



INTERCONTINENTAL®
SAN DIEGO

IN-ROOM DINING MENU

BREAKFAST 6:30 a.m. to 11:00 a.m.

LIGHT START

OLD FASHIONED OATS **VEG** 13
Side of Hot Milk, Brown Sugar, Strawberries

SEASONAL ORGANIC FRUIT **GF V** SMALL 14 / LARGE 22

SUPERFOOD PARFAIT **GF VEG** 14
Greek Yogurt, Seasonal Market Fruit Purée, House Chia Seed Granola,
Market Fruit & Berries, Hemp Seeds, Goji Berries

AVOCADO TOAST **VEG** 16
Spring Root Vegetables, Roasted Yellow Tomato, Sumac, Goat Cheese, Petite Basil,
Multigrain Bread, Fresh Fruit Cup
Add Poached Egg 4

SMOKED SALMON TOAST 22
Spring Root Vegetables, Fennel-Dill Labneh, Lemon Oil, Multigrain Bread, Fresh Fruit Cup
Add Poached Egg 4

POWER SMOOTHIES **V** 14
Tropical Greens, Maqui Berry Superfruit or Mango Sunrise

SIDES

APPLEWOOD-SMOKED BACON **GF** 6

NATURAL PORK LINK SAUSAGES **GF** 6

HOUSE BREAKFAST POTATOES **GF V** 6

BAGEL & CREAM CHEESE **VEG** 6

GF Gluten-Free **VEG** Vegetarian **V** Vegan

All items subject to \$5 delivery fee and 21% service charge. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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ENTRÉES

FARMER'S BREAKFAST	20
Two Cage-Free Farm Eggs Any Style, Applewood-Smoked Bacon or Natural Pork Sausage, Breakfast Pee wee Potatoes, Focaccia Toast	
THREE-EGG OMELET	21
Cage-Free Eggs, Breakfast Pee wee Potatoes, Focaccia Toast, Choose Three: Mushrooms, Peppers, Spinach, Onions, Cotto Ham, Smoked Salmon, Applewood-Smoked Bacon, Aged Cheddar Cheese, Boursin Cheese	
Add Topping 2, Substitute JUST Egg Vegan Option 4	
BREAKFAST SOPE GF	21
Blue Masa Sope, House Green Chorizo, Refried Red Lentils, Pico de Gallo, Cotija Cheese, Pickled Red Onions, Two Poached Eggs, Poblano Salsa Perica	
Add Avocado 3	
VISTAL CRAB BENEDICT	26
Blue Crab, Avocado, Sliced Tomato, Poached Eggs, Preserved Lemon Hollandaise, Portuguese Muffin, Breakfast Pee wee Potatoes	
CHILAQUILES GF VEG	18
Thick-Cut Corn Tortillas, Salsa Roja, Two Eggs Over-Easy, Red Onion, Cilantro, Fresno Chiles, Cotija Cheese, Lime, Crema	
Add Avocado 3, Add Grilled Chicken 7, Add House Green Chorizo 5	
CINNAMON ROLL PANCAKES VEG	17
Cinnamon Swirl, Pecans, Cream Cheese Glaze, Fresh Strawberries	
CRÈME BRÛLÉE FRENCH TOAST VEG	18
Thick-Cut Brioche, Grand Marnier, Crème Anglaise, Turbinado Sugar, Farmer's Market Berries, Orange Zest	
BREAKFAST QUESADILLA	19
Scrambled Cage-Free Eggs, Applewood-Smoked Bacon, Mozzarella, Peppers, Onions, Salsa, Guacamole, Lime Zest Crema	

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ALL DAY 11:00 a.m. to 9:00 p.m.

STARTERS

CALIFORNIA CHEESE & CHARCUTERIE PLATE	26
Collection of Assorted Artisanal California Cheeses, Local Salamis, Seasonal Jam & Mustard, Crackers	
SHRIMP COCKTAIL (6) GF	24
House Cocktail Sauce, Marie Rose Sauce, Lemon Wedges	
SALSA MACHA GUACAMOLE VEG Contains Peanuts	16
Pico de Gallo, Cotija Cheese, Cilantro, Spicy Salsa Macha, Tortilla Chips	

SOUP & SALADS

ROASTED KABOCHA & FENNEL SOUP	15
Masa Dumplings, Goat Cheese Crema, Coriander, Smoked Chili Oil, Pepita Seeds	
WARM GOAT CHEESE SALAD VEG	19
Caña de Cabra Crostini, Local Honey, Candied Walnuts, Butter Lettuce, Red Oak, Frisée, Green Beans, Red Radish, Walnut Dijon Vinaigrette	
Add Avocado 3, Add Grilled Chicken 7, Add Baja Shrimp 12	
VISTAL CAESAR	17
Romaine Hearts, Shaved Black Kale, Garlic Breadcrumbs, Parmigiano-Reggiano, White Anchovies, Grilled Lemon, House Dressing	
Add Avocado 3, Add Grilled Chicken 7, Add Baja Shrimp 12	
ORGANIC MIXED GREENS SALAD GF V	14
Baby Tomatoes, Cucumbers, Garden Radishes, Balsamic Vinaigrette	

PASTA

CHICKEN PESTO ALLA GENOVESE	32
Ziti Pasta, Mary's Chicken, Baby Arugula, Grilled Zucchini, Goat Cheese, Pesto alla Genovese Sauce, Fresh Basil	

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ALL DAY 11:00 a.m. to 9:00 p.m.

