

ROOM SERVICE

For your convenience, we are offering two different delivery options for your in-room dining experience.

THE EXPRESS

Expedited service that is conveniently packaged in single-use containers and delivered to your door.

THE CLASSIC

Traditional room service delivered and set up in your room.

(\$125 minimum spend required)

TO PLACE YOUR ORDER, PLEASE PRESS THE IN-ROOM DINING BUTTON ON YOUR PHONE.

BREAKFAST

HEALTHY START

Fruit Platter

Served with Seasonal Panna Cotta. 22

Mixed Berries 15

C Banana Coconut Oatmeal

Old Fashioned Oats Cooked in Coconut Milk, Topped with Banana, Pineapple & Toasted Coconut. 12

Steel Cut Irish Oats

Brown Sugar, Raisins. 12

Organic Yogurt Parfait

Honey, Lavender & Orange Zest Infused Greek Yogurt, Topped with House-Made Granola & Seasonal Berries. 13

Assorted Cereals

Corn Flakes, Special K, Cheerios, Rice Krispies, Fruit Loops, Raisin Bran or Frosted Flakes with Choice of Whole, 2%, Skim, Soy or Almond Milk. 9

Smoked Salmon*

Smokehouse Salmon, Old School Garnish, Served with a Freshly Toasted Bagel. 26

Avocado Toast

Herb Ricotta, Pomegranate Seed, Pumpkin Crunch. 19

GRIDDLE

Banana Foster French Toast

Banana Cream Stuffed, Candied Hazelnuts. 20

Buttermilk Scratch Pancakes

Whipped Butter & Maple Syrup. 19
Add Blueberries, Bananas, Strawberries or Chocolate Chips. 2

BAKERY

Freshly Baked Pastry Basket

Four Freshly Baked Pastries, Jams & Whipped Butter. 11

Bagel & Schmear

Choice of Everything, Blueberry, Raisin, Whole Wheat or Plain. 9

SIDES

Breakfast Potatoes

House-Made Caramelized Onion & Cheddar Hash Brown or Home Fries. 9

Breakfast Meats

Honey Cured Bacon, Canadian Bacon, Smoked Ham, Pork Sausage or Chicken Sausage. 9

PICK-ME-UP

Our Signature Bloody Mary

Skyy Vodka, House-Made Bloody Mary Mix. 18

Classic Mimosa

Prosecco & Fresh-Squeezed Orange Juice. 18

CLASSIC BREAKFASTS

American Breakfast*

Juice of Your Choice, Three Eggs Any Style with Your Choice of Pork Sausage, Chicken Sausage, Smoked Ham or Honey Cured Bacon. Served with Country Wheat Toast, Choice of Potatoes & Choice of Coffee, Decaffeinated Coffee, Tea or Milk. 36

Traditional Breakfast*

Three Eggs Any Style with Your Choice of Pork Sausage, Chicken Sausage, Smoked Ham or Honey Cured Bacon. Served with Country Wheat Toast and Choice of Potatoes. 30

Continental Breakfast

Juice of Your Choice, Assorted Breakfast Pastries & Choice of Coffee, Decaffeinated Coffee, Tea or Milk. 28

RISE & SHINE

Steak & Eggs*

6 oz. NY Strip Steak & Two Eggs Any Style. Served with Country Wheat Toast & Choice of Potatoes. 35

Eggs Benedict*

Two Poached Eggs, Griddled English Muffin, Canadian Bacon & Hollandaise Sauce. Served with Choice of Potatoes. 22

C Smoked Salmon Benedict*

Two Poached Eggs, Griddled English Muffin, Grilled Heirloom Tomato, Sautéed Spinach, Hollandaise. 22

Three Egg Omelet*

Your Choice of 3 Items • Additional Items \$2 Each
Tomato, Avocado, Caramelized Onions, Roasted Peppers, Spinach, Mushrooms, Cheddar, Swiss, Monterey Jack, Honey Cured Bacon or Smoked Ham. Served with Country Wheat Toast & Choice of Potatoes. 22

Organic Egg White Omelet*

Caramelized Onion, Spinach, Greek Feta, Tomato Coulis, Avocado. Served with a side of Fruit. 22

Breakfast Burrito*

Chorizo, Home Fries & Scrambled Eggs, Tossed with Cheddar & Jack Cheese & Pico de Gallo, Rolled in a Large Flour Tortilla. Served with Fire Roasted Salsa & Sour Cream. 19

C Breakfast Sandwich*

Canadian Bacon, Fried Eggs, White Cheddar Cheese & Spicy Ketchup on a Toasted Brioche Roll. Served with Choice of Potatoes. 19

C Signature Items

A delivery charge of \$9.50 will be added to each check. Applicable sales tax and 18% service charge will be added to all orders.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. For your safety, inform your order taker of any food allergies so they may advise you of the items that would best accommodate your needs.

