IN-ROOM DINING MENU

If you plan to have breakfast in your room tomorrow morning, we suggest placing your order this evening to be delivered at your choice of time. In-room dining options are available 24 hours-a-day, unless noted otherwise. Please touch 3023 to order.

BREAKFAST ENTRÉES

Continental
Selection of juice, your favorite morning pastry, fresh fruit cocktail and choice of coffee or tea  14

Sierra Breakfast
Two eggs prepared to order with ham, bacon or sausage patties, hash browns and toast  17

Eggs Benedict
Poached eggs and Canadian bacon on an English muffin with Hollandaise sauce and hash browns  16

Atlantis Omelet
Choose three of the following items: Swiss, Cheddar or American cheese, spinach, onions, peppers, mushrooms, green chilies, sausage, ham or bacon. Served with hash browns and toast  16
Add .75¢ for each additional item.

New York Steak & Eggs
New York steak with two eggs any style, hash browns and toast  24

Buttermilk Pancakes
Whipped butter and maple syrup  12 | Short Stack  9
Add Strawberry or Blueberry topping for 1

Cinnamon French Toast
Powdered sugar and maple syrup  12

Belgian Waffle
Strawberry topping and whipped cream  12

Country Fried Steak and Eggs
Breaded beef steak with two eggs and country gravy  17

Corned Beef Hash and Eggs
Corned beef hash and two poached eggs  16

18% gratuity, 5.00 service charge, and sales tax will be added to your order. Please allow extra time for special orders.

Menu advisory: The Washoe County Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

To order, please touch 3023
FITNESS FIRST
Assorted cereals with fresh fruit  9 | Without fresh fruit  7
Hot Oatmeal or Cream of Wheat with fresh fruit  9 | Without fresh fruit  7
Yogurt, choice of Peach, Strawberry or Red-Raspberry  7

Honey-Kissed Yogurt Parfait
Vanilla yogurt, granola, fresh seasonal berries, honey  9

Egg White Frittata
Sautéed spinach and mushrooms, tomato slices, bran muffin  13.50

Atlantis Fruit Fare
Seasonal sliced fruit and banana bread with choice of cottage cheese or fruit sherbet  13.75

FROM THE BAKERY
Our award-winning bakery offers the freshest ingredients and the best in housemade recipes.
Croissant  6
Danish  6
Toasted Bagel with Cream Cheese  6.50
Banana Bread  6
Cinnamon Roll  6
Muffin, choice of Bran or Blueberry  6
English Muffin, Toast or Biscuits  5

SIDE ORDERS
Ham, Bacon or Sausage  7
Corned Beef Hash  7
Hash Browns  5
Biscuits and Gravy  7.50
One Egg  3
Two Eggs  5

GOURMET BLEND COFFEE
The perfect wake-up call. Order your coffee the evening before and have your favorite morning beverage ready when you are.
Decaffeinated available.
3 Cup Thermos  8 | 6 Cup Thermos  10

JUICES AND FRUITS
Fresh Orange Juice  8
Grapefruit, Tomato, Apple, Pineapple, or Cranberry Juice  7
Sliced Seasonal Melon  7
Fresh Berries or Strawberries in season  8
Half Grapefruit served chilled  6

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LUNCH & SPECIALTY DINING SELECTIONS

SOUPS
Available 11 am to 11 pm

Soup of the Day
Housemade recipes  8

French Onion Gratiniée  11

Clam Chowder  11
Original recipe served in a sourdough bread bowl
Without bread bowl  8

APPETIZERS

Jumbo Shrimp Cocktail
With lemon crown and cocktail sauce  16

Deep Fried Egg Rolls
With sweet & sour sauce and hot mustard  11

Chicken Tenders
Lightly breaded breast of chicken deep fried with Ranch dressing  13

Asian Selection
Egg rolls, pot stickers and fried wontons with sweet & sour sauce, hot mustard and ginger soy sauce  14

Fruit and Cheese Plate
Selection of seasonal fruits and cheeses  14

Fried Wontons
With sweet & sour sauce and hot mustard  10

Pot Stickers
Pork filled oriental dumplings with ginger soy sauce  12

Buffalo Wings
Spicy chicken wing with vegetable crudité and Ranch dressing  15

SALADS

Caesar Salad
Romaine lettuce, Parmesan cheese, croutons and Caesar dressing  14
With chicken  16
With shrimp  17
With steak  17
With salmon  17

