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Yankee Doodle Taproom Hours
7 days a week

Dine in 7am - 10pm Room service 7am - 9:30pm



*After 4pm limited service requests can be done such as towel and amenity refresh in your guest room.

Please contact the Front Desk at ext. 586.*

Wireless Internet Access in your Guest Room

For your convenience, this guest room is equipped with complimentary high-speed wireless internet access.

3 Simple Steps to Connect to Wireless Internet

- 1. For wireless internet access, connect your device to the network "Nassau Inn Guest".
 - 2. Wait a few seconds for the landing page to appear.
 - 3. Scroll down to agree to the Terms and Conditions and you will be connected.

Digital copyright infringement is illegal without permission and is punishable by law. Connecting to peer-to-peer applications while on the Nassau Inn network is strictly prohibited, and will result in connectivity revocation.

Removal of Room Amenities

Please be advised that removal of certain items from your guest room or suite will result in the credit card used to book your stay being charged accordingly.

Alarm Clocks - \$125

Using the Thermostat

(For use in guest rooms equipped with central HVAC)

Changing the Heating or Cooling Setpoint

- 1. Press

 or

 once. This shows the active setpoint.
- 2. Within 5 seconds, press ⋄ or ⋄ to increase or decrease the setpoint.

Fan Modes

There are two fan modes.

Each are indicated by an icon on the display:

Auto State Auto mode turns the fan on and off as needed according to equipment configuration.

State On runs the fan continuously.

Changing the Modes

Press the center square button, then left or right to change the fan mode, and then the center square button again to confirm your choice.

AUTO **\$**

SS ♥ OFF





#¥ HIGH

DIRECTV TELEVISION GUIDE

	Home	24	TBS
	Interactive Channel Guide	25	TNT
2	Local ABC (WPVI)	26	USA Network
3	Local CBS (KYW)	27	E!
4	Local FOX (WTXF)	28	Bravo
5	Local NBC (WCAU)	29	Discovery
6	Local CW (WPSG)	30	Food Network
7	Local PBS (WNJS)	31	HGTV
8	Local PBS (WHYY)	32	A&E
9	Paramount+ with SHOWTIME	33	National Geographic
10	SHOWTIME 2	34	History
11	The Movie Channel	35	Cartoon Network
12	SHOWTIME EXTREME	36	Comedy Central
13	SHOWTIME FAMILY ZONE	37	Paramount Network
14	Bloomberg TV	38	FX
15	CNN	39	AMC
16	CNBC	40	Syfy
17	Fox News Channel	41	Reelz Channel
18	MSNBC	42	TV Land
19	AccuWeather	43	Lifetime
20	ESPN	44	Hallmark Channel
21	ESPN2	45	Freeform
22	FS1	46	Nickelodeon/Nick at Nite
23	ESPNU	47	Disney Channel

Telephone Dialing Instructions & Rates

ROOM-TO-ROOM

Dial Room Number No Charge

LOCAL

Dial "9" + 7-Digit Number \$0.75 Per Call

CREDIT CARD

Dial "9" + "0" + 10-Digit Number

Wait for Tone and then Dial Credit Card Number \$1.00 Per Call

1-800 TOLL-FREE

Dial "9" + "1" + "800" + 7-Digit Number \$1.00 Per Call

OPERATOR-ASSISTED COLLECT & 3RD PARTY BILLED

Dial "9" + "0" + 10- or 7-Digit Number Wait for Tone and Operator Will Assist Rate Varies

DIRECTORY ASSISTANCE – LOCAL

Dial "9" + "411" \$0.75 Per Call

LONG DISTANCE

Dial "9" + "1" + 10-Digit Number Rates Vary Based Upon: Standard Verizon Operator Assisted Rates + Hotel Surcharge + Access Fee + Applicable Tax

INTERNATIONAL

Dial "9" + "011" + Country Code + City Code + Local Number. Rates Vary Based Upon: Standard Verizon Operator Assisted Rates + Hotel Surcharge + Access Fee + Applicable Tax

DIALING TIP

Ten (10) digit dialing is becoming a standard in the United States. It is recommended that you enter the area code followed by the telephone number when placing your call.

