ROOM SERVICE

BREAKFAST

CRÈME BRÛLÉE FRENCH TOAST | 16
Crème Brûlée battered challah bread, powdered sugar and maple crème anglaise. Choice of applewood smoked bacon, country-style pork sausage patties, ham, or chicken apple sausage.
Add harvest berries | 9

HOT GRIDDLE CAKES | 16
Choice of applewood smoked bacon, country-style pork sausage patties, ham, or chicken apple sausage, served with butter and syrup
Add harvest berries | 9

BREAKFAST CROISSANT | 17
Croissant with scrambled eggs*, country-style pork sausage patties, American cheese, and country potatoes

***BANGSILOG | 24**
Fried milkfish and two eggs any style with steamed or garlic rice

***LONGSILOG | 16**
Sweet sausage and two eggs any style with steamed or garlic rice

FILIPINO FRIED RICE | 17
Crispy longanisa and tocino, jasmine rice, sweet glaze, fried eggs, tomato and pickled carrot salad

TRADITIONAL STYLE OMELET | 16.5
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
Each additional item | 1

***TWO EGGS ANY STYLE | 16.5**
Choice of applewood smoked bacon, country-style pork sausage patties, ham, or chicken apple sausage, served with country potatoes & toast

***STEAK AND EGGS | 29**
New York steak and two eggs any style, served with country potatoes and toast

CHORIZO BREAKFAST BURRITO | 16.5
Chorizo, potatoes, scrambled eggs, cheddar cheese, peppers, and onions served with sour cream and salsa

SIDES

SWEET POTATO FRIES | 7

GARLIC FRIES | 7

HOUSE SALAD | 6

CAESAR SALAD | 6

EXTRA SAUCE OR DRESSING | 3

STEAMED OR GARLIC RICE | 4

FRESH SEASONAL VEGETABLES | 5

ROASTED POTATOES | 6

COUNTRY POTATOES | 6

HASH BROWNS | 6

SHORT STACK | 8

YOGURT | 4

HARVEST BERRIES
Cup | 9 or Bowl | 13

STEEL CUT OATMEAL | 10
served with brown sugar, dried cranberries, sliced almonds, and warm milk

APPLEWOOD SMOKED BACON | 7

COUNTRY-STYLE PORK SAUSAGE PATTY | 7

HAM | 7

CHICKEN APPLE SAUSAGE | 7

BAGEL WITH CREAM CHEESE | 4

WHITE, WHEAT, OR SOURDOUGH TOAST | 4

ENGLISH MUFFIN | 4

18% GRATUITY AND $5 DELIVERY FEE ADDED TO EACH ORDER.
*Consuming raw & undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy or special dietary requirement, please inform a member of our staff.

ROOM SERVICE

CACHE CREEK FAVORITES

CHICKEN WINGS | 17
Tossed in your choice of Buffalo sauce, Thai chili sauce, or BBQ sauce, with carrot and celery sticks and your choice of bleu cheese or ranch dressing

CHICKEN TENDERS | 15
Served with fries and ranch dressing

CHICKEN QUESADILLA | 15
Grilled flour tortilla, cheese and grilled chicken served with sour cream and salsa

HOUSE MADE PIZZA
Large pizza

Four Cheese | 20
Marinara sauce, mozzarella, cheddar, jack, and parmesan cheeses

Pepperoni | 22
Marinara sauce, mozzarella cheese, and pepperoni

All Meat | 24
Marinara sauce, mozzarella cheese, sausage, ham, salami, pepperoni

Combination | 25
Marinara sauce, mozzarella cheese, pepperoni, salami, sausage, mushrooms, onions, bell peppers, and olives

TERIYAKI CHICKEN | 15
Served with steamed rice and seasonal vegetables

PENNE PASTA MARIINARA | 14
Penne with marinara sauce or alfredo sauce
Add chicken | 6 or Add shrimp | 7

CAESAR SALAD* | 13
Romaine lettuce, parmesan cheese, garlic croutons and Caesar dressing
Add chicken | 6 or Add shrimp | 7