Cobb Salad
Garden fresh greens topped with diced turkey breast, avocado, bacon, hard-boiled eggs, ripe olives, diced tomatoes and bleu cheese crumbles  17

House Salad
California greens, tomatoes, red onions, cucumbers and croutons  8

Wedge Salad
Blue cheese crumbles, caramelized onions, cherry tomatoes, blue cheese dressing  14

Fiesta Chicken Salad
Grilled chicken breast, fresh mixed greens, black beans, corn, avocado and feta cheese. Served with pico de gallo, guacamole and cilantro lime dressing  16

Roasted Beet and Goat Cheese Salad
Red and golden beets, mixed greens, Sonoma goat cheese, sliced fennel, mandarin oranges, caramelized walnuts, raspberry vinaigrette  13.50

Tomato and Mozzarella Salad
Vine ripe tomatoes, fresh mozzarella, mixed greens, sliced red onions, EVOO, balsamic glaze  13.50


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Executive Club
Triple decker of shaved smoked turkey, crisp bacon, avocado, tomato and Jack cheese  15
Choice of bread

BLT
Smoked bacon, lettuce and tomato with mayonnaise  12
Choice of bread

Tuna Croissant
Albacore tuna salad on a flaky croissant with shredded lettuce and tomato  14

Turkey Delight
Thinly sliced smoked turkey, Swiss cheese, avocado, lettuce and tomato  14
Choice of bread

French Dip
Tender roast beef on a French roll with au jus  15

New York Steak
Charbroiled to order and served on a French roll  22

Grilled Chicken
Grilled chicken breast, lettuce, tomato and red onion served on freshly baked Ciabatta bread  15

Grilled Ham & Cheese
Thinly sliced ham with American cheese on choice of bread  13 | Cheese only  11

Southwest Chicken
Seasoned chicken breast, Jalapeño Jack cheese, green chilis and avocado served on freshly baked Ciabatta bread  15

Italian Sub
Ham, salami, prosciutto, provolone cheese, lettuce, tomato, Pesto aioli on a torpedo roll  14

Shrimp Po’ Boy Wrap
Breaded shrimp, tomatoes, red onion, shredded iceberg lettuce, chopped cabbage, and shredded jack cheese tossed with spicy mayo  15

Buffalo Chicken Wrap
Breaded chicken tenders tossed in Buffalo sauce, tomato, jack cheese, and ranch dressing  14

Southwest Vegetarian Wrap
Lettuce, tomatoes, avocado, black beans, corn, bell peppers, Monterey Jack cheese, chipotle ranch dressing, spinach tortilla  14

Chicken Caesar Wrap
Grilled marinated breast of chicken, romaine lettuce, red onions and grated Parmesan tossed in a Caesar dressing  15

Turkey Bacon Wrap
Thinly sliced smoked turkey breast, crisp bacon, lettuce, tomato and avocado with ranch dressing  15

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CLASSIC NEW YORK STYLE PIZZAS
Available 11am to 10pm. Please allow 30 minutes for delivery

Include a house salad with any pizza for an additional $5

Meat Packing District
Pepperoni, Canadian bacon, salami, Italian sausage, housemade pizza sauce, whole milk mozzarella 19

Tribeca
Pepperoni, Italian sausage, salami, mushrooms, onions, black olives, bell peppers, housemade pizza sauce, whole milk mozzarella 19

Times Square
Grilled chicken, red onions, roasted garlic, garlic alfredo sauce, fresh basil 16

Sugar Hill
Grilled chicken, Sweet Baby Ray’s BBQ sauce, green onions, smoked Gouda 16

East Village
Spinach, mushrooms, black olives, onions, fresh tomatoes, roasted garlic, EVOO, whole milk mozzarella, and parmesan cheeses 16

SoHo
Fresh vine-ripened tomatoes, whole milk mozzarella, sweet basil 14

Central Park
Grilled chicken, artichoke hearts, Kalamata olives, red onions, roasted red peppers, pesto, whole milk mozzarella 17

Gramercy
Pepperoni, housemade pizza sauce, whole milk mozzarella 16.50

Little Italy
Trio of whole milk mozzarella, fontina, and parmesan cheeses, choice of garlic cream sauce or housemade pizza sauce 14

HELL’S KITCHEN (BUILD YOUR OWN) 14
Start with whole milk mozzarella cheese and choice of sauce
Additional items are priced per each selection

