



# 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](mailto: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  
(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