AVAILABLE ALL DAY

SHAREABLES

Chips & Dips

Fire Roasted Salsa & Guacamole, Served with Corn Tortilla Chips. 18

House-Made Hummus

With Grilled Pita Bread. 16

Add Veggies. 6

Chicken Tenders

Choice of Sweet Chili, BBQ or Buffalo Style with Choice of Ranch, Honey Mustard or Bleu Cheese. 22

Add Additional Sauces. 2

Citrus-Brined Chicken Wings

Choice of Sweet Chili, BBQ or Buffalo Style with Choice of Ranch, Honey Mustard or Bleu Cheese. 21

Add Additional Sauces. 2

Chicken Quesadilla

Monterey Jack Cheese, Served with a Side of Pico de Gallo, Guacamole, Fire Roasted Salsa and Sour Cream. 19

Chilled Shrimp Cocktail

Served with Cocktail Sauce. 25

Golden Osetra Caviar

Caviar Served with Blini & Crème Fraiche, Grated Egg White & Yolk, Lemon, Red Onion & Chives. MKT

Shrimp Salad Lettuce Wrap

Avocado, Citrus, Fresno Chili, Sweet Potato Crunch. 24

SOUP

Chicken Noodle Soup 12

Creamy Tomato Soup

Crème Fraiche. 12

Congee, Plain 12

Congee, Preserved Egg & Pork* 28

HAND-STRETCHED 14" PIZZAS

C White Pizza

Same fresh ingredients as Secret Pizza.

Roasted Garlic, Mozzarella & Ricotta. 22

Cheese Pizza

Mozzarella & San Marzano Tomato Sauce. 19

Have It Your Way

Add Roasted Peppers, Olives, Onions, Roasted Garlic, Mushrooms, Pepperoni, Bacon, Meatballs, Italian Sausage, Artichokes, Truffle Oil, Basil, Tomato or Bell Peppers. 2ea

SALAD

Ahi Tuna Poke Bowl*

Wakame Salad, Sushi Rice, Avocado, Edamame, Pickled Ginger, Onion, Cilantro, Chili Threads, Ponzu Sauce, Toban-Djan Aioli. 29

Cobb Salad

Iceberg Lettuce, Grilled Chicken, Bacon, Avocado, Tomato, Boiled Egg, Bleu Cheese & Dijon Dressing. 25

C Healthy Bowl

Quinoa, Snow Peas, Cucumber, Scallions, Cilantro, Broccoli, Zucchini, Radish, Gem Lettuce & Orange Segments, Sesame Seeds, Miso Dressing & Lemon Yogurt. 25

Caesar Salad

Hearts of Romaine, Focaccia Croutons, Aged Parmigiano-Reggiano & Caesar Dressing. 19

Market Green Salad

Cucumber, Heirloom Cherry Tomatoes, Radish & Balsamic Dressing. 16

Asian Chicken Salad

Napa Cabbage, Radicchio, Carrots, Cilantro, Mandarin Oranges, Fried Wontons, Soy Ginger Dressing 26

Tomato & Burrata

Heirloom Tomatoes, Basil, Extra Virgin Olive Oil, Minus 8 Vinegar 22

ADDITIONS

Grilled Chicken 12

Egg* 5

Grilled Salmon* 16

Bacon 5

6 oz. NY Strip Steak* 17

Avocado 5

Shrimp* 16

Cheese

American, Swiss, Cheddar, Monterey Jack, Gouda or Provolone. 2

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AVAILABLE ALL DAY

SANDWICHES

Choice of Potato Chips, French Fries, Sweet Potato Fries, Onion Rings, Fusilli Pasta Salad or Fresh Fruit. Served with a House-Made Pickle.

