

Food + Drink

SKY GRILLE

Breakfast

Monday-Friday, 6:00AM-11:00AM

Saturday-Sunday, 7:00AM-11:00AM

Lunch-Dinner

11:00AM-11PM

SKY BAR

11:00AM-11:00PM

SKY EXPRESS

24 HOURS

BREAKFAST

7:00 AM-11:00 AM

Dial 159 to place your order.

MAIN

Greek Yogurt with Market Berries 9.25

Steel Cut Oatmeal 8.75

Raisin, pecan, honey, cinnamon

Assorted Dry Cereals 6.50

Choose from a variety, including gluten free

Kaleifornia Smoothie 6.75

Almond milk, blueberry, kale, banana, local honey

Chef's Omelet 14

Three eggs packed with cured ham, sautéed sweet onion, aged Swiss cheese and cheddar, crisp golden hash brown potatoes, choice of toast

Poached Eggs and Salmon Medallions 15

Crispy hash brown, spinach, olive hollandaise

Egg and Cheese Burrito 13

Egg, hash brown, jack cheese in a whole wheat flour tortilla

Egg White and Spinach Omelet 13

Sharp cheddar, roasted tomatoes, crisp hash brown

Grilled French Toast 13

Maple caramelized bananas and cranberries

Golden Buttermilk Pancakes 13

Orange-infused maple syrup

Add blueberries or bananas 1

Grilled Ham & Eggs 13.50

(Substitute with smoked bacon or breakfast sausage)

Two eggs done your way, crisp hash browns, choice of toast

Deluxe Continental Breakfast 11.50

Served with assorted pastries, fresh fruit and your choice of juice or hot beverage

SIDES

A Big Bowl of Market Fruits & Berries 9.50

A bright mix of seasonal favorites

Smoked Bacon, Breakfast Sausage or Grilled Ham 5

Cup of Low Fat Yogurt 5

Choice of Greek, berries, fruit or plain

Crispy Hash Brown Potatoes 4.50

Toasted Bagel 5.50

Regular or low-fat Philadelphia cream cheese

The Bakery Basket 8

A buttery croissant, daily muffin, your choice of English muffin, Sourdough, multi-grain, rye or white toast with jam, honey and butter

All prices in U.S. dollars. Prices are subject to an 18% service charge, \$2.50 delivery charge, plus tax.

*Consuming raw or undercooked meat, poultry, seafood, eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

2016 Marriott International. All Rights Reserved. Sheraton and its logos are the trademarks of Marriott International Inc.

DRINKS

CALL IN-ROOM DINING ANYTIME FOR A POT OF COFFEE OR TEA

Fresh-Brewed Starbucks Coffee Regular or Decaffeinated

Small pot 4.50

Large pot 7.50

SPECIALTY COFFEES

Cappuccino 5

Latte 5

Espresso 4.50

Iced coffee 3.25

Selection of Tazo Teas 4.50

Selection of Juices 4.50

Orange, grapefruit apple, cranberry, pineapple or tomato

Milk 4.50

Whole, non-fat, 2%, chocolate or soy

All prices in U.S. dollars. Prices are subject to an 18% service charge, \$2.50 delivery charge, plus tax.

*Consuming raw or undercooked meat, poultry, seafood, eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

2016 Marriott International. All Rights Reserved. Sheraton and its logos are the trademarks of Marriott International Inc.

ALL-DAY

11:00 AM-11:00 PM

Dial 159 to place your order.

STARTERS/SMALL PLATES

Artichokes & Goat Cheese Flat Bread 10.50

Mushrooms, onions, pesto, red peppers, spinach

Crispy Calamari & Shrimp 12.50

Trio pepper and lemon basil aioli

Grilled Chicken Quesadillas 12.50

Marinated grilled chicken, pepper jack cheese, onions, peppers, sour cream, red salsa, guacamole

Jerk Spiced Chicken Wings 11.50

Tossed in sweet buffalo sauce

Braised Beef Short Ribs Tacos 12.50

Pickled red onions, cilantro crema

Skillet Seared Potstickers 10.50

Chicken vegetables gyoza, Asian slaw chili soy dipping sauce

SOUPS

Home-Style Chicken Noodle 8

Egg noodles in herbed vegetable broth

Seasonal Soup 7

Aromatic and classically crafted

ENTREES

Chargrilled NY Sirloin Steak 32

Mushroom sauce, garlic, mashed potatoes, market vegetables

Roasted Moroccan Chicken 24

Brown rice tabbouleh, cucumber red onion salad, sumac yogurt dip

Mustard Dill Glazed Salmon 26

Spinach, sweet potato puree, market vegetables

Pasta Primavera 16

Julianne vegetables, mushroom, broccoli, linguine tossed in a zesty marinara sauce

