

ROOM SERVICE

BREAKFAST

7:00 a.m. – 11:00 a.m.

Starters and Cereals

Energy bowl

House made granola, harvest berries, Greek yogurt, and Honey \$11.99

Seasonal Fruit Plate..... \$8.99

Harvest Berries..... Cup \$6.99 Bowl \$10.99

Steel Cut Irish Oatmeal..... \$7.99

The Lucky Eight

Fresh Juice of your choice, Danish Pastries, Croissant, Fresh Fruit,

Muffins and Yogurt Dipping Sauce, served with Coffee, Decaffeinated Coffee or

Selection of Assorted Tea.....\$16.99

Build Your Own Breakfast Burrito (GF)

Scrambled eggs* with your choice of three of the following: ham, bacon, sausage, turkey sausage, tomatoes, bell peppers, jalapeño peppers, onions, mushrooms, spinach, American, Swiss, jalapeño Jack, Monterey Jack or cheddar cheese, wrapped in a gluten free tortilla served with salsa and sour cream.....\$14.99

each additional item \$1.00

Eggs Benedict

Two poached eggs on a toasted English muffin, Canadian bacon covered in hollandaise sauce and country potatoes..... \$14.99

Breakfast Croissant

Croissant with scrambled eggs, house made sausage patties, American cheese, and country potatoes..... \$12.99

French Toast

Thick sliced challah bread dusted with powdered sugar with choice of

Applewood Smoked Bacon, Country Style Sausage Links or patties, Ham or Turkey Sausage..... \$16.99

Add Harvest Berries \$4.00

Belgian Waffle

Choice of Applewood Smoked Bacon, Country Style Sausage links or patties,

Ham, or Turkey Sausage Served with Whipped Butter and Syrup.....\$16.99

Add Harvest Berries \$4.00

Hot Griddle Cakes

Whipped Butter, Syrup, Choice of Applewood Smoked Bacon,

Country Style Sausage Link or patties, Ham or Turkey

Sausage.....\$16.99

Add Harvest Berries \$4.00

Egg Beaters and Egg Whites*only are available upon request \$1.00

18% GRATUITY AND \$1.50 SERVICE CHARGE PER ORDER.

ALL DAY BREAKFAST

Full American Breakfast*

Your Choice of Juice, Fresh Fruit Cup, Three Eggs any Style,
 Your Choice of Applewood Smoked Bacon, Country Style Sausage Links or patties, Ham, or
 Turkey Sausage, country potatoes, Toast with Whipped Butter and Assorted Preserves,
 Fresh Brewed Coffee, Decaffeinated Coffee, or Selection of Assorted Herbal Teas \$23.00

Bangsilog*

Fried Milkfish, Two Eggs Any Style with Steamed or Garlic Rice.....\$16.99

Tocilog*

Sweet Bacon, Two Eggs Any Style with Steamed or Garlic Rice \$14.99

Longsilog*

Sweet Sausage, Two Eggs Any Style with Steamed or Garlic Rice
 \$14.99

Traditional Style Omelet*

Choice of Three: Ham, Bacon, Sausage, Red Peppers, Onions, Tomatoes,
 Mushrooms, Spinach, American, Swiss, Cheddar, Jack Cheeses Served with Country Potatoes & Toast
\$14.99

each additional item \$1.00

Two Eggs Any Style*

Applewood Smoked Bacon, Country Style Sausage Links or patties, Ham or Turkey Sausage
 Served with Country Potatoes & Toast \$14.99

Chicken Fried Steak

Breaded Tender Fried Steak, Country Gravy with Country Potatoes, Two Eggs Any Style, and Your Choice of
 Toast.....\$17.99

Steak and Eggs*

Grilled New York Steak, Two Eggs Any Style Served with Country Potatoes & Toast..... \$23.99

Sides

Applewood Smoked Bacon, Turkey Sausage, Ham, Sausage Links or Patties..... \$7.99
 White, Wheat, Sourdough, Rye Toast, English muffin, Bagel & Cream Cheese.....\$4.99
 Country Potatoes \$5.99
 Steamed or Garlic Rice.....\$5.99
 Fresh Baked Banana Bread.....\$4.99
 Yogurt.....\$4.99
 Muffin or Danish.....\$2.00
 Biscuits & Gravy..... \$7.99
 Country Gravy\$2.00