Sauces
Signature housemade pizza sauce, pesto, garlic alfredo, Sweet Baby Ray’s BBQ sauce

Meats
Pepperoni, Italian sausage, salami, grilled chicken, Canadian bacon, meat balls, Andouille sausage 3 each

Extra Cheeses
Whole milk mozzarella, ricotta, parmesan, smoked gouda 2 each

Veggies
Onions, mushrooms, bell peppers, black olives, spinach, artichoke hearts, Calabrian chiles, jalapenos, pineapple, green onions, fresh basil, roasted garlic 1 each

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SPECIALTY BURGERS
With lettuce, tomato and red onions. Choice of ciabatta, sesame or onion bun and choice of steak fries, potato salad or coleslaw.

The Burger  13
12oz patty
With cheese  14

Western Burger  15
Bacon, onion rings, cheddar cheese and barbeque sauce

Mushroom Swiss Burger  15
Grilled Mushrooms, Swiss cheese, and Ranch-dijonaise dressing

Ortega Burger  15
Ortega peppers, Monterey jack cheese, and chipotle dressing

Turkey Burger  13
Lemon pepper aioli, lettuce, tomato, onion

The Impossible  13
Impossible™ burger patty, non-dairy cheese, avocado, lettuce, tomato and onion

SOUTH OF THE BORDER

Super Nachos
Sour cream, pico de gallo and guacamole on crisp tortilla chips with Cheddar and Jack cheeses.
Choice of chicken or beef  15 Chicken |  16 Beef

Chicken or Fish Tacos
Three tacos served with fresh pico de gallo, mango salsa, guacamole, and corn-flour tortillas  13

Quesadilla
Julienne breast of chicken with Cheddar and Jack cheeses, Jalapeño peppers and green onions with sour cream, guacamole and pico de gallo  13

SIDE ORDERS

Baked Potato  6
Cole Slaw  5
French Fries  6
Fresh Rolls & Butter (2)  4
Garlic Bread (3)  4.50
Onion Rings  7
Potato Salad  5
Steamed Vegetables  6

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ENRÉES

All entrées include fresh rolls and butter from our award-winning bakery.
May we suggest a selection of quality wines from our wine list.

Add a House Salad with any entrée for an additional 5.00

Fillet of Pacific Salmon
Lightly marinated and delicately grilled, complemented with Hollandaise dill sauce
With choice of baked potato or rice  30

Southern Fried Chicken
Three pieces of crisp and juicy fried chicken, mashed potatoes, gravy, biscuit and honey  19.75

Chicken Broccoli Alfredo
Breast of chicken and broccoli sautéed with fettuccini noodles in a light cream sauce  18

Charbroiled Rib-eye
Sautéed mushrooms and your choice of baked potato, rice pilaf or mashed potatoes  40

Lobster Raviolis
Lobster cream sauce  18

Chicken Parmesan
Lightly breaded chicken breast with our housemade marinara sauce and mozzarella cheese. Served with a side of fettucine  18

Charbroiled Filet Mignon
Choice filet mignon served with Maitre d’ butter. With your choice of baked potato, rice or mashed potatoes  43

Cape Cod-Style Fish & Chips
Select cod fillet in a tempura batter with steak fries, coleslaw and tartar sauce  19

Golden Fried Prawns
Delicately breaded and deep fried prawns with our tangy cocktail sauce. Choice of baked potato, rice or steak fries  23

SURF & TURF
8oz. Filet Mignon and Lobster Tail, your choice of baked potato or rice.
Market Price

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AWARD-WINNING DESSERTS

Vanilla Ice Cream Sundae
Smothered with strawberry, chocolate or hot fudge topping, whipped cream, nuts and a cherry on top  8

Ice Cream
Two creamy scoops – chocolate, vanilla or strawberry  6

Banana Split
Vanilla, chocolate and strawberry ice cream in a banana boat with nuts, whipped cream and a cherry on top  10

New York Cheesecake
Rich, creamy and indulgent!  9
With blueberry or strawberry sauce  10

Old Fashioned Carrot Cake
Grated carrots, raisins, spices and honey, with rich cream cheese frosting  9

Chocolate Treasures Cake
Chocolate cake layered with chocolate mousse, covered in a rich dark chocolate ganache  9

Milkshakes
Choice of chocolate, vanilla or strawberry  8

Cookies & Milk
One half dozen freshly baked cookies and milk  10.50

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**IN NEED OF A SPECIAL AMENITY?**

Let our creative staff help you make a selection that will leave just the right impression. From fruit baskets to night caps, your wish is our pleasure.

