

ROOM SERVICE

BREAKFAST

7:00am – 11:00am

Starters and Cereals

Seasonal Fruit & Berry Breakfast Bowl

Seasonal melons, raspberries, blueberries, grapes, ½ banana and smooth honey Greek yogurt topped with a sprinkle of house-made granola \$14.00

Seasonal Fruit Plate \$10.99

Harvest Berries Cup \$8.99 Bowl \$12.99

Steel Cut Irish Oatmeal \$9.99

The Lucky Eight

A mix of fresh baked Danish pastries, croissants, fresh fruit, muffins, and yogurt dipping sauce \$17.99

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, or cheese (American, Swiss, jalapeño jack, Monterey Jack, or cheddar) wrapped in a gluten free tortilla and served with salsa, sour cream, and country potatoes \$16.99

Each additional item \$1.00

Early Rise & Shine Avocado Toast

Two poached eggs*, forked avocado with lemon, and classic citrus hollandaise on a toasted brioche baguette.. \$18.99

Breakfast Croissant

Croissant with scrambled eggs*, house-made sausage patties, American cheese, and country potatoes \$14.99

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 \$17.99

Add harvest berries \$6.00

Belgian Waffle

Choice of applewood smoked bacon, country style sausage links or patties, ham or turkey sausage, served with whipped butter and syrup \$17.99

Add harvest berries \$6.00

Hot Griddle Cakes

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 \$6.00

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

18% GRATUITY AND \$5.00 DELIVERY FEE ADDED TO EACH ORDER.

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ALL DAY BREAKFAST

Full American Breakfast

Three eggs* any style and your choice of applewood smoked bacon, country style sausage links or patties, ham, or turkey sausage, served with country potatoes, a fresh fruit cup, and toast with whipped butter and preserves. \$24.00

Bangsilog

Fried milkfish and two eggs* any style with steamed or garlic rice \$19.99

Tocilog

Sweet bacon and two eggs* any style with steamed or garlic rice \$16.99

Longsilog

Sweet sausage and two eggs* any style with steamed or garlic rice \$16.99

Traditional Style Omelet*

Choice of three: ham, bacon, sausage, red peppers, onions, tomatoes, mushrooms, spinach, or cheese (American, Swiss, Jack, or cheddar) served with country potatoes and toast \$17.99
Each additional item \$1.00

Two Eggs Any Style*

Choice of applewood smoked bacon, country style sausage links or patties, ham or turkey sausage, served with country potatoes & toast \$18.99

Chicken Fried Steak

Breaded tender fried steak, country gravy with country potatoes, two eggs* any style, and choice of toast..... \$21.99

Steak and Eggs

Grilled New York steak and two eggs* any style, served with country potatoes & toast..... \$29.99

Sides

Applewood smoked bacon, turkey sausage, ham, sausage links or patties \$7.99

White, wheat, sourdough, rye, English muffin, bagel & cream cheese \$4.99

Country potatoes or hash browns..... \$5.99

Steamed or garlic rice \$5.99

Fresh baked banana bread \$4.99

Yogurt \$4.99

Muffin or Danish \$2.00

Biscuits & gravy (available 7am-11am) \$7.99

Country gravy (available 7am-11am) \$2.99

Short stack (available 7am-11am) \$8.99

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APPETIZERS, SALADS, AND SOUPS

Hawaiian Poke Bowl

Marinated ahi tuna* or salmon*, diced avocado, sliced cucumber, edamame, pickled ginger, cilantro, wasabi, lite sriracha mayo drizzle, poke dressing, sesame seeds, crispy wontons and furikake \$23.00

Pork Lumpia

Served with sweet Thai chili dipping sauce..... \$13.99

Chicken Wings

Tossed in your choice of Buffalo sauce, Thai chili sauce, or BBQ sauce and served with carrot and celery sticks and your choice of bleu cheese or ranch dressing \$17.99

Chicken Tenders

Served with ranch dressing \$14.99

Sweet Potato Fries

Shoestring sweet potato fries served with creamy marshmallow sauce \$10.99

Crispy Rice Paper Prawns

Served with sweet Thai chili dipping sauce..... \$14.99

Quesadilla (GF)

Served with salsa and sour cream \$15.99

Add chicken \$6.00 or shrimp \$8.00

House Salad Entrée

Baby greens, red onions, cherry tomatoes, carrots, cucumbers, croutons, and a choice of dressing..... \$13.99