Should you have any questions, please contact the Hotel Operator by dialing "0".

Room Service Offered: 7am-11am

BREAKFAST MENU

8

13

14

14

14

*DIAL 583 TO ORDER

C	a	tm	lea	 &	Fr	'ui'	t

Steel-cut oatmeal, raisins, brown sugar, side of strawberries, blueberries, and mixed melon.

Granola, Yogurt, & Fruit Platter 10

Plain Greek yogurt, granola, strawberries, blueberries, and mixed melon.

Eggs

Two eggs any style, bacon or sausage, potatoes, and toast.

Eggs Benedict

English muffin, Canadian bacon, two poached eggs, hollandaise sauce, and potatoes.

Bacon & Cheese Omelet

Bacon and cheese, served with potatoes and toast.

Veggie Omelet

Broccoli, onions, peppers, mushrooms, spinach, and tomatoes, served with potatoes and toast.

Make your Own Omelet

Choose three: cheddar cheese, feta cheese, American cheese, Swiss cheese, broccoli, onions, peppers, mushrooms, spinach, tomatoes, bacon, sausage, or Canadian bacon. Served with potatoes and toast.

Pancakes

10 add toppings \$2 each

Three large pancakes, powdered sugar. Add strawberries, blueberries, bananas, or chocolate chips.

French Toast

add toppings \$2 each Brioche French toast, powdered sugar. Add strawberries, blueberries, bananas, or chocolate chips.

Waffle

10

12

14

add toppings \$2 each Fluffy waffle, powdered sugar. Add strawberries, blueberries, bananas, or chocolate chips.

SIDES & DRINKS

Toast (white, wheat, rye) Bagel or English Muffin Bacon Sausage Home Fries	3	Tea	3
	4	Coffee	4
	5	Juice or Milk	4
	5	Espresso	5
	5	Cappuccino	6

(GF) Gluten-Free, (V) Vegetarian

Cross-contact with gluten, including in fryers, may occur. Not recommended for guests with celiac disease or severe gluten sensitivity.

LUNCH & DINNER MENU

*DIAL 583 TO ORDER

APPETIZERS & SMALL PLATES

French Onion Soup

10

A crock of French onion soup with croutons, melted Swiss and provolone cheeses, topped with crispy onions

Calamari

18

Buttermilk-marinated thick-cut rings, lightly breaded and fried, served with marinara sauce

Burrata (V)

18

Roasted garlic crostini, burrata, garlic-herb honey, and roasted pistachios

Buffalo Wings (GF)

18

10 wings, tossed in buffalo sauce, served with celery and bleu cheese

Brussels Sprouts (GF)

15

Crispy Brussels sprouts, bacon, caramelized onions, hollandaise, topped with parmesan cheese

Kobe Smash Burger Sliders

18

Three sliders with bacon, fried onions, American cheese, truffle aioli, lettuce, and tomato

Smoked Brisket Chili Nachos (GF) 20

Tortilla chips, house-smoked brisket chili, pimento cheese sauce, diced onions, pickled jalapeños, lettuce, and lime crema

Classic Hummus (V)

15

Hummus with fried garlic, olive oil, and grilled garlic naan

BBQ Chips (GF, V)

13

House-made barbecue chips with a side of hot honey ranch

Dippers (GF)

15

Fried potato wedges topped with brisket chili, sour cream, bacon, and chives

HANDHELDS

All served with a side of French Fries. Substitute salad or truffle parmesan fries \$3. Add Applewood bacon to burgers for \$2.

Gluten free burger buns upon request.

