

Food + Drink

SKY GRILLE

Breakfast

Monday-Friday

6AM-11AM

Saturday-Sunday

7AM-11AM

Lunch-Dinner

11AM-11PM

SKY BAR

11AM-11PM

SKY EXPRESS

OPEN 24 HOURS

See front desk from 11PM - 5AM

BREAKFAST

Dial 159 to place your order.

LIGHT OPTIONS

Greek Yogurt with Market Berries 9

Steel Cut Oatmeal 8.5

Raisin, pecan, honey, cinnamon

Assorted Dry Cereals 6

Choose from a variety, including gluten free

Kaleifornia Smoothie 6.5

Almond milk, blueberry, kale, banana, local honey

EGGS

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

CLASSICS

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

A bright mix of seasonal favorites

Smoked Bacon, Breakfast Sausage or Grilled Ham 4.5

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 7.5

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.

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ALL-DAY

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STARTERS/SMALL PLATES

Artichokes & Goat Cheese Flat Bread 10

Mushrooms, onions, pesto, red peppers, spinach

Crispy Calamari & Shrimp 12

Trio pepper and lemon basil aioli

Grilled Chicken Quesadillas 12

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

USDA Prime NY Strip 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.

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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

Tomato, strawberries, pecans, poppy seed vinaigrette

Tomato and Fresh Mozzarella Salad 11

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

Flame-grilled Angus blend, aged cheddar

Bleu Cheese Bacon Burger 13

Flame-grilled, smoked bacon, crumbled bleu cheese

BBQ Onion Cheddar Burger 13

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

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DRINKS

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

SODAS 2.50

Pepsi
Diet Pepsi
Pepsi Zero
Mountain Dew
Mist Twist
Tropicana Lemonade
Tropicana Fruit Punch

BOTTLED WATERS 3.50

Perrier
San Pellegrino
Fiji

STARBUCKS PIKE'S PLACE 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

TAZO TEAS 4.50

Awake English Breakfast
Calm Chamomile
Earl Grey
Passion
Refresh Mint
Wild Sweet Orange
Zen
Decaf Lotus Blossom Green

JUICES 4.50

Orange
Grapefruit
Apple
Cranberry
Pineapple
Tomato

MILK 4.50

Whole
Non-fat
2%
Almond
Chocolate
Soy

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KIDS

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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

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WINE + BEER

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WHITES	glass	bottle
Jacob's Creek Moscato South Eastern Australia	10	36
Chateau Ste. Michelle Riesling Columbia Valley, Washington	10.5	38
Eroica Riesling Columbia Valley, Washington		65
Placido Pinot Grigio Tuscany, Italy	9.5	34
Bollini Pinot Grigio Tuscany, Italy	11	40
Chateau Ste. Michelle Sauvignon Blanc Columbia Valley, Washington	11	40
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	13	48
BV Century Cellars Chardonnay California	9.5	34
Columbia Crest H3 Chardonnay Horse Heaven Hills, Washington	12	44
Banfi Centine Rose Tuscany, Italy	10	36
Beringer White Zinfandel California	8	28
SPARKLING WINES		
Zonin Prosecco 187mL Italy		11
Ruffino Prosecco Italy	12	44
Chandon Brut Classic California	15	56

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

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REDS	glass	bottle
Mark West Pinot Noir California	10	36
DeLoach Pinot Noir Russian River Valley, California	11.5	42
Alamos Red Blend Mendoza, Argentina	11	40
Columbia Crest Red Blend Columbia Valley, Washington	12	44
Glass Mountain Merlot California	9.5	34
Beringer's Founder's State Merlot California	9.5	34
Campo Viejo Reserva Rioja, Spain	14	52
Trapiche "Broquel" Malbec Mendoza, Argentina	11	40
BV Century Cellars Cabernet Sauvignon California	9.5	34
Seven Falls Cabernet Sauvignon Wahluke Slope, Washington	14	52
Inquisitor Cabernet Franc Stellenbosch, South Africa		60
Jacob's Creek Shiraz South East Australia	9.5	34

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BEERS

REGIONAL/LOCAL CRAFT

Cigar City Jai Alai India Pale Ale ABV 7.5%	8
Cigar City Invasion Tropical Pale Ale ABV 5.0%	7
Coppertail Night Swim Porter ABV 6.1%	7.5
Crooked Can High Stepper India Pale Ale ABV 7.0%	7
Funky Buddha Floridian Hefeweizen ABV 5.2%	7
Funky Buddha Pineapple Beach Blonde Ale ABV 5.0%	7

DOMESTIC

Angry Orchard Cider	6.5
Blue Moon Belgium White	6.5
Budweiser	6
Bud Light	6
Coors Light	6
Michelob Ultra	6
Miller Lite	6
Samuel Adams Lager	6.5
Yuengling Lager	6

IMPORTED

Corona	6.5
Heineken	6.5
Guinness	6.5
Modelo	6.5

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