



food. thoughtfully sourced. carefully served. good for your health, our communities and our planet.

**Order Daily Breakfast or Dinner To Go or Have it Delivered**

**Breakfast 6:30am to 11am & Dinner 5pm to 12am**

**TO ORDER, PLEASE TOUCH 4540**

**Prefer to use your cell phone? Call 316-613-6206**

**Room service orders are subject to State and Local taxes, a delivery charge of \$3.00, and a service charge of 20%. The service charge includes gratuity.**

lighter start

**Strawberry Banana Smoothie** V GF 6.00  
Strawberries, banana, vanilla Greek yogurt and almond milk

**White Cheddar Grits** V GF 8.00  
Served with whipped butter and brown sugar (Top with one egg add 2)

**Fruit & Yogurt Parfait** V 7.00  
Greek Yogurt, fresh berries, raspberry sauce with house made granola

**Steel Cut Oatmeal** V GF 8.50  
Brown sugar, raisins and milk

eggs & house specialties

**Classic Eggs Benedict\*** 14.00  
Two cage free poached eggs on a toasted English muffin with Canadian bacon dressed with house made hollandaise sauce

**Two Cage Free Eggs Any Style\*** 9.00  
"Cooked Your Way" with bacon or sausage, breakfast potatoes and choice of toast

**Huevos Rancheros\*** 12.00  
Two eggs over layered tortillas, chorizo, black bean tomato pico, Colorado sauce topped with Cotija cheese and a side of salsa verde

**Biscuits & Gravy** 6.00  
Fresh house biscuits smothered in sausage gravy

**Ham & Cheese Omelet\*** 12.00  
All natural Canadian pork loin and cheddar cheese with breakfast potatoes and choice of toast

**Harvest Hash\*** 11.50  
Breakfast potatoes, local leeks, Yoder jalapeno summer sausage, white cheddar cheese roasted tomato and a fried egg

**Create Your Own Omelet\*** 13.00  
Three egg omelet served with breakfast potatoes and choice of toast; each omelet featuring your choice of bacon, ham, bell peppers, onion, mushrooms, tomatoes, spinach, cheddar, Swiss or American cheese

the iron & griddle

**Traditional Belgian Waffle** V 11.50  
Seasonal berries, whipped cream and warm maple syrup

**Kansas Buttermilk Pancakes** V 12.00  
Loaded with blueberries, bananas or chocolate chips

**Blueberry French Toast** V 12.00  
Thick cut blueberry bread topped with house made blueberry compote and powder sugar

sides

**Seasonal Berries & Fruit** 6.00    **Breakfast Potatoes** 3.00    **Stone Ground Grits** 4.00    **Two Farm Fresh Eggs** 4.00  
**Bagel - Plain Or Wheat** 3.50    **Muffin or Croissant** 3.50    **Breakfast Meats** Bacon, pork loin or pork sausage 4.50  
**Biscuits & Jelly** Fresh house biscuits, seasonal jelly, whipped butter 4.50    **Gluten free bread available upon request**

beverages

**Fresh Brewed Coffee** 2.35/6.00/10.00

Single cup- 1 cup  
Small pot- 3 cups  
Large pot- 6 cups

**Orange, Cranberry & Apple Juice** 3.50

all night dining  
12:00am to 6:00am daily

**Sandwich** 6.50  
Choice of ham or turkey, topped with lettuce, tomato and cheese

**Cobb Salad** 6.50  
With bacon, chicken, cage free egg, avocado, tomato and blue cheese

**Caesar Salad** 6.50  
With romaine lettuce, parmesan and croutons

**Jumbo Homestyle Cookie or Chocolate Chunk Brownie** 2.50  
ask your server for cookie flavor of the day

**Fruit Cup** 3.50

**Yogurt Parfait** 4.00

**Stop by the front desk for your after hour food and beverage needs.**

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**Dine In or Carryout Sunday 11am to 11PM and Monday- Saturday 11am to Midnight**

bar bites

**Spinach Feta Dip V** 7.00

Warm house made spinach feta dip with fried tri-colored tortilla chips

**Lemon Chicken Orzo Soup with Kale** 7.00

Grilled chicken breast, tuscan kale, chicken broth, fresh lemon juice and red pepper flakes

**Harvest Chicken Wings** 12.00

Choice of buffalo, teriyaki or barbecue sauce with house made ranch or blue cheese dressing, celery and carrots