The Nassau Burger

18

A blend of ground brisket, short rib, and chuck. Choice of cheese (American, Swiss, cheddar, provolone, fresh or smoked mozzarella), lettuce, tomato and red onion served on a toasted brioche bun Additional beef patty \$8

Wagyu Burger

30

8oz patty with truffle cheddar cheese, crispy onions, a tomato marmalade, lettuce, pickle aioli and tomato served on a brioche bun

Falafel Burger (V)

16

8oz falafel patty, topped with onions, cucumbers, shredded lettuce, tomato, tzatziki sauce and feta cheese served on a brioche bun

Fried Chicken BLT

18

Crispy fried chicken, maple bacon, lettuce, tomato, and roasted jalapeño aioli on thick-cut bread

Steak Sandwich

20

Sliced strip steak with arugula, onions, mushrooms, tomato, horseradish cheddar, and roasted garlic aioli on a ciabatta bun

Wild Mushroom Grilled Cheese (V) 18

Wild mushrooms, caramelized onions, aged white cheddar, and muenster cheese on thick-cut sourdough

Nassau Inn Club

18

Roasted turkey, Swiss cheese, bacon, bibb lettuce, sliced tomato, avocado, and creamy honey mustard on a croissant bread

SALADS	a .		
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	\Box		

Add Chicken \$10, Shrimp \$12, Salmon \$14, or Steak \$14

Ahi Salad

22

Seared ahi tuna, mixed greens, shredded carrots, shredded cabbage, cucumbers, edamame, fried wontons, with garlicginger dressing and creamy hot mustard

Wedge Salad (GF)

15

Iceberg lettuce, bleu cheese, tomatoes, bacon, fried shallots, with creamy bleu cheese dressing

Caesar Salad (V)

12

Romaine lettuce, parmesan cheese, with house-made croutons and Caesar dressing

Fall Salad (GF, V)

18

Kale, sweet potatoes, onions, tomatoes, apples, toasted pumpkin seeds, craisins, goat cheese, with roasted pecan vinaigrette

Italian Salad

22

Shredded romaine lettuce, onions, tomato, capicola, salami, ham, fried prosciutto, provolone cheese, and breadcrumbs with creamy Italian dressing

Quinoa Salad (GF, V)

17

Red quinoa, chickpeas, tomatoes, shredded carrots, red onions, olives, bell peppers, feta, cucumbers, baby kale, roasted cashews, with honey lemon vinaigrette

ENTRÉES

Chicken Pot Pie

24

House-made chicken pot pie topped with puff pastry, served with side salad

Cajun Salmon

30

Seared salmon, topped with Cajun cream sauce, served with creamy cheese grits and succotash

Beer-Braised Short Rib

40

Slow-roasted short rib with a chimichurri sauce, served with creamy mashed potatoes and glazed carrots

Pork Ribeve

38

Grilled ribeye topped with honeybourbon butter, green beans, bacon, onions, mushrooms, served with creamy mashed potatoes

Wild Boar & Wagyu Ragù

36

House-made ragù, pappardelle, fresh basil, shaved parmesan cheese

Fish & Chips

24

Fried cod served with battered fries, tartar sauce, malt vinegar, and a fresh lemon wedge

Wild Mushroom Strudel (V)

24

Spinach, feta, asparagus, roasted red pepper coulis, balsamic glaze

SIDES

Pub Fries (GF, V) Sweet Potato Fries (GF, V) 6

Creamy Cheese Grits
Truffle Parmesan Fries (GF, V)

8

Vegetable du Jour (GF, V)

7 8

Truffle Mashed Potatoes (GF, V)

9

COZY & COMFORTING

Pumpkin Spiced Espresso Martini

Vodka, Kahlúa, pumpkin syrup, Bailey's, espresso, cinnamon

Brown Sugar Old Fashioned

Maker's Mark, cherry, orange, bitters brown sugar syrup

Golden Russian

Stolichnaya, coffee liqueur, cream, pumpkin syrup

FROM THE ORCHARD

Roc-N-Gin Fall

Junipero, muddled cranberries and cucumbers, lemonade, club soda, rosemary, elderflower

