DINING OPTIONS

Themed after the Hershey Bears® with a hockey rink atmosphere, The Bears’ Den™ offers a variety of American fare from classic burgers to fresh salads and 28 HD TVs, including a 7' x 12' video wall tuned to daily sports action. Serving Lunch and Dinner daily. Call extension 5442.

Choose from a great selection of specialty coffees, Hershey’s® hot chocolate, and gourmet pastries in a coffee shop atmosphere. Signature soups, salads, and sandwiches are also available. Call extension 8603.

Enjoy an innovative breakfast and dinner menu of re-mastered comfort foods and cocktails. Perfect for breakfast with your family, dinner with friends or cocktails with co-workers! Attire is resort casual. Call extension 5462.

Hershey Grill offers a contemporary ambiance with innovative cuisine, incorporating locally grown products. Guests enjoy the new world wines and premium cocktails. Serving Breakfast, Lunch and Dinner. Patio open seasonally. Call extension 8522.

Serving creative comfort food, including a variety of steaks, fresh seafood, and specialties from our smokehouse. Regionally inspired, seasonally updated and prepared in house from scratch. Cuisine to enjoy with selections from our premium top-shelf bar, featuring small-batch spirits and an extensive wine list, in a relaxed, rustic setting. Serving Dinner daily. Call extension 8517.
HERSHEY LODGE AMENITIES

Cheese and Fruit Tray  
Served with Gourmet Mustard and Assorted Crackers

Family Milk and Cookies
Four Chocolate Chip Cookies and Four Hershey’s Milk cartons

Specialty Cake
6”Vanilla Cake with Strawberries
Serves 6 to 8 people

Hershey’s Chocolate Covered Strawberries
6 Chocolate Covered Strawberries

Sweet-N-Salty Snack Pack
7 oz. Hershey’s Dark Chocolate Bar, 7 oz.
Hershey’s * Milk Chocolate Bar with Almonds,
Hershey’s* Milk Chocolate Nostalgia Bar,
5 oz. bag Brookside Crunchy Clusters Berry Medley,
King Size Take 5®, King Size Twizzlers®,
1 oz. bag Indiana Popcorn,
2 oz. bag Dirty Chips, all in a Hershey Lodge® Tote Bag

I’m a KISSable Kid
Hershey® Kiss Plush Character,
DIY Hershey® Characters Travel Mug, Activity Book,
Crayola® Crayons, Paddleball Game, 7 oz. Giant Hershey’s* Kiss,
King size Kit Kat®, Jolly Rancher Garnish with Mylar Balloons in a Bright Wicker Basket

Taste of PA
Appalachian Brewing Co. Craft Sodas,
4 oz. bag of Lancaster Caramels®,
Hershey’s* Milk Chocolate Nostalgia Bar,
1 oz. bag UTZ Natural Chips, Brookside Fruit & Nut Bar,
House-made Cocoa Cashews in a Mason Jar

Petite Fruit Basket
Apple, Orange, Two Bananas,
5 oz. bag Brookside Crunch Clusters Berry Medley,
One (20 oz.) bottle of Aquafina Water,
Hershey’s* Kisses garnish

Balloon Packages
Small
Includes choice of One Mylar Balloon,
Three Latex Balloons and Giant Candy Bar Weight

Large
Includes choice of Three Mylar Balloons,
Seven Latex Balloons and Giant Candy Bar Weight

Hershey Lodge® Cocktail & Chocolate Gift Basket
Hershey Lodge® Martini Shaker,
Hershey Lodge® Martini Glass filled with Hershey’s* Kisses,
Absolut and Godiva Liquor, Hershey’s* Pot of Gold,
House-made Cocoa Cashews in a Mason Jar with Hershey’s* Kisses

Birthday Treat
7 oz. Hershey’s* Milk Chocolate Bar, King Size Twizzlers®,
King Size Kit Kat®, King Size Reese’s® Minis,
7 oz. Giant Hershey’s* Kiss, Jolly Rancher Garnish in a Birthday Box
with a Birthday Mylar Balloon

