

AMENITY MENU 2025



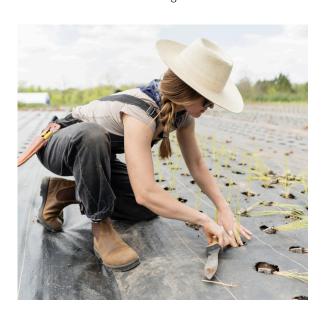
A TASTE OF SAN DIEGO

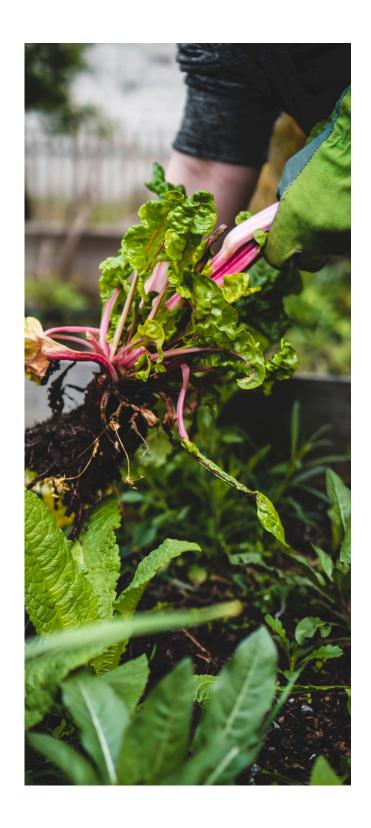
LOCAL FLAVORS

We have carefully selected the finest local farms and purveyors to bring you the best that our community has to offer.

REGIONAL CULINARY PARTNERS

J.R. Organics
Girl & Dug Farms
See Canyon Fruit Ranch
Chino Farms
Sage Hill Ranch
Frog Hollow Farm
Row 7 Seeds
Weiser Family Farms
Bautista Organic Dates





To order, please contact our In Room Dining team directly by phone: 858-314-2037

or by email:

gdm.amenity.dl@fairmont.com
(a 20% service charge and delivery fee will be added to
each order)



SEASONAL WHOLE FRUIT

Enjoy beautifully ripe seasonal fruit, sourced from our favorite local California farms (vegan) • \$45

(Lead Time | Next Day)

AMAYA BRIOCHE & RESCUE HONEY

Our resident rescue honeybees are particularly special guests here on property. This limited, two-ounce jar is served with house-made whipped honey butter and our famous in-house baked, brioche loaf (vegetarian) • \$65

(Lead Time | Next Day)

LOBBY LOUNGE CHARCUTERIE & ARTISAN CHEESES

Chef's daily selection of meats and cheese, served with grain mustard and Grand Del Mar honey • \$55

(Lead Time | Next Day)

CLUBHOUSE TORTILLA CHIPS & SALSA

Featuring our house-made fire-roasted salsa and tortilla chips (vegan, dairy free) • \$25

(Lead Time | Next Day)

GRAND SOCIAL CHIPS & DIP

Dig into our house made potato chips and onion dip (vegetarian) • \$25

(Lead Time | Next Day)

SPA GRANOLA BARS

Delight in healthy sweetness. Gluten-free oats, dried strawberries, and a combination of pecans and flax seeds bonded with naturally sweet agave, coconut, honey and vanilla (vegan) • \$35

(Lead Time | Next Day)

THE GRAND SLEEP ELIXIR

Relax and be enchanted with a combination of sparkling water and our house made sleep elixir, containing honey, lavender, and eucalyptus; all ingredients foraged on property (vegan)

• \$35

(Lead Time | Next Day)

GRAND DEL MAR TREATS

MADELEINES

Indulge in house-made madeleines with seasonal flavors.

A staple French treat, expertly crafted by our very own
pastry chef (vegetarian) • \$45

(Lead Time | Next Day)

THE GRAND CHOCOLATE BAR

A tantalizing pairing of Republica del Cocoa 66% Mexican Dark Chocolate and dried California fruit.

> (vegetarian, gluten-free) • \$45 (Lead Time | Next Day)

CHOCOLATE COVERED STRAWBERRIES

A romantic classic. Enjoy six fresh strawberries dipped in decadent chocolate (vegetarian, gluten-free) • \$50

(Lead Time | Next Day)

CELEBRATION CAKE

Mark any special occasion with a classic treat. A miniature white flour cake is doused in vanilla buttercream and a generous helping of rainbow sprinkles

(vegetarian) • \$55 (Lead Time | Next Day)

COOKIE JAR

Give in to your sweet tooth with chocolate chip cookies made from scratch, served in a classic cookie jar (vegetarian) • \$35

(Lead Time | Next Day)

FOR OUR FOUR-LEGGED GUESTS

Pamper your furry friend with our house-made dog treats, served with a tennis ball and dog bowl • \$45

(Lead Time | Next Day)
(ingredients: oats, peanut butter, whole wheat flour, eggs)





SPIRITS

THE DIRECTOR'S SIGNATURE COCKTAIL BOX

Our Beverage Director's Fairmont Grand Del Mar Inspired Cocktails, presented as a build-your-own cocktail kit (Lead Time | Next Day)

DEL MAR DAQUIRI

Bacardi 8 Rum, Bacardi Silver Rum Smith & Cross Jamaica Rum, Blue Spirulina Vanilla, Lime Essence • \$65

GRAND OLD-FASHIONED

Maker's Mark 'Private Label' Bourbon Maple Syrup, Angostura & Orange Bitters • \$65

CANYON MARTINI

Ketel One Vodka OR Tanqueray Ten Gin Dolin Blanc Vermouth, Lemon Oil Spritz, Rosemary • \$65

SMOKING JACKET

Maestro Dobel 'Private Label' Diamante Cristalino Tequila Mezcal, Yellow Chartreuse, Honey, Lemon Essence • \$65

WINES

CHAMPAGNE

Champagne Brut, G.H. Mumm Grand Cordon, Reims, France \$110

Champagne Brut, Veuve Clicquot, Yellow Label, Reims, France \$199

RED

Cabernet Sauvignon, 'The Grand Del Mar' Private Label, California \$80

Pinot Noir, 'The Grand Del Mar' Private Label, California \$80

WHITE

Sauvignon Blanc, 'The Grand Del Mar' Private Label, California \$80

Chardonnay, 'The Grand Del Mar' Private Label, California \$80

LOCAL & HOUSE FAVORITES

SAN DIEGO CRAFT BEERS

Experience the best that San Diego has to offer with four of our favorite brews • \$45

(Lead Time | Next Day)

Harland Grand Del Mar IPA (16 oz can)
Pure Project Rain Pilsner (16 oz can)
Stone Buenaveza Lager (12 oz can)
Ballast Point Kolsch (12 oz can)

SAN DIEGO HARD KOMBUCHA

From our partners at Nova, please relish these three rich flavors of alcoholic kombucha • \$45 $_{\rm (Lead\ Time\ |\ Next\ Day)}$

Peachy Passionfruit (12 oz can)
Watermelon Mint (12 oz can)
Pina Colada (12 oz can)

ZERO PROOF

A tasting of three refreshing and flavorful free-spirited beverages, drawing inspiration from our coastal canyon surroundings • \$65 (Lead Time | Next Day)

PEÑASQUITOS PUNCH

Ginger, Peach, Lemon, Rosemary

HIBISCUS SLAM

Hibiscus, Lime, Fentimans Soda Water, Cinnamon

ISLAND VIBES

Lyre's White Cane Spirit, Coconut Pineapple, Ginger Beer, Lime, Mint