**Vegetarian Lettuce Wraps V GF** 13.00

Shredded brussels sprouts, carrots and "Beyond Meat" crumbles stir fried and served with lettuce cups and sweet chili sauce

**Loaded Poutine** 11.00

French fries covered with shredded beef, green chili queso, tomato, green onion, bacon bits and demi glaze

**Chipotle Chicken Nachos** 10.00

Tri-colored tortilla chips with chipotle chicken, green chili queso, tomatoes, green onion, cotija cheese, avocado crema, black bean and corn salsa

garden

**"Top it Off" Grilled Chicken-6, Grilled Salmon-8, Grilled Shrimp-7**

**Cobb Salad\* GF** 13.00

Grilled chicken, local romaine, blue cheese, bacon, green onions, tomato, egg, avocado, and lemon Dijon dressing

**Caesar Salad** 8.00

Local romaine, shaved parmesan, house made croutons and Caesar dressing

**Farmer's Salad GF**

With bacon, local asparagus, white cheddar cheese, local lettuce and buttermilk ranch dressing

small plates

**Quinoa Bowl V GF** 20.00

Shredded brussels sprouts, carrots, spinach, asparagus, green beans, grilled onions, topped with avocado and pomegranate molasses

**Country Fried Chicken with Pepper Gravy** 20.00

Creamy mashed potatoes with green beans

**Pan Roasted Salmon with Tropical Relish\*** 22.00

Served with herbed citrus spaetzle and asparagus topped with fresh seasonal fruit

**Fettuccine Alfredo V** 17.00

Fettuccine pasta tossed with boursin cheese alfredo sauce topped with bruschetta and parmesan cheese (Top with chicken add 6 or shrimp add 7)

**Braised Beef Short Rib\* GF**

With flame-roasted fingerling potatoes, cipollini onions and asparagus 24.00

artisan pizza

**10 inch** 12.00

House made dough (Gluten Free dough add 3)

**Italian Sausage**

Italian sausage, roasted peppers, Harvest cheese blend, arugula, and shaved parmesan

**Wild Mushroom**

Featuring wild mushrooms, Harvest cheese blend and green onion

**Margherita V**

Marinara, mozzarella, local basil and herb oil

**Chipotle Chicken**

With chipotle pulled chicken, avocado crema, Harvest cheese blend, black bean and corn salsa

**Bacon Overload**

Canadian bacon, bacon and Harvest cheese blend

**Vegetarian V**

Featuring boursin alfredo, artichokes, mushrooms, yellow peppers, red onion, tomatoes, black olives, topped with cheese

**Create Your Own OR add toppings (.75 each topping)**

**VEGGIES**

zucchini, spinach, bell peppers, onion, black olives, artichokes, mushrooms, tomatoes, jalapenos, pineapple, sauerkraut

**PROTEIN\***

sausage, bacon, chicken, pepperoni, ham, beef, grilled plant based chicken, cheese

market

**KC Strip with Herb Butter\* GF** 32.00

14 oz. all natural strip loin, smoked grilled onions, fingerling potatoes and home grown Kansas green beans

**Blue Cheese Filet\* GF** 35.00

6 oz served with fingerling potatoes and asparagus spears topped with smoked blue cheese butter

**Ribeye\* GF** 40.00

16 oz served with creamy mushroom risotto, house steak butter, roasted tomato, arugula, asparagus and herb oil

**Lamb T-Bone\* GF** 30.00

Black pepper crusted with sauteed butternut squash, mushrooms and asparagus tips

**Roasted Chicken** 26.00

Bone-in airline chicken with wild artinsinal rice and home grown Kansas green beans

**Pork Loin with Apple Compote\* GF** 25.00

14oz. of house cut pork loin, creamy mushroom risotto and home grown Kansas green beans

sandwiches

**Reuben Sandwich** 12.00

Sliced deli corned beef, sauerkraut, thousand island and Swiss cheese on marble rye

**Angus Burger\*** 14.00

Strauss grass fed angus beef patty, local lettuce, tomato, red onion, with cheddar cheese and fry sauce on a brioche bun

**Hot Ham & Cheese Sandwich** 12.00

Yoder jalapeno summer sausage, Canadian pork loin, peach compote, muenster cheese, pressed in rustic white bread

**The Revenge Burger\*** 14.00

Grilled turkey burger with sweet pepper jam, fried jalapenos, pepper jack cheese, local lettuce and tomato