Sweet Escape
Hershey® Souvenir Picture Frame, Hershey® Bar Plush Character,
Chocolate Bar Notepad, Hershey® Chocolate-scented Souvenir Pen,
King Size Twizzlers®, Jolly Rancher Sour Bites,
7 oz. Hershey’s* Milk Chocolate Bar, King Size Reese’s® Minis,
King Size Hershey’s* Milk Chocolate Drops,
Mylar Balloon in a Bright Wicker Basket

Chocolate Decadence
7 oz. Hershey’s* Milk Chocolate Bar,
7 oz. Hershey’s* Milk Chocolate Bar with Almonds,
7 oz. Hershey’s* Dark Chocolate Bar, King Size Reese’s®,
King Size Kit Kat®, Hershey’s* Milk Chocolate Drops,
Hershey’s* Pot of Gold, 11 oz. bag of Hershey’s* Caramel Kisses,
12 oz. bag of Hershey’s* Milk Chocolate Nuggets,
Hershey’s* Milk Chocolate Nostalgia Bar

Fun & Fit
Two Apples, Two Oranges, Two Bananas,
Gourmet Cookies
(One Chocolate Chunk, One Oatmeal, One Peanut Butter Cup),
Two (20 oz.) Aquafina Water Bottles in a Wicker Basket

Simple Indulgence
King Size Reese’s®, King Size Kit Kat®,
Hershey’s* Milk Chocolate Nostalgia Bar,
Hershey’s* Kisses garnish in a 23 oz. Hershey Lodge® Latte Mug

Miniature Indulgence
King Size Reese’s® Minis, Hershey’s* Milk Chocolate Bar,
Hershey’s* Miniatures Garnish in a Hershey Lodge® “Twilight Mug”
with a spoon

Seasonal Baskets are available!
Contact Room Service for details.
ROOM SERVICE MENU
Touch Room Service on your Guestroom Telephone
(Extension 8500)

Served from 6:00 to 11:30 AM

BREAKFAST CLASSICS

Buttermilk Pancakes
Short Stack 11
Full Stack 12*50
Served with Warm Maple Syrup and Butter
Choice of Bacon, Sausage Links or Ham
Add Hershey’s® Chocolate Chips

French Toast
Freshly Baked Brioche in Sweet Custard
Choice of Bacon, Sausage Links or Ham
Add Hershey’s® Chocolate Chips

Steel Cut Oatmeal
Topped with Caramelized Apples and Cocoa Crusted Cashews

Eggs Benedict*
Two Poached Eggs on a Grilled English Muffin
Canadian Bacon and Hollandaise Sauce
Served with Hash Browns

Biscuits and Sausage Gravy With Eggs*
House-made Sausage Gravy over Buttermilk Biscuits
Two Eggs, Two Strips of Bacon

HERSHEY® LODGE SPECIALTIES

Includes: Toast and choice of Hash Browns,
Cheesy Cheddar Grits, Grilled Tomatoes,
Grilled Asparagus or Fresh Fruit Cup

Wake Up Call*
Two Eggs with a side of Bacon, Sausage Links or Ham

Farmer’s Scramble
Three Eggs, scrambled with Sausage, Ham and Bacon
Topped with Cheddar Cheese
Three Buttermilk Pancakes

Ham and Swiss Omelet
Three Egg Omelet filled with Diced Ham
Swiss Cheese

Garden Omelet
Three Egg Omelet filled with Broccoli, Onion
Mushrooms, White Cheddar Cheese

Western Omelet
Three Egg Omelet filled with Ham, Onions
Bell Peppers, Cheddar Cheese

EXTRAORDINARY OPTIONS

Ham Steak and Eggs*
Grilled Ham Steak, Two Eggs over
Grilled Italian Table Bread, Cheesy Cheddar Grits

