

# Breakfast

6:00am - 11:00am

To Order

Dial 82

## CHILLED JUICES / FRUIT / CEREAL

<b>Assorted Juices</b>	\$4.5
Orange, grapefruit, cranberry, apple, pineapple, V8, tomato or grape	
<b>Seasonal Fruit</b>	\$12
Lime-scented honey and banana bread	
<b>Granola Yogurt Parfait</b>	\$9
Non-fat Greek yogurt, honey, almond granola and berry compote	
<b>Ruby Red Grapefruit or Seasonal Melon</b>	\$6
<b>Assorted Dry Cereal</b>	\$8
Granola, Cheerios, Froot Loops, Frosted Flakes, Frosted Mini-Wheats, Raisin Bran, Special K	
<b>Steel-Cut Oatmeal</b>	\$10
Brown sugar, cinnamon and raisins	

## FROM THE BAKERY

<b>Bakery Basket</b>	\$11
Butter croissant, muffin of the day, banana bread, butter and fruit preserves	
<b>Toast</b>	\$4
English muffin, white, wheat, marble rye or sourdough and whipped butter	
<b>Toasted Bagel</b>	\$6
Plain, sesame, cinnamon-raisin or everything bagel and cream cheese	

## BREAKFAST FAVORITES

<b>Continental Bakery Basket</b>	\$17
Chilled juice, three assorted breakfast pastries and choice of hot beverage	
<b>All-American Breakfast*</b> 🍴	\$22
Chilled juice, coffee, two eggs any style, choice of bacon, sausage or ham, breakfast potatoes and choice of English muffin, white, wheat, marble rye or sourdough toast	
<b>Smoked Salmon Plate</b> 🍴	\$16.5
Traditional garnish, toasted bagel and cream cheese	
<b>Steak and Eggs*</b> 🍴	\$22
Strip steak grilled to order, two eggs any style, breakfast potatoes and choice of English muffin, white, wheat, marble rye or sourdough toast	
<b>Vegetable Frittata</b> 🍴	\$16
Egg whites or farm fresh eggs, grilled onions, peppers, asparagus, oven-fired tomatoes, goat cheese, tomatillo salsa, breakfast potatoes and choice of English muffin, white, wheat, marble rye or sourdough toast	
<b>Create an Omelet</b> 🍴	\$17
Choose four toppings: peppers, spinach, asparagus, mushrooms, onions, tomatoes, bacon, ham, sausage, cheddar, feta, goat cheese, served with breakfast potatoes and choice of English muffin, white, wheat, marble rye or sourdough toast	
<b>Traditional Benedict*</b>	\$17
Two poached eggs, Canadian bacon, toasted English muffin and hollandaise sauce	

## FROM THE GRIDDLE

<b>Buttermilk Pancakes</b>	\$14
Blueberry or old fashioned buttermilk pancakes and maple syrup	
<b>Fresh Waffle</b>	\$15
Whipped butter and maple syrup	
<b>Brioche French Toast with Seasonal Fruit Compote</b>	\$15

# All-Day

Sun - Thurs 11:00am - 12:00am  
Fri - Sat 11:00am - 2:00am

## STARTERS

<b>Chips &amp; Dips</b> 🍴 🌿	\$9
House guacamole, salsa roja, Luna's tortilla chips	
<b>Beer Queso</b>	\$2.5
<b>Fried Pickles</b> 🌿	\$9
Smoked ranch sauce	
<b>Chips and Beer Queso</b> 🌿	\$10
Tortilla chips with Rahr's Ale Texas queso	
<b>Shrimp Spring Rolls</b>	\$15
Spicy mango dip, cabbage slaw	
<b>Crispy Wings</b>	\$16
Choice of: TX BBQ or Chipotle-Buffalo, smoked buttermilk dressing	
<b>Charcuterie Board</b>	\$18
Assorted local meats and cheeses, house pickles and preserves, local draft mustard, TX grapefruit marmalade, toast points	

