTHERFORD. CA _____ 15/55
- PINOT NOIR - TALBOTT. CA _____ 12/45
- PINOT NOIR - STORRS. CA _____ 14/52
- PINOT NOIR - MEIOMI. CA _____ 15/55
- ZINFANDEL - RAVENSWOOD. CA _____ 10/36

FOR PARTIES OF 6 OR MORE, A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

ROOM SERVICE

Press Room Service button on your phone to order All Room Service orders have a \$3 delivery charge + 20% service charge automatically added

BEERS

DRAFT

- SIERRA NEVADA PALE ALE _____ 7
- STELLA ARTOIS _____ 7
- SEASONAL CRAFT AMBER _____ 7
- SEASONAL CRAFT IPA _____ 7

BOTTLE

- AMSTEL LIGHT _____ 6
- ANCHOR STEAM _____ 6
- BUDWEISER _____ 5
- BUD LIGHT _____ 5
- COORS LIGHT _____ 5
- CORONA EXTRA _____ 6
- GUINNESS DRAUGHT _____ 7
- HEINEKEN _____ 6
- LAGUNITAS IPA _____ 6
- MODELO _____ 6
- NEW CASTLE _____ 6
- SAMUEL ADAMS BOSTON LAGER _____ 6
- ST. PAULI N.A. _____ 6
- ANGRY ORCHARD _____ 6
- 805 _____ 7

ASK ABOUT OUR SEASONAL OFFERINGS