

★ ★ ★ ★ ★  
**THE HOTEL**  
 BAR + NIGHTCLUB

### ***Appetizers***

---

<b>Roasted Red Pepper &amp; Cilantro Hummus ■★</b>	<b>\$8</b>
Made fresh daily. Served with kalamata olives, feta, carrots, celery and our house made flatbread	
<b>Artichoke &amp; Jalapeño Dip ■</b>	<b>\$8</b>
House Favorite. Served with our house made flatbread	
<b>White Truffle Parmesan Fries ■</b>	<b>\$8</b>
Truffle infused French fries topped with parmesan, served with aioli, barbeque, and catsup	
<b>Mozzarella &amp; Zucchini Sticks ■</b>	<b>\$7</b>
Served with freshly made pomodoro sauce	
<b>The Hotel Buffalo Wings</b>	<b>\$8</b>
<i>Mild, Medium, Hot or BBQ.</i> Served with pickled asparagus, carrots, celery and a choice of ranch or blue cheese	

### ***Salads and Soups***

---

<b>Tomato Thai Soup ■</b>	<b>Cup \$3/Bowl \$5</b>
Creamy tomato with a hint of coconut served with a breadstick	
<b>Chef's Daily Soup</b>	<b>Cup \$3/Bowl \$5</b>
Ask your server for daily specials	
<b>Cucumber Wrapped Salad ■★</b>	<b>\$9</b>
Mixed greens, grape tomatoes, seasonal fruit, candied nuts and pepitas Wrapped in cucumber served with tarragon agave vinaigrette	
<b>Grilled Rib eye Caesar Salad</b>	<b>\$12</b>
6 oz of Rib eye over romaine tossed with our specialty house made caesar	
<b>Caprese Salad ■</b>	<b>\$9</b>
Fresh mozzarella, basil, tomato, and arugula served with balsamic vinaigrette	
<b>Grilled Chicken Quinoa Salad ■★</b>	<b>\$11</b>
Quinoa, feta, red onion, and grape tomatoes over a bed of baby arugula served with a tarragon agave vinaigrette	

### ***Sandwiches***

---

<i>All sandwiches are served with your choice of chips, fries, soup, or cucumber wrapped salad</i>	
<b>Grilled Chicken Sandwich</b>	<b>\$9</b>
Grilled Chicken Sandwich with Arugula pesto, roasted red peppers, and havarti cheese served on a house focaccia	
<b>The Hotel Truffle Burger</b>	<b>\$9</b>
½ lb Patty infused with truffle oil topped with lettuce, tomatoes, and onions, on a sesame bun	
<b>Veggie Deluxe ■★</b>	<b>\$8</b>
Hummus, spinach, peppers, red onions, and avocado with a balsamic reduction on house focaccia	
<b>Barbeque Pulled Pork</b>	<b>\$9</b>
Slow roasted pulled pork marinated in Chef's original BBQ sauce topped with an aioli coleslaw	
<b>Grilled Portobello ■★</b>	<b>\$8</b>
Grilled Portobello, mixed greens, cucumber, tomato tapenade, walnut pate, and goat cheese on focaccia	

### ***Entrées***

---

<i>Add a starter soup or caesar salad \$3</i>	
<b>Horissa Glazed Pork</b>	<b>\$14</b>
Topped with a strawberry avocado salsa and a side of grilled asparagus and mashed potatoes	
<b>Chicken Alfredo</b>	<b>\$12</b>
Alfredo tossed with chicken, broccoli, penne and topped with roma tomatoes & red pepper flakes	
<b>The Hotel Rib eye</b>	<b>8 oz \$17 / 16 oz \$23</b>
8oz or 16 oz Rib eye topped with balsamic glazed mushrooms, onions and crumbled feta. Served with horse radish mashed potatoes and seasonal vegetables	

Can be prepared: ■ Vegetarian ★ Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# THE HOTEL

BAR + NIGHTCLUB

## Flatbreads

**All flatbreads are \$9**

*Flatbreads are made to order. Add a soup or caesar salad for \$3. Substitute Whole Grain wheat dough \$1*

### The Arugula ■

Arugula pesto, shredded mozzarella, provolone, roma tomatoes, and red onions topped with fresh arugula

### The White Alfredo ■

Alfredo, chicken, shredded cheese blend, and red onions

### The BBQ Chicken

Chef's original Barbeque sauce, grilled chicken, red onions, green peppers and shredded cheese

### The Green ■

Broccoli, mushrooms, spinach, three cheese blend, garlic cloves over pomodoro

### The Salad Stack ■ ★

Flatbread baked with baba ganoush and topped with fresh arugula, spinach, red onions, feta, kalamata olives, grape tomatoes finished with a balsamic reduction drizzle

### The Traditional ■

A true traditional. Shredded cheese blend over pomodoro topped with pepperoni

### The 6 Cheese ■

Fresh mozzarella, provolone, cheddar, feta, parmesan, and goat cheese over pomodoro

### Build Your Own

Choose your sauce + up to 3 ingredients + 1 cheese. *Additional ingredients \$1 each*

#### Flatbread Ingredients:

Sauces	Proteins	Veggies		Cheeses
BBQ	Pepperoni	Spinach	Red Onion	Shredded Blend
Arugula Pesto	Pulled Pork	Grape Tomatoes	Green Peppers	Fresh Mozzarella
Alfredo	Portobello	Arugula	Roasted Red Peppers	Parmesan
Pomodoro	Quinoa	Basil	Roma Tomatoes	Goat cheese
Baba ganoush	Chicken	Garlic Cloves	Broccoli	Feta
Olive Oil		Artichokes	Mushrooms	

## Draft Beer

**\*\*denotes beer is brewed locally in the state of Utah**

<b>Bud Light</b>	\$4.00	<b>Boulevard Hefeweizen</b>	\$5.00
<b>Miller Lite</b>	\$4.00	<b>Red Rock Nut Brown**</b>	\$5.00
<b>Dos Equis Lager</b>	\$4.00	<b>Uinta Baba Black Lager**</b>	\$5.00
<b>Pabst Blue Ribbon</b>	\$3.00	<b>Uinta Cutthroat**</b>	\$5.00
<b>Shock Top</b>	\$4.00	<b>Uinta Hazel Amber Wheat**</b>	\$5.00
<b>Moab Dead horse Ale**</b>	\$5.00	<b>Uinta Hoodoo Kolsch Ale**</b>	\$5.00
<b>Moab Johnny's IPA**</b>	\$5.00	<b>Uinta WYLD extra pale ale**</b>	\$5.00
<b>Moab Porcupine Pilsner**</b>	\$5.00	<b>Uinta Yard Sale**</b>	\$5.00

Can be prepared: ■ Vegetarian ★ Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.