

The Perch

Small Plates

Crab Cake Bites with Lemon Remoulade	\$18
Bite-size crab cakes, lemon remoulade	
Italian Meatball	\$18
Single shareable blended pork-beef meatball, marinara, roasted garlic bread	
New Orleans Spicy BBQ Shrimp & Grits	\$20
BBQ shrimp, tomatoes, chilies, onions, mascarpone grits, garlic butter baguette	
Grilled Shrimp Tacos	\$16
Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	
Chicken Wings	\$16
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Chicken Quesadilla	\$16
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema	
sub steak +\$4 sub shrimp +\$3	
Tuscan Flatbread	\$16
Grilled chicken, sauteed peppers, caramelized onions, pesto, mozzarella cheese, balsamic reduction	

Handhelds

Served with choice of fries, chips, or fresh fruit

White BBQ Grilled Chicken Sandwich	\$18
Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll	
Cuban Sandwich	\$18
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
Turkey Club	\$18
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$20
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
Mushroom Swiss Burger*	\$19
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
Classic Cheeseburger*	\$18
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
IMPOSSIBLE® Burger 	\$18
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun	
Crispy Fish Sandwich	\$20
Fried fish, honey apple slaw, pretzel bun	



Salads & Soup

Shrimp Tomato Bisque	\$10
Tomato bisque, grilled shrimp, croutons, goat cheese	
Soup du Jour	\$7
Ask your server for today's offering	
Chicken Salad	\$16
House-made chicken salad, seasonal fresh fruit, fresh berries, toasted naan	
Caesar Salad	\$12
Crisp romaine, shaved Parmesan, croutons, Caesar dressing	
add chicken +\$4 shrimp +\$5 salmon* +\$6 steak* +\$8	
Chopped Chicken Salad	\$16
Mixed greens, cabbage, onion, tomato, bacon, goat cheese, Italian dressing	

Mains

Pan Seared Salmon* 	\$30
Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	
Mediterranean Shrimp Pasta	\$26
Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Roasted Herb Chicken 	\$25
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Ravioli & Meatballs	\$24
Blended pork-beef meatballs, marinara, quattro formaggi ravioli, Parmesan	
New York Strip, 10 oz. * 	\$45
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glaze, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	

Desserts

Brownie Sundae 	\$10
Warm chocolate brownie, chocolate sauce, vanilla ice cream	
Cheesecake 	\$10
Classic New York-style cheesecake	
Carrot Cake	\$10
With cream cheese frosting	

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



Gluten Free



Vegetarian



Vegan

For parties of 6 or more, a 20% gratuity charge will be automatically added to the bill. Room Service Available: Press "Room Service" button on your phone to order. All room service orders have a 20% gratuity charge automatically added.

Evening

Signature Cocktails

Crowned Jewel Mule	\$14
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$14
Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup	
Espresso Martini	\$14
Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$14
Knob Creek Rye, house-made simple syrup, orange bitters	
Mint Julep	\$14
Woodford Reserve bourbon, house-made simple syrup, muddled mint leaves	
Crowne Rose Manhattan	\$14
Four Roses bourbon, Martini & Rossi sweet vermouth, Angostura bitters	
Island Breeze	\$14
RumHaven coconut rum, Absolut Citron vodka, cranberry juice, triple sec, fresh lime juice	
Bloody Mary - Classic	\$14
Hanson of Sonoma Organic vodka, house-made bloody mary mix	







Beers & Beyond

DRAFT		
Michelob Ultra	ABV 4.2% MO	\$6
Scottsdale Blonde	ABV 4.7% AZ	\$8
Dragoon IPA	ABV 7.3% CO	\$8
New Belgium Fat Tire	ABV 5.2% CO	\$8
BOTTLED		
Bud Light	ABV 4.2% MO	\$6
Miller Lite	ABV 4.2% WI	\$6
Heineken	ABV 5.0% AMS	\$7
Modelo Especial	ABV 4.6% MEX	\$7
Samuel Adams Boston Lager	ABV 4.9% MA	\$7
Voodoo Ranger IPA	ABV 7.0% CO	\$7
Kona Big Wave	ABV 5.3% HI	\$7
Heineken 0.0	ABV 0% AMS	\$7
BEYOND BEER		
Angry Orchard Hard Cider	ABV 5.0% NY	\$7
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$6

Zero Proof

PaNOma <i>(non-alcoholic)</i>	\$10
Seedlip Grove 42, fresh grapefruit juice, fresh lime juice, simple syrup, Sea salt, Fever-Tree mediterranean tonic	
Cucumber Gimlet <i>(non-alcoholic)</i>	\$10
Fresh lime juice, muddled fresh cucumber, house-made simple syrup, Fever-Tree club soda	

Wines

WHITES	6 oz. Bottle
Seven Daughters Moscato	\$11 \$56
<i>Veneto, Italy</i>	
Centine Toscana Pinot Grigio  	\$14 \$56
<i>Tuscany, Italy</i>	
Emmolo Sauvignon Blanc  	\$11 \$45
<i>Napa/Solano, California</i>	
Kim Crawford Sauvignon Blanc 	\$14 \$56
<i>Marlborough, New Zealand</i>	
Silver Gate Chardonnay	\$10 \$40
<i>California</i>	
Sea Sun Chardonnay by Wagner 	\$14 \$56
<i>California</i>	

BUBBLES & ROSÉS

LaMarca Prosecco 	\$10 \$40
<i>Prosecco, Italy</i>	
Piper Sonoma Brut NV 	\$12 \$48
<i>Sonoma County, California</i>	
Daou Rosé	\$14 \$48
<i>Paso Robles, CA</i>	

REDS

Meiomi Pinot Noir	\$15 \$60
<i>California</i>	
Banfi Centine Super Tuscan Red Blend 	\$13 \$52
<i>Tuscany, Italy</i>	
Decoy by Duckhorn Merlot  	\$15 \$60
<i>California</i>	
Silver Gate Cabernet Sauvignon	\$10 \$40
<i>California</i>	
Josh Cabernet Sauvignon 	\$12 \$48
<i>California</i>	

Cocktails & Bar