## SOUPS AND SALADS

<b>Chicken Tortilla Soup</b> 🍴	\$9		
Lime, crispy tortilla strips, cilantro			
<b>Chef's Inspired Soup</b>	\$8		
<b>Field Greens</b> 🌿	\$9		
House blend of lettuces, English cucumber, heirloom tomato, shaved onion, choice of dressing			
<b>Berry Salad</b> 🌿 🥄	\$14		
Seasonal berries, candied TX pecans, boursin cheese, sorghum-balsamic vinaigrette, herb-crusting crostini			
<b>House-Smoked Chicken Chop</b>	\$17		
Bacon, tomato, smoked chicken, bleu cheese crumble, smoked buttermilk dressing, crispy onions			
<b>50/50 Caesar</b> 🌿	\$13		
Nam Pla dressing, Brazos Valley shaved parmesan, marinated sun-dried tomato, sesame crisp			
<b>Add to Any Salad:</b>			
Chicken	\$6	Shrimp	\$10
Salmon	\$8	6 oz. NY Strip*	\$12

## BURGERS & MORE

<b>Media Burger*</b>	\$16
LTO, B&B pickles, burger sauce, fries or tots	
<b>Impossible™ Burger</b>	\$16
A delicious soy and plant-based protein burger, fries or tots	
<b>Build It:</b>	
Grilled jalapeño, mushrooms, cheese, grilled onions	\$1 each
Guacamole, fried egg, bacon, brisket, pork belly	\$2 each
<b>Tri-Tip Pastrami Sandwich</b>	\$16
Brazos Valley Van Sormon, deviled egg spread, mustard green hot slaw, fries or tots	
<b>The Melt</b>	\$14
Buttered sourdough, three-cheese medley of American, cheddar and provolone, fries or tots	
<b>Add Bacon</b>	\$2
<b>Quesadilla</b>	\$15.5
Aged cheddar, ranchero sauce, avocado crema, choice of: grilled chicken, mesquite smoked beef brisket or charred mushrooms & peppers	
<b>Turkey Salad BLT</b>	\$16
Cranberry turkey salad, avocado spread, bacon, lettuce, tomato, sourdough, fries or tots	

## BURGERS & MORE

<b>Nashville Hot Chicken Sandwich</b>	\$16
Buttermilk chicken, Nashville hot seasoning, B&B pickles, ranch slaw on honey butter biscuit	
<b>Mac and Cheese</b>	\$19
Smoked brisket, tasso ham & tri-tip pastrami, aged cheddar, TX pecan gremolata	
<b>Texasian Curry Bowl</b> 🌿	\$15
Kaffir-scented basmati, seasonal vegetables, "Texasian" curry	
Add: Tofu \$5 Chicken \$6 Mesquite Brisket \$7 Salmon \$8 Shrimp \$10	
<b>Season's Best Vegetables</b> 🍴 🌿	\$18
Grilled and roasted vegetables with ancho romesco	

# Dinner

5:00pm - 11:00pm

To Order

Dial 82

## ENTRÉES

<b>NY Strip*</b>	\$36
Grilled 12 oz. steak, mashed potatoes, seasonal vegetables	
Add Shrimp	\$10
<b>Cast Iron Seared Salmon Fillet</b>	\$28
TX succotash, grapefruit-agave glaze	
<b>Herb-Roasted Half Chicken</b>	\$26
Four-cheese macaroni, seasonal vegetables, natural jus	
<b>DESSERTS</b>	
<b>Texas Jumbo Cookie</b> (Vegan cookie available)	\$4
<b>Seasonal Skillet Crumble Cobbler</b>	\$9.5
Marinated seasonal fruit, almond crumble, toffee caramel sauce, silky vanilla ice cream, crispy baked cinnamon twists	
<b>Berries &amp; Cream Dome</b>	\$8.75
Strawberry-chocolate mousse, raspberry jelly, pistachio dacquoise cake, white chocolate chantilly, fresh berries	
<b>Mascarpone Peanut Butter Brownie Cake</b>	\$8.75
Light mascarpone vanilla chantilly, milk chocolate peanut butter ganache, raspberry sauce, caramel peanut tuile	



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All orders are subject to a 22% service charge, 8.25% state sales tax, and a \$3.50 delivery charge that is kept by the hotel to cover administrative and discretionary costs and is not a gratuity.

