



ROOM SERVICE ALL DAY MENU

Available 11:30am – 9:00pm, Sunday – Thursday | 11:30am – 10:00pm, Friday & Saturday
For our room service Breakfast menu, please see door tag. Breakfast available 7:30am – 10:00am.

SHARE PLATES + STARTERS

SOUP DU JOUR 12

ONION SOUP GRATINEE 16
crispy shallot, thyme crouton, aged gruyere

FIELD GREENS SALAD 14
*dandelion, mustard greens, feta cheese,
spiced almonds, pluots,
Terhune Orchard peach vinaigrette*

ROMAINE HEARTS “CAESAR” 15
*classic dressing, parmigiano-reggiano,
anchovy, crouton*

BABY BEETS & MACHE 16
goat cheese mousse, toasted hazelnut

TUNA TARTARE 18
*heirloom radish, avocado,
citrus-soy emulsion, crispy rice*

TRIPLE MAC & CHEESE 14
brie, parmigiano-eggiano, aged cheddar

BRUSSELS SPROUTS 12
agrodolce, chipotle aioli

CRISP CP FRIES 9
truffle, parmesan

MAINS

MIRBEAU BURGER 19
*8 oz prime beef burger, brioche bun, gruyère,
portobello, truffle aioli, caramelized onion, french fries*

STEAK FRITES 32
bavette, herb butter, jus, crisp CP fries

MIRBEAU POTATO CRUSTED SALMON 29
*fingerling potatoes, sautéed spinach,
lemon beurre blanc*

DESSERTS

ASSORTED CHEESES 14
*three rotating cheeses, candied walnuts, fruit compote,
local honey, toast*

MIRBEAU SUNDAE 15
Chef Meggan's seasonal selection

CHOCOLATE CHIP COOKIES 10
*dozen mini cookies baked fresh to order
please allow 40 minutes

ICE CREAM AND SORBET 8
rotational selection

COFFEE & TEA

COFFEE 3.5
ESPRESSO 2.5
LATTE 5
MACCHIATO 5
AMERICANO 5
CAPPUCINO 5
TEA 3.5

JUICES

ORANGE 4
GRAPEFRUIT 4
TOMATO 4
PINEAPPLE 4
CRANBERRY 4

SOFT DRINKS

PEPSI 3
DIET PEPSI 3
SIERRA MIST 3
CLUB SODA 4
GINGER BEER 4
TONIC 4

*Chef De Cuisine - Lee Clements
Summer 2021 - IRD*



*Consuming raw or undercooked meats, poultry, seafood,
shellfish or egg may increase your risk of food born illness.
Please inform your server if a person in your party has a food allergy.*

Please note that a \$5 tray fee and 20% service charge will be applied to all orders.

CHAMPAGNE & SPARKLING

LOUIS D'OR, BRUT 18/72
Champagne, France NV

VEUVE AMBAL, BRUT ROSE 15/60
Cremant de Bourgogne, France NV

WHITE

SARACINA, UNOAKED CHARDONNAY 15/60
Mendocino Valley, CA 2018

IL CANOVINO "QUARTO VECCHIO" PINOT GRIGIO 14/56
Veneto, Italy 2019

DOMAINE de SACY, SANCERRE 16/64
Loire Valley, France 2019

FRANCOIS BAUR "HERRENWEG" RIESLING 14/56
Alsace, France 2019

TRIMBACH, PINOT BLANC 15/60
Alsace, France 2019

TENUTA OLIM BAUDA "CENTIVE" MOSCATO d'ASTI 14/56
Piedmonte, Italy 2020

BEER

MILLHOUSE, KOLD ONE 10
4.6% KOLSCH *Poughkeepsie, NY*

RARE FORM, ROYAL COCONUT 9
6% CREAM ALE *Troy, NY*

PRARIE ARTISINAL ALES, BOMB! 14
13% IMPERIAL STOUT *McAlester, OK*

THIN MAN, MINKEY BOODLE 11
7% RASPBERRY SOUR *Buffalo, NY*

GRIMM (ROTATING SELECTION) MP
Brooklyn, NY

COMMUNITY BEER WORKS, THAT IPA 11
4.9% IPA *Buffalo, NY*

STELLA ARTOIS 7
5.2% LAGER *Belgium*

ST BERNARDUS, "ABT 12" 14
10% QUADRUPLE *Belgium*

IRONBOUND, ORIGINAL 7
5.2% HARD CIDER *Asbury, NJ*

IRONBOUND, DEVIL'S HARVEST 7
5% HARD CIDER *Asbury, NJ*

SEVEN ISLAND BREWERY, CITRASPACE INVADER 10
8% CITRUS DOUBLE NEIPA, *Greece*

ROSE

GRENACHE BLEND, WHISPERING ANGEL 15/60
Cote de Provence, France 2018

RED WINES

A to Z WINEWORKS, PINOT NOIR 15/60
Oregon, USA 2017

AMAPOLA CREEK, CABERNET SAUVIGNON 18/72 *Sonoma Valley, CA 2016*

REVERDITO, BAROLO 19/76
Piedmont, Italy 2016

CHATEAU HAUT - PLAISANCE, BORDEAUX BLEND 14/56
Saint-Emilion, Bordeaux, France 2015

LUIGI BOSCA, MALBEC 14/56
Mendoza, Argentina 2018

CANONICA a CERRETO, CHIANTI CLASSICO RISERVA 17/68
Tuscany, Italy 2017

COCKTAILS

WATERMELON GIN GIMLET 15
Botanist gin, watermelon, lime juice, lavender bitters, simple

BUTTERFLY LAGOON 14
Grey Goose vodka, butterfly pea + elderflower simple, lemon juice, grapefruit juice, citrus bitters

RUM AL PASTOR 14
Plantation 5 year rum, charred pineapple, demerara syrup, jerk bitters, lime juice, cilantro

HONEYDEW BASIL SHRUB 13
Blind Tiger gin, honeydew basil shrub, lemon juice, prosecco

MEZCAL PIMM'S COUPE 13
Casamigos mezcal, pimm's, lemon juice, simple

SPA TREATMENT 13
Ketel One cucumber & mint, prosecco, mint, lemon, strawberry

GINGEMBRE ET POIRE 13
Grey Goose pear, luxardo, lemon, ginger