

ROOM SERVICE LUNCH

Served from 12 p.m until 5:30 p.m.

STARTERS

CHEF'S SOUP OF THE DAY \$12

BLISTERED SHISHITO PEPPERS (V, GF) \$15

Green Goddess | Grilled Lemon



STRACCIATELLA BREAD (V) \$15

Warm Ricotta Dip | Extra Virgin Olive Oil | Oregano



CHOPPED SALAD (GF) \$16

Romaine | Bacon | Cucumber | Chickpeas | Tomatoes | Avocado | Lemon-Dijon Dressing



MOHONK HOUSE SALAD (GF, V or V+) \$14

Local Artisan Lettuce | Tomatoes | Carrots | Cucumbers | Grilled Asparagus

Choice of Dressings

Creamy Balsamic (V) | *Ranch* (V) | *Sherry-Shallot* (V+) | *Fat-Free Italian* (V+)

Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN



ROOM SERVICE LUNCH

Served from 12 p.m until 5:30 p.m.

WOOD FIRED SPECIALTIES

PANUOZZO NAPOLETANO SANDWICH \$27

Italian Sausage | Fire Roasted Peppers | Provolone | Italian Salad | Marinara Sauce | Garlic Aioli



SALUMERIA BIELLESE PEPPERONI PIZZA \$23

Chanterelle Mushrooms | Caramelized Onions | Local Honey



FRESH MOZZARELLA AND CURED ROMA TOMATOES PIZZA (V) \$23

Basil Oil | Pine Nuts



FIRE ROASTED EGGPLANT AND MUSHROOM FLATBREAD (V) \$25

Feta | Tahini



SANDWICHES

Served on Brioche Bun with French Fries

HOUSE HALF POUND BEEF BURGER \$32

Choice of Cheese | House Burger Sauce | Red Onion Jam



VEGETARIAN BURGER (V) \$29

Choice of Cheese | House Burger Sauce | Red Onion Jam



CRISPY CHICKEN SANDWICH \$27

Coleslaw | Bread and Butter Pickles | Dijon Aioli



No additional gratuities are expected. Menus are subject to change based on seasonality and availability.

We cannot guarantee the absence of cross-contamination. Please let your server know if you have any food allergies.



ROOM SERVICE DESSERTS

Served from 12 p.m until 5:30 p.m.

TRIPLE CHOCOLATE CAKE

\$15

Crème Anglaise | Candied Cacao Nibs



BASQUE CHEESECAKE (GF)

\$15

Sabayon | Orange Syrup | Blood Orange Ice Cream



TIRAMISU

\$15

Espresso Sabayon | Chocolate Covered Espresso Beans



APPLE TARTE TATIN

\$15

Salted Caramel | Feuilletine



SELECTION OF HOUSE-MADE ICE CREAMS AND SORBETS

\$9



GF AND V+ DESSERTS AVAILABLE ON REQUEST

Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

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DRINKS & SNACKS

Served from 7:30 AM to 10 PM
For service, please dial 2364 to place an order

DRINKS

Bottles of Water	5
Saratoga Sparkling Water (sm / lrg)	8 / 14
Coffee (per person)	10
French Press Coffee (sm / lrg)	14 / 16
Assorted Art of Tea Box (7 bags)	12
<i>(earl grey creme, english breakfast, happy, tali's masala chai, dark chocolate peppermint, mint green)</i>	
<i>(caffeine free - pacific mint, french lemon ginger, white coconut creme, egyptian chamomile)</i>	
Hot Chocolate	8
Juice	8
<i>(apple, orange, grapefruit, cranberry, pineapple, V8 & prune)</i>	
Soft Drinks	6
<i>(pepsi, diet pepsi, ginger ale, sprite)</i>	
Assorted Seltzers	6
<i>(plain, black cherry, orange, lemon lime)</i>	
Red Bull Energy Drinks (regular or sugar free)	7.50
Starbucks Espresso Double Shots	7.50
Raspberry Yerba Mate Herbal Energy Drink	7.50

FEATURED WINE & COCKTAILS

Mimosa	14
Bloody Mary	14
White Claw	9
<i>(raspberry, mango)</i>	
Cabernet Sauvignon	62 btl
<i>Hahn Estate, CA, 2021</i>	
Chardonnay	62 btl
<i>Dough, Sonoma County, CA, 2019</i>	



KIDS MENU

Served From Noon to 9:30 P.M

House-Made Macaroni and Cheese	12
House- Made Pasta Marinara with Parmesan Cheese	12
<i>(gluten free upon request)</i>	
Kids Spaghetti and Meatballs	12
<i>(gluten free upon request)</i>	
Crispy Chicken Tenders with French Fries	12
Cheeseburger on Brioche Bun with French Fries	12
<i>(gluten free upon request)</i>	
Fresh Tossed Salad with Tomatoes and Cucumbers	10
<i>(choice of house dressing)</i>	
Fresh Fruit Bowl with Yogurt Dip	10
Kids Assorted Steamed Vegetables	10

SNACKS

12" Cheese or Pepperoni Pizza	30
<i>(gluten-free cauliflower crust available)</i>	
Assorted Deep River Chips (per bag)	3.75
<i>(sea salt, rosemary & olive oil, dill pickle, sour cream & onion)</i>	
Assorted Chobani Greek Yogurts	3.50
<i>(plain, blueberry, strawberry)</i>	
Orchard Valley Organic Trail Mix	4.75
KIND Bars	6.75
<i>(dark chocolate)</i>	
CLIF Peanut Butter Protein Bars	6.75
Dried Mango Pack	7.25
Grass Fed Beef Jerky	6.50
Smart Pop White Cheddar Popcorn	4.50
Organic Gummy Bear Packs (vegan)	7.25

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