

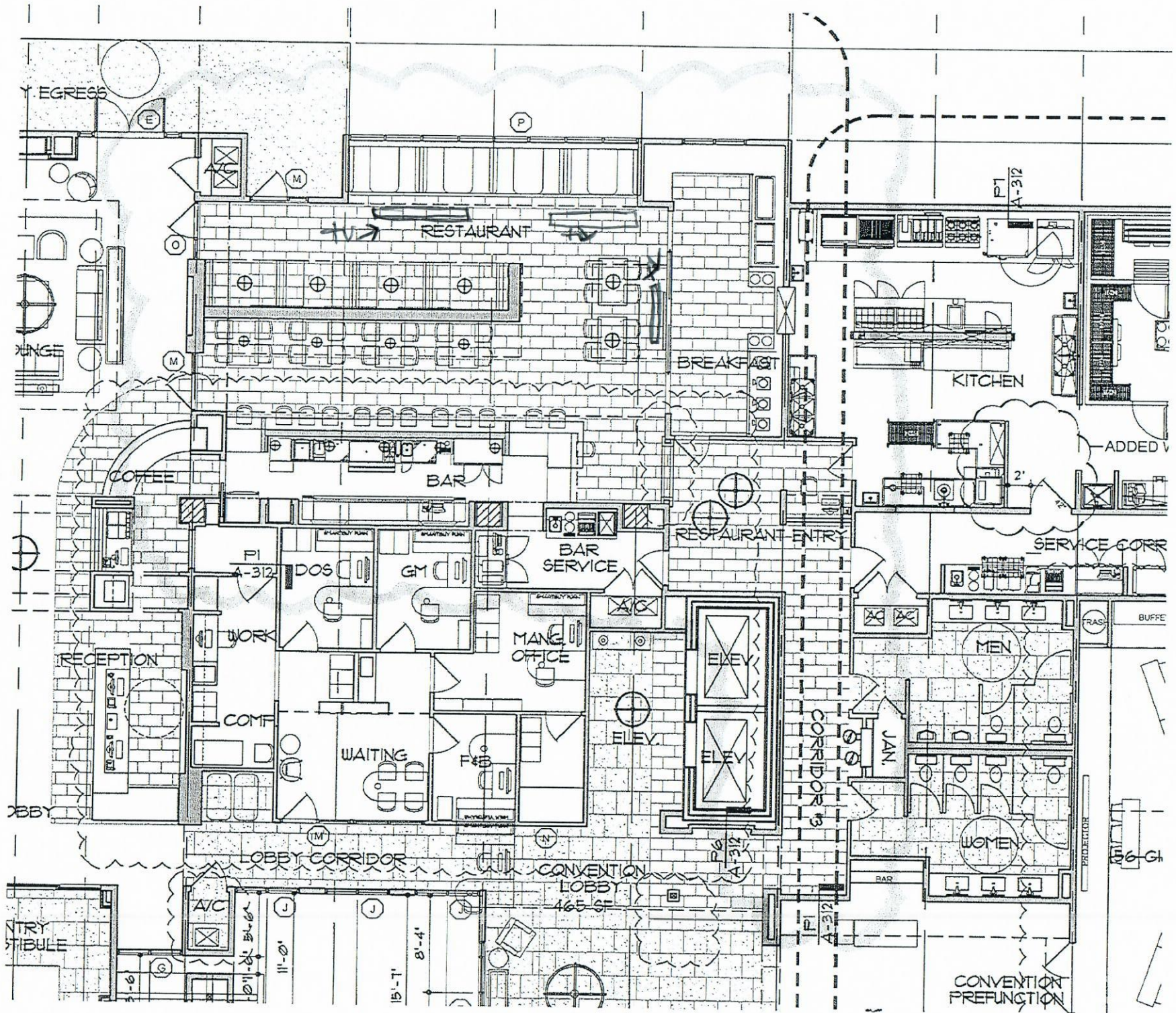
1 ARCHITECTURAL SITE REFERENCE PLAN  
SCALE: 1" = 20'-0"

