



## HayMarket Restaurant.

**Breakfast Hours** 6:30AM to 10:00AM WEEKDAYS  
7:00AM to 11:00AM WEEKENDS



## Specialities



## Hotel Favorites

### InnJoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$10.00

### Tailor Made 3 Egg Omelette / 640+ CAL

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (Cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. \$12.00

### Start Fresh Wrap / 820 CAL

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$10.00

### Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$9.50

### Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$9.00

### Pancakes / 1300 CAL

Griddled pancakes topped with butter and served with warm maple syrup. \$9.00

### Western Skillet / 860 CAL

Two eggs, cooked any style, grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded Cheddar cheese. \$11.00

### Sunrise Sandwich / 840 CAL

One egg, cooked any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. \$9.50

### Traditional French Toast / 790 CAL

Four pieces of French toast served with warm maple syrup. \$9.00

### All-American Skillet / 1010 CAL

Two eggs, cooked any style, served over breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. \$12.00

### Biscuits and Gravy / 860 CAL

Freshly baked biscuit topped with sausage gravy and served with two eggs, cooked any style, and choice of meat. \$9.00

### Morning Breakfast

#### Burrito / 1280 CAL

Two scrambled eggs with onion, peppers, bacon, crisp potatoes and shredded cheese wrapped in a warm flour tortilla. \$11.00

## Sides

Fruit \$3.50 / 100 CAL

Breakfast Potatoes \$3.50 / 290 CAL

Bacon \$4.00 / 160 CAL

Sausage \$4.00 / 360 CAL

Toast \$3.00 / 120 CAL

Cereal \$4.00 / 120 CAL

Oatmeal \$4.00 / 450 CAL

Yogurt \$4.00 / 150 CAL

## Drinks

Coffee \$3.00 / 0 CAL

Juice \$4.50 / 110-140 CAL

Tea \$3.00 / 0 CAL

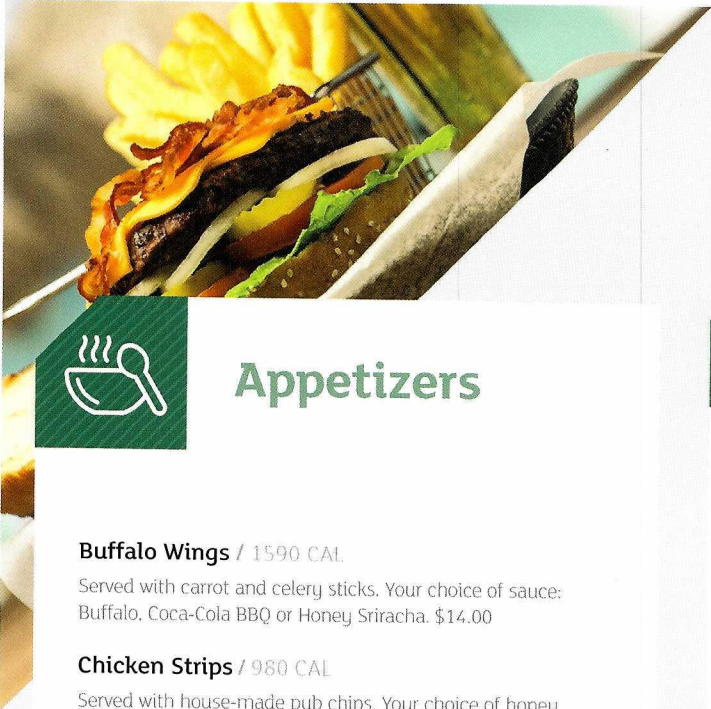
Milk \$3.00 / 150 CAL

Assorted Soft Drinks \$3.00 / 0-160 CAL

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

For parties of 10 or more, a 18% gratuity charge will be automatically added to the bill.  
2,000 calories a day is used for general nutritional advice, but calorie needs vary.  
Additional nutrition information available upon request.





## Appetizers

### Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$14.00

### Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$10.00

### Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$8.00  
*Add Grilled Chicken. \$6.00 / 1187 CAL*  
*Add Shrimp or Steak. \$7.00 / 1112-286 CAL*

### Spinach & Artichoke Dip / 720 CAL

A creamy blend of cheeses, spinach and artichokes served warm with tortilla chips. \$11.00

### Pub Chips / 1370 CAL

Thinly sliced potatoes fried until crispy, lightly seasoned and served with spicy ketchup. \$7.00

### Chips and Queso / 1064 CAL

House made green chile queso topped with fresh avocado and served with tortilla chips and tomato salsa. \$10.00

### Toasted Ravioli / 1590 CAL

St. Louis Famous Toasted Ravioli and dipping sauce. \$8.00



## Entrees

*All of our Entrees are served with your choice of two sides; Pasta dishes are served with a side salad.*

### Fish & Chips / 720 CAL

Flaky beer battered cod served with our house-made pub chips and creamy coleslaw. \$17.50

