

# burgers & crafts

shakes AND fries

EXCEPTIONAL QUALITY BEEF, SERVED IN A  
TOASTED BRIOCHE BUN, LETTUCE, TOMATO,  
ONION, PICKLES, CHEESES AND PLENTY OF TLC!

ROOM SERVICE HOURS OF OPERATION  
7 DAYS A WEEK 11:00AM TO 11:00PM  
PLEASE DIAL EXTENSION 6118 TO PLACE AN ORDER  
GRATUITY OF 19% AND \$2 DELIVERY CHARGE INCLUDED IN ALL ORDERS

## GATEWAY\*

12

DOUBLE BEEF PATTY • AGED CHEDDAR •  
CHARRED BALSAMIC RED ONIONS •  
SMOKED BACON • BBQ SAUCE

## VERDE\*

13

GREEN CHILIES • FRIED FARM EGG  
• SONOMA JACK • SMOKED BACON

## BLUES BURGER\*

13

SAUTÉED MUSHROOMS • GRILLED ONIONS • BLEU CHEESE

## FLYING PIG\*

13

BEEF PATTY WITH PULLED PORK BBQ •  
APPLEWOOD BACON • CHEDDAR CHEESE •  
FRIED ONION RING • LETTUCE • TOMATO • BBQ SAUCE

## B&C PATTY MELT\*

13

SMOKED BACON • REMOULADE • SWISS  
• CARAMELIZED ONIONS • GRIDDLED RYE

## POLLO\*

12

BEEF PATTY WITH BUTTERMILK FRIED  
CHICKEN TENDERS • SLAW • MAYO

## BUILD A GREAT BURGER

9

It's more than meat on a bun. Creating a truly great burger is equal parts culinary art •  
cooking science • and fun. We've created this illustration to get you started. Use this  
for simple tips and inspiration • but the final product should have great ingredients and  
should appeal to your taste buds. Add Avocado or Bacon for \$1

### TOP BUN

GRILL THE BUN TO KEEP THE BREAD FROM  
GETTING SOGGY

### AVOCADO

START WITH A NICE RIPE • SLIGHTLY SOFT • MEDIUM-SIZED AVOCADO •  
AND SLICE IT THIN OR MASH IT AND SPREAD IT ON THE TOP BUN

### BACON

WE USE THICK-CUT BUTCHER'S-STYLE • BUT YOU CAN USE  
ANY TYPE OR THICKNESS AS LONG AS IT'S COOKED CRISPY

### CHEESE

SWISS • SONOMA JACK • CHEDDAR • AMERICAN •  
PROVOLONE • MUENSTER • PEPPER JACK

### PATTY

YOUR CHOICE OF CHICKEN • BEEF • TURKEY • VEGGIE

### ONIONS

SWEET ONIONS WORK WELL • EITHER GRILLED • SAUTÉED OR SIMPLY RAW

### TOMATO

GET THE RIPEST • BEST LOCAL TOMATO YOU CAN FOR THIS IMPORTANT LAYER

### LETTUCE

THE CRUNCHIER • THE BETTER, LAYERING THE VEGGIES ON TOP OF  
THE LETTUCE KEEPS THE BOTTOM BUN FROM GETTING SOGGY

### BOTTOM BUN

MAYO IS ALWAYS A GOOD CHOICE OR TRY OUR SPECIAL SAUCE

## GREAT SIDES

TATER TOTS 4

SMOTHERED TATER TOTS 8  
BACON • RANCH • CHEDDAR • GREEN ONION

LOADED CHEESE FRIES 7

CHILI CHEESE FRIES 6

CHEDDAR & BACON FRIES 6

LAZY DRUNKEN BAKED BEANS 4

Burgers and Crafts  
all natural Angus Blend Beef patty  
makes the Difference!