Classic Burger*

8 oz. Beef Burger, Lettuce, Tomatoes & Onions on a Soft Roll. 20

Steak Sandwich*

6 oz. NY Strip Steak, Cheddar Cheese, Peppercorn Cream, Lettuce, Tomatoes, Crispy Onions & House-Made Steak Sauce on a Soft Roll. 26

Goey Grilled Cheese

Gouda, Gruyère, Honey Cured Bacon & Fig Marmalade on Griddled Sourdough. 20

C Roast Turkey Club or Wrap

Sliced Tomato, Honey Cured Bacon, Lettuce, Avocado & Basil Pesto Aioli. Choice of Multigrain Bread or Whole Wheat Wrap. 20

BLT

Thick Cut Bacon, Iceberg Lettuce, Heirloom Tomato, Basil Aioli. 20

Spicy Southwest Chicken Sandwich

Chipotle Buttermilk Fried Chicken, Bacon Wrapped Jalapeño Popper, Spicy Aioli, Chipotle Pineapple Slaw, Avocado, Pepper Jack Cheese. 22

PASTA

Served with Garlic Bread

Spaghetti Pomodoro

Spaghetti Tossed in Pomodoro Sauce. 22
Add Meatballs. 7

Macaroni & Cheese

Cavatappi Pasta, Cheddar Cheese Sauce & Herb Breadcrumbs. 22

Cavatelli Primavera

Grilled Asparagus, English Peas, Blistered Cherry Tomatoes, Parmesan Cream, Crispy Lardons 24

ENTREES

Served with Whipped Potatoes & Asparagus.
Choice of Au Jus, Bearnaise* or Peppercorn Sauce.

8 oz. Beef Filet* 53

14 oz. Ribeye Steak* 51

10 oz. Pan Roasted Chicken Breast 32

Salmon Filet* 35

ADDITIONS

Vegetables:

Sautéed Spinach, Steamed Broccoli or Grilled Asparagus. 9ea

Starch:

French Fries, Sweet Potato Fries, Onion Rings or Whipped Potatoes. 9ea

DESSERT

Decadent Chocolate Cake

Rich Chocolate Cake, Chocolate Ganache, Dark Chocolate Crunchy Glaze. 12

Strawberry Shortcake

Thin Layers of Vanilla Cake, Strawberry Gelee, Vanilla Bean Bavarian Cream, Topped with Whipped Cream and Sliced Fresh Strawberries. 12

C Cheesecake Donut

Fresh Blueberry Glazed Yeast Donut Filled with Cheesecake, Topped with Toasted Almond & Coconut Crumble. 12

Vanilla Bean Creme Brulee

Whipped Cream & Assorted Fresh Berries. 12

A Pint of House-Made Sorbet

Choose from Mango or Raspberry. 12

A Pint of House-Made Gelato

Choose from Vanilla, Chocolate or Strawberry. 12

Cookies

Chef's Selection of Four Freshly Baked Cookies. 16

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BEVERAGES

WINE

	glass	bottle
CHAMPAGNE & SPARKLING		
Indigenous Prosecco	14	65
Le Grand Courtagé, Blanc De Blancs		75
Roederer Estate Brut Rosé, Anderson Valley		115
Nicolas Feuillatte Brut, Chouilly		150
Vueve Cliquot "Yellow Label"		190
Perrier-Jouët, Grand Brut, Epernay		475
Cuvée Dom Perignon Brut, Epernay		775
Louis Roederer "Cristal" Brut, Reims		985
RIESLING		
Dr. Loosen "Dr. L", Mosel	14	65
PINOT GRIGIO		
Maso Canali, Trentino	14	65
Santa Margherita, Alto Adige		85
SAUVIGNON BLANC		
Honig, Napa Valley	14	65
Cakebread Cellars, Napa Valley		95
CHARDONNAY		
Sonoma Cutrer "Russian River Ranch", Sonoma	16	75
Louis Jadot Pouilly-Fuissé, Burgundy		100
Cakebread Cellars, Napa Valley		125
Far Niente, Napa Valley		145

	glass	bottle
ROSÉ		
Caves D'Esclans "Whispering Angel", Côtes de Provence	16	75
PINOT NOIR		
Argyle, Willamette Valley	18	90
Talbot "Kali Hart", Monterey		70
MERLOT		
Napa Cellars, Napa Valley	14	65
Peju, Napa Valley		125
Duckhorn Vineyards, Napa Valley		125
CABERNET SAUVIGNON		
Joel Gott Blend No. 815, California	16	75
Justin Vineyards, Paso Robles		85
Jordan Vineyards, Alexander Valley		150
Silver Oak, Alexander Valley		295
Opus One, Napa Valley		850
RED WINE OF DIFFERENT COLOR		
Graffigna Malbec, Mendoza		65
"The Prisoner," Napa Valley		125

