

FEED THE BODY | FEED THE SOUL

Experience bold flavors and elevated southwestern fare when you dine at Oro Restaurant. Just steps from the Alamo and San Antonio Riverwalk, our upscale downtown restaurant puts a creative twist on traditional Texas flavors in the historic Emily Morgan Hotel. Showcasing the freshest ingredients from local farmers and producers, Oro Restaurant provides the perfect space to sip handcrafted cocktails, indulge in imaginative-but-familiar fare, and take in the best of San Antonio!

Contemporary Dining

Maybe you've already covered enough ground for today. We make it easy for you to enjoy a delicious meal without even leaving the hotel. And if even leaving your room seems like a bit too much effort, just call room service and we'll deliver something wonderful right to your door. Check out Oro Restaurant & Bar and enjoy elevated Southwestern Cuisine. Our Executive Chef Fuses Texas influences and culture through our rich flavors, Spices and design. We invite you to enjoy your culinary experience from our exclusive vantage point overlooking the Alamo.

Wake-up DoubleTree Breakfast

Breakfast at DoubleTree gives you an excellent reason to rise and shine. You'll find exceptional coffee and gourmet teas to get your motor running, as well as a range of healthy options like granola, yogurt, whole grain breads and cereals - and even some sweet treats - to give you what you need to take you through your busy day. After all, this is the most important meal of the day!

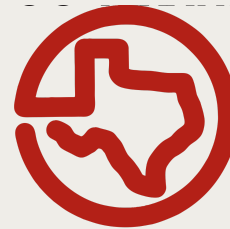
Room Service

Whether you are having an intimate dinner for two in your room or breakfast before the big meeting, it can be delivered to the comfort of your room. Just dial 7135
Take a look at the room service menu and check out some of our local favorites.

Restaurant and Bar

Located in our lobby on the ground floor, Oro Restaurant and Bar is a great place to mix and mingle with associates after a meeting or to unwind after a great day of exploring San Antonio or from a long day of travel.

We ask that you make a reservation for large parties. For reservations call 210.244.0146 or visit www.emilymorganhotel.com/oro-reservations



GO TEXAN.®

GO TEXAN celebrates, promotes and supports the business savvy and plainspoken grit Texas agriculture is known for throughout the world. Whether it's grown, sewn or served up on a plate, nearly 27 million Texans shop, travel and dine out in support of Texas businesses, agriculture and communities looking for the GO TEXAN mark to light the way.



All foods are prepared in a kitchen that may contain nuts, sesame seeds or traces thereof. Consuming raw or undercooked Seafood, Poultry or Beef may increase your risk of food borne illness

20% Gratuity will be charged to the bill, along with a \$3.00 Delivery Fee plus tax on all orders.

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oro

RESTAURANT AND BAR

Room Service Breakfast Menu

6:30 AM - 10:30 AM

Quick & Easy



Seasonal Fresh Fruit & Berries 7

Granola Parfait 8

Greek Yogurt, Granola, Fresh Berries, Honey

Steel Cut Oatmeal 7

Brown Sugar, Cinnamon, Texas Pecans, Raisins

Plates

Alamo Breakfast 14

Two Farm Fresh Eggs, Breakfast Potatoes,
Wheat or White Toast
Choice of

Applewood Smoked Bacon or Pork Sausage

Build Your Own Omelet 15

3 Egg Omelet (Whole Egg or Egg Whites)
Breakfast Potato, Refried Beans, White of
Wheat Toast

Choice Of Any 3

Bacon, Sausage, Ham, Chorizo, Spinach,
Mushroom, Onion, Bell Pepper, Jalapeno,
Cheddar Cheese, Monterey Jack Cheese

Buttermilk Pancakes 12

Butter, Maple Syrup

Texas Waffle 12

Butter, Maple Syrup

Enhancements

Low Fat Fruit Yogurt 4

Bacon or Pork Sausage 4

Turkey Bacon or Sausage 4

Toast, Bagel or English Muffin 3

Farm Fresh Egg Your Way 3

Specialties

Migas 15

Two Farm Fresh Eggs scrambled with Pico De
Gallo, Crisp Tortilla Strips, Queso Fresco
Breakfast Potatoes, Refried Beans, Flour Tortillas