Seared Mahi-Mahi 26

Roasted red pepper basil jam, roasted potatoes, crispy onions, spinach

Penne Alfredo 14

Garlic, white wine, shallots and broccoli tossed in a robust Alfredo cream sauce

Sky Grille Pizza *Personal 9 or Large 18*

Roasted tomato sauce and four cheese blend

Add choice of topping 1

(Pepperoni, bacon, ham, peppers, onion, mushroom, pineapple)

“Chef Inspiration”

Our daily offerings inspired by regionally farmed or seasonally harvested products priced daily.

All prices in U.S. dollars. Prices are subject to an 18% service charge, \$2.50 delivery charge, plus tax.

*Consuming raw or undercooked meat, poultry, seafood, eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

2016 Marriott International. All Rights Reserved. Sheraton and its logos are the trademarks of Marriott International Inc.

SALADS

Traditional Cobb Salad 12.50

Spring mix, tomatoes, avocados, hard-boiled eggs, bleu cheese & bacon

Grilled Chicken Caesar Salad 14

Chopped romaine, aged parmesan, house crafted crouton

Spinach Avocado Salad 13.50

Tomato, strawberries, pecans, poppy seed vinaigrette

Tomato and Fresh Mozzarella Salad 11.50

Basil, parmesan, olive oil, aged balsamic drizzle

BURGERS & SANDWICHES

ALL SANDWICHES AND BURGERS ARE SERVED WITH CHOICE OF FRENCH FRIES OR GARDEN SALAD

Classic All Beef Burger 12.50

Flame-grilled Angus blend, aged cheddar

Bleu Cheese Bacon Burger 13.50

Flame-grilled, smoked bacon, crumbled bleu cheese

BBQ Onion Cheddar Burger 13.50

Flame-grilled, caramelized onions, BBQ sauce

Sky Turkey Club 12.50

Fried egg, lettuce, tomato, Swiss cheese, crispy bacon on toasted bread

Smoked Brisket Panini 13

Swiss cheese, mustard, pickle on focaccia

Grilled Portobello Chimichurri Sandwich 13.50

Spring mix, mozzarella, caramelized onions, tomato & roasted peppers

SIDES

Sea-Salted French Fries 5

Garden Salad 5

Medley of Vegetables 7

Sweet Potato Puree 5

Brown Rice Tabbouleh 5

DESSERTS

Warm Double-Chocolate Pecan Brownie 8.50

Vanilla ice cream

Caramel Flan 9

Vanilla custard, whipped cream, fresh cherries

New York Style Cheesecake 9

Strawberry sauce

Apple Rosemary Tart 9

Caramel, vanilla ice cream

Ice Cream Parlor *One scoop 6.50 | two scoops 7.50 | three scoops 8.50*

Choose your favorite ice cream flavor and toppings: French vanilla, strawberry, chocolate
Select three toppings: Cherries, whipped cream, chocolate sauce, caramel sauce, pecans, and strawberries

All prices in U.S. dollars. Prices are subject to an 18% service charge, \$2.50 delivery charge, plus tax.

*Consuming raw or undercooked meat, poultry, seafood, eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

DRINKS

CALL IN-ROOM DINING ANYTIME FOR A POT OF COFFEE OR TEA

Sodas 2.50

BOTTLED WATERS

Perrier 2.75

San Pellegrino 5.25

Smart Water 4.75

Fiji 4.50

Fresh-Brewed Starbucks Coffee Regular or Decaffeinated

Small pot 4.50

Large pot 7.50

SPECIALTY COFFEES

Cappuccino 5

Latte 5

Espresso 4.50

Iced coffee 3.25

Selection of Tazo Teas 4.50

Selection of Juices 4.50

Orange, grapefruit, apple, cranberry, pineapple or tomato

Milk 4.50

Whole, non-fat, 2%, chocolate or soy

All prices in U.S. dollars. Prices are subject to an 18% service charge, \$2.50 delivery charge, plus tax.

