

DESSERTS

NEW YORK CHEESECAKE
Graham Cracker Crust, Berry Compote

CHOCOLATE CAKE
Chocolate and Hazelnut Cake with Dark Chocolate Mousse,
White and Dark Chocolate Cream

PINT OF ICE CREAM
Choice of Super Chunk Fudge, Strawberry Cheesecake, or Vanilla
Bean

SNACKS

Serves up to five people. Full Hospitality menu available upon request.

KETTLE CHIPS, POPCORN, OR PRETZELS

ROASTED PEANUTS OR FANCY MIXED NUTS

HOUSEMADE POTATO CHIPS
Bleu Cheese Dip

WARM TORTILLA CHIPS
With Guacamole and Pico de Gallo

BEVERAGES

COFFEE
Small (12 oz.)
Large

ESPRESSO-BASED DRINKS
*Café Latte, Café Mocha,
Cappuccino, Espresso*

Single Serving

“T” ORGANIC WHOLE-LEAF
PYRAMID SILK TEA BAGS
*English Breakfast, Lavender Earl Grey,
Long Life Green, Chamomile Blossoms
or Peppermint*

Two Tea Bags

MILK
Whole, 2%, Skim Or Chocolate
Small (12 oz.)

ICED TEA OR LEMONADE
Small (12 oz.)
Large

BOTTLED WATER
Fiji Or San Pellegrino

Small
Large

SOFT DRINKS

SODA
*Coca-Cola, Diet Coke,
Ginger Ale, Sprite, Dr. Pepper,
Soda or Tonic*

RED BULL OR
RED BULL SUGARFREE

FRESH JUICE
*Freshly Squeezed Orange, Grapefruit,
Cranberry, Tomato, V8, Apple, Pineapple*

Small (12 oz.)
Large

BEER

DOMESTIC BOTTLE
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

CRAFT BEER
Big Dog’s Las Vegas Lager, North Coast Scrimshaw Pilsner, Alaskan Amber Ale,
Green Flash Tropical DNA Hazy IPA, Goose Island IPA, Lovelady Paleo Porter

IMPORTED BEER
Amstel Light, Corona, Heineken, Stella, Sapporo

BOTTLED SPIRITS

All bottled spirits include two mixers (choice of 1/2 liter of orange juice, cranberry,
pineapple, or grapefruit, four pack of coke, diet coke, sprite, club soda, ginger ale
or tonic water), garnish.

VODKA	RUM	SINGLE MALT SCOTCH
Tito’s	Bacardi Superior	The Macallan, 12 Year
Absolut	Malibu	Oban, 14 Year
Ketel One	Captain Morgan	Lagavulin, 16 Year
Grey Goose		The Glenlivet, 12 Year
GIN	WHISKEY	COGNAC
Beefeater	Jack Daniel’s	Courvoisier VSOP
Bombay Sapphire	Maker’s Mark	Hennessy X.O.
Tanqueray	Woodford Reserve	
Hendrick’s	Buffalo Trace	
	Crown Royal	
TEQUILA	BLENDED SCOTCH	
Herradura Silver	Dewar’s White Label	
Herradura Double	Chivas Regal	
Reposado, ARIA	Johnnie Walker Black	
Selection	Johnnie Walker Blue	
Patrón Silver		
Don Julio 1942		
Clase Azul Reposado		
Casamigos Añejo		