Add chicken \$6.00 or shrimp \$8.00

Caesar Salad* Entrée

Romaine lettuce, parmesan cheese, garlic croutons and Caesar dressing \$13.99

Add chicken \$6.00 or shrimp \$8.00

Chopped Asian Chicken Salad Entrée

Mixed with tender local red and green leaves of Lolla Rosa and green oak, napa cabbage, shaved brussels sprouts, grilled chicken, soy ginger dressing and crispy wontons..... \$18.99

Crispy Prosciutto & Spoon Leaf Salad Entrée

Lemon marinated shaved red onions, cucumber, heirloom cherry tomato, Marcona almonds, Manchego cheese and a sherry vinaigrette dressing..... \$18.99

House-made Chicken Noodle Soup or Chef's Soup of the Daycup \$4.99 or bowl \$6.99

Wor Won Ton

Fresh vegetables, wontons, BBQ pork and shrimp \$16.99

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BURGERS & SANDWICHES

Served with french fries. Upgrade to sweet potato fries, garlic fries, or onion rings for \$2.50

Build a Burger*

8oz U.S.D.A. choice beef burger* with lettuce, tomato, onion and pickles with your choice of cheese:

cheddar, American, Swiss, pepper Jack, bleu cheese..... \$19.99

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 \$18.99

Classic Reuben

Corned beef, sauerkraut, Swiss cheese, Thousand Island dressing on marble rye bread \$17.99

Room Service Turkey Club

Roasted turkey breast, applewood smoked bacon, lettuce, tomatoes, and mayonnaise \$17.99

New York Steak Sandwich*

Grilled New York strip steak, lettuce, tomatoes, onions on an Italian roll..... \$25.99

Classic BLTA

Choice of toasted bread, applewood smoked bacon, lettuce, tomatoes, mayonnaise, and avocado \$15.99

HOMEMADE PIZZA

Available 7:00am – 12:00am

Individual 10 inch \$16.99

Hawaiian - marinara sauce, mozzarella cheese, ham and pineapple chunks

All Meat - marinara sauce, sausage, ham, salami, pepperoni and mozzarella cheese

Vegetarian - marinara sauce, onions, bell peppers, mushrooms, olives and mozzarella cheese

Four Cheese - marinara sauce, mozzarella, cheddar, jack, and Parmesan cheeses

Pepperoni - marinara sauce, pepperoni, and mozzarella cheese

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ENTREES

Dinner rolls & butter upon request

Add a cup of soup, a side house salad, or a side Caesar salad for \$4.99.

Grilled Ribeye Steak*

12oz U.S.D.A. Choice Ribeye Steak*, seasonal vegetables and garlic mashed potatoes..... \$38.99

Creamy Tuscan Salmon

Seared salmon, seasonal vegetables and garlic mashed potatoes with a spinach & tomato

garlic cream sauce \$32.99

Chicken Fried Steak

Breaded tender fried steak, country gravy, seasonal vegetables and garlic mashed potatoes..... \$20.99

Fish & Shrimp

Deep-fried beer battered Tilapia with breaded shrimp over a bed of steak fries \$21.99

Traditional fish and chips..... \$18.99

Oven Roasted Chicken Breast

Herb marinated chicken breast, seasonal vegetables, garlic mashed potatoes and wild mushrooms

with a white wine mustard pan-jus \$19.99

Alfredo Pasta

Garlic, mushrooms, tomatoes and penne pasta in a creamy white wine alfredo sauce \$16.99

Add chicken \$6.00 or shrimp \$8.00

Spicy Prawn Arrabiata

Sautéed gulf prawns, sun dried tomatoes, pasilla pepper, roasted garlic, tricolored peppers,

penne pasta and parmesan cheese \$21.99

CACHE CREEK FAVORITES

Dim Sum

Shumai & har gow combo - steamed pork & shrimp dumplings \$10.99

Honey Walnut Shrimp

Fried shrimp in a light sauce with crispy walnuts, served with steamed jasmine rice \$26.99

Mongolian Beef

Marinated beef sautéed with green onion, served with steamed jasmine rice \$24.99

Sweet & Sour Chicken

Chicken nuggets in sweet & sour sauce, served with steamed jasmine rice..... \$19.99

Petite Filet*

Creek Stone petite filet with garlic mashed potatoes and sautéed French haricot green beans..... \$48.00