Harvest Margarita

Mezcal, triple sec, apple cider, lime juice, cinnamon sugar

Washington's Cherry Bounce

Applejack brandy, cherry syrup, lemon juice

SWEET TREATS

Fall Breeze

Fireball, Malibu, pineapple juice

Cranberry Margarita

Casamigos, triple sec, sour mix, lime juice, muddled cranberries, rosemary, sugared rim

Drunken Peanut Butter Cup

Skrewball whiskey, crème de cacao, Bailey's, chocolate syrup swirl

SANGRIAS

White Peach

White wine, triple sec, rum, peach schnapps, peach purée, orange juice, and Starry, garnished with fresh fruit

Pomegranate

Red wine, triple sec, rum, pomegranate liqueur, pomegranate purée, cranberry juice, and Starry, garnished with fresh fruit

Apple Cider

Hard Cider, apple schnapps, triple sec, rum, Starry, garnished with an apple slice and cinnamon stick

NON-ALCOHOLIC REFRESHERS

Pumpkin Lemon Soda

Ginger beer, pumpkin syrup, lemon juice

Gingerbread Cream Soda

Starry, ginger juice, vanilla syrup, cream, cinnamon

American Pie

Apple cider, vanilla syrup, cranberry juice, lemon juice, apple slice

Pumpkin Horchata

Housemade horchata, pumpkin syrup, cinnamon sugar rim

HOUSE WINES

Copper Ridge Chardonnay 8 / 36 Copper Ridge Pinot Grigio 8 / 36 Copper Ridge Merlot 8 / 36 Cooper Ridge Cabernet Sauvignon 8 / 36

WHITE WINES

Santa Margherita Pinot Grigio 14 / 55 Benziger Sauvignon Blanc 12 / 44 Nobilo Sauvignon Blanc 11 / 42 William Hill Chardonnay 13 / 46 Louis Guntrum Riesling 10 / 40 Minuty Rosé 13 / 50 Sutter Home Moscato 8 / 36

RED WINE

Benziger Merlot 12 / 44
Ruta 22 Malbec 11 / 42
Benziger Cabernet Sauvignon 12 / 44
Freakshow Cabernet Sauvignon 15 / 60
Santa Margherita Chianti 15 / 60
St. Francis Zinfandel 15 / 60
Mark West Pinot Noir 10 / 40

TOP TIER

Jordan Chardonnay - / 80 Cakebread Chardonnay - / 90 Jordan Cabernet - / 120 Cakebread Cabernet - / 115

CHAMPAGNE & SPARKLING WINES

Veuve Clicquot Brut - / 115
Mionetto Prosecco N/A 10 / Moët & Chandon White Star - / 110
Perrier-Jouët - / 140
Domaine Chandon Cuvee Brut - / 65
Wycliff Brut Champagne 8 / 36
La Marca Prosecco 8 / 36



Scan to view BEERS ON TAP

BOURBON

Angels Envy
Basil Hayden
Bookers
Buffalo Trace
Bulleit
Bulleit Rye
Four Roses
Jefferson's Ocean
John J. Bowman
Knob Creek
Maker's Mark
Penelope
Russell's Reserve

Woodford Reserve

RUM

Bacardi Brugal 1888 Captain Morgan Diplomatico Mt. Gay Myers

TEQUILA

Casamigos Casamigos Mezcal Don Julio Silver Herradura Silver Herradura Reposado Patron

SCOTCH

Balvenie Chivas Regal Glenfiddich 12 Year Glenlivet 12 Year Glenlivet 15 Year Glenmorangie Johnnie Walker Blue Johnnie Walker Black Lagavulin 8 Year Laphroaig 10 Year McCallan 12 Year Oban 14 Year

VODKA

Absolut Belvedere Grey Goose Ketel One Stoli Titos

WHISKEY

Crown Royal
Jameson
Nikka Japanese Whiskey
Seagrams VO
Tullamore Dew
Uncle Nearest
Whistle Pig

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PAST AMO PASTA BAR & CAFE





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