Davy Crockett Burrito 14

Chorizo and Egg, Breakfast Potato, Refried Beans,
Cheddar Cheese, Pico De Gallo

Texas Banana Foster Waffle 14

Texas Waffle, Banana Foster, Texas Pecan,
Whipped Cream, Maple Syrup

Blueberry Pancakes 14

Blueberry Compote, Whipped Cream, Maple
Syrup

Beverages

Emily Morgan Blend Coffee 4

Selection of Hot Tea 4

Herbal or Black

Topo Chico 4

Iced Tea 4

Lemonade 4

Soft Drinks 4

Coca Cola, Diet Coca Cola, Sprite
Dr. Pepper, Diet Dr. Pepper



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RESTAURANT AND BAR

Room Service Dinner Menu

6:00 PM - 10:00 PM

Shareable

Braised Short Rib Street Taco 16
Queso Fresco, Cilantro, Salsa

Cowboy Chicken Wings 17
Crisp Jumbo Wings, Celery, Carrots Ranch
or Blue Cheese Dressing Choice of Buffalo
Sauce or Texas Black Gold Garlic Sauce.

Fried Brussel Sprouts 12
Chipotle Ranch

Jumbo Lump Crab Cakes 20
Jalapeno Coleslaw, Remoulade Sauce,
Lotus Root Chip

Chips & Chorizo Queso 12

Salads

Alamo Caesar Salad 14
Hearts of Romaine, Oven Roasted
Tomatoes, Parmesan Cheese, Croutons,
Ancho Caesar Dressing

Oro House Salad 14
Tender Field Greens, Cherry Tomatoes,
Cucumbers, Red Onion, Cilantro Lime
Vinaigrette

General's Cobb Salad 15
Romaine Lettuce, Roasted Corn, Tomato,
Avocado, Chopped Bacon, Pickled Beets,
Queso Fresco, Jalapeno Ranch Dressing.

Salad Enhancements

Chicken 7

Salmon 12

Flat Iron 15

Handhelds

Oro Angus Burger 18
Brioche Bun, Lettuce, Tomato, Red Onion, Cheddar,
Swiss or American Choice of Two Toppings
Caramelized Onion, Mushrooms, Bacon, Jalapeno
Additional Toppings .50 each

Southwest Chicken BLT 17
Brioche Bun, Fried Chicken Breast, Pepper Jack
Cheese, Avocado, Applewood Smoked Bacon,
Lettuce, Tomato, Chipotle Mayo

Texas Cheesesteak 18
Shaved Prime Rib, Pepper, Onions, Jalapenos,
Pepper Jack Cheese, Hoagie Roll

Entree

Roasted Airline Chicken Breast 29
Roasted Garlic Mashed Potato, Griddled Broccolini,
Au Jus

Guajillo-Honey Glazed Salmon 37
Saffron Jasmine Rice, Griddled Broccolini, Coriander
Butter Sauce, Pickled Watermelon Radish

16oz Ribeye 52
Roasted Fingerling Potatoes, Grilled Asparagus,
Red Wine Shallot Demi-Glace

Shiner Bock Braised Short Rib 32
Guahillo-Honey Glazed Carrots, Garlic Mashed
Potato, Shiner Bock Demi Glace

Beverages

Emily Morgan Blend Coffee 4

Topo Chico 4

Iced Tea 4

Lemonade 4

Soft Drinks 4

Coca Cola, Diet Coca Cola, Sprite
Dr. Pepper, Diet Dr. Pepper



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RESTAURANT AND BAR

Room Service Sweet Treats Menu **6:00 pm - 10:00 pm**



Chocolate Bourbon Bread Pudding 10

Topped with Pecans and Whipped Cream

Chocolate Mousse Cake 9

Red Velvet Cake 9

Cheesecake 9

Late Night Menu **10 pm - 6 am**



Alamo Caesar Salad 14

Hearts of Romaine, Oven Roasted Tomatoes, Parmesan Cheese, Croutons, Ancho Caesar Dressing

Turkey BLT 15

Shaved Turkey Breast, Applewood Smoked Bacon, Swiss Cheese, Lettuce, Sliced Tomato, Wheatberry Bread, Served with Miss Vickie's Kettle Chips

8" Cheese Pizza 15

8" Pepperoni Pizza 17

Beverages

Emily Morgan Blend Coffee 4

Selection of Hot Tea 4

Herbal or Black

Topo Chico 4

Iced Tea 4

Lemonade 4

Soft Drinks 4

Coca Cola, Diet Coca Cola, Sprite
Dr. Pepper, Diet Dr. Pepper



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FEATURED AMENITIES

Orders for amenities may be ordered by dialling "0" for the Front Desk, or by calling (210) 225-5100 and pressing "0" for the hotel operator.