**Chicken Sandwich** 12.00

Grilled chicken, herb mayo, local lettuce, tomato on ciabatta

**Barbecue Pulled Pork** 11.00

Barbecue pulled pork topped with coleslaw on an onion bun

**Add it on\*** 1.00

Build your own burger by adding additional toppings! Choice of bacon, fried egg, caramelized onions, green chili queso, fried jalapenos, blue cheese, avocado or mushrooms

**Switch your protein\***

Angus beef, turkey burger, "Beyond Meat" patty or grilled plant based chicken on request

*Gluten free bread available upon request*

sides

<b>Mashed Potatoes</b> 4.00	<b>Sweet Potato Fries</b> 4.00	<b>French Fries</b> 4.00	<b>Asparagus</b> 5.00
<b>Roasted Brussels Sprouts</b> 4.00	<b>Green Beans</b> 3.00	<b>Caesar Side Salad</b> 5.00	

V=Vegetarian GF=Gluten-Free

Please notify your server if you have food allergies \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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cocktails

- Diamond Margarita** 10.00  
Casa Noble Crystal Blanco Tequila, Grand Marnier, Rose's lime juice, sweet & sour, splash of fresh citrus. *Available in classic, raspberry, strawberry or peach*
- Mojito** 9.50  
Bacardi White Rum, simple syrup, club soda, muddled mint, fresh lime. *Available in classic, raspberry, strawberry or peach*
- Woodford Reserve Old Fashioned** 13.50  
Woodford Reserve Bourbon, simple syrup, bitters, cherry, orange
- Bloody Mary** 9.50  
Tito's Vodka, bloody mary mix, A1 steak sauce, worcestershire sauce and fresh cracked pepper. *Spice it up with cholula or tabasco*
- Classic Tom Collins** 8.50  
Beefeater Gin, sweet & sour, club soda, lemon
- Boulevardier** 12.00  
Buffalo Trace Bourbon, Campari, Sweet Vermouth, orange twist
- Negroni** 11.50  
Hendrick's Gin, Campari, Sweet Vermouth, orange twist

martinis

- Raspberry Lemon Drop** 9.50  
Absolute Citron, Chambord, sweet & sour, twist of lemon garnish and optional sugar rim
- Espresso Martini** 13.50  
Grey Goose Vodka, Kahlua, espresso, half & half
- Up-Town Manhattan** 10.00  
Knob Creek Bourbon, Sweet Vermouth, bitters, cherry
- Cosmopolitan** 9.50  
Ketel One Vodka, Cointreau, fresh lime juice, cranberry juice, lime twist garnish

wine

- red wine by glass or bottle**
- Canvas Cabernet, Napa County, CA ..... 8/38
- Rodney Strong Cabernet, Sonoma County, CA ..... 13/58
- Bonanza Cabernet, Napa Valley, CA ..... 13/58
- Daou Cabernet, Paso Robles, CA ..... 15/70
- Kaiken Malbec, Argentina ..... 11/48
- Alamos Malbec, Argentina ..... 12/54
- Canvas Pinot Noir, Napa County, CA ..... 8/38
- De Loach Pinot Noir, Napa County, CA ..... 12/54
- Joseph Wagner's Boen Pinot Noir,  
Monterey County, CA ..... 15/70
- Decoy by Duckhorn Red Blend,  
Sanoma County, CA ..... 14/65
- Gnarly Head Zinfandel, Lodi, CA..... 11/35
- Duckhorn Cabernet Sauvignon, Napa Valley, CA ..... 30/98
- J. Lohr Hilltop Cabernet, Paso Robles, CA..... 19/76
- Hahn GSM Red Blend, CA..... 14/45
- McBride Sisters Black Girl Magic Red Blend, CA ..... 16/50
- Meiomi Pinot Noir, CA ..... 17/67
- Argyle Pinot Noir, Eola-Amity Hills, OR ..... 18/70
- J.Lohr Merlot, Paso Robles, CA ..... 10/38
- white wine by glass or bottle**
- Canvas Chardonnay, Napa County, CA ..... 8/38
- Hess Select Chardonnay, Monterey County, CA ..... 11/48
- Kendall Jackson Chardonnay, Santa Rosa, CA..... 13/58
- Canvas Pinot Grigio, Italy ..... 8/38
- Kris Pinot Grigio, Italy ..... 13/58
- Kim Crawford Sauvignon Blanc, New Zealand ..... 12/54
- Loveblock Sauvignon Blanc, New Zealand ..... 14/65
- Chateau St. Michelle Riesling,  
Columbia Valley, WA ..... 11/48
- Beringer White Zinfandel, Napa County, CA ..... 8/38
- Castello Del Poggio Moscato, Italy ..... 10/45
- Fleur de Mer Rose, France ..... 13/58
- Pascual Toso Brut, Argentina ..... 9/42
- Cupcake Prosecco Sparkling Wine, Italy ..... 10/45
- Simi Chardonnay, Sonoma County, CA ..... 13/41
- Schmitt Sohne Reisling, Rheinhessen, Germany ..... 10/33
- Caposaldo Moscato, Provincia di Pavia, Italy..... 12/38
- McBride Sisters Black Girl Magic Rose, CA ..... 16/50