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APPETIZERS & SALAD

Jumbo Lump Crab Cake

Jumbo lump crabmeat, watercress salad, champagne vinaigrette, lemon aioli \$16.99

Pork Lumpia

Served with Sweet Thai Chili Dipping Sauce..... \$11.99

Buffalo Wings

Served with Carrot and Celery Sticks Choice of Bleu Cheese or Ranch Dressing..... \$15.99

Chicken Tenders

Served with Ranch.....\$12.99

Sweet Potato Fries

Shoestring sweet potato fries, served with creamy marshmallow sauce\$8.99

House Salad

Mixed Lettuce, Red Cabbage, Tomatoes, Carrots, Cucumbers and Choice of Dressing..... \$6.99

Caesar Salad*

Romaine Lettuce, Parmesan Cheese, Garlic Croutons and Caesar Dressing..... \$12.99

Add Chicken \$4.00 or Shrimp \$6.00

Thai Salad

Cabbage, Kale, bean sprouts, green onions, red peppers, carrot, cilantro, mint, fried ramen noodles

And creamy peanut dressing..... \$12.99

Add Chicken \$4.00 or Shrimp \$6.00

Beet & Orange Salad ----- \$12.99

Beets, orange segments, baby spinach, roasted chickpeas, pumpkin seeds and ginger balsamic vinaigrette

SOUPS

Homemade Chicken Noodle Soup or Chef's Soup of the Day

.....Cup \$4.99 or Bowl \$6.99

Wor Won Ton

Fresh Vegetables, Wontons, BBQ Pork and Shrimp..... \$15.99

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Your risk of foodborne illness, especially if you have certain medical conditions

BURGERS & SANDWICHES

Served with Choice of French Fries or Sweet Potato Fries
Or substitute Onion Rings for \$1.50

Build a Burger*

8oz U.S.D.A. Choice Beef Burger* Lettuce, Tomato, Onion and Pickles
with your Choice of Cheese: Cheddar, American, Swiss,

Pepper Jack, Bleu Cheese \$16.99

Extra Toppings Available for \$2.00 Each: Bacon, Avocado, Sautéed Mushrooms or Onions

Tuna Melt

Tuna Salad, Cheddar Cheese and Grilled Tomatoes on Marble Rye Bread.....\$15.99

Classic Reuben

Corned Beef, Sauerkraut, Swiss cheese, Thousand Island dressing on

Marble Rye Bread.....\$15.99

Room Service Club

Roasted Turkey Breast, Applewood smoked bacon, lettuce, tomatoes and mayonnaise.....\$15.99

New York Steak Sandwich*

Grilled New York strip steak, lettuce, tomatoes, onions on an Italian roll..... \$23.99

Classic BLTA

Choice Of toasted Bread, Applewood smoked bacon, lettuce, tomatoes, mayonnaise, and avocado..... \$15.99

HOMEMADE PIZZA

*AVAILABLE 7AM-12AM

Individual 9 inch.....\$13.99

Hawaiian- Marinara sauce, Mozzarella cheese, Ham, and pineapple chunks

All Meat pizza- Marinara sauce, Sausage, Ham, Salami, Pepperoni and Mozzarella cheese

Vegetarian- Marinara sauce, Onions, Bell peppers, Mushrooms, Olives and Mozzarella cheese

Four Cheese pizza- Marinara sauce, Mozzarella cheese, Cheddar cheese, Jack, and Parmesan

Pepperoni and Mushroom- Marinara sauce, Pepperoni, Mushrooms and Mozzarella cheese.

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ENTREES & PASTAS

Served with Seasonal Vegetables and Choice of Mashed Potatoes, French Fries,
Steamed or Garlic Rice, Dinner Rolls & Butter upon request
Add a Cup of Soup or Small Garden House Salad \$.99

Grilled Ribeye Steak*

12oz U.S.D.A. Choice Ribeye Steak*.....\$33.99

Creamy Tuscan Salmon

Seared salmon, seasonal vegetables and garlic mashed potatoes
With a spinach & tomato garlic cream sauce. -----\$27.99

Chicken Fried Steak

Breaded Tender Fried Steak, Country Gravy.....\$17.99

Fish & Shrimp

Deep-Fried Beer-Battered Tilapia with breaded shrimp.....\$18.99

Oven Roasted Chicken Breast (GF)

Herb marinated chicken breast, seasonal vegetables, garlic mashed potatoes and wild mushrooms with
a white wine mustard pan-jus. -----\$18.99