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DESSERT

House-Made Carrot Cake

Cream cheese frosting, pineapple, and coconut..... \$10.00

Chia Banana Cream Pie \$11.00

Sweets Etc. Chocolate Cream Cake..... \$10.00

Homemade Ice Cream

Chocolate, strawberry, vanilla, or flavor of month \$7.99

Enso Famous Cheesecake

Drizzle of honey, strawberry sauce, and a streusel crumble crust..... \$11.00

BEVERAGES

Calamansi juice \$5.75

Juice: orange, apple, cranberry, pineapple, tomato, or V8..... (S) \$4.99 or (L) \$7.00

Fresh brewed coffee, large pot (4 cups)..... \$13.99

Fresh brewed coffee, small pot (2 cups) \$7.99

Café au lait..... \$5.50

Cappuccino..... \$5.50

Espresso \$5.50

Hot chocolate, small pot (2 cups)..... \$7.99

Assorted hot teas, small pot (2 cups)..... \$7.99

Hot water, lemon & honey small pot (2 cups) \$6.99

Hot water, small pot (2 cups)..... \$5.00

Whole milk..... \$4.25

Soda (Pepsi, Diet Pepsi, Starry, Orange Crush) \$4.75

Iced tea or lemonade \$4.95

Acai-Berry smoothie..... \$11.00

Vanilla or chocolate milkshake \$6.95

BEER AND HARD SELTZERS

Budweiser, Bud Light, Coors Light..... \$6.00

Non-alcoholic Heineken 0 \$8.00

Sierra Nevada Pale Ale, Heineken, Corona, Modelo, Lagunitas IPA \$7.50

High Noon (watermelon, peach, grapefruit, lime)..... \$8.00

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COCKTAILS

Cocktails are Ready-To-Drink and served in a can with a glass of ice.

Cutwater Lime, Strawberry, or Mango Margarita.....	\$12.00
Cutwater Bloody Mary, Vodka Mule, Piña Colada, Tiki Mai Tai.....	\$12.00
Crown & Cola.....	\$13.00
Tanqueray & Tonic.....	\$13.00

LIQUOR SELECTIONS

Vodka

Titos.....	\$150.00
Ketel One.....	\$165.00
Grey Goose.....	\$190.00

Gin

Bombay Sapphire.....	\$150.00
Hendricks.....	\$200.00

Tequila

Patron Silver.....	\$175.00
Don Julio Blanco.....	\$195.00
Don Julio 1942.....	\$400.00

Scotch and Whiskey

Johnnie Walker Black.....	\$225.00
Glenlivet 12yr.....	\$200.00
Macallan 12yr.....	\$290.00
Macallan 18yr.....	\$995.00
Bulliet Bourbon or Rye.....	\$125.00
Jameson.....	\$140.00
Single Barrel Jack Daniels.....	\$225.00
Crown Royal Reserve.....	\$250.00

Cognac and Brandy

Hennessy V.S.....	\$225.00
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

Malibu.....	\$110.00
Captain Morgan Spiced Rum.....	\$120.00
Flor de Cana 7yr.....	\$150.00

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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WINE LIST

Champagne & Sparkling Wines

	REGION	BOTTLE
Korbel, Brut or Rose 187 ml	California	\$10.00
Korbel, Rose 750 ml	California	\$30.00
Moët & Chandon "Imperial", Extra Dry 375 ml	Champagne	\$115.00
Moët & Chandon, Cuvée Dom Perignon 750 ml	Epernay	\$700.00
Louis Roederer "Cristal" 750 ml	Reims	\$900.00

Chardonnay

Bogle	California	\$32.00
Sonoma Cutrer	Russian River	\$48.00
Rombauer	Napa Valley	\$95.00
Frontera	Chile	\$28.00

Interesting Whites

Sauv Blanc, Bogle	California	\$30.00
Sauvignon Blanc, Séka Hills	North Coast	\$38.00
Viognier, Séka Hills	Capay Valley	\$38.00
Pinot Grigio, Frontera	Chile	\$28.00

Cabernet

Bogle	California	\$30.00
Michael David Freakshow	California	\$40.00
Silver Oak	Alexander Valley	\$175.00
Silver Oak	Napa Valley	\$280.00
Frontera	Chile	\$28.00

Merlot

Markham	Napa Valley	\$46.00
Rutherford Hill	Napa Valley	\$60.00
Emmolo	Napa Valley	\$95.00
Frontera	Chile	\$28.00

Interesting Reds

Pinot Noir, Mark West	California	\$30.00
Blend, Tuluk'a Séka Hills	Capay Valley	\$38.00
Zin, Earthquake Michael David	California	\$46.00
Zin, 7 Deadly Zins	California	\$32.00

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