All Burgers  
come with  
French Fries  
or Tots

## CRAVING A BIG BURGER?

ADD  
1/4 LB  
+4

ADD A  
FRIED  
EGG  
+1

## SMALL PLATES

GRILLED FLATBREAD  
CHEESE • PEPPERONI • GRILLED CHICKEN/PESTO 12

HOUSEMADE CHILI  
WITH CHEESE & BACON 7

CHICKEN WINGS  
ORDER OF 8 WINGS • BBQ OR TRADITIONAL •  
CELERY • RANCH OR BLEU 12

SLIDERS  
CHICKEN • BEEF OR PULLED PORK 9

## HOT & CRISPY

ONION RINGS 7

FRIED DILL PICKLES  
HERB RANCH 7

## COOL & CRISPY

HOUSE-MADE CREAMY COLE SLAW 4

ICEBERG WEDGE  
TOMATO • BACON • SCALLION • EGG  
• RED ONION • CREAMY BLEU 8

FRESH MIXED GREENS  
CRISP CARROTS • GRAPE TOMATOES  
• CUCUMBER • BALSAMIC VINAIGRETTE 7

ADD GRILLED CHICKEN 5

## AFTER 5 LARGE PLATES

HUNTERS STYLE CHICKEN BREAST  
MUSHROOMS • TOMATOES • WHITE WINE  
• FETTUCINI 19

PRIME FLAT IRON STEAK\*  
MASHED RED SKINS • BROCCOLI 23

CITRUS SALMON\*  
FRESH SEASONAL VEGETABLES • STEAMED RICE  
• CITRUS BUTTER 22

PASTA ALFREDO  
PARMESAN CREAM SAUCE • MUSHROOMS  
• BROCCOLI • FETTUCINI 14

ADD CHICKEN 5

## SWEET THINGS

ICE CREAM SUNDAE 8  
WARM FUDGE TOPPING • FUDGE NUT BROWNIE  
CHUNKS • WHIPPED CREAM • CHERRY

HOT APPLE CRUMB W/ VANILLA ICE CREAM 7

ROOT BEER FLOAT 7

FUDGE NUT BROWNIE 5

DENVER SHAKES  
CHOCOLATE • STRAWBERRY • VANILLA 8

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# AMERICAN CRAFT

SAMPLE ANY FOUR FOR \$12

BUDLIGHT, ANHEUSER-BUSCH, ST. LOUIS, MO	5
BLUE MOON BELGIAN WHEAT, AC GOLDEN BREWING, <b>GOLDEN, CO</b>	7
STELLA ARTOIS, ANHEUSER-BUSCH, ST. LOUIS, MO	6
SAMUEL ADAMS BOSTON LAGER, BOSTON BEER CO, BOSTON MA	7

## IPA

MOJO IPA, BOULDER BREWING CO., <b>BOULDER, CO</b>	8
JUICY BANGER IPA, STATION #26 BREWING CO., <b>STAPLETON, CO</b>	9

## ALE

DENVER PALE ALE, GREAT DIVIDE BREWING CO., <b>DENVER, CO</b>	8
AVALANCHE AMBER ALE, BRECKENRIDGE BREWERY, <b>BRECKENRIDGE, CO</b>	8
COLORADO NATIVE AMBER ALE, AC GOLDEN BREWING, <b>GOLDEN, CO</b>	8

## PORTER

CUTTHROAT PORTER, O'DELL'S BREWING CO., <b>FORT COLLINS, CO</b>	9
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## STOUT

MILK STOUT, LEFT HAND BREWERY, <b>LONGMONT, CO</b>	9
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## SEASONAL ROTATING TAP

SEE YOUR SERVER FOR DETAILS!