Flame Broiled Flat Iron Steak and Eggs*
Flat Iron Steak Cooked to Order with
Sauteed Mushrooms and Onions, Two Eggs
Hash Browns

Spinach- Feta Frittata
Six Egg White Frittata with Baby Spinach and Onion
Topped with Feta Cheese
Roasted Tomato & Fennel Confit

Smoked Salmon and Bagel Platter
Served with a Toasted Bagel, Sliced Egg, Shaved Onion
Tomato, Cucumber, Capers, Cream Cheese

Vegetarian, Vegan, Vegetarian/Vegan Upon Request
PA Sales Tax, 19% Gratuity, and a $2.00 Delivery Charge will be added to all orders.

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ROOM SERVICE MENU
Touch Room Service on your Guestroom Telephone
(Extension 8500)
Served from 6:00 to 11:30 AM

FRESH FIT OPTIONS

Fresh Fruit Platter ™
Honeydew Melon, Cantaloupe, Pineapple, Grapes and Strawberries, Banana Pecan Bread, Cream Cheese Choice of Local Vanilla or Strawberry Yogurt Topped with House-made Granola

House-made Granola and Yogurt ™
Dried Cranberries, Raisins, Rolled Oats, Sunflower Seeds Almonds and Coconut, Roasted with Cane Sugar Maple Syrup and Molasses, Local Vanilla or Strawberry Yogurt and choice of Banana Pecan Bread with Cream Cheese or Fruit Cup

Multigrain Buckwheat Blueberry Pancakes
Topped with Blueberry Compote Bacon, Sausage Links or Ham Add Hershey’s® Chocolate Chips

SIDES

Asparagus ™

Grilled Tomatoes ™

Cup of Fresh Fruit ™

Ham, Bacon, Sausage, Turkey Bacon or Turkey Sausage

Hash Browns ™

Creamy Cheddar Grits ™

Single Pancake ™

Lancaster County Eggs*

One Egg

Two Eggs

Three Eggs

Toast
White, Wheat, Rye, English Muffin

Large Muffin

Bagel and Cream Cheese ™

Banana Pecan Bread with Cream Cheese ™

Butter Croissant ™

Buttermilk Biscuits ™

Cereals ™
Cheerios, Fruit Loops, Frosted Flakes, Special K, Raisin Bran, Rice Krispies, Cocoa Puffs

BEVERAGES

Premium Fruit Juices
Orange, Grapefruit, Cranberry, Apple or V8
Small
Large

Cacao Juice

Fresh Blends From the Juicer ™
Apple/Grape/Cucumber/Kale or Clementine/Mango/Ginger
Small
Large

Yogurt Smoothie ™
Banana Chai or Cranberry Apple

Cocoa Beanery® Coffees and Chocolates
One pot serves up to four cups Coffee, Decaf Coffee, Hershey’s Hot Chocolate

Harney & Sons Premium Hot Teas
One pot serves up to four cups Organic English Breakfast, Organic Green, Darjeeling, Earl Gray Supreme, Pomegranate Oolong

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CHILDREN’S BREAKFAST
Served from 6AM to 11:30 AM

Includes the choice of one beverage served in a Kid’s Cup

French Toast 8
Your choice of Batter-dipped French Toast or Chocolate French Toast made with Hershey’s Cocoa, Served with Bacon or Sausage, Warm Syrup and Butter

One Egg*, Any Style 8
Served with your choice of Bacon, Ham or Sausage and a Slice of White or Wheat Toast

Buttermilk Pancakes 8
Your choice of Silver Dollar Pancakes or Pancakes made with Hershey’s® Chocolate Chips, Served with Bacon or Sausage, Warm Syrup and Butter

CHILDREN’S LUNCH AND DINNER
Served from 11:30 AM to 11:00 PM

All Kids’ Plates include the choice of one beverage served in a Kid’s Cup with choice of: French Fries, Mashed Potatoes, Carrot Sticks, Fruit Cup, Applesauce or Steamed Vegetables