Please contact our Room Service Manager for assistance.

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**Beverages**

- Milk ................................................................. 6
- Non-Fat Milk .................................................. 6
- Chocolate Milk ............................................... 6
- Hot Chocolate ............................................... 7
- Fiji or Voss Premium Bottled Water ...................... 6
- San Pellegrino Sparkling Bottled Water ............... 6
- Dasani Water .................................................. 5
- Soft Drinks (Coke, Diet Coke, Sprite, Squirt, Barq’s Root Beer and Fanta Orange) ......... 5
- Fresh Orange Juice ........................................... 8
- Assorted Juices (Pineapple, Grapefruit, Tomato or Cranberry) ...................................... 7
- Iced Tea .......................................................... 5
- Lemonade ....................................................... 5
- 5-Cup Pitcher .................................................. 13
- Hot Tea .......................................................... 5
- Liter ................................................................. 9
- 6-Cup Thermos ................................................ 10

**Gourmet Blend Coffee**

- 3 Cup Thermos 8
- 6 Cup Thermos 10

**Beers**

**Domestic**

- Budweiser, Bud Light, Coors, Coors Light, Miller Genuine Draft, Miller Light and Michelob Ultra ............................................. 7

**Imported**

- Heineken, Stella Artois, Amstel Light and Corona .................................................. 8

**Microbrews and Premium Domestic**

- Sierra Nevada Pale Ale, Anchor Steam, and Samuel Adams ........................................ 8

**Non-Alcoholic Beers**

- O’Doul’s ......................................................... 7

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IN-ROOM DINING WINE LIST

Please enjoy a selection from our award-winning wine cellar.

Champagne & Sparkling

<table>
<thead>
<tr>
<th>Glass Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Martini &amp; Rossi, Asti, Piedmont .......................... 9 30</td>
</tr>
<tr>
<td>Domaine Chandon, Brut, Napa .................................... 14 39</td>
</tr>
<tr>
<td>Moët &amp; Chandon “Imperial,” Brut, Epernay, France ........ 30 99</td>
</tr>
<tr>
<td>Schramsberg Cremant, Napa Valley .............................. 75</td>
</tr>
<tr>
<td>Moët &amp; Chandon “Dom Perignon,” Epernay, France ......... 325</td>
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</tbody>
</table>

White Wine

<table>
<thead>
<tr>
<th>Glass Bottle</th>
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</thead>
<tbody>
<tr>
<td>Frank Family, Chardonnay, Napa Valley .................. 58</td>
</tr>
<tr>
<td>Trevezzon, Chardonnay, Napa Valley ...................... 50</td>
</tr>
<tr>
<td>La Crema, Chardonnay, Sonoma Coast ...................... 14 42</td>
</tr>
<tr>
<td>St. Supery, Sauvignon Blanc, Napa Valley ................. 13 38</td>
</tr>
<tr>
<td>Kenwood, Sauvignon Blanc, Sonoma County ............... 30</td>
</tr>
<tr>
<td>Conundrum, White Blend, Napa Valley ..................... 49</td>
</tr>
<tr>
<td>Chateau Ste. Michelle, Riesling, Columbia Valley ....... 28</td>
</tr>
<tr>
<td>Santa Margherita, Pinot Grigio, Italy .................... 15 45</td>
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</table>

Rosé & Blush

<table>
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<tr>
<th>Glass Bottle</th>
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<tbody>
<tr>
<td>Beringer, White Zinfandel ................................... 7 20</td>
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</table>

Red Wine

<table>
<thead>
<tr>
<th>Glass Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rodney Strong, Pinot Noir, Russian River Valley .......... 16 45</td>
</tr>
<tr>
<td>Paul Hobbs - Vina Cobos “Felino,” Malbec, Mendoza, Argentina .... 55</td>
</tr>
<tr>
<td>Ruffino “Ducale,” Chianti Classico Riserva, Italy ........... 50</td>
</tr>
<tr>
<td>Rodney Strong, Merlot, Sonoma County ..................... 14 43</td>
</tr>
<tr>
<td>Duckhorn, Merlot, Napa Valley .................................. 60</td>
</tr>
<tr>
<td>Dry Creek, Merlot, Sonoma County ............................ 55</td>
</tr>
<tr>
<td>Beringer, Cabernet Sauvignon, Knights Valley .............. 16 50</td>
</tr>
<tr>
<td>Rombauer, Cabernet Sauvignon, Napa Valley ................... 79</td>
</tr>
<tr>
<td>Jordan, Cabernet Sauvignon, Alexander Valley ............. 99</td>
</tr>
<tr>
<td>Silver Oak, Cabernet Sauvignon, Alexander Valley .......... 125</td>
</tr>
<tr>
<td>Seghesio, Zinfandel, Sonoma County ........................... 16 47</td>
</tr>
</tbody>
</table>