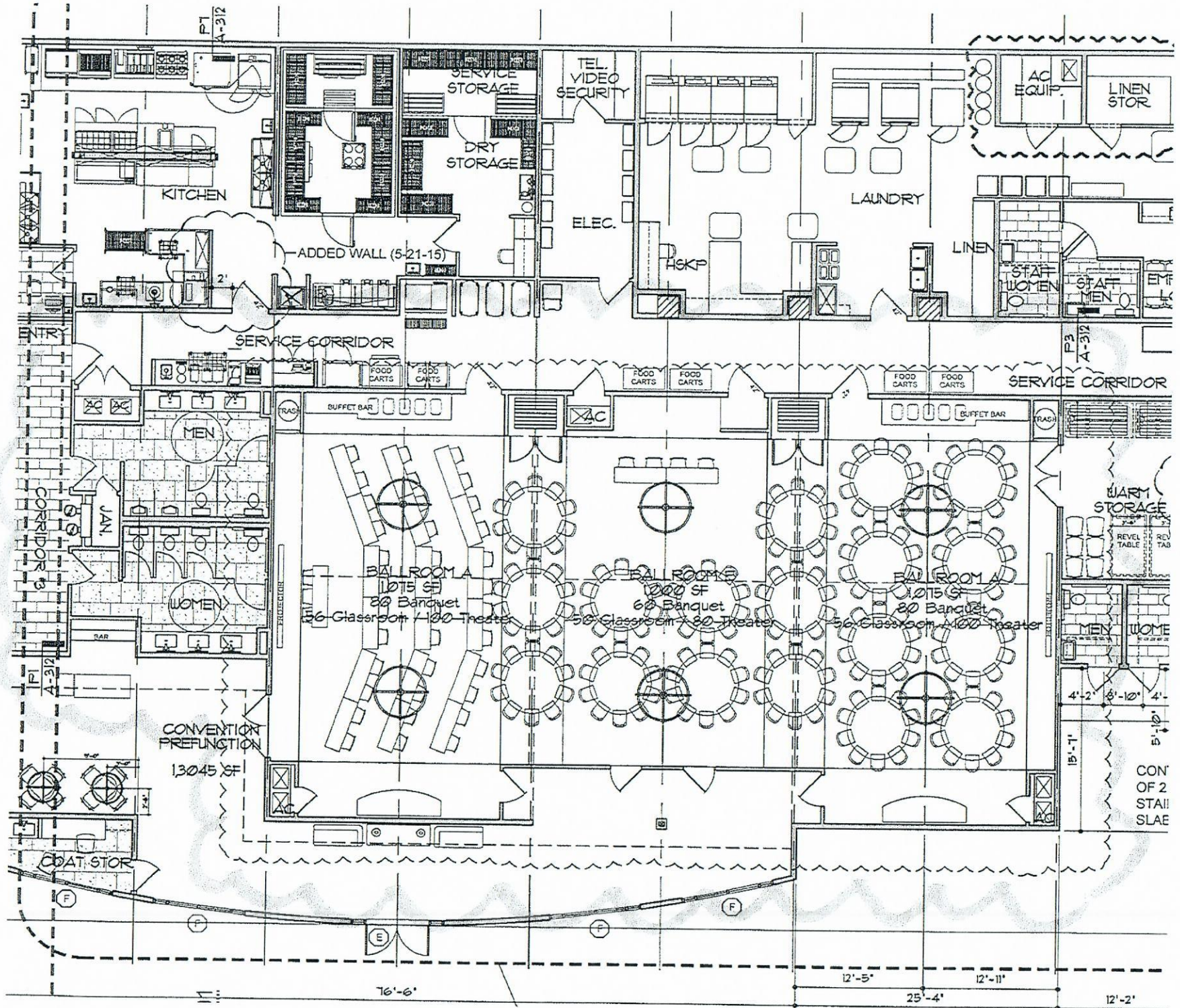
ARCHITECTURAL SITE PLAN FOR COORDINATION PURPOSES ONLY. REFER CIVIL SITE PLAN DRAWINGS FOR DIMENSIONS, GRADING AND SITE DETAILS TYPICAL.

