

Emily Morgan "The Yellow Rose of Texas

Our hotel history is cloaked in mystery and fable. Our Namesake, Emily D. West, was better known by her given name of Emily Morgan after she adopted the surname of her master, Colonel James Morgan, for whom she was an indentured servant during the Texas Revolution.

Six weeks after the legendary Battle of the Alamo, on April 16, 1836, Emily Morgan was captured by the Mexican Army and was forced to travel with the forces of General Antonio Lopez de Santa Anna. The Texas and Mexican Armies both crept toward San Jacinto, a prairie nearby.

On April 12, the Texas Army, led by Sam Houston, ambushed the Mexican Campgrounds, Where no guards were posted, allowing Houston's forces to win the Battle of San Jacinto in less than an hour. While no official record exist surrounding the details of the unguarded Mexican camp, it is rumored that General Santa Anna was preoccupied with Emily Morgan during the pivotal battle cries, missing them completely and not alerting his troops.

It is largely unknown what the fate of Emily Morgan became after this monumental loss for the Mexican Army, however it is thought that she was able to flee the State of Texas to her original home of New York. It is said that the famed ballad "The Yellow Rose of Texas" was inspired by her involvement during the battle between Texas and Mexico.

Beyond our property's namesake, The Emily Morgan Hotel has seen many changes since its inception on September 16, 1924. Built by famed architect Ralph Cameron as a pinnacle of Classic Gothic Revival Architecture, our hotel was originally constructed as the Medical Arts Building.

From 1924 through 1976, the Medical Arts Building served as a working hospital, comprised of medical wings and doctors' offices. For nearly a decade, the building lay dormant to be used as office space. In 1977, The Alamo Plaza Historic was listed on the National Register of Historic places.

In 1984 we opened our front doors to our first guest as a hotel. We received the San Antonio Chapter of American Institute of Architect's prestigious Twenty-Five Year Distinguished Building Award in 2010. In 2012, we experienced an onslaught of building updates, as the hotel joined the Doubletree by Hilton Brand. Our hotel proudly carries the distinction as...



5:00 PM - 7:00 PM

Cocktails \$8

Bloody Mary Margarita Mimosa Moscow Mule

Well Cocktails \$7

Amaretto Rum Scotch Tequila Vodka Whiskey Gin

Bottled Beer \$5

Bud Light Budweiser Coors Light Lone Star Michelob Ultra Miller Light

House Wine \$6

Fall Creek Chardonnay Fall Creek Sauvignon Blanc Sand Point Moscato Becker Rose Fall Creek Cabernet Sauvignon Sand Point Pinot Noir Becker Tempranillo

BEER

Domestic

Imports

ANGRY ORCHARD
BLUE MOON
BUD LIGHT
BUDWEISER
COORS NON ALCOHOLIC
COORS LIGHT
GOOSE ISLAND IPA
MICHELOB ULTRA
MILLER LIGHT
SAMUEL ADAMS
STONE IPA
DOGFISH HEAD 60 MINUTE
DOGFISH HEAD HAZY O HAZY IPA
DOGFISH HEAD SEAQUENCH ALE

Texas

ALAMO GOLDEN ALE	8
FIREMAN'S 4 BLONDE ALE	8
KARBACH LOVE STREET	8
LONE STAR	7.5
SHINER BOCK	8
SHINER BOCK LIGHT	8

Seltzer

8	TRULY STRAWBERRY LEMONADE	7.5
8	TRULY WILD BERRY	7.5
8	TRULY LIME MARGARITA	7.5
8	WHITE CLAW RUBY GRAPEFRUIT	7.5
8	WHITE CLAW BLACK CHERRY	7.5
8	WHITE CLAW MANGO	7.5
8		
8		
8		
	8 8 8 8 8	8 TRULY WILD BERRY 8 TRULY LIME MARGARITA 8 WHITE CLAW RUBY GRAPEFRUIT 8 WHITE CLAW BLACK CHERRY 8 WHITE CLAW MANGO 8



Bar Menu

BRAISED SHORT RIB STREET TACOS 15

Queso Fresco, Cilantro, Salsa

COWBOY CHICKEN WINGS 15

Crisp jumbo Chicken Wings, Celery, Carrots, Ranch or Blue Cheese Dressing Choice of Buffalo Sauce, Texas Black Gold Garlic Sauce or Plain