Delivery times are from 6:00 PM - 10:00 PM



Meat & Cheese Board 28

Imported / Domestic Cheese | Spanish Chorizo | Assorted Nuts |
Fresh Berries | Crisp Crackers

Chocolate Covered Strawberries 24

Half Dozen Strawberries Dipped in Dark Chocolate | Drizzled with
White Chocolate

Emily Morgan Chocolate Box 25

3 pc. Chocolate Truffles with Emily Morgan Logo Chocolate Bar
From Schokolad Chocolate Factory

Emily's Snack Pack 24

Coke | Sprite | Dr Pepper
Rice Krispies Treats | Reese's | KitKat | M&M's
Miss Vickies Kettle Chips

Wander + Ivy 50

Cabernet Sauvignon & Chardonnay
187 ml / 6.3 fl. oz.



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THE
EMILY MORGAN
HOTEL

A DOUBLETREE BY HILTON

COCKTAIL | WINE | BEER

6:00 PM - 10:00 PM



ON THE ROCKS COCKTAILS

Each cocktail is intended to pour over ice in rocks glass and is enough for 2 drinks

OldFashioned	20
High-Rye Bourbon Whiskey Bitters Orange Cherry Cane Sugar	
Cosmopolitan	18
Sourced Texas Vodka Cranberry Triple Sec Lime Lemon Zest	
Daiquiri	18
Barbados 3-Year Aged Rum Lime Orange Cane Sugar	
Aviation	18
Classic Gin Lemon Dry Cherry Gentle Violet	
Jalapeno Pineapple Margarita	16
Silver Tequila Jalapeno Triple Sec Lime Pineapple	

Beer & Seltzer

Alamo Golden Ale	8
Shiner Bock	8
Bud Light	7.5
Coors Light	7.5
Michelob Ultra	7.5
Stone IPA	8
Corona	8
Dos Equis	8
Modelo Especial	8
Truly Wild Berry	7.5
Truly Lime Margarita	7.5
White Claw Black Cherry	7.5
White Claw Mango	7.5

Champagne & Sparkling

Avissi Sparkling	44
Veneto, Italy	
JP Chenet Brut	42
France	
Marques De Caceras	36
Rioja, Spain	
Pierre Jouet Grand Brut	125
Champagne, France	
Taittinger Millesime	240
Reims, France	

Signature Whites

Fall Creek Chardonnay	44
Driftwood, Texas	
Fall Creek Sauvignon Blanc	44
Driftwood, Texas	
Becker Rose	34
Fredericksburg, Texas	
Berin White Zinfandel	30
California	
Sand Point Pinot Grigio	32
Lodi, California	
Sand Point Moscato	30
Lodi, California	
Matua Sauvignon Blanc	34
Marlborough, New Zealand	
Joel Gott Sauvignon Blanc	40
California	
Pighin Pinot Grigio	50
Friuli, Italy	
Candoni Moscato	40
Italy	
La Crema Chardonnay	50
Monterey, California	
Bezel Chardonnay by Cakebread	48
Edna Valley, California	

Signature Reds

Fall Creek Cabernet Sauvignon	44
Driftwood, Texas	
Fall Creek Merlot	44
Driftwood, Texas	
Becker Tempranillo	44
Fredericksburg, Texas	
Becker Malbec	44
Fredericksburg, Texas	
Sand Point Pinot Noir	32
Lodi, California	
Austin Hope Cabernet Sauvignon	75
Paso Robles, California	
Penfolds Max Cabernet Sauvignon	56
Australia	
Rebellious Pinot Noir	54
North Coast, California	
Decoy Merlot	62
Sonoma County, California	
Catena Malbec	62
Mendoza, Malbec	
Rebellious Red Blend	54
North Coast, California	
Caymus by Wagner Family	145
Napa Valley, California	

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