IN ROOM DINING

BREAKFAST . DAILY: 7 AM - II AM

FROM THE BAKERY

freshly baked viennoiserie | 20 croissant, chocolate croissant, danish housemade muffin | 19 blueberry, banana nut artisanal toasts | 9 choice of sourdough, multigrain, white, gluten free, english muffin

FARM FRESH EGGS

the classic | 30

two eggs any style, crispy potatoes, toast, choice of artisan sausage or applewood smoked bacon

avocado toast | 27 | v smashed avocado, parmesan cheese, poached eggs

breakfast burrito | 28 scrambled eggs, chorizo, black beans, oaxaca queso, pico de gallo

huevos rancheros | 26 | gf salsa, queso fresco, avocado, mayocoba beans

benedict | 35 choice of: classic back bacon slow roasted onion | v smoked salmon

breakfast sandwich | 32 mortadella, fried egg, arugula

chino farm omelette | 32 | gf, v chino valley organic vegetables, crispy potatoes

egg white fritatta | 32 | gf, v sundried tomato, zucchini, spinach, manchego

CLASSICS

smoked salmon bagel | 34 red onion, capers, fromage fraiche, tomato pancakes | 28 honeycomb butter, preserved berries french toast | 28 whipped ricotta, berry compote, almond streusel

GRAINS & FRUIT

chia seed pudding | 20 | gf, v, ve toasted almond, coconut, melon housemade granola | 21 | gf, v greek yogurt, preserves, berries steel cut oats | 21 | gf, v apple, sultana, pistachio, agave crème cereal selection | 10 choice of fruit loops, cheerios, raisin bran, corn flakes, frosted flakes, all bran acai bowl | 28 | gf, v banana, berries, agave, bee pollen smoothies | 21 date, almond, banana berry, yogurt, rescue honey

FRESH PRESSED JUICE SERVED ALL DAY

revitalize | 19 beet, carrot, orange antioxidant | 19

kale, celery, cucumber, apple, gingerz

BEVERAGES

h.c. valentine artisan brewed coffee
small pot | 12 · large pot | 16
lot 35 tea selection | 10
orange, grapefruit, cranberry, apple,pineapple juice | 10

ENHANCEMENTS

applewood smoked bacon | II chicken sausage | II smoked salmon | 20 crispy potatoes | IO sliced avocado | I4 daily farmers market fruit | I8 cottage cheese | I3 add an egg | 8

KIDS BREAKFAST MENU

BREAKFAST: 7AM-IIAM

pancakes | 15
berry, maple, whipped cream
French toast | 15
nutella, maple, banana
classic | 16
egg, crispy potatoes, choice of bacon or sausage

cinnamon & sugar toast | II white bread, butter fruit + yogurt | I3 vanilla greek yogurt, berry

A 20% service gratuity, \$7 delivery fee and applicable taxes will apply. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the state of california to cause cancer and birth defects or other reproductive harm. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

gf = gluten free v = vegetarian ve = vegan

ALL-DAY • SUNDAY- THURSDAY : IIAM -10PM FRIDAY-SATURDAY: IIAM - 12PM

STARTERS, SHARABLES, SALADS

chips + salsa | 20 | ve, v hand cut tortillas, rudy's cantina salsa

hand-cut kennebec fries | 20 | v chipotle aioli

chickpea hummus | 23 | ve, v lemon, herbs, paprika, olive oil, pita cheese + charcuterie | 48 farmhouse cheese, fine cured meats,

olives, nuts, fruit preserves, mustard, artisanal bread

vine ripened tomato soup | 17 | v croutons, parmesan cheese

chicken noodle soup | 18 noodle, tiny mirepoix, bone broth

caesar salad | 24 romaine, crouton, parmesan, anchovy

superfood salad | 26 | ve, v, gf ancient grains, cucumber, radish, tomato, celery, herb tahini dressing

SANDWICHES + BURGERS

grilled cheese | 24 | v cheddar, parmesan, brioche club sandwich | 31 house smoked turkey, bacon, lettuce, tomato, black pepper aioli, seeded bread

smash burger | 35 wagyu patties, american cheese, caramelized onion, potato bun house-made falafel burger | 35 | ve, v lettuce, parsley, cilantro, pickled onion,lemon herb sauce, toasted bun

DINNER • SUNDAY- THURSDAY : IIAM -10PM FRIDAY-SATURDAY: IIAM - 12PM

MAIN COURSES

salmon | 49 | gf
mustard, cannellini bean ragout,
wilted greens
jidori chicken | 47
lemon, capers, parsley
braised wagyu | 64
fregola, sweet pepper, garden herbs
new york steak | 69 | gf
garlic, thyme, peppercorn sauce

tagliatelle bolognese | 42 veal, pork, beef, parmesan orecchiette | 37 chicken italian sausage, broccoli rabe cauliflower | 31 | ve, v, gf romanesco, sultana SIDES
broccolini | 16
French beans | 16
pommes puree | 16

forest mushrooms | 16

DESSERTS • SUNDAY- THURSDAY : IIAM -10PM FRIDAY-SATURDAY: IIAM - 12PM

assorted ice cream and sorbets | 17 dark chocolate mousse cake | 17 | gf white espresso chantilly, cocoa nib crème fraiche cheesecake | 17 citrus, pistachio warm apple crisp | 17 butterscotch sauce, spiced crumble

KIDS MENU

LUNCH + DINNER : IIAM-I0PM

cheeseburger & hand cut fries | 20 chicken strips & hand cut fries | 20 grilled cheese sandwich & hand cut fries | 18

spaghetti pasta | 17
choice of meat sauce or simply glazed with butter

vanilla ice cream | 10 chocolate sauce

chocolate milk & chocolate chip cookies | 9



GRAND EXPERIENCES

Call for more information.

Classic Cocktail Bar | 189 Movie Night Tray | 55 The Ultimate Sundae | 59 Romantic Dinner with a View | 119 Breakfast by the Pool | 25