sparkling

- Josh Cellars Prosecco, Italy..... 13/42
- Lamarca Prosecco, Treviso, Italy..... 15/47
- Luc Belaire Rare Lux, France..... 20/72
- Luc Belaire Rose, France ..... 20/72

beer

\$5.00

- Draught** **ABV**
- Bud Light ..... 4.2%
- Miller Lite ..... 4.2%
- Coors Light ..... 4.2%

\$6.00

- Draught** **ABV**
- Guinness Stout ..... 4.2%
- Modelo ..... 4.4%
- Fat Tire Amber Ale ..... 5.2%
- Stella Artois ..... 5.2%
- Blue Moon Belgium White ..... 5.2%
- ACE Pineapple Craft Cider ..... 5.0%

Please ask your server about our rotating selections

\$5.00

- Bottles** **ABV**
- Budweiser ..... 5.0%
- Bud Light ..... 4.2%
- Coors Light ..... 4.2%
- Michelob Ultra ..... 4.2%
- Miller Lite ..... 4.2%
- Heineken 0.0 N/A ..... 0.0%

\$6.00

- Bottles** **ABV**
- Corona Light ..... 4.1%
- Corona ..... 4.5%
- Sam Adams Boston Lager ..... 5.0%
- Heineken ..... 5.0%
- Kronenbourg 1664 ..... 5.5%
- Sierra Nevada Pale Ale ..... 5.6%
- Lagunitas IPA ..... 6.2%
- Voodoo Rager IPA ..... 7.0%
- Wichita Brewing Company ..... 7.0%

Please ask your server about other selections

non-alcoholic

- Redbull** 3.15  
Tropical, regular or sugar free
- Southern Peach Tea** 4.00  
Iced tea with peach syrup
- Lavendar Lemonade** 4.00  
Lemonade with Monin lavendar syrup

# *Breakfast Menu*

Your breakfast comes with fresh fruit and choice of low-fat milk or water.

## **Rise and Shine Quesadilla**

Cage-free scrambled eggs with melted cheddar cheese in a whole wheat tortilla (GF available) and your favorite toppings.  
\$6.95

## **Nutella® French Toast**

Served with bananas and strawberries.  
\$6.95

## **Cereal**

Your choice of cereal served with dried fruit and nuts, whole milk.  
\$4.00

## **Fruit Sticks and Honey Yogurt**

Pineapple, cantaloupe, watermelon, banana and strawberries served with honey yogurt dip.  
\$4.50

## **Breakfast Buffet**

Eat as much as you like—but only pay for your age.

## **Pancakes**

Plain or chocolate chips, syrup and powdered sugar.  
\$5.95

## **Scrambled Eggs and Sausage**

With cut fruit and toast  
\$6.95

Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. Please inform your server of any food allergies.



## *All day Menu*

All items are served with your choice of French fries, side salad or fresh fruit and appropriate condiments.

### **Strauss Free Raised® Grass Fed Beef Burger**

\$6.95

### **All Beef Hot Dog**

\$6.95

### **Chicken Strips**

\$6.95

### **Spaghetti**

With your choice of Tomato Sauce or Creamy Alfredo Sauce.

\$6.95

### **Caesar**

Romaine lettuce, tomatoes, parmesan.

\$6.95

### **Pepperoni or Cheese Pizza**

\$6.95

### **Mac and Cheese**

Tender shell pasta with a blend of rich cheeses

\$6.95

## *Flavored Beverage Station*

### **Milk**

\$1.95

### **Fruit Juice**

\$1.95

### **Bottle Water**

\$1.95

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