



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...

The Official Hotel of  **THE ALAMO™**

PLEASE DRINK RESPONSIBLY



RESTAURANT AND BAR

HAPPY HOUR

5:00 PM - 7:00 PM

Cocktails \$9

Bloody Mary
Margarita
Mimosa
Moscow Mule

Well Cocktails \$8

Amaretto
Rum
Scotch
Tequila
Vodka
Whiskey
Gin

Draft Beer \$6

Shiner Bock
Blue Moon
Coors Light
Michelob Ultra
Dos Equis

House Wine \$9

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

BEER

Draft

	PINT	TALL
ALAMO GOLDEN ALE	9	13
SHINER BOCK	8	11
BLUE MOON	8	11
COORS LIGHT	8	11
DOS EQUIS	8	11
MICHELOB ULTRA	8	11

Texas

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

Domestic

ANGRY ORCHARD	8
BUD LIGHT	7.5
BUDWEISER	7.5
COORS NON ALCOHOLIC	7
GOOSE ISLAND IPA	8
MILLER LIGHT	7.5
SAMUEL ADAMS	7
STONE IPA	8
DOGFISH HEAD 60 MINUTE	8
DOGFISH HEAD HAZY O HAZY IPA	8
DOGFISH HEAD SEAQUENCH ALE	8

Imports

CORONA	8
CORONA LIGHT	8
CORONA PREMIER	8
MODELO ESPECIAL	8
NEGRA MODELO	8
HEINEKEN	8
GUINNESS	8
STELLA ARTOIS	8

Seltzer

TRULY WILD BERRY	7.5
TRULY LIME MARGARITA	7.5
WHITE CLAW BLACK CHERRY	7.5
WHITE CLAW MANGO	7.5

Must be 21 or over to consume Alcoholic Beverages
PLEASE DRINK RESPONSIBLY



RESTAURANT AND BAR

Bar Menu

BRAISED SHORT RIB STREET TACOS 16

Queso Fresco, Cilantro, Salsa

COWBOY CHICKEN WINGS 17

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

FIRECRACKER SHRIMP 15

Scallions, Sesame Seeds

JUMBO LUMP CRAB CAKES 20

Jalapeno Coleslaw, Remoulade Sauce, Crispy Beet, Lotus Root Chip

CHIPS & CHORIZO QUESO 12

CHICKEN TORTILLA SOUP 8

Avocado, Monterey Jack Cheese, Crisp Tortilla Chips

ALAMO CAESAR SALAD 14

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

ENHANCEMENTS

CHICKEN 7

SHRIMP 9

SALMON 12

FLAT IRON 15

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

TEXAS CHEESESTEAK 18

Shaved Prime Rib, Pepper, Onions, Jalapenos, Pepper Jack Cheese, Hoagie Roll

CHOPPED BBQ BRISKET SANDWICH 18

Jalapeno Cheddar Bun, Chopped Brisket, BBQ Sauce, Pickled Red Onion, Fried Pickles



RESTAURANT AND BAR

WINE BY THE GLASS

FALL CREEK CHARDONNAY	13
Driftwood, Texas	
FALL CREEK SAUVIGNON BLANC	13
Driftwood, Texas	
SAND POINT MOSCATO	10
Lodi, California	
BECKER ROSE	11
Fredericksburg, Texas	
FALL CREEK CABERNET SAUVIGNON	13
Driftwood, Texas	
SAND POINT PINOT NOIR	10
Lodi, California	
BECKER TEMPRANILLO	13
Fredericksburg, Texas	

WINE BY THE BOTTLE

Champagne & Sparkling

AVISSI SPARKLING 187 ML	19
Veneto, Italy	
AVISSI SPARKLING	48
Veneto, Italy	
JP CHENET BRUT 187 ML	16
France	
JP CHENET BRUT	44
France	
MARQUES DE CACERAS	38
Rioja, Spain	
PIERRE JOUET GRAND BRUT	145
Champagne, France	
TAITTINGER MILLESIME	240
Reims, France	

Signature Whites

FALL CREEK CHARDONNAY	50
Driftwood, Texas	
FALL CREEK SAUVIGNON BLANC	48
Driftwood, Texas	
BECKER ROSE	36
Fredericksburg, Texas	
BERIN WHITE ZINFANDEL	32
California	
SAND POINT PINOT GRIGIO	34
Lodi, California	
SAND POINT MOSCATO	34
Lodi, California	
MATUA SAUVIGNON BLANC	36
Marlborough, New Zealand	
JOEL GOTT SAUVIGNON BLANC	42
California	
PIGHIN PINOT GRIGIO	56
Friuli, Italy	
CANDONI MOSCATO	42
Italy	
LA CREMA CHARDONNAY	56
Monterey, California	
BEZEL CHARDONNAY BY CAKEBREAD	52
Edna Valley, California	

Signature Reds

FALL CREEK CABERNET SAUVIGNON	50
Driftwood, Texas	
FALL CREEK MERLOT	46
Driftwood, Texas	
BECKER TEMPRANILLO	46
Fredericksburg, Texas	
BECKER GSM	50
Fredericksburg, Texas	
BECKER MALBEC	46
Fredericksburg, Texas	
SAND POINT PINOT NOIR	34
Lodi, California	
SAND POINT CABERNET SAUVIGNON	34
Lodi, California	
AUSTIN HOPE CABERNET SAUVIGNON	80
Paso Robles, California	
PENFOLDS MAX CABERNET SAUVIGNON	58
Australia	
REBELLIOUS PINOT NOIR	56
North Coast, California	
DECOY MERLOT	64
Sonoma County, California	
CATENA MALBEC	64
Mendoza, Malbec	
REBELLIOUS RED BLEND	56
North Coast, California	
CAYMUS BY WAGNER FAMILY	145
Napa Valley, California	