## BOTTLES AND CANS

DALES PALE ALE	7
MOJO IPA	7
COLORADO NATIVE AMBER LAGER	7
BLUE MOON BELGIAN WHITE ALE	6
STELLA ARTOIS	6
HEINEKEN	7
COORS	4
COORS LIGHT	4
BUDWEISER	4
BUD LITE	4
GOOSE ISLAND IPA	6
SAMUEL ADAMS BOSTON LAGER	6
SAMUEL ADAMS SEASONAL	7
LEINENKUGEL SEASONAL	7
O'DOULS (NON-ALCOHOLIC)	6
ANGRY ORCHARD CIDER	7
OB IPA	6
CORONA	6
GUINNESS	7

**CHECK OUT OUR CRAFT BOARDS FOR MORE SELECTIONS FROM OUR LOCAL BREW MASTERS!**

# LOCAL SPIRITS

## WHISKEY

STRANAHAN'S COLORADO WHISKEY ( <b>DENVER</b> )	12.00
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The first Colorado-born whiskey is a single malt (100% barley) with plenty of spice and a touch of smoke, clocking in at 92 proof, distilled and aged in Denver.

BRECKENRIDGE BOURBON ( <b>BRECKENRIDGE</b> )	12.00
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The sleepy town of Breckenridge is the home of one of the best Bourbon's you'll ever part your lips for— Smooth and sweet, the way bourbon should be.

TINCUP WHISKEY ( <b>DENVER</b> )	10.00
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This whiskey drinks like a bourbon with a touch of spice, so it makes sense that the blend from here in Denver is almost entirely bourbon.

BOULDER AMERICAN SINGLE MALT WHISKEY ( <b>BOULDER</b> )	14.00
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Boulder Spirits sought out to produce a bolder spirit, and they did not disappoint. This whiskey breaths the very essence of Colorado.

## VODKA

BRECKENRIDGE VODKA ( <b>BRECKENRIDGE</b> )	10.00
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Distilled from corn, blended with mountain water, and filtered through coconut shells, this perfect vodka hints at meadow flowers with a touch of sweetness.

SPRING 44 VODKA ( <b>LOVELAND</b> )	10.00
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A curious vodka from Loveland with a velvety mouthfeel and a touch of spice due to the rye used in the recipe.

COLORADO HIGH VODKA ( <b>COLORADO SPRINGS</b> )	9.00
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A name can tell a story. Hemp is distilled to bring life into the bottle, but don't expect a literal high— this vodka is bottled at exactly 0% THC.

## GIN

LEOPOLD'S GIN ( <b>DENVER</b> )	12.00
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Juniper, coriander, and orris root, among others, are all distilled separately for a well-balanced, martini-worthy gin.

LEE SPIRITS GIN ( <b>COLORADO SPRINGS</b> )	9.00
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This American style gin generated its recipe from old pre-prohibition shipping manifests and truly matches the way gin is supposed to taste.

GOLDEN MOON GIN ( <b>GOLDEN</b> )	10.00
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Born from the need for purity in the bottle, all of the botanicals used to make this gin come from a small garden tended by the owners.

# CLASSIC CREATIONS

## OLD FASHIONED

RYE - ORANGE ZEST - MARASCHINO CHERRY	9
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## HOLIDAY INN ICED TEA

VODKA-GIN-TEQUILA-RUM-SOUR-CRANBERRY-SPRITE	11
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## MANHATTAN

BOURBON - VERMOUTH - BITTERS	11
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## BLOODY MARY

VODKA- ZINGZANG- FRESH LIME -CELERY	11
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## MARTINI

VODKA- DRY VERMOUTH	11
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# CONTEMPORARY CREATIONS

## MOSCOW MULE

VODKA - GINGER BEER - LIME	9
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COCONUT RUM - MELON LIQUEUR - PINEAPPLE JUICE	10
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## MOJITO

RUM - MINT - FRESH LIME JUICE	10
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## ROCKIN RITA

