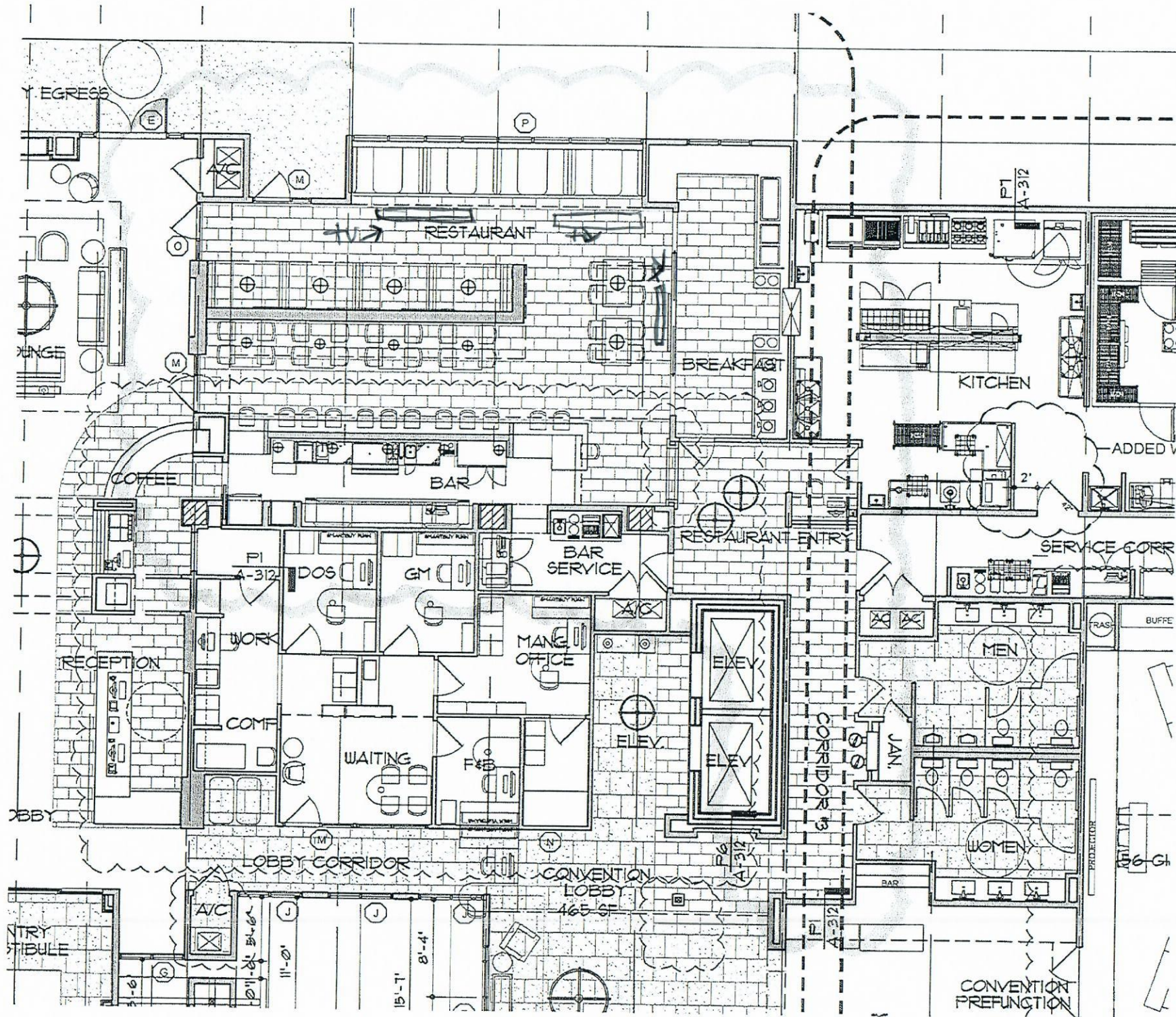