*Consuming raw or undercooked meat, poultry, seafood, eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

2016 Marriott International. All Rights Reserved. Sheraton and its logos are the trademarks of Marriott International Inc.

KIDS

7:00 AM-11:00 PM

Dial 159 to place your order.

BREAKFAST

Assorted Dry Cereals 5.50

Choose from a selection, including gluten free Rice Chex

Low Fat Yogurt and Fruit 5.50

Buttermilk Pancakes 9

Served with bananas, berries, and maple syrup

Build your own Oatmeal 6.50

Choose assorted nuts or berries as toppings

Breakfast Egg and Ham Quesadilla 9

Crispy corn tortilla, tomato garnish

Ham and Cheese Omelet 7.50

Diced ham, cheddar cheese, whole grain toast

LUNCH AND DINNER

Warm Up with a Cup of Soup 5.50

Egg noodle in herbed vegetable broth or soup of the day

Pita Chips and Hummus 7

Served with crisp vegetables

Flat Bread Cheese Pizza 8.50

Marinara sauce and blend cheeses

Turkey Sandwich 7.50

Sliced turkey on whole grain mini-wiches with cheddar cheese, lettuce and tomato Served with vegetable sticks

Kid Burger 9.50

Angus blend, have it plain or add cheddar cheese and bacon

That's using you Noodle 8.50

Whole wheat pasta with grilled chicken and broccoli on tomato sauce

Grilled Chicken and Vegetables Skewers 8.50

Marinated grilled chicken served with garden vegetables

Chicken Vegetable Stir Fry 6.50

Garden vegetables and chicken in teriyaki sauce

Grilled Chicken Salad 8.50

Lettuce, tomato, cucumber, and carrots with lemon dressing

DESSERT

A Scoop of Ice Cream 4.50

Chocolate, Vanilla or Strawberry

Warm Double-Chocolate Pecan Brownie

served with Vanilla Ice Cream 7.50

Bowl of Seasonal Fresh Fruit 5

All prices in U.S. dollars. Prices are subject to an 18% service charge, \$2.50 delivery charge, plus tax.

*Consuming raw or undercooked meat, poultry, seafood, eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

2016 Marriott International. All Rights Reserved. Sheraton and its logos are the trademarks of Marriott International Inc.

WINE + BEER

11:00 AM-11:00 PM

Dial 159 to place your order.

WHITES	glass	bottle
Magnolia Grove Chardonnay Central Coast, California	9	37
BV Century Cellars Chardonnay Sonoma County, California	9	37
Doña Sol Chardonnay, California	8	32
Bollini Pinot Grigio, Italy	12.50	65
Saint M Riesling Germany	10.50	52
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	12.50	65
Banfi Centine Rose Italy	9.50	50
Jacob's Creek Moscato South Eastern, Australia	10	45

Must be of legal age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to an 18% service charge, \$2.50 delivery charge, plus tax.

REDS	glass	bottle
Magnolia Grove Cabernet Central Coast, California	9	37
Glass Mountain Merlot Saint Helena, California	9	37
BV Century Cellars Cabernet Central Coast, California	9	37
Deloach Pinot Noir Russian River Valley, California	11	48
Alamos Red Blend Mendoza, Argentina	10.50	47
Doña Sol Cabernet Sauvignon, California	8	32
Mark West Pinot Sonoma County, California	9.50	50
Doña Sol Merlot, California	8	32
Jacob's Creek Shiraz South Eastern, Australia	9	37
Campo Viejo Reserva Spain	12.50	65
SPARKLING		
Chandon Brut Classic Napa Valley, California	15	68
Ruffino Prosecco, Italy	14.50	65
Wycliffe Sparkling Modesto, California	9	37

Must be of legal age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to an 18% service charge, \$2.50 delivery charge, plus tax.

BEERS

Michelob Ultra	5.25
Budweiser	5.25
Miller Lite	5.25
Yuengling Lager	5.25
Coors Light	5.25
Blue Moon	6.25
Samuel Adams	6.25
1-4 IPA	7
OB Organic Blond Ale	7
Corona Extra	6.25
Modelo	6.25
Heineken	6.25
Hangry Orchard Hard Cider	7
Stella Artois	6.25
St. Pauli Girl – Nonalcoholic	6.25

Must be of legal age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to an 18% service charge, \$2.50 delivery charge, plus tax.