Featured Winery Hahn Family Wines, California

<table>
<thead>
<tr>
<th>Glass Bottle</th>
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</thead>
<tbody>
<tr>
<td>Chardonnay, Cabernet Sauvignon, Merlot, Pinot Noir ........ 11 33</td>
</tr>
</tbody>
</table>

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IN-ROOM HOSPITALITIES

Please touch 3023 for assistance in planning your event. Advanced notice of 24-hours for a large party or event (over 10 people) is suggested. For a spectacular venue we offer a variety of suites and room layouts with magnificent views of the city and surrounding mountains.

<table>
<thead>
<tr>
<th>CHILLED SELECTIONS</th>
<th>HOT SELECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Artisan Cheeses</strong></td>
<td><strong>Prices Per Dozen</strong></td>
</tr>
<tr>
<td>Medium (service for 25)</td>
<td><strong>Egg Rolls</strong></td>
</tr>
<tr>
<td>.................................. 130</td>
<td>Sweet &amp; sour sauce and hot mustard .......... 28</td>
</tr>
<tr>
<td>Large (service for 50)</td>
<td><strong>Pot Stickers</strong></td>
</tr>
<tr>
<td>.................................. 250</td>
<td>Ginger soy sauce ................................ 28</td>
</tr>
<tr>
<td><strong>Fresh Vegetable Crudités</strong></td>
<td><strong>Buffalo Wings</strong></td>
</tr>
<tr>
<td>Medium (service for 25)</td>
<td>Ranch dip ......................................... 28</td>
</tr>
<tr>
<td>.................................. 100</td>
<td><strong>Mini Crab Cakes</strong></td>
</tr>
<tr>
<td>Large (service for 50)</td>
<td>Remoulade sauce .................................. 38</td>
</tr>
<tr>
<td>.................................. 175</td>
<td><strong>Bacon-Wrapped Jumbo Scallops</strong></td>
</tr>
<tr>
<td><strong>Seasonal Sliced Fruits</strong></td>
<td>Pineapple-Sweet Chili Sauce 38</td>
</tr>
<tr>
<td>Medium (service for 25)</td>
<td><strong>Coconut Shrimp</strong></td>
</tr>
<tr>
<td>.................................. 110</td>
<td>Dijon Mustard and Orange Dipping Sauce 44</td>
</tr>
<tr>
<td>Large (service for 50)</td>
<td><strong>Mini Beef Wellingtons</strong></td>
</tr>
<tr>
<td>.................................. 200</td>
<td>Port Wine Demi-glace 35</td>
</tr>
<tr>
<td><strong>Antipasto Platter</strong></td>
<td><strong>Potato Samosas</strong></td>
</tr>
<tr>
<td>Medium (service for 25)</td>
<td>Cucumber Yogurt Dip 26</td>
</tr>
<tr>
<td>.................................. 140</td>
<td><strong>Tomato Basil Bruschetta</strong></td>
</tr>
<tr>
<td>Large (service for 50)</td>
<td>Toasted Crostini 24</td>
</tr>
<tr>
<td>.................................. 275</td>
<td><strong>To order, please touch 3023</strong></td>
</tr>
<tr>
<td><strong>Jumbo Shrimp</strong> (on ice, per dozen)</td>
<td>44</td>
</tr>
<tr>
<td><strong>Oysters on the Half Shell</strong> (per dozen)</td>
<td>44</td>
</tr>
</tbody>
</table>

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DESSERT SELECTIONS

Assorted Cakes, Tarts and Pastries
Please touch 3023 and ask for the manager to design a special selection for your group. Allow advance notice of 24-hours. From 6 per person.