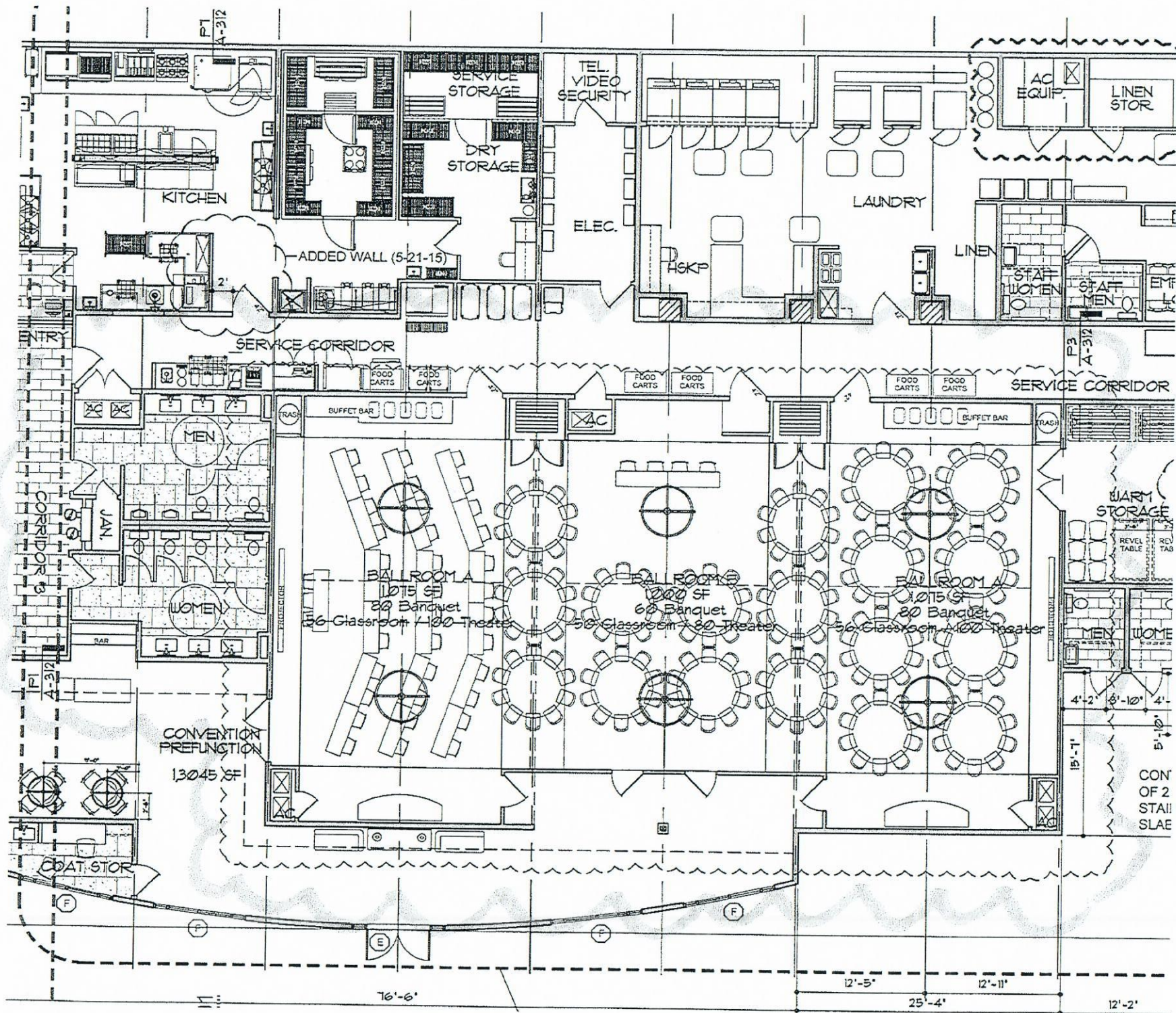
