

Available from 11:00am to 11:00pm

Dessert

Strawberry Basil Tiramisu	10
Sugar Cookies & Caramelized Pineapple Custard	10
Flourless Chocolate Torte	12

Available from 8:00am to 11:00pm

	(6oz pour)	(9oz. pour)	(Bottle)
Sparkling Wine:			
La Marca, Prosecco, Italy NV	11		50
Astoria, Moscato Sparkling Rose, Italy NV	10		40
Lucien Albrecht Rose, Alsace NV	15		55
White Wine:			
Chalk Hill, Chardonnay, Sonoma Coast, California	11	15	50
Sonoma-Cutrer, Chardonnay, Russian River Ranches, California	14	20	54
Stags Leap "Hand of Time" Chardonnay, Napa Valley, California	18	25	70
Santa Margarita, Pinot Grigio, Trentino-Alto Adige, Italy	14	20	54
Pine Ridge, Chenin Blanc/Viognier, Clarksburg, California	12	17	46
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	12	17	46
Georges Duboeuf, Pouilly-Fuisse, Maconnais, France	18	25	70
Chateau Ste. Michelle, Reisling, Columbia Valley, California	10	14	42
Fleur de Mar, Rose, France	12	17	50
Red Wine:			
Chateau Ste. Michelle "Indian Wells", Cabernet, Columbia Valley, California	12	17	46
Louis Martini, Cabernet, Sonoma County, California	13	18	55
Pine Ridge, Cabernet, Napa Valley California	18	25	70
Joel Gott, Pinot Noir, Santa Barbara County, California	11	15	60
La Crema, Pinot Noir, Sonoma Coast, California	13	18	55
Talbott "Kali Hart", Pinot Noir, Monterey County, California	15	21	58
Seven Falls, Merlot, Wahluke Slope, California	11	15	50
Alamos, Malbec, Argentina	11	15	42
Seghesio, Zinfandel, Sonoma County, California	11	15	45
Caymus Conundrum, Red Blend, California	13	18	55

- Blue Moon
- Bud Light
- Budweiser
- Coors Light
- Corona
- Corona Light
- Guinness
- Michelob Golden Light
- Michelob Ultra
- Miller Light
- Sam Adams Boston Lager
- St. Pauli Girl NA
- Stella
- Summit Pale Ale

The Hotel Minneapolis
 AUTOGRAPH COLLECTION™

In-Room Dining Menu

Available from 6:30am to 11:00am

Simple

Farm Stand Fruits & Berries	10
yogurt and granola	
Irish Steel Cut Oatmeal Brulee	10
brown sugar, raisins, toasted almonds	
Cold Cereals	7
cheerios, fruit loops, corn flakes, raisin bran, granola <i>banana (add \$2.00)</i>	

Side

Pork or Chicken Apple Sausage Links	6
Smoked Applewood Bacon	6
Canadian Bacon	6
Breakfast Potatoes	6
2 Eggs Your Way	6

Classic

(eggs served with breakfast potatoes, choice of white, wheat, rye bread, english muffin or bagel)

Max American Breakfast	16
two eggs any style with your choice of meat, juice and fresh brewed coffee or selection of teas	
Three Egg Omelet or Egg White Omelet	16
choice of three: mushrooms, spinach, fresh herbs, bell peppers, onions, tomatoes, asparagus, jalapeño, wisconsin cheddar, fresh mozzarella, swiss, cured bacon, breakfast link sausage, chicken apple sausage, country ham	
Buttermilk Pancakes	13
<i>berries, pecans, bananas or chocolate chips (add \$3.00)</i>	
Banana Bread French Toast	13
Classic Eggs Benedict	16
canadian bacon, english muffin, hollandaise	

Cold & Hot Beverage

Juices - orange, grapefruit, apple, cranberry	6
Fresh brewed coffee	9/5
Selection of teas	5
Milk - 2%, skim or soy	5
Soft Drinks	5
Espresso	4
Latte	7
Cappuccino	7
Hot chocolate with whipped cream	6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A delivery charge of \$4 plus a 20% gratuity and tax will be included.

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Appetizers

Beer Steamed Mussels	14
blonde ale sauce, Focaccia	
Artichoke Dip	10
grilled crostinie's	
Caramelized Brussels Sprouts	10
bacon, shaved parmesan, smoked garlic sauce	

Flatbreads

Italian Sausage Flatbread	14
marinara sauce, roasted red peppers, sweet Italian sausage, Mozzarella	
Artichoke Hearts & Mushroom Flatbread	14
marinated artichoke hearts, mushrooms, caramelized onions, mozzarella, shaved parmesan, truffle oil	
Margherita Flatbread	14
tomatoes, burrata, basil	

Sandwiches

(comes with fries, sweet potato fries, salad or fruit)

Chicken & Swiss	15
focaccia bun, lettuce, tomato, red onion, avocado ranch	
Tuna Salad Wrap	14
tuna salad, romaine lettuce, tomato	
Grilled Cheese & Tomato Soup	15
sourdough, smoked provolone, sharp wisconsin cheddar, roasted red pepper, bacon	
Max Burger	16
lettuce, tomato, red onion <i>mozzarella, cheddar, smoked provolone, bleu cheese, bacon, mushroom, caramelized onion, avocado, roasted red peppers, over easy egg (add \$2.00)</i>	
Grilled Turkey Burger	15
focaccia bun, arugula, marinated heirloom relish, provolone	

Salads

Burrata & Serrano	18
baby arugula, blistered cherry tomatoes, basil, extra virgin olive oil, balsamic reduction	
Super Grain Salad	15
brown rice, red rice, quinoa, garbanzo beans, chopped spinach, currants, cherry tomatoes, house made queso fresco, black tea vinaigrette	
Classic Caesar	14
chopped romaine, focaccia croutons, creamy caesar dressing	
House Salad	9
cucumbers, kalamata olives, shaved red onion, green goddess dressing	

Dinner

(available from 5pm to 10pm)

Almond Crusted Walleye	31
mashed yams, broccollini, marinated heirloom tomato salad, local micro greens	
Berkshire Pork Chop	30
baked northern beans, charred corn on the Cobb	
Ribeye	38
house cut steak fries, paprika roasted cauliflower	
Cedar Plank Salmon	32
green beans, cherry tomatoes, roasted baby red potatoes, preserved lemon relish	
Tagliatelle Aarrabbiata	26
roasted red peppers, sweet Italian sausage, fresh basil, burrata	
Amish Chicken Breast	30
artichoke wild rice, zucchini	

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