BEER

DOMESTIC

Single	9
Budweiser, Bud Light, Michelob Ultra or Coors Light	
Bucket of 6	45

PREMIUM DOMESTIC & IMPORT

Single	10
Corona, Heineken, Stella Artois, Sapporo, Dogfish Head 90 Min IPA, Shock Top Belgian White, Goose Island IPA, Firestone 805 Blond Ale or New Belgium Glutiny (Gluten-Free Beer)	
Bucket of 6	50

HARD SELTZER

Truly, Wild Berry	9
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BOTTLES

VODKA

Skyy	325
Titos	375
Ketel One	375
Belvedere	375
Grey Goose	375

GIN

Tanqueray	350
Bombay	375
Hendricks	375

WHISKEY - BOURBON

Maker's Mark	350
Jack Daniels	325
Jameson	325
Crown Royal	375
Woodford Reserve	425

CORDIALS

Baileys	250
Jägermeister	250

TEQUILA

Herradura Blanco	325
Patron Silver	300
Don Julio Reposado	325
Don Julio 1942	900

RUM

Ron Zacapa 23 Year	250
Captain Morgan	325
Bacardi Silver	350

COGNAC

Hennessy VS	350
Hennessy VSOP	475

SCOTCH - SINGLE MALT

Johnnie Walker Black	350
Macallan 12 Year	400
Johnnie Walker Blue	1000

DRINKS

CROWD PLEASERS

JUICES & SMOOTHIES

Fresh Young Coconuts The Cosmopolitan of Las Vegas Branded & Tapped Young Coconuts.	18	
		glass
Super Greens Juice Spinach, Kale, Apple & Orange.	12	
Berry Smoothie Berries, Bananas, Organic Yogurt & Raw Honey.	12	
Peanut Butter Banana Smoothie Banana, Peanut Butter, Low Fat Yogurt & Chia Seeds.	12	
		glass carafe
Orange or Ruby Red Grapefruit	9	24
Apple, Cranberry, Pineapple or V8	7	18
Milk Whole, 2%, Non-Fat, Chocolate Milk, Soy or Almond Milk	5	

NOT WITHOUT MY...

		one size
Espresso	6	
Cappuccino or Double Espresso	7	
Mocha or White Mocha	7	
Latte	7	
Hot Chocolate	6	
Freshly Brewed Cup of Coffee	6	
Freshly Brewed Pot of Coffee Regular or Decaffeinated	20	
Flavor Shots Caramel, Vanilla, Sugar-Free Vanilla or Hazelnut	2	
		small large
Harney & Sons Tea Selection Organic English Breakfast, Earl Grey Supreme, Decaffeinated Ceylon, Paris, Tilleul Mint, Egyptian Chamomile, Mint Verbena, Japanese Sencha, Organic Green with Citrus & Ginko or Dragon Pearl Jasmine	7	13

REFRESHMENTS

		one size
Soda Coke, Diet Coke, Sprite, Ginger Ale, Fanta Orange	7	
Red Bull Regular or Sugar-Free	8	
Iced Tea or Lemonade	7	
		small large
Still or Sparkling Water	7	12

All Packages Are Designed for 10 Guests.

Please allow 2 hours for preparation.

Market Vegetable Crudit 
Assorted Baby & Garden Vegetables with Dips. 140

Nachos
Corn Tortilla Chips Topped with Cheese Sauce, Pico de Gallo, Black Olives, Chipotle Sour Cream & Scallions. Served with a Side of Guacamole. 175
Add Grilled Chicken 45
Add Grilled Skirt Steak* 55

Game Day
Choice of Four 14" Pizzas with Choice of Toppings, a Baker's Dozen Beef Sliders, a Bucket of Buffalo Wings with Bleu Cheese Dressing & Ranch. 450

Seasonal Sliced Fruit Platter
Chef's Selection of Sun-Ripened Seasonal Melons, Fruits & Berries. 150

Bucket of Chicken Tenders or Buffalo Wings
With Carrots & Celery. Served with Bleu Cheese Dressing & Ranch. 150

NEED A WELLNESS BOOST!?

Have Reviv IV Therapy come directly to your room.
Call or text 702.533.1143

DIDN'T FIND WHAT YOU'RE LOOKING FOR?

Visit Block 16 Urban Food Hall on Level 2, Boulevard Tower for curated fast food including Nashville hot chicken, donuts, hot sandwiches and more.



Text "RESERVATIONS" to HIROSE (447673) for more dining options.

To further enhance your dining experience or place a time-order delivery, please contact Room Service at extension 87878.