

Lunch & Dinner

BROOKHOLLOW HOTEL

APPETIZER

South Texas Chicken Tortilla Soup Cup 6.00 Bowl 8.00

Southwest Hummus

Black beans | pico de gallo | queso fresco pumpkin seeds | charred lime | pita 8.00

Santa Fe Quesadillas

Beehive's Hatch Chili gueso | roasted corn black beans | chicken tinga | lime sour cream 11.00

Cozumel Jumbo Shrimp Cocktail

Charred lime | avocado | tortilla chips 12.00

Cajun Wings

Chipotle ranch | carrot & celery sticks 12.00

Tostadas

Crispy corn tortillas | chicken tinga | black beans | pico de gallo | roasted corn | queso fresco | avocado | cilantro | lime sour cream Signature Burger drizzle 10.00

SIDES

Grilled Asparagus 8.00 Natural Cut French Fries 6.00 Whipped Yukon Potatoes 6.00 Spanish Rice 5.00 Seasonal Fruit 6.00 Sweet Potato Fries, Sea Salt 6.00 Black Beans 6.00

SALADS

Add grilled chicken 5.00 or shrimp 7.00

South Texas Caesar

Herb croutons | shaved Parmesan | toasted pumpkin seeds | garlic-chipotle Caesar dressing 12.00

Artisan Greens

Field greens | Asian pear | dried cranberries | daikon sprouts | spiced pecans | cherry tomatoes | local goat cheese | lemon vinaigrette 14.00

Southwest Cobb

Chopped romaine | grilled chicken | roasted corn | jicama | black beans | avocado pico de gallo | pepper jack | tortilla crisps chipotle ranch 14.00

ENTREES

Southern Fried Shrimp

Natural cut fries | South Texas slaw chipotle cocktail sauce | Cajun remoulade lemon 22.00

Smoked Chicken Adobo Spanish rice | black beans | pumpkin seeds chimichurri | charred lime 20.00

Bone-in Beef Ribeye 12oz Whipped Yukon potatoes | grilled asparagus | chimichurri 39.00

Southwest Vegetable Enchiladas

Beehive's Hatch Chili queso | poblano cream sauce | Spanish rice | black beans avocado 18.00

Chargrilled Texas Redfish Whipped Yukon potatoes | heirloom carrots | charred lime 24.00

SANDWICHES

Wisconsin smoked Gouda | Bibb lettuce tomato | onion | pickle | roasted garlic aioli 14.00

Avocado Burger

Hatch chili queso | Bibb lettuce | tomato onion | pickle | tortilla crisps 14.00

Harvest Vegetable Wrap

Spinach tortilla | grilled Portobello | shaved Parmesan | mixed greens | cucumber | cherry tomato | avocado | daikon sprouts | lemon yogurt dressing 12.00

Crispy Shrimp Sliders South Texas slaw | chipotle cocktail sauce pickle chips 14.00

Chicken Tinga Tacos

Charred corn | South Texas slaw pico de gallo | cilantro sour cream 12.00

Sides: natural cut French fries, seasonal fruit, South Texas slaw, Spanish rice, sweet potato fries

DESSERTS

Peanut Butter-Chocolate Cake Caramel sauce | peanut brittle 9.00

"Peaches and Cream" Bread Pudding Raspberry Sauce | candied pecans 9.00

Rustic Apple Tart Caramel sauce | toasted almonds vanilla ice cream 9.00

Seasonal Berries Vanilla cream 9.00

Local Vanilla Bean Ice Cream 8.00

DRINKS

Soda/Iced Tea 4.00

Bottled Water 3.00

Vitamin Water® 4.00

Fresh-Brewed Starbucks® Coffee Regular or decaffeinated

Small pot (up to 2 cups) 6.00 Large pot (up to 4 cups) 10.00 Cappuccino 4.00 Latte 4.00 Espresso 3.00

Hot Tea

Choose from our selection of regular or decaffeinated Tazo® Teas 4.00

Inice Orange | grapefruit | apple | cranberry tomato 4.00

Milk

Non-fat | 2% | whole | soy | chocolate 4.00

Wine, Beer and Bottled Spirits

Please ask your server for a complete range of popular imported and domestic beers and our seasonal variety of wines by the glass and the bottle. We also feature a premium collection of spirits and liqueurs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age.

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A suggested gratuity of 20% will be added to parties of 7 or more. It is the guest's unrestricted right for the final amount of the gratuity.