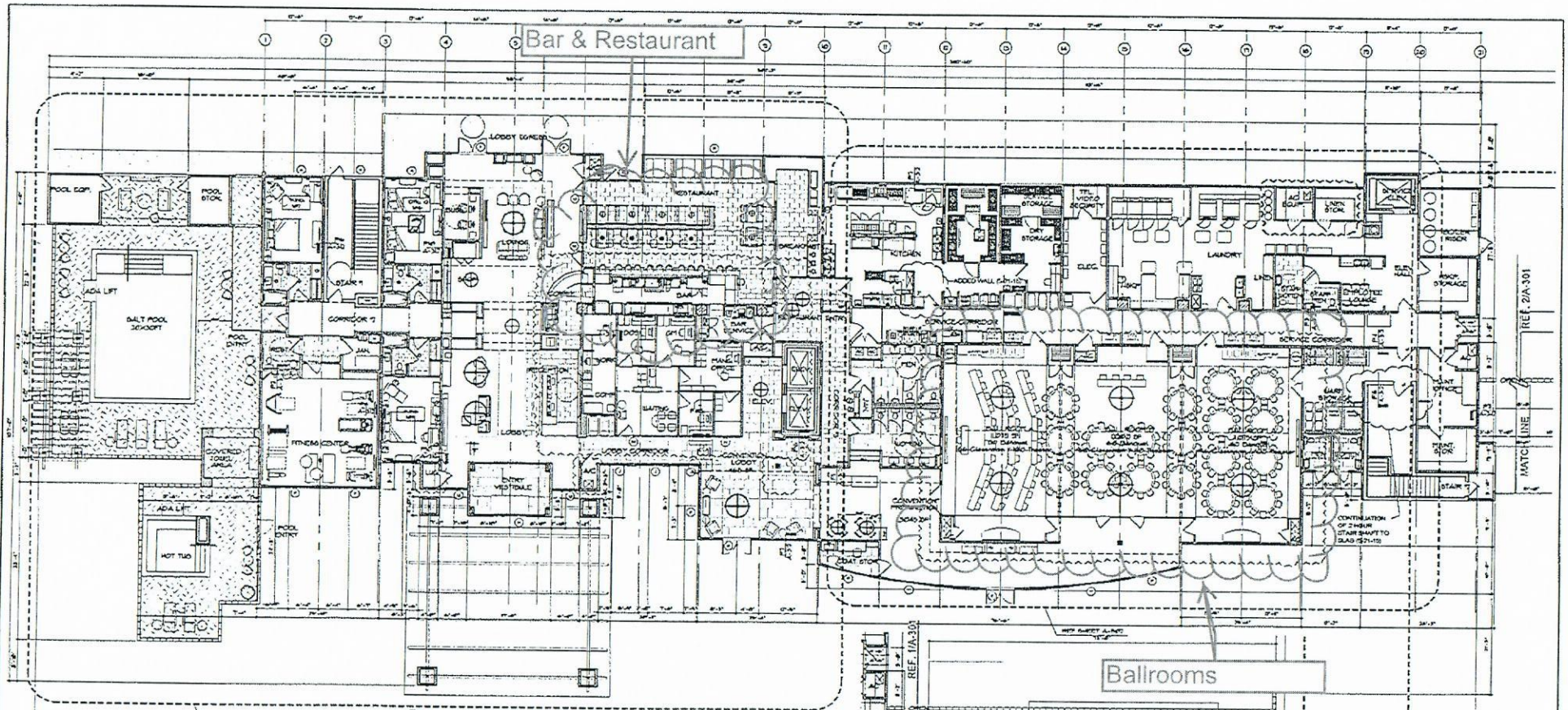


<b>HOLIDAY INN</b> SAN MARCOS, TEXAS		
R S S ARCHITECTS LLC <small>2201 DOTTIE LYNN PARKWAY, SUITE 101          FORT WORTH, TEXAS 76102</small>		
<small>Date:</small> 7-28-14 <small>Job:</small> 14088	<small>Drawn:</small> <small>Checked:</small>	<small>Project:</small> <b>A-201</b>
<small>TLS: RST/RS/2013</small>		<small>PLAN APPROVED:</small>