Pizza by the Slice:
Cheese 7
Pepperoni 7
Cheesy Mac and Cheese 7
Penne Pasta 7
Choice of Marinara, Butter or Olive Oil and Garlic
Grilled Hot Dog 7
Chicken Fingers 8
Burger* 9
Grilled Chicken Breast 9
Grilled Cheese 7

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ROOM SERVICE MENU
Touch Room Service on your Guestroom Telephone
(Extension 8500)
Served from 11:30 AM to 11 PM

APPETIZERS

Chicken Wings 11
Jumbo Chicken Wings, Celery, Blue Cheese or Ranch Dressing and Choice of Sauce:
Buffalo, Honey BBQ, Garlic Parmesan or Sweet Fire

Chicken Tenders 11 25
Southern-style Chicken Tenders,
Buffalo Hot Sauce or Honey BBQ,
Served with Ranch Dressing

Bavarian Hot Pretzels 8
Three Freshly Baked Pretzel Sticks,
Honey Mustard and Warm Cheese Dips

Loaded Nachos 10
Tortilla Chips topped with Cheddar Sauce,
Shredded Cheddar Cheese, Jalapeños and Olives,
Served with Sour Cream and Salsa
Add Toppings: 3 50
Choice of Taco Beef, Grilled Chicken or Smoked Pulled Pork

Hershey Lodge® Quesadilla 12 75
Choice of Grilled Chicken or Roast Pork,
Cheddar and Jack Cheese,
Served with Roasted Corn Salsa, Olives,
Pickled Jalapeños, and Sour Cream

Beer Batter Onion Rings 10
Ancho Chili Aioli or Horseradish Mayo

Brussels Sprouts 8 50
Fried Brussels Sprouts with Thyme-infused Honey,
Goat Cheese, and Diced Apple

New Orleans Barbeque Shrimp 11
Spicy Cajun Butter Sauce, Fresh Baked Dinner Roll

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ROOM SERVICE MENU
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Served from 11:30 AM to 11:00 PM

SIGNATURE BURGERS*
Our Patties are One-Half Pound unless otherwise noted.
Served with House-made Potato Chips or Creamy Cole Slaw
Substitute French Fries for $1 or Onion Rings for $2

The Smokehouse* 14.25
Cheddar Cheese, Chipotle BBQ Sauce, Smokehouse Bacon, Lettuce, Tomato and Onion on a Grilled Onion Brioche

Mushroom Swiss Burger* 14.25
Sautéed Mushrooms, Caramelized Onions, Swiss Cheese, Lettuce, Tomato and Onion on a Grilled Onion Brioche

Steakhouse Burger* 14.25
Blue Cheese, Onion Rings, Steak Sauce, Lettuce, Tomato and Onion on a Grilled Onion Brioche

Bacon, Egg and Cheese Burger* 14.25
Smokehouse Bacon, Fried Egg, Cheddar Cheese, Lettuce, Tomato and Onion on a Grilled Onion Brioche

Hershey Lodge Burger* 12.25
Our Half-pound Chophouse Burger, Turkey Burger or Veggie Burger with Lettuce, Tomato and Onion on a Potato Roll
Choice of: Cheddar, Swiss, American or Pepper Jack Cheese

Toppings: 1
Jalapeño Peppers, Tomato Salsa, Corn Salsa, Caramelized Onions, Bell Peppers or Grilled Mushrooms

Meat: 2
Lancaster Bacon or Canadian Bacon

Make it a “Double”** 5
Add an 8 ounce Patty

Portabella Garden Burger Stack 12.25
Veggie Burger, Portabella Mushroom, Swiss Cheese, Lettuce, Tomato, Onion, Roasted Pepper and Green Onion Mayo on a Grilled Onion Brioche