WINE

CHAMPAGNE & SPARKLING	WHITE & ROSE	RED
Domaine St. Michelle, Brut NV, Columbia Valley, WA	Riesling, Dr. Loosen, Germany	Pinot Noir, Cherry Pie, 3 Vineyards, CA
Prosecco, La Marca, Veneto, Italy	Pinot Grigio, Esperto, Italy	Pinot Noir, Domaine Drouhin, Willamette Valley, OR
Moscato d’Asti, La Spinetta, Piedmont, Italy	Sauvignon Blanc, Kim Crawford, New Zealand	Pinot Noir, Flowers, Sonoma, CA
Mumm Napa, Brut Rose NV, Napa Valley, CA	Chardonnay, Chalk Hill, Sonoma, CA	Malbec, Susana Balbo, Mendoza, Argentina
Schramsberg, Blanc de Blancs, Brut NV, Napa Valley, CA	Chardonnay, Patz & Hall, Russian River, CA	Merlot, Ferrari-Carano, Sonoma, CA
Veuve Clicquot, Yellow Label, Brut NV, France	Chardonnay, Cakebread Cellars, Napa Valley, CA	Shiraz, Layer Cake, Barossa, Australia
Ruinart, Brut Rose NV, France	Rose, Chateau d’Esclans, Whispering Angel, Provence, France	Red Blend, The Prisoner, Napa Valley, CA
Moet & Chandon, Dom Perignon, Brut, France		Cabernet Sauvignon, Louis Martini, Sonoma, CA
		Cabernet Sauvignon, Pine Ridge, Napa Valley, CA
		Cabernet Sauvignon, Faust, Napa Valley, CA
		Cabernet Sauvignon, Silver Oak, Alexander Valley, CA

TO ORDER, DIAL 78500

State tax and 9.50 per delivery operation charge will be added. Gratuity is not included.



SMART START

HOUSEMADE GRANOLA AND GREEK YOGURT PARFAIT
Toasted Coconut and Pumpkin Seed Granola with Farm Fresh Berries, Honey, Mint

ARIA FRUIT PLATE
Seasonal Selection of Sliced Fruit and Berries

SEASONAL BERRIES
Sun-Ripened Strawberry, Blueberry, Raspberry, and Blackberry with Mint

CEREAL

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Frosted Flakes, Froot Loops, Cheerios, Corn Flakes, Special K, Raisin Bran or All-Bran

STEEL-CUT IRISH OATMEAL
Brown Sugar, Blueberries, Raisins

COLD PRESSED JUICE

WATERMELON, CARROT OR GREENS & APPLE

IMMUNITY SHOT
Lemon Juice, Ginger Root, Cayenne Pepper, Maca Powder

FROM THE BAKERY

PASTRY ASSORTMENT
(Choice of Five)
Croissant, Chocolate Croissant, Cherry Danish, Cinnamon Roll, Blueberry Muffin, or Bran Muffin

EGGS

THREE EGG OMELET
ARIA Hash Browns and Toast
*Choose any three, additions
Add Avocado, Onions, Mushrooms, Roasted Peppers, Spinach, American, Cheddar, Swiss, Ham, Bacon, Sausage*

*STEAK AND EGGS
Prime Flat Iron Steak, Chimichurri, Two Eggs Any Style, ARIA Hash Browns and Toast

*EGGS BENEDICT
Two Poached Eggs, English Muffins, Canadian Bacon, ARIA Hash Browns, Hollandaise Sauce

BREAKFAST SPECIALTIES

*AMERICAN BREAKFAST
Two Eggs Any Style, Ham or Bacon Breakfast Sausage, ARIA Hash Browns
Choice of Toast or English Muffin, Choice of Fresh Squeezed Orange or Grapefruit Juice, Coffee, Tea, or Milk

*SMOKED ATLANTIC SALMON
Toasted Bagel, Cream Cheese, Onions, Tomatoes, Capers

*BREAKFAST SANDWICH
Two Fried Eggs, Smoked Ham and Bacon, Farmhouse Cheddar, Challah Bread, ARIA Hash Browns

CONTINENTAL BREAKFAST
Choice of Breakfast Pastries or Oatmeal with Choice of Fresh Squeezed Orange or Grapefruit Juice, Coffee, Decaf, Tea or Milk

SANDWICHES AND BURGERS

Served with Choice of French Fries or Roasted Vegetable Orzo Salad.