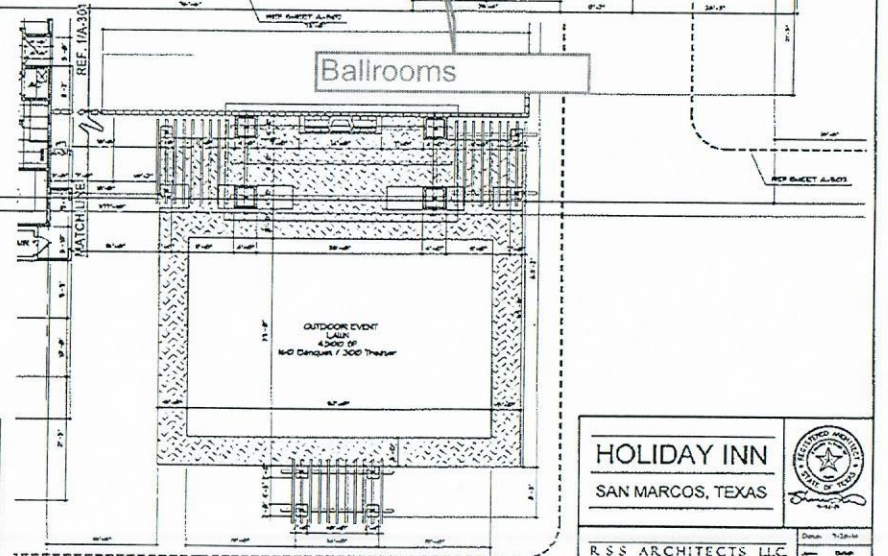
2-1/8" 1/8" CLOUSED REVISIONS







1 FIRST FLOOR PLAN  
SCALE: 1/8" = 1'-0"



2 FIRST FLOOR PLAN (CONT.)  
SCALE: 1/8" = 1'-0"

SEE COVER SHEET FOR ROOM TYPE LEGEND

- NOTES:**
1. FURNITURE IS SHOWN FOR CLARIFICATION / SCALE PURPOSES ONLY. PROVIDE SCHEDULE UP FROM POINT TO POINT FOR ELECTRICAL AND BUILDINGS FOR OWNER REVIEW AND APPROVAL PRIOR TO PROCEEDING WITH ACCESSIBILITY. PROVIDE.
  2. ADA COMPLIANCE ROOMS TO HAVE VISUAL ALARMS NOTIFICATION DEVICE, TELEPHONE ETC. IN ACCORDANCE WITH INTERNATIONAL STANDARDS. VERIFY REQUIREMENTS AND NOTIFY ARCHITECTURE AS SOON AS POSSIBLE.
  3. ACCESSIBLE EVERY ROOMS TO BE FULLY ACCESSIBLE IN ACCORDANCE WITH ACCESSIBILITY STANDARDS. VERIFY REQUIREMENTS AND NOTIFY ARCHITECTURE AS SOON AS POSSIBLE.
  4. GUEST ROOMS WITH FACILITY FEATURES PER ACCESSIBILITY REQUIREMENTS (REQUIRED - 1 ROOM)
  5. ROOMS PROVIDED - 6 ROOMS
  6. GUEST ROOMS WITH COMPLIANCE FEATURES PER ACCESSIBILITY REQUIREMENTS (REQUIRED - 3 SUITES ROOMS)
  7. ROOMS PROVIDED - 12 ROOMS

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

AT 2 IN. FIRE RATED STAIRWELL ELEVATOR SHAFTS AND LINEN GATE PROVIDE 5000 POUNDS PER SQUARE FOOT. PROVIDE 1 HOUR RATED CONTINUOUS AND UNINTERRUPTED TOP OF SHIRT TO BE 2 HOUR RATED. REFER SHEET A-301 FOR DETAILS AT WALLS AND TOP OF SHIRT.

**SQUARE FOOTAGES:**

BASE FLOOR	14,114 SF
SECOND FLOOR	8,774 SF
THIRD FLOOR	8,774 SF
FOURTH FLOOR	8,774 SF
TOTAL	50,436 SF

**GENERAL NOTES:**

1. REFER RELATED PRELIMINARY PLANS FOR POINT OF VIEW AND DETAILS.
2. GRID LINES AND DIMENSIONS ARE TO CENTER LINE OF GRID WORK.
3. SUITE SUITS TO BE APPROVED COMPLETELY AS SHOWN.
4. 1 HOUR GYM FLOOR ASSEMBLY. 1/2" DECK LAY UP WITH FLOORING DESIGN LAY UP AND FLOOR FINISH FLOOR CEILING AND SECOND FLOOR.
5. 1 HOUR WALL ASSEMBLY. 1/2" GYPSUM OR 1/2" GYPSUM OVER 1/2" GYPSUM BOARD (1/2" GYPSUM BOARD).
6. TYPE "X" FIRE ALARM (FLOOR) SHALL BE AT ALL WALL AND FLOORING SYSTEMS.