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RESTAURANT AND BAR

COCKTAILS

THE DON MARGARITA 15

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

LA PALOMA 15

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

MANHATTAN 15

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

FRONTIER OLD FASHIONED 15

Bullet Bourbon, Simple Syrup, Angostura Bitters, Orange Peel

MOSCOW MULE 15

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

COSMOPOLITAN 14

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

YELLOW ROSE MARTINI 15

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

CUCUMBER MARTINI 15

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

LEMON DROP 14

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

SEX ON THE RIVERWALK 14

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

DREAMY MARTINI 14

Baileys Original Irish Cream, Smirnoff Vodka, Chocolate Syrup

SOUR APPLE ORCHARD

MARTINI 14

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

FRENCH 75 15

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

BOURBON & HONEY 14

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

SIDECAR 15

Hennessy VS Cognac, Cointreau Orange Liqueur, Lemon Juice



RESTAURANT AND BAR

EMILY'S SPIRITS

RYE WHISKEY

<i>BULLEIT RYE</i>	12
<i>ANGEL'S ENVY RYE</i>	20
<i>WHISTLE PIG RYE</i>	20
<i>YELLOW ROSE RYE</i>	14

WHISKEY - TEXAS

<i>YELLOW ROSE</i>	17
<i>BALCONES SINGLE MALT</i>	17
<i>REBECCA CREEK</i>	14
<i>TX BLENDED</i>	12
<i>TX STRAIGHT BOURBON</i>	14
<i>GARRISON BROTHERS</i>	20
<i>BEN MILAM SINGLE BARREL BOURBON</i>	14

WHISKEY

<i>BUFFALO TRACE</i>	11
<i>BLANTON'S ORIGINAL SINGLE BARREL</i>	16
<i>JAMESON</i>	12
<i>BOOKER'S</i>	11
<i>BASIL HAYDEN'S</i>	11
<i>JACK DANIEL'S SINGLE BARREL</i>	15
<i>GENTLEMAN JACK</i>	11
<i>MAKER'S MARK</i>	11
<i>MAKER'S 46</i>	13
<i>WOODFORD RESERVE</i>	11
<i>ANGEL'S ENVY</i>	14
<i>KNOB CREEK 9 YEAR OLD</i>	12
<i>BULLEIT BOURBON</i>	11
<i>CROWN ROYAL</i>	10
<i>CROWN ROYAL BLACK</i>	11
<i>CROWN ROYAL VANILLA</i>	11
<i>CROWN ROYAL APPLE</i>	11
<i>CROWN ROYAL RESERVE</i>	12
<i>SOUTHERN COMFORT</i>	10
<i>JIM BEAM</i>	11
<i>WILD TURKEY 101</i>	11
<i>SEAGRAM'S 7</i>	10
<i>SEAGRAM'S VO</i>	11
<i>CANADIAN CLUB</i>	10

SCOTCH

<i>COAL ILA 12 YEAR</i>	18
<i>DEWAR'S WHITE LABEL</i>	10
<i>CHIVAS REGAL 12 YEAR</i>	10
<i>GLENMORANGIE 10 YEAR ORIGINAL</i>	12
<i>GLENFIDDICH 12 YEAR</i>	12
<i>THE GLENLIVET 12 YEAR</i>	12
<i>THE MACALLAN 12 YEAR</i>	20
<i>BUCHANAN'S DE LUXE 12 YEAR</i>	10
<i>CRAGANMORE 12 YEAR</i>	16
<i>JOHNNIE WALKER RED LABEL</i>	8
<i>JOHNNIE WALKER BLACK LABEL</i>	10
<i>TALISKER 10 YEAR</i>	18
<i>OBAN 14 YEAR</i>	18
<i>DALWHINNIE 15 YEAR</i>	18
<i>GLENMORANGIE LASANTA 12 YEAR</i>	14
<i>THE MACALLAN 18 YEAR</i>	40

COGNAC

<i>HENNESSY VS</i>	12
<i>REMY MARTIN VSOP</i>	12
<i>COURVOISIER</i>	10

TEQUILA

<i>DON JULIO REPOSAD</i>	14
<i>DON JULIO 1942</i>	35
<i>DON JULIO 1942 70TH ANNIVERSARY</i>	16
<i>DON JULIO ANEJO</i>	12
<i>PATRON SILVER</i>	12
<i>CASAMIGO ANEJO</i>	12
<i>CASAMIGO BLANCO</i>	10
<i>CASAMIGO ESPADIN MEZCAL</i>	14
<i>CASAMIGO RESPOSADO</i>	12
<i>JOSE CUERVO GOLD</i>	10
<i>1800 SILVER</i>	10
<i>HORNITOS PLATA</i>	10
<i>MILAGRO ANEJO</i>	12
<i>MILAGRO SILVER</i>	12
<i>HERRADURA ANEJO</i>	14
<i>HERRADURA SILVER</i>	12
<i>PATRON REPOSADO</i>	14

GIN

<i>BOMBAY SAPPHIRE</i>	9
<i>TANQUERAY</i>	10
<i>HENDRICK'S</i>	10
<i>BEEFEATER</i>	9

RUM

<i>BACARDI SUPERIOR</i>	9
<i>MYERS ORIGINAL DARK</i>	10
<i>MALIBU</i>	9
<i>SAILOR JERRY SPICED NAVY</i>	10
<i>CAPTAIN MORGAN ORIGINAL SPICED</i>	9
<i>RON ZACAPA CENTENARIO 23 YEAR</i>	12