

IN ROOM DINING

We proudly collaborate with premier local farms
JR Organics | Sage Hill Ranch | Wesier Family Farms | Bautista Organic Date Ranch | Frog Hollow Farm | Row 7 Seeds | See Canyon Ranch | Girl & Dug

BREAKFAST • DAILY: 7am-11am

FROM THE BAKERY

Freshly Baked Pastries | 23 | v
croissant, chocolate croissant, danish, seasonal muffin

Toasted Bagel & Cream Cheese | 9 | v
choice of plain, sesame, everything spice

Artisan Toast | 9 | v, ve
choice of sourdough, multigrain, white
gluten free, english muffin

FARM FRESH EGGS

The Classic | 31
two eggs any style, crispy potatoes, toast
choice of artisan sausage or applewood smoked bacon

Avocado Toast | 29 | v
smashed avocado, parmesan cheese, poached eggs

Breakfast Burrito | 29
scrambled eggs, chorizo, black beans
oaxaca queso, pico de gallo, side of potatoes

Huevos Rancheros | 27 | gf
salsa, queso fresco, avocado, mayocoba beans

Eggs Benedict | 36
choice of:
classic back bacon
smoked salmon

Breakfast Sandwich | 32
turkey sausage, fried eggs, arugula, seeded bun

Egg White Frittata | 34 | v, gf
sundried tomato, zucchini, spinach, manchego

CLASSICS

Smoked Salmon Bagel | 36
red onion, capers, fromage fraîche, tomato

Pancakes | 28 | v
honeycomb butter, preserved berries

French Toast | 28 | v
whipped ricotta, berry compote, almond streusel

GRAINS & FRUIT

House-Made Granola | 21 | v, gf
greek yogurt, preserves, berries

Steel Cut Oats | 21 | v, gf
apple, sultana, pistachio

Cereal | 10 | v
fruit loops, cheerios, corn flakes
frosted flakes

Acai Bowl | 29 | v, ve, gf
banana, berries, agave

Smoothies | 19
date | almond, banana | v, ve
berry | yogurt, rescue honey | v

FRESH PRESSED JUICE

served all day

Revitalize | 19 | v, ve, gf
apple, carrot, beet, lemon, kale, ginger, wheatgrass

Antioxidant | 19 | v, ve, gf
cucumber, pear, celery, kale, spinach, cilantro
mint, lime

BEVERAGES

H.C. Valentine Artisan Brewed Coffee
small pot | 12 • large pot | 16

Lot 35 Tea
small pot | 9 • large pot | 15

Juice | 10
orange, grapefruit, cranberry, apple,
pineapple

ENHANCEMENTS

applewood smoked bacon | 11
chicken sausage | 11
smoked salmon | 20
crispy potatoes | 10
whole sliced avocado | 14
daily farmers market fruit | 18
add an egg | 8

KIDS BREAKFAST MENU • DAILY: 7am-11am

Pancakes | 15 | v
berry, maple, whipped cream

French Toast | 15 | v
nutella, maple, banana

Kid's Classic | 16
egg, crispy potatoes, choice of bacon or sausage

Cinnamon & Sugar Toast | 11 | v
white bread, butter

Fruit + Yogurt | 13 | v
vanilla greek yogurt, berry

gf = gluten free | v = vegetarian | ve = vegan

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.

ALL DAY DINING •

all of our seafood is sustainably sourced

Sunday-Thursday : 11am - 10pm
Friday-Saturday : 11am - 12am

STARTERS, SHARABLES, SALADS

Chips & Salsa | 20 | v, ve

hand-cut tortillas
rudys cantina salsa

Kennebec Fries | 20 | v

chipotle aioli

Chickpea Hummus | 23 | v, ve

lemon, herbs, paprika
olive oil, pita

Cheese & Charcuterie | 48

farmhouse cheese, cured meats
olives, nuts, fruit preserves, mustard
artisanal bread

Vine-Ripened Tomato Soup | 17 | v

croutons, parmesan cheese

Chicken Noodle Soup | 18

noodle, mirepoix, bone broth

Caesar Salad | 24

romaine, croutons, parmesan
anchovy

Superfood Salad | 26 | v, ve, gf

ancient grains, cucumber, radish
tomato, celery, herb-tahini dressing

add chicken +12

add salmon +16

add prawns +16

SANDWICHES + BURGERS

Grilled Cheese | 24 | v

cheddar, parmesan, brioche

Club Sandwich | 31

smoked turkey, bacon
lettuce, tomato, black pepper aioli
seeded bread

Smash Burger | 35

wagyu patties, american cheese
caramelized onion, brioche bun

House-made Falafel Burger | 35 | v, ve

lettuce, parsley, cilantro, pickled onion
lemon herb sauce, toasted bun

DINNER •

Sunday-Thursday : 5pm - 10pm
Friday-Saturday : 5pm - 12am

MAIN COURSES

Salmon | 49 | gf

mustard, cannellini bean ragout
wilted greens

Jidori Chicken | 47

lemon, capers, parsley

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 | v, ve, gf

romanesco, sultana

SIDES

broccolini | 16

french beans | 16

pommes puree | 16

forest mushrooms | 16

DESSERTS •

Sunday-Thursday : 11am - 10pm
Friday-Saturday : 11am - 12am

Crème Fraîche Cheesecake | 17 | v

citrus, pistachio

Dark Chocolate Mousse Cake | 17 | gf

white espresso chantilly, cocoa nib

Warm Apple Crisp | 17 | v

butterscotch sauce, spiced crumble,
vanilla ice cream

Assorted Ice Cream and Sorbets | 17 | v

KIDS MENU

Sunday-Thursday : 11am - 10pm
Friday-Saturday : 11am - 12am

Cheeseburger & Fries | 20**Cheese Pizza | 15**

add pepperoni +2

Chicken Strips & Fries | 20**Grilled Cheese Sandwich & Fries | 18 | v****Spaghetti Pasta | 17 | v**

choice of meat sauce or simply glazed with butter

Vanilla Ice Cream | 10 | v

chocolate sauce

Chocolate Milk & Chocolate Chip Cookies | 9 | v

GRAND EXPERIENCES

Call for more information.

Movie Night Tray | 55

The Ultimate Sundae | 59

Smoers Kit | 35