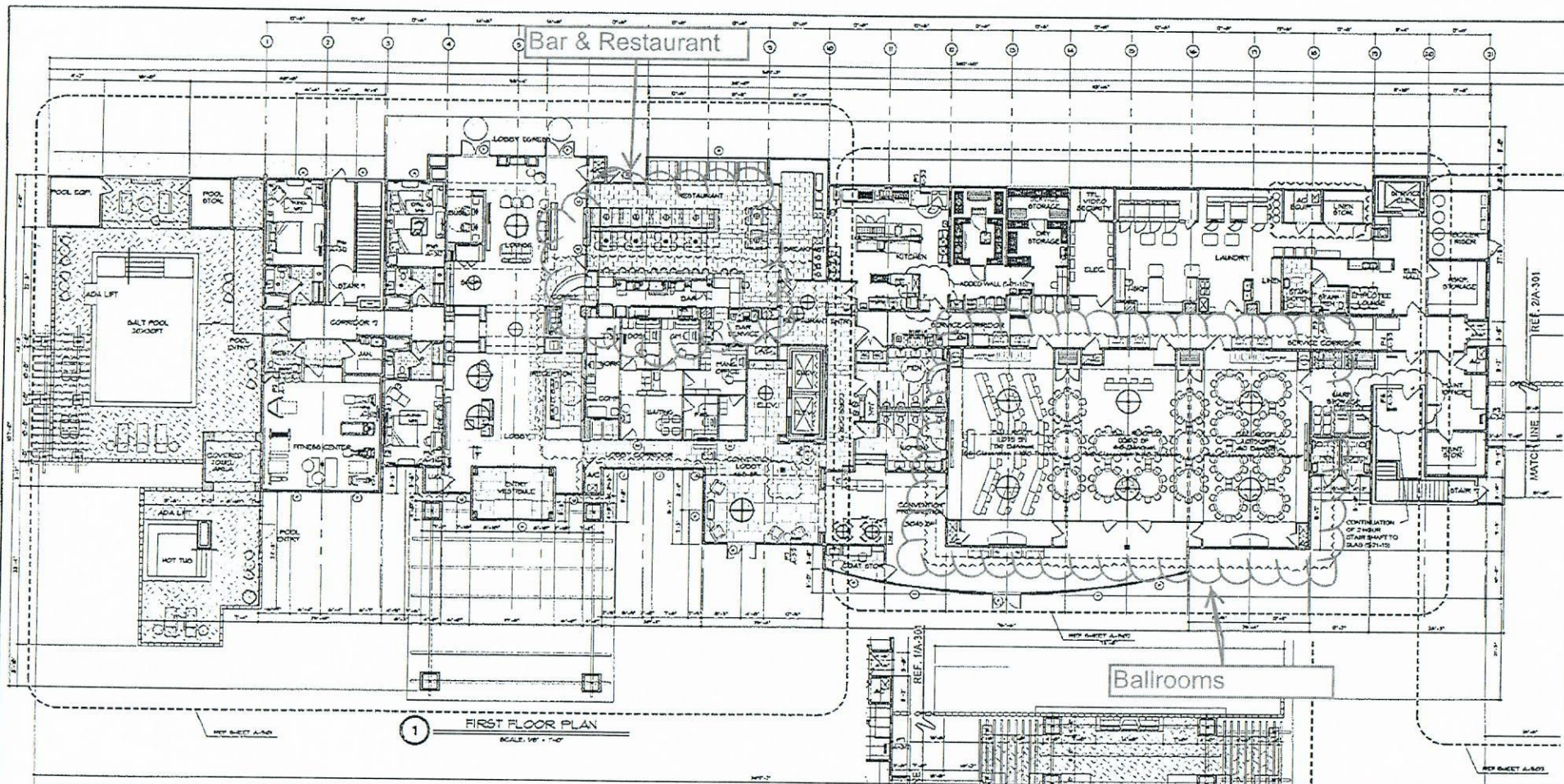