FRIED BRUSSEL SPROUTS 12

Chipotle Ranch

LOADED TOTS 13

Tater Tots, Cheddar Cheese, Bacon, Sour Cream, Scallions, Chipotle Ranch

FIRECRACKER SHRIMP 14

Scallions, Sesame Seeds

CHIPS & CHORIZO QUESO 11

CHICKEN TORTILLA SOUP 7

Avocado, Monterey Jack Cheese, Crisp Tortilla Chips

ALAMO CAESAR SALAD 12

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

ORO HOUSE SALAD 12

Tender Field Greens, Cherry Tomatoes, Cucumbers, Red Onion, Cilantro Lime Vinaigrette

GENERAL'S COBB SALAD 14

Romaine Lettuce, Roasted Corn, Tomato, Avocado, Chopped Bacon, Pickled Beets, Queso Fresco, Jalapeno Ranch Dressing

ENHANCEMENTS

CHICKEN 6

SALMON 9

FLAT IRON 12

ORO ANGUS BURGER 18

Brioche Bun, Lettuce, Tomato, Onions Choice of Cheddar, Swiss, American, Pepper Jack

Choice of 2 Toppings Caramelized Onions, Mushrooms, Jalapeno, Bacon, Avocado Additional Toppings .50 each Served with Fries or Side Salad

SOUTHWEST CHICKEN BLT 17

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

PLEASE DRINK RESPONSIBLY



WINE BY THE GLASS

FALL CREEK CHARDONNAY Driftwood, Texas	12
FALL CREEK SAUVIGNON BLANC Driftwood, Texas	12
SAND POINT MOSCATO	9
BECKER ROSE	10
Fredericksburg, Texas FALL CREEK CABERNET SAUVIGNON	12
Driftwood, Texas SAND POINT PINOT NOIR	9
Lodi, California BECKER TEMPRANILLO Fredericksburg, Texas	12

Champagne & Sparkling

AVISSI SPARKLING 187 ML	16
Veneto, Italy	
AVISSI SPARKLING	44
Veneto, Italy	
<i>JP CHENET BRUT 187 ML</i>	14
France	
JP CHENET BRUT	42
France	
MARQUES DE CACERAS	36
Rioja, Spain	
PIERRE JOUET GRAND BRUT	125
Champagne, France	
TAITTINGER MILLESIME	240
Reims, France	~10

WINE BY THE BOTTLE

Signature Reds

	14
Driftwood, Texas	
	14
Driftwood, Texas	
	14
Fredericksburg, Texas	
	18
Fredericksburg, Texas	
	14
Fredericksburg, Texas	
	32
Lodi, California	
	32
Lodi, California	
	75
Paso Robles, California	
PENFOLDS MAX CABERNET	
	56
Australia	
	54
North Coast, California	
	52
Sonoma County, California	
	52
Mendoza, Malbec	
	54
North Coast, California	
CAYMUS BY WAGNER FAMILY 14	15
Napa Valley, California	

Signature Whites

FALL CREEK CHARDONNAY Driftwood, Texas	44
FALL CREEK SAUVIGNON BLANC	42
Driftwood, Texas BECKER ROSE	04
Fredericksburg, Texas	34
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	
CANDÓNI MOSCATO	40
Italy	
LÁ CREMA CHARDONNAY	50
Monterey, California	
BEZEL CHARDONNAY BY CAKEBREAD	48
Edna Valley, California	



COCKTAILS

THE DON MARGARITA 14

Don Julio Añejo Tequila, Grand Marnier, Orange Juice, Lime Juice, Simple Syrup

LA PALOMA 14

Hornitos Blanco Tequila, Fresh Lime, Grapefruit Juice, Topped with Soda

MANHATTAN 14

Maker's Mark, Sweet Vermouth, Angostura Bitters, Garnished with a Cherry

FRONTIER OLD FASHIONED 14

Bullet Bourbon, Simple Syrup, Angostura Bitters, Orange Peel

MOSCOW MULE 14

Ketel One Ultimate Vodka, Ginger Beer, Squeeze of Lime Juice

COSMOPOLITAN 12

Ketel One Citron Vodka, Triple Sec, Cranberry Juice, Lime Juice, Garnished with an Orange Twist

YELLOW ROSE MARTINI 14

Smirnoff Raspberry Vodka, Smirnoff Citrus Vodka, Limoncello, Triple Sec, Razzmatazz

CUCUMBER MARTINI 14

Ketel One Botanicals Cucumber Mint, Simple Syrup, Lime Juice, Garnished with Cucumber Slice