TEQUILA - COINTREAU - FRESH SQUEEZED LIME	10
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## APPLE MARTINI

VODKA - SOUR APPLE PUCKER - ORANGE LIQUEUR	11
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## LYNCHBURG LEMONADE

WHISKEY - ORANGE LIQUEUR - SPRITE - FRESH LEMON	12
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# WINES

## WHITE

	GLS	BTL
REISLING, CHATEAU STE. MICHELLE, WA	8	32
PINOT GRIGIO, DANZANTE, ITALY	8	31
SAUVIGNON BLANC, MATUA, NZ	8	32
CHARDONNAY, CANYON ROAD, CA	7	28
CHARDONNAY, KENDALL JACKSON, CA	9	35
CHARDONNAY, STE. MICHELLE, WA	9	34
CHARDONNAY, WILLIAM HILL, CENTRAL COAST, CA	10	38
WHITE ZINFANDEL, BERINGER, CA	7	28

## RED

	GLS	BTL
MERLOT, CANYON ROAD, CA	7	28
MERLOT, RODNEY STRONG, CA	8	32
CABERNET SAUVIGNON, CANYON ROAD, CA	7	28
CABERNET SAUVIGNON, KENDALL JACKSON, RESERVE, CA	9	35
CABERNET SAUVIGNON, WILLIAM HILL, CENTRAL COAST, CA	10	38
PINOT NOIR, MONTEREY VINEYARDS, CA	9	35
REDBLEND, 14 HANDS, STAMPEDE, CA	9	34

## BUBBLES

	GLS	BTL
PROSECCO, VILLA SANDI IL FRESCO, SPAIN .187 ML	10	
BRUT, WYCLIFF, CA	6	25
BRUT, CHATEAU STE. MICHELLE, WA		40

**Colorado has the most micro and craft breweries in the nation.**

More than 10 percent of the nation's craft breweries can be found in Colorado, which is quite an impressive statistic given that the state is home to less than 2 percent of the country's population. Colorado is home to nearly 230 established breweries. Colorado didn't invent the concept of a craft brewery, but they do get credit for perfecting the art of craft beer. Home to such notable breweries as

New Belgium Brewing Company, Odell Brewing Co., Great Divide Brewing, Avery Brewing Company, Left Hand Brewing and many others, the state is a beer-lover's dream destination.

# Kids Eat Free

## In the restaurant

(Available for kids 12 years old and under)



\$3.89

*Each Kid's breakfast includes choice of orange juice or milk.*

### PANCAKES

WITH BACON

### EGGS

WITH BACON

### OATMEAL

### FRUIT & YOGURT

### CEREAL AND A BANANA



\$4.89

*Each Kid's meal includes a frozen treat and choice of milk or soft drink.*

### GRILLED CHEESE

WITH FRESH FRUIT

### MAC & CHEESE

WITH VEGGIES

### CHICKEN FINGERS

WITH FRIES

### CHEESEBURGER\*

WITH FRIES

### GRILLED CHICKEN

WITH VEGGIES

### PIZZA

WITH FRESH FRUIT

AVAILABLE AT HOLIDAY INN, HOLIDAY INN SELECT AND HOLIDAY INN SUNSPREE RESORT HOTELS IN THE U.S. AND CANADA. KIDS EAT FREE IS AVAILABLE FOR KIDS AGE 12 YEARS OLD AND UNDER WHEN ORDERING IN THE HOTEL'S RESTAURANT FROM THE KID'S MENU AND WHEN ACCOMPANIED BY A FAMILY MEMBER DINING FROM THE REGULAR MENU. FOR REGISTERED GUESTS ONLY. LIMIT 4 KIDS PER DINING FAMILY. NOT AVAILABLE FOR ROOM SERVICE OR WITH ROOM RATES NEGOTIATED FOR GROUPS OF 10 OR MORE ROOMS, TRAVEL INDUSTRY RATES OR EMPLOYEE RATES. IF ORDERED FROM YOUR ROOM, THE MEAL PRICE WILL APPLY AS WELL AS THE HOTEL'S NORMAL CHARGE FOR ROOM SERVICE DELIVERY, GRATUITY AND SALES TAX.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.