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Job	10000
Sheet	A-201







SEE COVER SHEET FOR ROOM TYPE LEGEND

- NOTES:
1. FURNITURE IS SHOWN FOR CLARIFICATION / SAMPLE PURPOSES ONLY. PROVIDE SCHEDULE UP TO EACH ROOM TYPE FOR ELECTRICAL AND BUILDING FOR OWNER REVIEW AND APPROVAL PRIOR TO PROCEEDING WITH ADDITIONAL ROOMS.
 2. ADA COMPLIANCE ROOMS TO HAVE VISUAL ALARMS, NOTIFICATION DEVICES, TELEPHONE, ETC. IN ACCORDANCE WITH ACCESSIBILITY STANDARDS. VERIFY REQUIREMENTS AND NOTIFY IF DISCREPANCIES EXIST.
 3. ACCESSIBLE GUEST ROOMS TO BE FULLY ACCESSIBLE IN ACCORDANCE WITH ACCESSIBILITY STANDARDS. VERIFY REQUIREMENTS AND NOTIFY IF DISCREPANCIES EXIST.
 4. GUEST ROOM WITH TOILET FEATURES PER ACCESSIBILITY REQUIREMENTS REQUIRED - 1 ROOM
 5. GUEST ROOM WITH COMMUNICATION FEATURES PER ACCESSIBILITY REQUIREMENTS REQUIRED - 1 ROOM
 6. GUEST ROOM WITH COMMUNICATION FEATURES PER ACCESSIBILITY REQUIREMENTS REQUIRED - 1 ROOM

STAIRWELL, ELEVATOR SHAFTS AND LINEN CLOSET TO BE 2 HOUR FIRE RATED.

AT 3 IN THE RATED STAIRWELL, ELEVATOR SHAFTS AND LINEN CLOSET, PROVIDE 3000 PSI MINIMUM STRENGTH CONCRETE. PROVIDE 1000 PSI MINIMUM STRENGTH CONCRETE. PROVIDE 1000 PSI MINIMUM STRENGTH CONCRETE. PROVIDE 1000 PSI MINIMUM STRENGTH CONCRETE.

SQUARE FOOTAGES:

BASE FLOOR	10,000 SF
SECOND FLOOR	10,000 SF
THIRD FLOOR	10,000 SF
FOURTH FLOOR	10,000 SF
TOTAL	40,000 SF

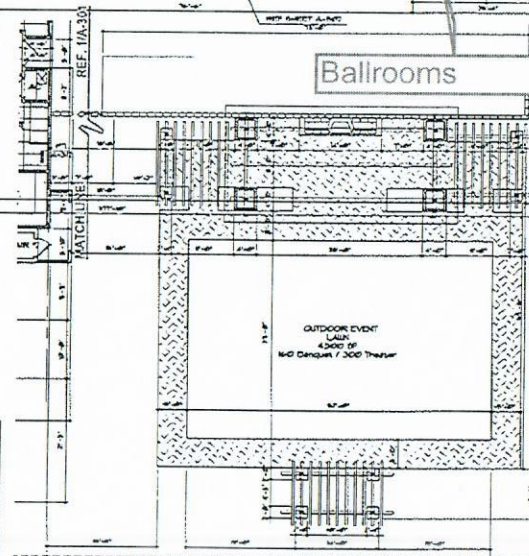
GENERAL NOTES:

1. REFER ENLARGED PRELIMINARY PLANS FOR ROOM DIMENSIONS AND DETAILS.
2. GRID LINES AND DIMENSIONS ARE TO CENTER LINE OF ROOM.
3. GUEST ROOMS TO BE ESTIMATED COMPLETELY BY ONE HOUR RATED WALL AND CEILING.
4. 1 HOUR CEILING/FLOOR ASSEMBLY, 1/2" DESIGN LVL AT 16" ON CENTER, 1/2" DESIGN LVL AT 16" ON CENTER, 1/2" DESIGN LVL AT 16" ON CENTER, 1/2" DESIGN LVL AT 16" ON CENTER.
5. 1 HOUR WALL ASSEMBLY, 1/2" DESIGN LVL AT 16" ON CENTER, 1/2" DESIGN LVL AT 16" ON CENTER, 1/2" DESIGN LVL AT 16" ON CENTER, 1/2" DESIGN LVL AT 16" ON CENTER.
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1. WALL SYSTEM BETWEEN LOTS AND CORRIDORS.
2. ROOMS WITHIN FROM STRUCTURAL OVERLAYS, LVL, MAY HAVE 1/2" MINIMUM RATED ASSEMBLY TO RESISTANT FIRE RATED ASSEMBLY, 1/2" DESIGN LVL AT 16" ON CENTER, 1/2" DESIGN LVL AT 16" ON CENTER, 1/2" DESIGN LVL AT 16" ON CENTER, 1/2" DESIGN LVL AT 16" ON CENTER.
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1. INTERIOR SERVICE TO BE ACCESSIBLE, FINISHED ACCORDING TO ACCESSIBILITY REQUIREMENTS.
2. 1. PROVIDE ALL ROOMS, ACCESSORIES AND EQUIPMENT IN ACCORDANCE WITH THE REQUIREMENTS.
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HOLIDAY INN
SAN MARCOS, TEXAS



R.S.S. ARCHITECTS LLC
2201 DOTTIE LEBER PARKWAY, SUITE 100
FORT WORTH, TEXAS 76102
P: 817.335.1111 FAX: 817.335.1112

Drawn: T. Zander
J. Smith
A-301
OF 300



Breakfast Menu

6:00AM to 9:30AM WEEKDAYS
7:00AM to 10:00AM WEEKENDS


Holiday Inn
AN IHG® HOTEL

Springs Bistro & Bar

Breakfast Hours 6:00AM to 9:30AM WEEKDAYS
7:00AM to 10:00AM WEEKENDS



Hotel Favorites

InnJoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$10.00

Tailor Made 3 Egg Omelette / 640+ CAL

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (Cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. \$10.50

Start Fresh Wrap / 820 CAL

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$9.50

Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$9.50

Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$10.50

Springs Migas / 573 CAL

Two eggs scrambled with onions, peppers, tomatoes, and fried tortillas de maize. \$10.00

Sides

Fruit \$4.50 / 100 CAL

Sausage \$4.50 / 360 CAL

Breakfast Potatoes \$3.50 / 290 CAL

Toast \$3.50 / 120 CAL

Bacon \$4.50 / 160 CAL

Drinks

Coffee \$3.50 / 0 CAL

Juice \$4.50 / 110-140 CAL

Tea \$3.50 / 0 CAL

Milk \$3.50 / 150 CAL

Assorted Soft Drinks \$3.50 / 0-160 CAL

Room Service Dial Ext. 601

A \$4 delivery charge, a 18% gratuity charge, and applicable sales tax will be added to the price of all items.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

For parties of 6 or more, a 18% gratuity charge will be automatically added to the bill.
2,000 calories a day is used for general nutritional advice, but calorie needs vary.
Additional nutrition information available upon request.



Holiday Inn

Dinner Hours

4:30PM to 10:00PM WEEKDAYS

4:30PM to 11:00PM WEEKENDS



Small Bites

Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$11.00

Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$10.00

Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$9.00
Add Grilled Chicken. \$4.00 / 187 CAL



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$10.00
Add Grilled Chicken. \$4.00 / 187 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$18.00

Desserts

Brownie Sundae \$8.00 / 1010 CAL

NY Cheesecake \$8.00 / 800 CAL

Sides

French Fries \$5.00 / 280 CAL

Side Salad \$6.00 / 150 CAL

Room Service Dial Ext. 601

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2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.



Entrees

All of our Entrees are served with your choice of two sides; Pasta dishes are served with a side salad.