Alfredo Pasta

Garlic, Mushrooms, Tomatoes and Penne Pasta in a Creamy
White Wine Alfredo Sauce Served with a Bread Stick.....\$14.99
Add Chicken \$4.00 or Shrimp \$6.00

Spicy Prawn Arrabiata

Sautéed gulf prawns, sun dried tomatoes, pasilla pepper, roasted garlic, tricolored peppers, penne pasta and
parmesan cheese.....\$19.99

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CACHE CREEK FAVORITES

***Dim Sum**

Shumai & Har Gow Combo -Steamed Pork & Shrimp Dumplings.....\$6.50

***Honey Walnut Shrimp**

Fried Shrimp in a Light Sauce with Crispy Walnut..... \$21.50

***Mongolian Beef**

Marinated Beef Sautéed with Green Onion..... \$21.00

***Sweet & Sour Chicken**

Chicken Nuggets in Sweet & Sour Sauce-----\$15.50

Petite Filet*

Creek Stone Petite filet with Garlic mashed potatoes and Sautee French haricot Green Beans-----\$31.99

DESSERT

Carrot Cake

Cream Cheese frosting, pineapple and coconut..... \$7.99

Lemon & Berry Parfait

-----\$7.99

House-made lemon curd, citrus Chantilly cream and seasonal berries.

Homemade Ice Cream

Vanilla or flavor of month.....\$6.99

Citrus Cheesecake

----- \$7.99

Blueberry compote, local honey, and a streusel crumble.

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Beverages

Calamansi Juice.....	\$4.75
Fresh Squeezed Orange Juice.....(S) \$3.85 (L) \$6.00	
Fresh Squeezed Grapefruit Juice.....(S) \$3.85 (L) \$6.00	
Apple, Cranberry, Pineapple, Tomato, or V-8.....(S) \$3.85 (L) \$6.00	
Fresh Brewed Coffee, Large Pot (4 Cups).....	\$11.99
Fresh Brewed Coffee, Small Pot (2 Cups)	\$5.99
Café au Lait.....	\$4.50
Cappuccino.....	\$4.50
Espresso.....	\$4.50
Hot Chocolate, Small Pot (2 cups).....	\$5.99
Assorted Hot Teas, Small Pot (2 cups)	\$5.99
Hot Water, Lemon & Honey Small Pot (2 cups).....	\$4.99
Hot Water, Small Pot (2 cups)	\$3.00
Milk (2% or Non Fat).....	\$3.25
Soda (Pepsi, Diet Pepsi, Sierra Mist, Orange Crush).....	\$3.25
Ice Tea.....	\$3.25
Acai-Berry Smoothie.....	\$10.00
Vanilla or Chocolate Milkshake.....	\$5.95

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BEERS

<i>Budweiser, Bud light, Coors Light, non-alcoholic O'Doul's</i>	\$4.75
<i>Sierra Nevada Pale Ale, Heineken, Corona, Modelo, Lagunitas IPA</i>	\$6.00

WINE LIST

Champagne & Sparkling Wines

	REGION	
<i>Korbel, Brut Rose</i>	<i>California</i>	<i>\$30.00</i>
<i>Martini & Rossi, Asti</i>	<i>Italy</i>	<i>\$35.00</i>
<i>Moët & Chandon "White Star", Extra Dry</i>	<i>Champagne</i>	<i>\$115.00</i>
<i>Moët & Chandon, Cuvée Dom Perignon</i>	<i>Epernay</i>	<i>\$700.00</i>
<i>Louis Roederer "Cristal"</i>	<i>Reims</i>	<i>\$900.00</i>

Chardonnay

<i>Bogle</i>	<i>California</i>	<i>\$30.00</i>
<i>Kendall Jackson, Vintner's Reserve</i>	<i>California</i>	<i>\$35.00</i>
<i>Sonoma Cutrer</i>	<i>Russian River</i>	<i>\$45.00</i>
<i>Stags' Leap</i>	<i>Napa Valley</i>	<i>\$50.00</i>
<i>Rombauer</i>	<i>Napa Valley</i>	<i>\$95.00</i>

Interesting Whites

<i>Sauv Blanc, Bogle</i>	<i>California</i>	<i>\$30.00</i>
<i>Sauvignon Blanc Séka Hills</i>	<i>North Coast</i>	<i>\$33.00</i>
<i>Viognier, Séka Hills</i>	<i>Capay Valley</i>	<i>\$33.00</i>
<i>Sauv Blanc, Ferrari Carano Fume Blanc</i>	<i>Sonoma County</i>	<i>\$42.00</i>