California Turkey Burger 13.25
6 oz. Turkey Burger, Grilled Poblano Pepper, Jack Cheese, Green Onion Mayo, Lettuce, Tomato and Onion on Grilled Sourdough

SANDWICHES
Served with House-made Chips or Creamy Cole Slaw
Substitute French Fries for $1 or Onion Rings for $2
Add a Side Garden Salad for $3** or a Side Caesar Salad for $5**

Beer Battered Fish Stack 14.75
Beer Battered Cod, Creamy Coleslaw and Old Bay Tartar Sauce on Grilled Onion Brioche

Hershey Lodge Cheesesteak 12.75
Shaved Beef grilled with Sweet Onions, Topped with Cheese Sauce on a Steak Roll

Sesame Salmon Burger 14.75
Ground Atlantic Salmon blended with Green Onion, Sesame Furikake, Green Onion Aioli, Katsu Sauce, Shredded Lettuce and Sliced Tomato on a Grilled Onion Brioche

Pulled Pork Grinder 12.25
Slow Roasted Pulled Pork topped with Carolina BBQ Sauce on a Grilled House-made Ciabatta Roll

Grilled Veggies & Cheese 13.20

Roast Beef and Cheddar Club 12.50
Shaved Roast Beef and Sharp Cheddar, topped with Smokehouse Bacon, Lettuce, Tomato and Horseradish Mayo on an Onion Brioche

Turkey Club 12.50
Thinly Sliced Turkey Breast, Swiss Cheese, Smokehouse Bacon, Lettuce, Tomato and Pesto Mayo on Sourdough Bread

Grilled Pito Gyros 13.25
Roast Beef and Lamb rolled with Lettuce, Tomato Onion and Tzatziki Sauce in a soft Pita

• Vegetarian. • Vegan. & - Vegetarian/Vegan Upon Request

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ROOM SERVICE MENU
Touch Room Service on your Guestroom Telephone
(Extension 8500)
Served from 11:30 AM to 11:00 PM

ENTREES

Farmersville Meatloaf 18
House-made Meatloaf prepared with Savory Onions and Spices, served with Yukon Gold Mashed Potatoes and Today's Vegetable

Fish and Chips 19
Beer Battered Cod served with Crispy French Fries, Creamy Coleslaw, Lime Tartar and Malt Vinegar

Sausage & Brussels Orecchiette Pasta 18
Pasta tossed with Italian Sausage, Brussels Sprouts, Crispy Pancetta, Diced Tomatoes and Parmesan Cheese, in a Citrus Cream Sauce

Hershey Lodge Flatiron Steak* 21
Grilled Flatiron topped with Mushrooms and Blue Cheese Gravy, Served with Yukon Gold Mashed Potatoes, Today's Vegetable

SOUP AND SALADS

Soup of the Day
House-made Daily Soup
Cup 5
Bowl 8

Hershey Lodge Caesar Salad 9.75
Hearts of Romaine, Focaccia Croutons, Shaved Parmesan Cheese and Caesar Dressing

Buffalo Chicken Salad 12.25
Southern Fried Chicken Tenders tossed in Buffalo Sauce on a Romaine Salad with Blue Cheese Crumbles and Focaccia Croutons, served with Celery Sticks and Ranch Dressing

Apple and Walnut Salad 11
Mixed Greens, Sliced Gala Apple, Candied Walnuts, Goat Cheese Celery with Honey Apple Vinaigrette

Garden Salad 8.50
Mixed Greens, Tomato Wedges, Carrots, Cucumber and Sweet Onion with Choice of Dressing

Salad Additions
Sirloin Steak* 9
Grilled Shrimp 9
Grilled Chicken 6

Dressings:
Ranch
Blue Cheese
Thousand Island
Italian
Balsamic Vinaigrette
Oil and Vinegar

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ROOM SERVICE MENU
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(Extension 8500)
Served from 11:30 AM to 11:00 PM