Fish & Chips / 720 CAL

Flaky beer battered cod served with our house-made pub chips and creamy coleslaw. \$18.00

Spring's House Steak / 800 CAL

Chef's choice flavorful, tender, medium-rare steak served with rosemary potatoes and seasonal vegetables. \$29.00

Baked Chicken Penne Pasta / 819 CAL

Our baked cheesy pasta loaded with oven roasted chicken and tomatoes and a rich creamy sauce. \$14.50
Add Bacon for \$3

Monterey Grilled Chicken / 550 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$15.00
Add Bacon for \$3



Burgers & Sandwiches

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$12.50

Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$17.00



Beers

Craft

- Blue Moon \$5.00 / 228 CAL
- Stella Artois \$5.00 / 100 CAL
- Sam Adams \$5.00 / 170 CAL
- Shiner Bock \$5.00 / 140 CAL
- White Claw \$4.50 / 100 CAL

Import

- Corona Extra \$5.00 / 148 CAL
- Heineken \$4.50 / 149 CAL
- Modelo \$4.50 / 140 CAL

Domestic

- Bud Light \$5.50 / 192 CAL
- Miller Lite \$5.50 / 110 CAL
- Budweiser \$5.50 / 192 CAL
- Coors Light \$5.50 / 102 CAL

Draft

- Middleton Brewing \$7.00 / 125 CAL

Bar Hours 4:30PM to 10:00PM WEEKDAYS
4:30PM to 11:00PM WEEKENDS



Handcrafted Cocktails

- Bloody Mary** / 240 CAL
Smirnoff Vodka, house made
Bloody Mary mix \$8.50
- Cucumber Mint Lemonade** / 240 CAL
Tito's Handmade Vodka, fresh
lemonade, cucumber, mint \$8.50
- Manhattan** / 240 CAL
Jim Beam Kentucky Straight
Bourbon Whiskey, sweet
vermouth, Angostura bitters. \$8.50
- Perfect Rose Old Fashioned** / 182 CAL
Four Roses Bourbon, lemon sour,
simple syrup, cherry \$8.50

- Classic Martini** / 240 CAL
New Amsterdam Vodka or New
Amsterdam Gin, splash of Martini
& Rossi Dry Vermouth, olive or
lemon twist \$8.50
- Jack Daniel's Lemonade** / 240 CAL
Jack Daniel's, orange liqueur,
Sprite and fresh lemon. \$8.50
- Margarita** / 240 CAL
Corazón Blanco Tequila, Cointreau,
fresh-squeezed lime juice \$8.50
- Middleton Flight** / 600 CAL
Try four of our local seasonal
handcrafted beers from Middleton
Brewing. \$20.00



White Wines

(105 - 125 CAL per glass)

- | | GLASS | BOTTLE |
|--|--------|---------|
| Chardonnay is a dry, medium- to full-bodied wine with moderate acidity and alcohol. | \$6.50 | \$22.00 |
| Moscato has a slight fizz and flavors of nectarine, peach and orange that are very pleasing to your taste buds. | \$5.00 | \$15.00 |
| Pinot Grigio is a dry white wine that has a punchy acidity with flavors of lemons, limes, green apples and honeysuckle. | \$6.00 | \$20.00 |



Red Wines

(116 - 122 CAL per glass)

- | | GLASS | BOTTLE |
|---|--------|---------|
| Pinot Nior has soft tannins, and its tasting characteristics are floral, fruit, earth, and herb and spice. | \$6.50 | \$25.00 |
| Merlot is known for its easy-drinking appeal, low tannins, and low acidity, which makes it a versatile wine that pairs well with a variety of foods. | \$6.50 | \$20.00 |
| Cabernet Sauvignon is a dry red wine with high tannins and low acidity, despite it being made using sweet grapes. | \$6.50 | \$20.00 |

Drinks

- Coffee** \$2.50 / 0 CAL
- Tea** \$3.00 / 0 CAL
- Milk** \$2.50 / 150 CAL
- Assorted Soft Drinks** \$3.00 / 0-160 CAL

License Information

Basic Details

 Address

 Initial Info

Entity Information

 Additional Info

 Contact Details

Measurement Info

Property Ownership

Basic Details

License ID		Legacy License ID	
Legacy License Type	MB - Mixed Beverage Permit (MB)	License Status	Active
Renewal Date	11/1/2023	Original Issue Date	11/23/2015
Expiration Date	11/22/2025	Legacy License Entity Number	