Cabernet

<i>Bogle</i>	<i>California</i>	<i>\$30.00</i>
<i>Michael David Freakshow</i>	<i>California</i>	<i>\$40.00</i>
<i>Raymond Reserve</i>	<i>Napa Valley</i>	<i>\$95.00</i>
<i>Silver Oak</i>	<i>Alexander Valley</i>	<i>\$165.00</i>
<i>Silver Oak</i>	<i>Napa Valley</i>	<i>\$270.00</i>

Merlot

<i>Ferrari- Carano</i>	<i>Sonoma County</i>	<i>\$42.00</i>
<i>Markham</i>	<i>Napa Valley</i>	<i>\$46.00</i>
<i>Rutherford Hill</i>	<i>Napa Valley</i>	<i>\$60.00</i>
<i>Emmolo</i>	<i>Napa Valley</i>	<i>\$95.00</i>
<i>Duckhorn Vineyards</i>	<i>Napa Valley</i>	<i>\$105.00</i>

Interesting Reds

<i>Pinot Noir, Mark West</i>	<i>California</i>	<i>\$30.00</i>
<i>Blend, Tuluk'a Séka Hills</i>	<i>Capay Valley</i>	<i>\$33.00</i>
<i>Zin, Earthquake Michael David</i>	<i>California</i>	<i>\$46.00</i>

LIQUOR SELECTIONS

Vodka

Absolut	\$125.00
Titos	\$150.00
Ketel One	\$165.00
Ciroc	\$180.00
Grey Goose	\$190.00

Gin

Tanqueray	\$125.00
Bombay Sapphire	\$150.00
Tanqueray 10	\$175.00
Hendricks	\$200.00

Tequila

Cazadores Silver	\$125.00
Cazadores Reposado	\$135.00
Patron Silver	\$175.00
Patron Reposado	\$195.00
Patron Añejo	\$225.00
Don Julio Blanco	\$195.00
Don Julio Añejo	\$225.00
Don Julio 1942	\$400.00
Cache Creek Private Reserve Herradura Double Oaked Reposado (Subject to Availability)	\$250.00

Scotch

Dewars White Label	\$150.00
Johnnie Walker Red	\$150.00
Johnnie Walker Black	\$250.00
Johnnie Walker Blue	\$900.00
Glenlivet 12 yr	\$200.00
Glenlivet 18 yr	\$395.00
Macallan 12yr	\$250.00
Macallan 18yr	\$995.00
Laphroaig 10yr.	\$200.00
Lagavulin 16 yr.	\$400.00

Whiskey

Fireball	\$75.00
Rittenhouse Rye	\$95.00
Bulliet Bourbon	\$125.00
Bulliet Rye	\$125.00
Woodford Rye	\$125.00
Templeton Rye	\$125.00
Wild Turkey 101	\$130.00
Jack Daniels	\$130.00
Jameson	\$140.00
Gentleman Jack	\$145.00
Makers Mark	\$150.00
Woodford Reserve	\$150.00

Whiskey cont'd

Knob Creek	\$175.00
Angels Envy	\$195.00
Single Barrel Jack	\$225.00

Canadian Whisky

Crown Royal	\$125.00
Crown Royal Reserve	\$200.00

Cognac and Brandy

Hennessy V.S.	\$200.00
Remy V.S.O.P.	\$250.00
Hennessy V.S.O.P. Privilege	\$295.00
Remy X.O.	\$575.00
Hennessy X.O.	\$600.00

Rum

Bounty White	\$100.00
Sailor Jerry	\$100.00
Malibu	\$110.00
Captain Morgan Spiced Rum	\$120.00
Bacardi 4yr	\$125.00
Bacardi 8yr	\$150.00

Cordial

Midori	\$100.00
Jägermeister	\$115.00
Baileys	\$125.00
Kahlua	\$125.00
Grand Marnier	\$195.00

Aperitif

Martini & Rossi Dry Vermouth	\$50.00
Martini & Rossi Sweet Vermouth	\$50.00
Aperol	\$125.00
Campari	\$125.00

All bottled alcohol beverage orders include ice and glasses for four guests. Limes and lemons upon request.

Don't see what you like? Ask about other options available

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