

SANDWICHES

all sandwiches served with chips & pickles, substitute seasonal fruit, 1.99

El Jamon 9.99

cherrywood ham, red onion, spinach, manchego, honey mustard aioli, telera roll

Turkey Gouda 8.69

shaved turkey, gouda, hearts of romaine, tomato, black pepper mayo, multigrain bread

Club Level 9.69

shaved turkey, cherrywood ham, swiss, hearts of romaine, tomato, mayo, multigrain bread



FOR THE MORNING

served from 5:00 am to 10:30 am

Ham, Egg & Cheese 6.59

cherrywood smoked ham, eggs, Swiss cheese, buttermilk biscuit, fresh cut fruit

Bacon, Egg & Cheese 6.59

crispy smoked bacon, eggs, American cheese, buttermilk biscuit, fresh cut fruit

Egg & Cheese 5.29

cheddar cheese, eggs, buttermilk biscuit, fresh cut fruit

GREENS

Caesar Salad 8.89

romaine, parmesan, sourdough croutons, caesar dressing with chicken 9.29

House Salad 3.89

mixed greens, red onion, tomato, cucumber with chicken 8.69

Biscuits & Gravy 9.99

two buttermilk biscuits, country sausage gravy

Greek Yogurt 9.69

fresh berries, granola

Fresh Fruit 9.69

seasonal selection of fresh cut fruit



MEMPHIS



you may have heard of us...this restaurant is operated by HMSHost. We bring your favorite restaurants to travel venues worldwide, infusing innovation and culinary expertise into everything we do. to learn more, visit us online at hmshost.com



COLD BREWS

TAPS

- Samuel Adams Boston Lager
- Stella Artois • Goose Island IPA
- Blue Moon
- Ghost River Brewing Riverbank Red
- Bud Light

CAPS & CANS

- Samuel Adams Seasonal
- Samuel Adams New England IPA (16oz.)
- Samuel Adams Sam '76 (16oz.)
- Fat Tire Belgian Style Ale (16oz.)
- Heineken • Corona Extra
- Michelob Ultra • Budweiser
- Omission Pale Ale (Gluten Free)
- Angry Orchard Cider • O'Doul's NA

WINES

6oz. / 9oz. / Bottle

- Del Vento Pinot Grigio 9.5 / 13.75 / 37
- Altitude Project Chardonnay 8.5 / 12.25 / 34
- Villa Maria Sauvignon Blanc 11.20 / 16.30 / 45
- Altitude Project Cabernet 8.5 / 12.25 / 34
- Nielson Pinot Noir 13.20 / 18.75 / 47
- Benziger Merlot 13.20 / 18.75 / 47
- Alamos Malbec 11.20 / 16.30 / 45
- Korbel California Champagne 187ml. Split 12

COCKTAILS

Counselor

Flor de Caña Gran Reserva 7 Yr., Campari, fresh lime & pineapple juice, mint, lime

White Clouds

Hendrick's Gin, St. Germain Elderflower liqueur, white cranberry juice, lemon sour, mint

White Sangria

Del Vento Pinot Grigio, white cranberry juice, ginger beer, Agavero Orange liqueur, lemon, orange, mixed berries

Wild Berry Mojito

Bacardi Superior, Re'al strawberry, fresh lime juice, mixed berries, mint

Dobel Rita

Maestro Dobel Tequila, Agavero Orange, agave nectar, fresh lime juice

Passionfruit Paloma

Avión Silver, ruby red grapefruit juice, fresh lime juice, Re'al passionfruit, club soda, lime, half salt rim

The Departure

Bulleit bourbon, fresh lemon juice, simple syrup, ginger ale, mint, angostura & peychaud's bitters

Rye Old Fashioned

Knob Creek Rye, simple syrup, orange, maraschino cherry, angostura bitters

American Mule

Tito's Handmade Vodka, ginger beer, fresh lime juice

Hangar 1 Bloody Mary

Hangar 1 Vodka, Elements Bloody Mary Elixir, celery, lime wedge, olive



PIZZA

INDIVIDUAL PIZZAS

- Classic** 9.69
hand crushed roma tomatoes, torn basil, mozzarella
- Bronx Bomber** 9.99
spicy red sauce, pepperoni, mozzarella
- Garden State** 9.99
roasted local vegetables, ricotta, basil pesto
- Little Italy** 9.99
italian sausage, hand made meatballs, caramelized onion, tomato sauce, mozzarella, parmesan
- Buffalo Chicken** 9.99
roasted chicken, blue cheese, celery, fresh tomato
- Uptown** 9.99
fresh mozzarella, caramelized onion, roasted tomatoes, balsamic vinaigrette
- Mushroom** 9.99
marinated portabellas, spinach, garlic, rosemary



MEATBALL SMASHERS

Smashers

6" 7.69 • big smash 12" 9.39

Meatballs 4.99

classic beef & pork

Sauces

classic tomato, spicy red, basil pesto, buffalo

Cheese

fresh mozzarella, provolone, blue

Tax & Gratuity Not Included

*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. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.