HOUSE-MADE NEW YORK STYLE PIZZA
Call ext. 8500 to order

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Toppings</th>
</tr>
</thead>
<tbody>
<tr>
<td>16” New York Style Pizza</td>
<td>17</td>
<td>Pepperoni, Italian Sweet Sausage, Bell Peppers,</td>
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<tr>
<td></td>
<td></td>
<td>Sweet Onion, Mushrooms, Prosciutto, Pineapple,</td>
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<td></td>
<td></td>
<td>Anchovy, Extra Cheese, Bacon and Ham</td>
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<td></td>
<td></td>
<td>Additional Toppings</td>
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</tbody>
</table>

DESSERTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Toppings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Puck Sundae</td>
<td>825</td>
<td>Double Chocolate Brownie, 2 Scoops of Vanilla Ice Cream, Chocolate Sauce</td>
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<td></td>
<td></td>
<td>and Sweetened Whipped Cream</td>
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<tr>
<td>S’mores Ice Cream Cake</td>
<td>825</td>
<td>Chocolate and Vanilla Ice Cream Cake layered with Crushed Graham Cracker,</td>
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<td></td>
<td></td>
<td>Rich Chocolate Cake, Dark Chocolate Chips, Toasted Marshmallow</td>
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<tr>
<td>Triple Truffle Cake</td>
<td>725</td>
<td>Flourless Chocolate Cake, Chocolate Sauce and Cocoa Whipped Cream</td>
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<tr>
<td>Tiramisu</td>
<td>725</td>
<td>Mascarpone Cream, Coffee &amp; Rum soaked Sponge Cake Lady Finger, Chocolate</td>
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<tr>
<td></td>
<td></td>
<td>Sauce, Cocoa Whipped Cream</td>
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<tr>
<td>Salted Caramel Cheesecake</td>
<td>725</td>
<td>Topped with fresh Strawberries and Whipped Cream</td>
</tr>
<tr>
<td>Milkshakes</td>
<td>750</td>
<td>Vanilla • Double Chocolate • Strawberry • Peanut Butter Cup</td>
</tr>
<tr>
<td>2 Scoops of Premium Ice Cream</td>
<td>750</td>
<td>Please ask for Today’s flavors</td>
</tr>
<tr>
<td>Gourmet Cookie</td>
<td>375</td>
<td>Choice of: Chocolate Chip, Reese’s Peanut Butter Cup or Oatmeal Raisin</td>
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</tbody>
</table>

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# ROOM SERVICE MENU

**Touch Room Service on your Guestroom Telephone**
(Extension 8500)

Served from 11:30 AM to 11 PM

## BEVERAGES

<table>
<thead>
<tr>
<th>Soft Drinks</th>
<th>2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepsi, Diet Pepsi, Mist Twist, Mountain Dew, Root Beer, Ginger Ale, Unsweetened Iced Tea</td>
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</table>

<table>
<thead>
<tr>
<th>Cocoa Beanery Coffees and Chocolates</th>
<th>11</th>
</tr>
</thead>
<tbody>
<tr>
<td>One pot serves up to four cups</td>
<td></td>
</tr>
<tr>
<td>Coffee, Decaf Coffee or Hershey's Hot Chocolate</td>
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<table>
<thead>
<tr>
<th>Premium Fruit Juices</th>
<th>25</th>
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</thead>
<tbody>
<tr>
<td>Orange, Grapefruit, Cranberry, Apple or V8</td>
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</table>

<table>
<thead>
<tr>
<th>Small</th>
<th>2</th>
</tr>
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<tbody>
<tr>
<td>Large</td>
<td>4</td>
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</table>

