

Lobby Bar

Basket of onion rings, smokey ketchup	15
Mezze platter, baba ganoush, hummus, feta, basil pesto, naan bread, olives	24
Crudit� of market vegetables, white bean dip	23
Black truffle parmesan fries, truffle aioli	15
Quesadillas, chicken, chipotle salsa	23
Tostones, mojo sauce	15
Hearts of romaine caesar, parmesan-reggiano	21
Baby back ribs, chipotle bbq sauce, b&b pickles	22
Bistro burger, caramelized onions, b&b pickles, aged cheddar	23
Artisanal cheese plate, quince paste, country bread	23
Queso fundido, warm tortillas, pickled chile	21
Falafel, tatziki dip	20

Wood Oven

Margherita pizza, mozzarella, tomato sauce, basil, extra virgin olive oil	21
Salumi pizza, pepperoni, salami, tomato sauce, mozzarella	23
White pizza, mozzarella, fresh ricotta, basil	22
Mushroom flatbread, goat cheese, arugula	17

Executive Chef Jasper Schneider & the CuisinArt Culinary Team

*All prices are in U.S. dollars and subject to a 15% service charge.
Note: Prices subject to change and all menu items subject to freshness and availability.*

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Desserts

Selection of ice cream and sorbet	10
Mango crème brûlée	12
Double chocolate cake, vanilla ice cream	12
Passion fruit tart	12
Rustic apple pie, vanilla ice cream	12
Baileys cheese cake	12
Coffee: regular or decaffeinated	4
Cappuccino	5
Espresso	4
Tea	4

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