# Kids'

6:00am - 11:00am

To Order

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## BREAKFAST

Fresh Fruit Cup	\$4
Buttermilk Pancakes or French Toast with Sausage or Bacon	\$8
Cheese Omelet	\$10
Fried or Scrambled Eggs with Sausage or Bacon*	\$8

## ENTRÉES

Sun - Thurs 11:00am - 12:00am  
Fri - Sat 11:00am - 2:00am

<b>Grilled Cheese</b> American cheese, white bread and French fries	\$8
<b>Hamburger*</b> Add cheese and French fries	\$12
<b>Hot Dog</b> French fries	\$12
<b>Turkey BLT Wrap</b> Cranberry turkey salad, bacon, lettuce and tomato	\$12
<b>Mac and Cheese</b>	\$10
<b>Spaghetti</b> Marinara and parmesan cheese	\$9
<b>Chicken Fingers and French Fries</b>	\$9.5

# Drinks

## BEVERAGES

<b>Freshly Brewed Coffee</b> Regular or decaffeinated	Small Pot \$8.5   Large Pot \$10
<b>Coke™ Products</b>	\$4.25
<b>Acqua Panna and San Pellegrino</b>	500mL \$4.5   1L \$9

## BEER

<b>Domestic Bottle</b> Blue Moon Belgian White, Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Samuel Adams Boston Lager	\$6.75
<b>Import Bottle</b> Modelo, Corona Extra, Guinness Draught, Heineken Lager, Stella Artois	\$7.5

## SPIRITS

<b>Vodka</b>		<b>Whiskey</b>	
Tito's Handmade	\$170	Bulleit Bourbon	\$170
Grey Goose	\$195	Woodford Reserve	\$180
		Maker's Mark	\$190
<b>Rum</b>		<b>Scotch</b>	
Bacardi	\$160	Dewar's White Label	\$160
<b>Gin</b>		Johnnie Walker Black	\$180
Tanqueray	\$160	<b>Single Malt Scotch</b>	
Bombay Sapphire	\$195	Glenfiddich 12 Year	\$150
<b>Tequila</b>		Macallan 12 Year	\$190
Sauza Blue Agave	\$140		
Don Julio Reposado	\$195		

# Wines

## WINE BY HALF BOTTLE (375mL)

Chardonnay, La Crema, CA	Bottle	\$32
Pinot Noir, La Crema, Sonoma Coast, CA		\$35
Cabernet Sauvignon, Robert Mondavi Private Selection, Central Coast, CA		\$37

## SPARKLING WINES

Prosecco Spumante, Riondo, DOC, Italy	Glass	\$11	Bottle	\$42
Sparkling Brut, Domaine Ste. Michelle, Columbia Valley, WA				\$50
Sparkling, Chandon Brut Classic, CA				\$73
Sparkling, Etoile Rosé, Carneros, CA				\$79
Champagne, Moët & Chandon Impérial Brut, Epernay, France				\$140
Champagne, Veuve Clicquot Yellow Label, Reims, France				\$155
Champagne, Moët & Chandon Impérial Brut Epernay, France 187ml		\$29		
Champagne, Veuve Clicquot Rosé, Reims, France				\$170
Champagne, Ruinart Rosé, Reims, France				\$155
Champagne, Dom Perignon, France				\$375

## WHITE WINES

Chardonnay, Decoy by Duckhorn, Sonoma County, CA	\$12	\$46
Chardonnay, Starmont, Carneros, CA	\$13	\$50
Sauvignon Blanc, Matanzas Creek, Alexander Valley, CA	\$11	\$42
Pinot Grigio, San Angelo, Toscana, Italy	\$11	\$42
Riesling, Chateau Ste. Michelle, Columbia Valley, WA	\$10	\$38
Rosé, Fleur de Mer, Côtes de Provence, France	\$12	\$46

## RED WINES

Cabernet Sauvignon, Columbia Crest H3, Horse Heaven Hills, WA	\$12	\$46
Merlot, Seven Falls, Wahluke Slope, WA	\$12	\$46
Pinot Noir, Acrobat, Oregon	\$14	\$54
Malbec, Bodega Norton Barrel Select, Mendoza, Argentina	\$10	\$38
Red Blend, Murrieta's Well The Spur, Livermore Valley, CA	\$14	\$54

🌾 Gluten-Free    🌿 Vegetarian    🥜 Contains Nuts  
 ♻️ Vegan    ❤️ Heart Healthy

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Dining In?  
 Treat Yourself



# Hilton Anatole

DALLAS