



SMALL PLATES

Chicken Wings GF* DF* NF **\$16**

Bone-in or boneless wings with your choice of buffalo, soy-glazed BBQ, or sweet chili. Served with ranch or bleu cheese.

Roasted Red Pepper Hummus Platter GF* DF NF V VG **\$14**

Silky house-made hummus served with seasonal crudité's and artisan flatbread.

Bavarian Pretzel & House-Made Cheese Fondue NF V **\$16**

Warm Bavarian Pretzel with rich, creamy cheese fondue.

Artisanal Cheese Board GF* NF V **\$18**

Gruyère, aged cheddar, brie, and garlic boursin served with rosemary crostini and fig jam.

Margherita Flatbread GF* NF V **\$15**

Fresh mozzarella, roasted garlic pesto, Roma tomatoes, and basil on a crisp flatbread.

Sticky Glazed Baby Back Ribs GF* DF NF **\$19**

Slow-roasted ribs finished with a sweet soy BBQ glaze, topped with crispy onions and scallions.

Crispy Cauliflower Bites GF DF NF V VG **\$16**

Golden fried cauliflower tossed in sweet chili or buffalo sauce, served with vegan ranch.

DESSERT

Seasonal Sorbet Trio GF DF NF V VG **\$11**

A refreshing selection of house-made seasonal sorbets – light, vibrant, and naturally allergen-friendly. Flavors rotate throughout the year.

Room Service Available

A 20% service fee applies to all in-room dining orders.



HIGHPOINT
HOTEL