

REFINERY

STARTERS

QUESO FONDUTO 13

California White Cheddar Cheese Dip topped with Seasoned Ground Beef and Pico De Gallo

HAWAIIAN POKE NACHOS 18

Crispy Won Ton Chips Covered with Spicy Tuna Poke, Sriracha Aioli and topped with Smoked Trout Roe

ANGUS BEEF SLIDERS 12

Angus Beef Siders hand formed with Merlot Sautéed Onions, Gruyere Cheese on Brioche Buns

CHICKEN LOLLIPOS 15

Chicken Drumettes covered in Spicy Plum Chili Sauce and Scallions

3 RIFS ON AVOCADO TOAST 18

Applewood Smoked Bacon and Egg Caprese, Mozzarella, Tomato and Fresh Basil Lox, Cream Cheese, Tomato, Onions and Capers

MAC AND CHEESE 9

California White Cheddar Cheese Sauce Elbow Macaroni Topped with Panko Parmesan Herb Topping.

HOUSE CHICKEN NOODLE SOUP 6

House made Chicken and Vegetable Noodle Soup

SOUP DU JOUR 6

GREENS

CAESAR 14

Crisp Romaine tossed in Caesar Dressing, Seasoned Croutons, Shaved Parmesan with Mozzarella Burrata and Grilled Tomato

CALIFORNIA STRAWBERRY 15

Organic Baby Spinach, Marinated Grilled Chicken Breast, California Strawberries, Candied Pecans, Gorgonzola Cheese. Tossed with Balsamic Vinaigrette

SALMON NICOISE 17

Mixed Greens Tossed with Grilled Haricot Vert, Cherry Tomatoes, Cucumber, Avocado, Boiled Baby Yukon Potatoes, Niçoise Olives, Scallions & Hard Boiled Egg

TUNA TITAKI 18

Local Baby Mixed Greens, Seared Ahi Tuna, Avocado, Cucumber, Radish and Micro Herbs. Tataki Dressing

STEAK HOUSE CHOP SALAD 18

Grilled Flat Iron Steak served Atop a Bed of Baby Mixed Greens Tossed with Artichoke, Hearts of Palm, Gorgonzola, Cherry Tomato, Red Onion and Bacon Vinaigrette

GRILLED VEGETABLE SALAD 14

Seasonal Herb Marinated Vegetables Diced and Tossed with Garbanzo Beans, Cucumbers, Tomato and Marinated Onion. Served with Lemon Basil vinaigrette

BETWEEN THE BREAD

Choice of shoestring fries, house potato chips or fresh fruit

GRILLED CHICKEN SANDWICH 15

Marinated Herb Grilled Chicken Breast with Smoked Gouda Cheese, Sriracha Aioli, Lettuce, Tomato and Onion on a Brioche Bun.

CHEESESTEAK 16

House Roasted Beef Sirloin, Merlot Sautéed Onion and Mushrooms Covered in Melted Provolone Cheese and White Cheddar Cheese Sauce on a French Roll

CAPRESE MELT 13

Gruyère Cheese, Tomato, Basil Pesto Finished with a Drizzle of balsamic Glaze. Melted between Buttery Brioche Bread

TURKEY AVOCADO CLUB 14

House Roasted Turkey, Applewood Smoked Bacon, Avocado, Swiss Cheese, Tomatoes, Green Leaf Lettuce and Red Onion on Sourdough Bread

CUBANO 14

Slow Roasted Pork, Ham, Swiss Cheese with Mustard on French Roll Pressed and Browned

CHEESEY B.E.A.T. BURGER 18

Harris Ranch Beef, Applewood Smoked Bacon, Swiss Cheese, American Cheese, Fried Egg with Lettuce, Tomato and Onion served on Brioche Bun

If you have concerns regarding food allergies, please alert your server prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Embassy Suites by Hilton | Santa Ana - Orange County Airport
1325 East Dyer Road, Santa Ana, California 92705 | 714.241.3800

REFINERY

FLAT BREADS & MORE

NEAPOLITAN 12

Burrata Mozzarella, Tomatoes, Fresh Basil

SPANISH 13

Pamplona Chorizo, Roasted Bell Pepper,
Chèvre Cheese

CHICKEN PESTO 15

Fresh Basil Pesto, Grilled Chicken Breast, Artichoke
And Mozzarella Cheese

BEEF AND GORGONZOLA 15

Sliced Beef and Gorgonzola with
Merlot Sautéed Onions

FLORENTINE 13

Sautéed Baby Spinach and Artichoke, Red & Yellow
Cherry Tomato Garlic Herb Boursin Cheese

TACO TRIO 17

Carne Asada, Grilled Sustainable Fish and
Chef Signature Potato Taco
with House Made Chips and Salsa

CHICKEN TENDERS 13

Parmesan Panko Crusted Chicken Breast Tenders
Served Golden Brown with French Fries

CHEESEY QUESADILLA 8

Monterey Jack and Cheddar Cheese Cooked on a
Parmesan Crusted Flour Tortilla.

CHEESE & CHARCUTERIE BOARD 18

Seasonal Cheese Board, Served with Candied Nuts,
Fruit Preserve, Sausage with Baguette and Crackers

MAINS

BEEF RIBEYE 32

Hand Cut Beef Ribeye Grilled and
Served with Sautéed Onion and Mushrooms

LEMON HERB CHICKEN 24

Herb Marinated Airline Chicken topped
with Lemon Herb Butter

STEAK FRITES 30

Grilled Flat Iron Steak Served
With Baby Greens and Truffle French Fries

EMBASSY OMELET 18

Eggs, Avocado, Baby Spinach, Bacon, Diced Tomato and
Jack Cheddar Cheese. Served with Potato
and House Made Salsa

SKUNA BAY SALMON 22

Pan Seared Skuna Bay Salmon Served
with Citrus Pear Blanc Sauce

BALSAMIC FRIED CHICKEN 20

Buttermilk Marinated Chicken Hand Dipped and
Fried to Golden Brown Served with A Maple
Balsamic Glaze and Pickles

HALIBUT PARMESAN 28

Lightly Breaded Parmesan Fried Halibut Served with
French Fries

VEGGIE TERRINE 22

Seasonal Grilled Vegetables Layered with Provolone,
Basil Pesto and Served with House made Tomato Coulis

SWEETS

DING DONG DELIGHT 12

BUTTERCAKE 12

NEW YORK CHEESECAKE 12

S'MORES 10

| 20% SERVICE CHARGE FOR PARTIES OF 6 OR MORE |

| Room service- \$3 delivery charge/20% Gratuity add to all orders |

If you have concerns regarding food allergies, please alert your server prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Embassy Suites by Hilton | Santa Ana - Orange County Airport

1325 East Dyer Road, Santa Ana, California 92705 | 714.241.3800