### Garden Penne Pasta / 960 CAL

Sautéed vegetables and penne pasta tossed with roasted red peppers and pesto, topped with shaved Parmesan and served with ciabatta. \$14.00  
*Add grilled chicken \$6. Add Steak or Shrimp \$7.00.*

### Apple Barbecue Pork Chop / 870 CAL

8 oz. grilled pork chop served with an apple barbecue sauce. \$18.00

### Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$28.00

### Monterey Grilled Chicken / 550 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$17.00

### Tender Chicken Strips and Waffles\* / 1240 CAL

Tender chicken strips served with mini malted waffles. \$15.00



## Burgers & Sandwiches

*All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.*

### Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$14.00

### BBQ Bacon Cheddar Burger / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese. \$15.50

### Build Your Own Burger / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$15.00  
*Add bacon for an additional \$6.00.*

### BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$15.50

### Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$17.00

### Beef Dip / 600 CAL

Shaved roast beef and Swiss cheese melted on a toasted panini roll served with a flavorful demi au jus. \$17.00



## Salads

### Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$10.00  
*Add Grilled Chicken. \$6.00 / 1187 CAL*  
*Add Shrimp or Steak. \$7.00 / 1112-286 CAL*

### Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$18.00

### House Salad / 340 CAL

Fresh salad greens, spiced cucumbers, grape tomatoes, mixed cheeses, sliced red onions and your choice of dressing. \$8.00

## Desserts

**Brownie Sundae** \$6.00 / 1010 CAL

**NY Cheesecake** \$6.00 / 800 CAL

**Apple Crisp** \$5.00 / 530 CAL

**Ice Cream** \$4.00 / 510 CAL

## Sides

**French Fries** \$5.00 / 280 CAL

**Red Skin Mashed Potatoes** \$6.00 / 200 CAL

**Rice Pilaf** \$5.00 / 210 CAL

**Pub Chips** \$5.00 / 540 CAL

**Seasonal Vegetables** \$6.00 / 30 CAL

**Onion Rings** \$6.00 / 600 CAL

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## Beers

### Craft

- Blue Moon \$6.00 / 228 CAL
- Goose Island IPA \$6.00 / 240 CAL
- Sam Adams \$6.00 / 170 CAL
- Leinenkugel Seasonal \$6.00 / 175+ CAL
- Sam Adams Seasonal \$7.50 / 170 CAL
- Sam Adams Seasonal \$7.50 / 170 CAL

### Import

- Corona Extra \$6.00 / 148 CAL
- Heineken \$7.00 / 149 CAL
- Stella Artois \$6.00 / 150 CAL
- Corona Premier \$7.00 / 90 CAL
- O'Doul's non-alcoholic \$5.00 / 78 CAL
- Corona Extra \$6.00 / 148 CAL

### Domestic

- Bud Light \$6.00 / 192 CAL
- Coors Light \$6.00 / 102 CAL
- Michelob Ultra \$6.00 / 128 CAL
- Miller Lite \$6.00 / 110 CAL
- Budweiser Select \$6.00 / 192 CAL
- Budweiser \$6.00 / 192 CAL

### Draft

- Bud Light \$5.00 / 192 CAL
- Budweiser \$5.00 / 210 CAL

Bar Hours 5:00PM to 10:00PM WEEKDAYS  
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## Handcrafted Cocktails

- Margarita / 240 CAL**  
Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$8.00
- Jack Daniel's Lemonade / 240 CAL**  
Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$8.00
- Classic Martini / 240 CAL**  
New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist \$8.00
- Holiday Inn Ice Tea / 280 CAL**  
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite. \$9.00
- Moscow Mule / 148 CAL**  
Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$9.00
- Mojito / 201 CAL**  
Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$9.00
- Manhattan / 240 CAL**  
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$8.00  
Maker's Mark for only \$2.00 more.
- Bloody Mary / 240 CAL**  
Smirnoff Vodka, house made Bloody Mary mix \$9.00



## White Wines (105 - 125 CAL per glass)

	GLASS	BOTTLE
Pinot Gris J. Vineyards, CA	\$7.50	\$34.00
Chardonnay Kendall-Jackson, CA	\$7.50	\$34.00
Sauvignon Blanc Bonterra, CA	\$7.00	\$28.00
White Zinfandel Beringer, CA	\$7.00	\$28.00



## Red Wines (116 - 122 CAL per glass)

	GLASS	BOTTLE
Pinot Noir 30 Degrees, CA	\$7.50	\$34.00
Merlot Benzinger, CA	\$7.00	\$32.00
Cabernet Sauvignon Kendall-Jackson, CA	\$8.00	\$35.00
Red Blend 14 Hands Stampede, Washington	\$7.00	\$28.00
Cabernet Sauvignon Canyon Road, CA	\$7.00	\$32.00

### Drinks

- Coffee \$3.00 / 0 CAL
- Tea \$3.00 / 0 CAL
- Milk \$3.00 / 150 CAL
- Assorted Soft Drinks \$3.00 / 0-160 CAL