LEMON DROP 12

Tito's Handmade Vodka, Triple Sec, Fresh Lemon Juice, Symple Syrup

SEX ON THE RIVERWALK 12

Ketel One Vodka, Peach Schnapps, Orange Juice, Cranberry Juice, Grenadine

DREAMY MARTINI 12

Baileys Original Irish Cream, Smirnoff Vodka, Chocolate Syrup

SOUR APPLE ORCHARD MARTINI 12

Smirnoff Green Apple Vodka, DeKuyper Sour Apple, Simple Syrup, Lime Juice, Garnished with a Cherry

FRENCH 75 14

Tanqueray London Dry Gin, Lemon Juice, Simple Syrup, Topped with Champagne

BOURBON & HONEY 12

Maker's Mark Bourbon, Lime Juice, Simple Syrup, Honey Water, Dash of Aromatic Bitters

SIDECAR 14

Hennessy VS Cognac, Quantro Orange Liqueur, Lemon Juice

PLEASE DRINK RESPONSIBLY



EMILY'S SPIRITS

RYE WHISKEY

WHISKEY

BULLEIT RYE	12	BUFFALO TRACE	11
ANGEL'S ENVY RYE	20	BLANTON'S ORIGINAL SINGLE BARREL	16
WHISTLE PIG RYE	20	JAMESON	12
YELLOW ROSE RYE	14	BOOKER'S	11
		BASIL HAYDEN'S	11
		JACK DANIEL'S SINGLE BARREL	15
WHISKEY - TEXAS		GENTLEMAN JACK	11
		MAKER'S MARK	11
YELLOW ROSE	17	MAKER'S 46	13
BALCONES SINGLE MALT	17	WOODFORD RESERVE	11
REBECCA CREEK	14	ANGEL'S ENVY	14
TX BLENDED	12		
TX STRAIGHT BOURBON	14	KNOB CREEK 9 YEAR OLD	12 11
GARRISON BROTHERS	20	BULLEIT BOURBON	
BEN MILAM SINGLE BARREL BOURBON	14	CROWN ROYAL	10
		CROWN ROYAL BLACK	11
SCOTCH		CROWN ROYAL VANILLA	11
SCOICH		CROWN ROYAL APPLE	11
		CROWN ROYAL RESERVE	12
COAL ILA 12 YEAR	18	SOUTHERN COMFORT	10
DEWAR'S WHITE LABEL	10	JIM BEAM	11
CHIVAS REGAL 12 YEAR	10	WILD TURKEY 101	11
GLENMORANGIE 10 YEAR ORIGINAL	12	SEAGRAM'S 7	10
GLENFIDDICH 12 YEAR	12	SEAGRAM'S VO	11
THE GLENLIVET 12 YEAR	12	CANADIAN CLUB	10
THE MACALLAN 12 YEAR	20		
BUCHANAN'S DE LUXE 12 YEAR	10	COGNAC	
CRAGANMORE 12 YEAR	16		
JOHNNIE WALKER RED LABEL	8		
JOHNNIE WALKER BLACK LABEL	10	HENNESSY VS	12
TALISKER 10 YEAR	18	REMY MARTIN VSOP	12
OBAN 14 YEAR DALWHINNIE 15 YEAR	18 18	COURVOISIER	10
GLENMORANGIE LASANTA 12 YEAR	18		
THE MACALLAN 18 YEAR	40		
		TEQUILA	
		112001111	
GIN		DON JULIO REPOSAD	14
GIN		DON JULIO 1942	35
BOMBAY SAPPHIRE	9	DON JULIO 1942 70TH ANNIVERSARY	16
TANQUERAY	10	DON JULIO ANEJO	12
HENDRICK'S	10	PATRON SILVER	12
BEEFEATER	9	CASAMIGO ANEJO	12
	Ū	CASAMIGO BLANCO	10
		CASAMIGO ESPADIN MEZCAL	14
		CASAMIGO RESPOSADO	12
RUM		JOSE CUERVO GOLD	10
	_	1800 SILVER	10
BACARDI SUPERIOR	9	HORNITOS PLATA	10
MYERS ORIGINAL DARK	10	MILAGRO ANEJO MILACRO SILVER	12
MALIBU	9	MILAGRO SILVER	12
SAILOR JERRY SPICED NAVY	10	HERRADURA ANEJO HERRADURA SILVER	14 12
CAPTAIN MORGAN ORIGINAL SPICED	9	PATRON REPOSADO	12
RON ZACAPA CENTERNARIO 23 YEAR	12		14