7. WALL SPHERE BETWEEN LOTS AND CORRIDORS.
8. WALL SPHERE FROM STRUCTURAL COLUMN/STAY WALL TO 1/2" GYPSUM BOARD (1/2" GYPSUM BOARD) SHALL BE AT ALL WALL AND FLOORING SYSTEMS.
9. WALL SPHERE BETWEEN LOTS AND CORRIDORS.
10. WALL SPHERE FROM STRUCTURAL COLUMN/STAY WALL TO 1/2" GYPSUM BOARD (1/2" GYPSUM BOARD) SHALL BE AT ALL WALL AND FLOORING SYSTEMS.
11. WALL SPHERE BETWEEN LOTS AND CORRIDORS.
12. WALL SPHERE FROM STRUCTURAL COLUMN/STAY WALL TO 1/2" GYPSUM BOARD (1/2" GYPSUM BOARD) SHALL BE AT ALL WALL AND FLOORING SYSTEMS.

13. INTERIOR FINISHES TO BE ACCESSIBLE FINISHES ACCORDING TO ACCESSIBILITY STANDARDS. REFER ACCESSIBILITY SHEET.
14. PROVIDE ALL FINISHES ACCORDING TO ACCESSIBILITY STANDARDS. REFER ACCESSIBILITY SHEET.
15. PROVIDE ALL FINISHES ACCORDING TO ACCESSIBILITY STANDARDS. REFER ACCESSIBILITY SHEET.
16. PROVIDE ALL FINISHES ACCORDING TO ACCESSIBILITY STANDARDS. REFER ACCESSIBILITY SHEET.
17. PROVIDE ALL FINISHES ACCORDING TO ACCESSIBILITY STANDARDS. REFER ACCESSIBILITY SHEET.
18. PROVIDE ALL FINISHES ACCORDING TO ACCESSIBILITY STANDARDS. REFER ACCESSIBILITY SHEET.

19. INTERIOR PARTY WALLS. 3/4" ST. BOARD BATT INSULATION. 3/4" ST. BOARD BATT INSULATION.
20. PROVIDE SOUNDING FINISHED FINE ALUMINUM DESIGNER AS REQUIRED BY THE PANELING.
21. ELECTRICAL PANELS AND FIRE EXTINGUISHER CABINETS, ETC. LOCATED IN RATED PARTITIONS SHALL BE RATED WITH RATED BOARD AS REQUIRED TO MAINTAIN FIRE RATING OF WALL SYSTEMS.
22. PROVIDE BLOODING AND DRIFT STOPPING BETWEEN RATED WALL SEPARATIONS. PARTIAL FIRE RATING.
23. PROVIDE ADDITIONAL TO OVERFLOW FROM PLUMBING ROOMS. INSULATION IN RATED PARTY WALLS ACCORDING TO PUBLIC SPACES OR PROGRAMMING ROOMS.

**HOLIDAY INN**  
SAN MARCOS, TEXAS

**R.S.S. ARCHITECTS LLC**  
2201 COTTLE TRAIL PARKWAY, SUITE 100  
FORT WORTH, TEXAS 76120  
P: 817.335.1111 FAX: 817.335.1112

Drawn: N. Zoltan  
Scale: As Shown  
Date: 11/11/11  
Sheet: **A-301**  
Of: 301



# 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*



## 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*



## 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



## 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

## 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

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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



## 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



## 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 Noir** 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	[REDACTED]	Legacy License ID	[REDACTED]
Legacy License Type	<b>MB - Mixed Beverage Permit (MB)</b>	License Status	<b>Active</b>
Renewal Date	<b>11/1/2023</b>	Original Issue Date	<b>11/23/2015</b>
Expiration Date	<b>11/22/2025</b>	Legacy License Entity Number	[REDACTED]