CRISPY CHICKEN SANDWICH
Fried Chicken Tenders, Bacon, Lettuce, Tomato, Choice of Cheese, Soft Roll

CALIFORNIA CLUB
Roasted Turkey, Bacon, Avocado, Lettuce, Tomato, Country Bread

*CLASSIC CHEESEBURGER
Freshly Ground Beef Chuck, Organic White Cheddar, Brioche Bun, Leaf Lettuce, Red Onion, Tomatoes, Pickles

IMPOSSIBLE BURGER
Grilled Whole-Wheat Bun, Leaf Lettuce, Red Onion, Tomatoes, Pickles

PIZZA, PASTA AND RICE

Gluten Free Pasta Available

FOUR CHEESE PIZZA
Mozzarella, Provolone, Parmesan, Pecorino

PEPPERONI
Hand-cut Pepperoni, Tomato, Mozzarella

*Additions Spinach, Roma Tomatoes, Olives, Sweet Peppers, Red Onions, Jalapeños, Cremini Mushrooms, Pineapples
+4 Pepperoni, Italian Sausage, Smoked Ham, Meatballs, Smoked Bacon*

*TONKOTSU RAMEN
Rich Pork Broth, Wavy Noodles, Poached Egg, Sesame, Pork Belly, Scallion

SHRIMP FRIED RICE
Wok Fried Jasmine Rice, Carrots, Peas, Onions, Egg, Jumbo Shrimp

SPAGHETTI WITH MEATBALLS
Pomodoro Sauce, Beef Meatballs, Parmesan, Garlic Bread [GF available]

PENNE CHICKEN ALFREDO
Parmesan Cream, Grilled Chicken Breast, Garlic Bread [GF available]

GENERAL TSO'S CHICKEN
Crispy Chicken, Broccoli, Red Pepper, Onions, Sweet & Spicy Sauce, Steamed Rice

APPETIZERS

CHICKEN QUESADILLA
Flour Tortilla, Cheddar and Pepper Jack Cheese, Sour Cream, Pico de Gallo, Guacamole

FRIED CHICKEN TENDERS
With BBQ or Ranch Dressing, Crunchy Vegetables

CRISPY CHICKEN WINGS
Plain or Buffalo, Ranch Dressing, Crunchy Vegetables

*PETROSSIAN CAVIAR SERVICE

DAURENKI IMPERIAL CAVIAR
30G 125G

TRADITIONAL - Blini, Toast Points, Crème Fraîche, Sieved Egg, Red Onion, Chive
NOUVEAU - Gaufrette, Finger Lime, Charred Onion Petals, Citrus Cream

SOUPS AND SALADS

CHICKEN NOODLE SOUP
Tender Chicken, Hearty Vegetables, Noodles

SIMPLY MIXED GREENS
Garden Greens, Baby Kale, Tomato, Cucumber, Brioche Croutons, Choice of Dressing

GRILLED CHICKEN CAESAR
Romaine, Parmesan Cheese, Garlic Croutons, Classic Dressing.
*Substitute *Grilled Salmon*

CLASSIC COBB
Grilled Chicken, Avocado, Romaine, Tomato, Bleu Cheese, Egg, Smoked Bacon, Choice of Dressing

ENTRÉES

*SEARED SALMON
Sugar Snap Peas, Cauliflower Rice, Tomato-Caper Relish

SIDES 14 EACH

CRISPY FRENCH FRIES

*PRIME FILET MIGNON
Grilled Asparagus, Potato Gratin, Peppercorn Glace

GRILLED ASPARAGUS
Charred Lemon

BUTTERY WHIPPED POTATO

ORGANIC FREE-RANGE CHICKEN BREAST
Glazed Carrots, Ricotta Dumplings, Roasted Chicken Jus

SAUTÉED SPINACH
Minced Garlic

ROASTED MUSHROOM MEDLEY
Thyme

MACARONI & CHEESE

*NY STRIP
Herb Truffle Butter, Roasted Fingerling Potato, Caramelized Pearl Onions, Sautéed Spinach

GRILLED LOBSTER TAIL
Drawn Butter, Grilled Lemon, Boiled Potato, Buttered Corn

ROASTED GARLIC FINGERLING POTATO
Sea Salt

TO ORDER, DIAL 78500

State tax and 950 per delivery operation charge will be added. Gratuity is not included.

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellfish, reduces the risk of foodborne illness.*