<table>
<thead>
<tr>
<th>Cacao Juice</th>
<th>4</th>
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<tbody>
<tr>
<td>Milk</td>
<td>3</td>
</tr>
</tbody>
</table>

| Whole, Skim, Chocolate |

<table>
<thead>
<tr>
<th>Hershey &amp; Sons Premium Hot Teas</th>
<th>11</th>
</tr>
</thead>
<tbody>
<tr>
<td>One pot serves up to four cups</td>
<td></td>
</tr>
<tr>
<td>Organic English Breakfast, Organic Green, Darjeeling, Earl Gray Supreme, Pomegranate Oolong</td>
<td></td>
</tr>
</tbody>
</table>

## NON-ALCOHOLIC LIBATIONS

<table>
<thead>
<tr>
<th>Shirley Temple</th>
<th>2.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sierra Mist, Grenadine, Cherry Garnish</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>Iced Tea Cooler</th>
<th>2.50</th>
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</thead>
<tbody>
<tr>
<td>Iced Tea, Lemonade, Lemon Garnish</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>Roy Rogers</th>
<th>2.50</th>
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</thead>
<tbody>
<tr>
<td>Pepsi, Grenadine, Cherry Garnish</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>Sparkling Lemonade</th>
<th>2.50</th>
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</thead>
<tbody>
<tr>
<td>Sierra Mist, Lemonade, Lemon Garnish</td>
<td></td>
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</tbody>
</table>

## HERSHEY LODGE SIGNATURE MARTINIS

$12

*Must be 21 or older to order and consume alcoholic beverages*

*Valid ID must be presented upon delivery*

### Hershey's Kisses Signature Chocolate Martini
360 Chocolate Vodka, Smirnoff Vanilla Vodka and Jacquin's White Crème de Cacao

### Hershey's Chocolate Caramel Martini
Smirnoff Kissed Caramel Vodka, Marie Brizard Chocolate Liqueur and White Chocolate Liqueur

### Hershey's Special Dark Martini
360 Chocolate Vodka, Marie Brizard Chocolate Liqueur, Jacquin's Dark Crème de Cacao and Thatcher's Dark Chocolate Liqueur

### Reese's Peanut Butter Cup Martini
Castries Peanut Butter Rum, 360 Chocolate Vodka and Marie Brizard Chocolate Liqueur

### Take 5 Martini
Sobieski Karamel Vodka, Frangelico, Marie Brizard Chocolate Liqueur, Castries Peanut Butter Rum

### Chocolate Chip Martini
Smirnoff Vanilla Vodka, Dark Chocolate and White Chocolate Liqueurs

### Chocolate Coconut Martini
360 Chocolate Vodka, Malibu Rum, Jacquin's White Crème de Cacao

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ROOM SERVICE MENU
Touch Room Service on your Guestroom Telephone
Served from 11:30 AM to 11 PM

WINES

<table>
<thead>
<tr>
<th></th>
<th>GLASS</th>
<th>BOTTLE</th>
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<td>Rodney Strong Chardonnay</td>
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<td>CK Mondavi Chardonnay</td>
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<td>Ca Donini Pinot Grigio</td>
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<td>Pierre Chainier 1749 Sauvignon Blanc</td>
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<td>Coastal Ridge Riesling</td>
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<td>Alamos Catena Malbec</td>
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<tr>
<td>CK Mondavi Merlot</td>
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SPIRITS AND CORDIALS

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<td>Budweiser • Bud Light • Coors Light • Michelob Ultra • Miller Lite • O’Doul’s N/A</td>
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<td>Amstel Light • Corona Extra • Heineken • Guinness Draught • Stella Artois • Appalachian Brewing Co. Chocolate Avenue Stout</td>
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<td>Bottled - Hard Cider</td>
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<td>Angry Orchard Crisp Apple</td>
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</tbody>
</table>

Must be 21 or older to order and consume alcoholic beverages
Valid ID must be presented upon delivery

PA Sales Tax, 19% Gratuity, and a $2.00 Delivery Charge will be added to all orders.

To our guests with food allergies, sensitivities, or special dietary needs: Please inform your order-taker, and ask for the Chef on duty. In most cases, we can modify preparations and ingredients to accommodate your needs.