SNACKS

Premium Mixed Nuts
Serves 6 to 8 people. 20 per pound

Potato Chips with choice of Dip
Onion, Ranch or Cheese, serves 6 to 8 people. 17 per bowl

Tortilla Chips
With guacamole and homemade salsa, serves 6 to 8 people. 17 per bowl

Pretzels
Serves 6 to 8 people. 12 per bowl

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SPIRITS & MIXERS

Bourbon and Canadian
Makers Mark .................................. 75
Jameson Irish ................................ 76
Fireball Whiskey ................................ 57
Seagram's VO .................................. 62
Crown Royal .................................. 84
Canadian Club ................................ 48
Jack Daniel's .................................. 73
Jim Beam ....................................... 45
Wild Turkey .................................... 76
Black Velvet .................................... 30
Gentleman Jack .................................. 92
Jack Daniel's Single Barrel .................... 114

Scotch
Macallan 12 YR .................................. 152
J&B ............................................. 79
Johnnie Walker Black .................. 122
Chivas Regal ................................... 99
Dewar's White Label .................. 83
Glenlivet ...................................... 112
Glenfiddich ................................... 119

Tequila
Herradura Silver ................................ 88
Patron Silver .................................... 96
Sauza Gold ...................................... 52
Cazadores Reposado .................. 74
Don Julio Añejo ................................. 127

Vodka
Tito's ............................................ 56
Smirnoff ....................................... 38
Stolichnaya .................................... 66
Absolut ......................................... 66
Ketel One ...................................... 75
Skyy ............................................. 49
Grey Goose ..................................... 98

Gin
Beefeater ....................................... 56
Bombay Sapphire ............................. 84
Tanqueray .................................... 69

Rum
Bacardi Silver ................................... 44
Myers ........................................... 73
Captain Morgan Spiced .................... 50
Malibu ......................................... 45

Brandy/Cognac
Korbel Brandy .................................. 33
Martell VS .................................... 107
Remy Martin VSOP ............................ 159
Courvoisier VS ............................... 101
Remy Martin XO .............................. 368
Hennessey VS .................................. 119

Cordials
Tuaca ............................................ 75
Jagermeister ................................... 58
Bailey’s ........................................ 70
Grand Marnier ................................. 108
Kahlua .......................................... 58
Amaretto ....................................... 87

MIXERS
Orange, Tomato and Grapefruit Juice (Liter) ...................... 12
Bloody Mary or Sweet & Sour Mix (Liter) ....................... 12
Soda, Ginger Ale, Tonic (10oz.) ................................. 3

To order, please touch 3023

18% gratuity, 5.00 service charge, and sales tax will be added to your order. Please allow extra time for special orders. Drinking alcoholic beverages during pregnancy may negatively impact the health of your unborn children.
FULL BAR SET UPS
All bars include glasses, ice, mixers and condiments.
Bartenders are 75.00 per hour.

Premium Bar  525
1 Liter Crown Royal Whiskey
1 Liter Chivas Regal Scotch
1 Liter Bombay Sapphire Gin
1 Liter Bacardi Rum
1 Liter Hennessey VS
1 Liter Ketel One Vodka
1 Liter Cazadores Reposado
Sweet Vermouth
Dry Vermouth
6 Bottles of Domestic Beer
6 Bottles of Imported Beer
1 Bottle La Crema Chardonnay
1 Bottle Beringer “Knights Valley” Cabernet

“A” Bar  425
1 Liter Seagrams V.O.
1 Liter Dewar’s White Label
1 Liter Tanqueray Gin
1 Liter Bacardi Rum
1 Liter Korbel Brandy
1 Liter Smirnoff Vodka
1 Liter Sauza Gold Tequila
Sweet Vermouth
Dry Vermouth
6 Bottles of Domestic Beer
6 Bottles of Domestic Light Beer
1 Bottle La Crema Chardonnay
1 Bottle Beringer “Knights Valley” Cabernet

“B” Bar  325
1 Liter Jim Beam Bourbon
1 Liter J&B Scotch
1 Beefeater Gin
1 Liter Smirnoff Vodka
1 Liter Sauza Gold Tequila
Sweet Vermouth
Dry Vermouth
6 Bottles of Domestic Beer
6 Bottles of Domestic Light Beer
1 Bottle La Crema Chardonnay
1 Bottle Beringer “Knights Valley” Cabernet

Hospitality food and beverage is not permitted from outside by the patron, patron’s guest or invitees. Atlantis Casino Resort Spa is the only licensed authority to sell and serve alcoholic beverages and food on the premises.

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