

ROHR'S

IN-ROOM DINING MENU

BREAKFAST // 7:30 A.M. - 10:30 A.M.

LIGHT

ASSORTED CEREALS 5

OATMEAL 7 N

brown sugar, golden raisins, granola, cinnamon

YOGURT 7 N

granola, fresh fruit, honey

AVOCADO TOAST 13

whipped avocado, marinated tomatoes, balsamic glaze, sourdough, microgreens

SMOKED SALMON PLATE* 17

toasted bagel, Boursin cheese, red onion, caper, tomato, cucumber, mixed greens

FAVORITES

BELGIAN WAFFLE 12

maple-whiskey butter, whipped cream

FRENCH TOAST 14

maple-whiskey butter, whipped cream

Add-ons

Rohr's bananas foster & salted pecans 2 N
mixed berry compote 2

SIDES

EGGS ANY STYLE* 2 / 4 SAUSAGE 4 BACON 5

CHICKEN 6 BERRIES 6 BREAKFAST POTATOES 4

PASTRIES

PLAIN CROISSANT 5

SEASONAL MUFFIN 5

EGGS

served with breakfast potatoes (substitute fruit // 2)

TWO EGGS ANY STYLE* 14

with bacon or breakfast sausage, and choice of toast

BREAKFAST SANDWICH 16

whiskey-apple braised corned beef, apple gastrique, Dubliner cheese, fried egg, spicy pickled mustard seed aioli

HOUSE OMELETTE 16

Irish cheddar, caramelized onions, bacon

MUSHROOM & GOAT CHEESE OMELETTE 14

mushrooms, spinach, goat cheese, chives

BEVERAGES

SOFT DRINK OR ICED TEA 3.50

JUICES 4

cranberry, pineapple, grapefruit, orange

COFFEE OR HOT TEA 4.50

ESPRESSO 4 / 6

LATTE 5.50

FRESHLY SQUEEZED ORANGE JUICE 6

MIMOSA 12

La Marca prosecco, orange juice

N contains nuts

* Items are cooked to order and contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% of the food and beverage charge will be added to your account as a gratuity, and will be fully distributed to your server(s). An additional \$4

In-Room Dining delivery fee will also be added to the check and will be retained by the hotel, plus any applicable state and local taxes.

Please inform your server of any severe allergies. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or sesame. While we take steps to minimize risk, please be advised that cross-contact may occur. 9.11.26

ROHR'S

IN-ROOM DINING MENU

ALL DAY // 11 A.M. - 10 P.M.

STARTERS

BURRATA 20

torn basil, roasted garlic oil,
aged balsamic, sourdough

ROHR'S PRETZELS 16

Guinness cheese sauce, garlic butter, soft pretzels

HUMMUS 15

tahini sauce, peperonata,
harissa-honey crispy chickpeas, warm pita

SALADS

CAESAR SALAD 7 / 14

romaine lettuce, focaccia crouton,
aged Parmesan cheese, Caesar dressing

HOUSE SALAD 10

mixed greens, smashed cucumbers, heirloom tomatoes,
ninja radish, lemon-ginger vinaigrette

Add-ons

Crispy Tofu 5 Chicken 6 Shrimp 7
Blackened Salmon* 8 Steak* 12

SANDWICHES

served with fries or house salad

FRIED CHICKEN SANDWICH 20

blackened ranch, lemon pepper glaze, cabbage-carrot
slaw, housemade pickles, brioche bun

R BURGER* 22

mustard-q aioli, Gouda, caramelized onions,
bacon, brioche bun

DESSERT

WARM APPLE CRANBERRY FRANGIPANE TART 14 N

almond frangipane, apple, cranberry,
almond streusel, Tahitian vanilla bean gelato

MATCHA-SALTED PISTACHIO CREME BRÛLÉE 14 N

matcha custard, salted pistachio,
pomegranate, burnt sugar



SCAN FOR BEVERAGE OPTIONS

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