CHOPPED ASIAN CHICKEN SALAD | 19
Napa cabbage, shaved brussels sprouts, julienne carrots, cilantro, grilled chicken, soy ginger dressing and crispy wontons

CLUB SANDWICH | 18
Roasted turkey breast, applewood smoked bacon, lettuce, tomatoes, and herb mayonnaise on focaccia, served with fries
Upgrade to sweet potato fries or garlic fries | 2.5

***BUILD A BURGER | 19**
House-made burger patty with lettuce, tomato, onion and pickle, and your choice of cheese: cheddar, American, Swiss, or pepper jack, served with fries.
Add avocado, sautéed mushrooms or sautéed onions | 2 each
Add Applewood smoked bacon | 3.5
Upgrade to sweet potato or garlic fries | 2.5

***GRILLED NEW YORK STEAK | 39**
With herb shallot butter and choice of roasted potatoes, garlic rice or steamed rice, and fresh seasonal vegetables

***GRILLED SALMON | 32**
With roasted potatoes and fresh seasonal vegetables
*Cooked medium unless otherwise requested

DESSERTS

TRIPLE CHOCOLATE CAKE | 10
Buttermilk chocolate cake, chocolate mousse, chocolate ganache

HOMEMADE ICE CREAM | 6
Chocolate, strawberry, vanilla, or mango

BROWNIE SUNDAE | 10
Vanilla ice cream on a warm brownie, with chocolate sauce, caramel sauce, whipped cream, and candied walnuts

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ROOM SERVICE

BEVERAGES

JUICE | 7
orange, apple, cranberry, pineapple, tomato, or V8

CALAMANSI JUICE | 5.75

FRESH BREWED COFFEE | 8, 16
small pot (2 cups) or large pot (4 cups)

CAFÉ AU LAIT | 6

LATTE | 6

ESPRESSO | 6

CAPPUCCINO | 6

ADD ESPRESSO SHOT | 2

WHOLE MILK | 7

HOT CHOCOLATE | 8
small pot (2 cups)

HOT TEA | 8
small pot (2 cups)

HOT WATER, LEMON & HONEY | 7
small pot (2 cups)

SODA | 5
Pepsi, Diet Pepsi, Starry, Orange Crush, Dr. Pepper

ICED TEA | 5

LEMONADE | 5

ARNOLD PALMER | 5

GATORADE | 5
fruit punch, orange, or blue

BEER & HARD SELTZERS

BUDWEISER | 7

BUD LIGHT | 7

COORS LIGHT | 7

SIERRA NEVADA PALE ALE | 8

HEINEKEN | 8

CORONA | 8

MODELO | 8

LAGUNITAS IPA | 8

CACHE CREEK LAGER BY BLUE NOTE | 8

YOCHA DEHE IPA BY BLUE NOTE | 10

HIGH NOON | 8
watermelon, peach, grapefruit, pineapple

COCKTAILS & WINE

Cocktails are Ready-To-Drink and served with ice.

HELLA MARGARITA | 13
lime or pineapple

KETTLE ONE | 40
(3-4 drinks per bottle)
Cosmo, Lemon Drop, or Espresso Martini

BULLEIT | 40
(3-4 drinks per bottle)
Old Fashioned or Manhattan

TANQUERAY NEGRONI | 40
(3-4 drinks per bottle)

CROWN & COLA | 13

MIMOSA | 14

CABERNET SAUVIGNON, BONANZA LOT 8
glass 10/half bottle 18

CABERNET SAUVIGNON, CAYMUS 2022
glass 28/half bottle 55

RED BLEND, CONUNDRUM 2022
glass 10/half bottle 18

CHARDONNAY, MER SOLEIL RESERVE
glass 12/half bottle 20

SAUVIGNON BLANC, EMMOLO 2024
glass 12/half bottle 20

PLEASE BE PREPARED TO SHOW ID FOR ALL ALCOHOL PURCHASES
For other wine and spirits by the bottle, please call ext. 5705 to speak with a Room Service Attendant about current available options.

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