HANDHELDS

WAGYU CHEESEBURGER	21
California Wagyu Beef Patty, Cheddar, Butter Lettuce, Tomato, House Pickles, Kewpie Mayo, Brioche Bun, Choice of French Fries or Sweet Potato Fries	
Add Avocado 3, Substitute Plant-Based Patty 5	
LOCAL SUSTAINABLY CAUGHT FISH TACOS (3) GF	21
Corn Tortillas, Avocado Smash, Grilled Onions, Pickled Heirloom Carrots, Pineapple Habanero Jam, Ahi Verde Salsa	
ACHIOTE GRILLED CHICKEN B.L.T.	19
Achiote Grilled Jidori Chicken Breast, TomaRashi Cheese, Applewood-Smoked Bacon, Butter Lettuce, Tomato, Basil Aioli, Bolillo Roll, Choice of French Fries or Sweet Potato Fries	
Add Avocado 3	
BREAKFAST QUESADILLA	19
Scrambled Cage-Free Eggs, Applewood-Smoked Bacon, Mozzarella, Peppers, Onions, Salsa, Guacamole, Lime Zest Crema	

PIZZAS

Box Delivery of 15" Pizzas Made in Our 675° Stone Oven

PEPPERONI	28
Mozzarella, San Marzano Tomato Sauce, Oregano-Chili Oil	
MARGHERITA VEG	31
Fresh Mozzarella, San Marzano Tomato Sauce, Fresh Basil	
WHITE PIZZA VEG	30
Mozzarella, Ricotta, Garlic Confit, Parmigiano-Reggiano, Bianca Sauce, Arugula, Saba Drizzle	

DESSERTS

ESPRESSO CHOCOLATE TRUFFLE TORTE VEG	14
Kahlúa Chocolate Sauce	
BAKED HONEY CHEESECAKE VEG	14
Honey Buttermilk Syrup	
CITRUS OLIVE OIL CAKE	14
Lavender Crema	

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DINNER 5:30 p.m. to 9:00 p.m.

STARTERS

BLUEFIN TUNA TARTARE GF	24
Celery, Macadamia, Shiso, Chamoy Strawberries, Green Melon Aguachile, Taro Chips	
ROASTED LOCAL BEETS GF VEG	16
Stracciatella Cheese, Pumpkin Seed Pesto, Grapefruit Segments, Petite Cress, Pistachio Dukkah	
BAKED CRAB TOAST	23
Blue Crab, Thick-Cut Brioche, Dashi Cream Cheese, Shaved Green Onions, Smoked Trout Roe, Lemon	

ENTRÉES

BAJA CIOPPINO	38
Local Fish, Shrimp, Mussels, Clams, Fennel, Hominy, Guajillo Seafood Broth, Grilled Bread	
GRILLED SWORDFISH AL PASTOR	36
Roasted Poblano Polenta, Pickled Onions, Pineapple Butter	
HALF JIDORI CHICKEN GF	34
Lemon Roasted Half Chicken, Caramelized Fennel, Goat Cheese Potatoes, Hazelnut Romesco	
GRILLED 12OZ N.Y. STRIP STEAK GF	45
Roasted Tomatoes, Grilled Spring Onion, Chile Toreados Butter	

SIDES

SAUTÉED SUGAR SNAP PEAS GF VEG	12
Goat Milk Fromage Blanc, Fennel Pollen, Local Honey	
GRILLED ASPARAGUS GF VEG	12
Calabrian Chile, Preserved Lemon, Parmigiano-Reggiano	
FRENCH FRIES GF VEG	10
PAPAS BRAVAS GF VEG	11
Baby Potatoes, Romesco Sauce, Aioli, Chives	
PORTOBELLO FRIES VEG	11
Herb Breading, Jalapeño Lime Crema	

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CHILDREN'S MENU

BREAKFAST 6:30 a.m. to 11:00 a.m.

ONE EGG ANY STYLE GF 11
Applewood-Smoked Bacon, Breakfast Potatoes

BREAKFAST QUESADILLA 12
Scrambled Eggs, Applewood-Smoked Bacon, Mozzarella

SILVER DOLLAR PANCAKES VEG 11
Maple Syrup, Choice of Applewood-Smoked Bacon or Fruit

SEASONAL FRUIT CUP & GREEK YOGURT VEG 10

ALL DAY 11:00 a.m. to 9:00 p.m.

GRILLED CHEESE VEG 12
Cheddar Cheese, Mozzarella, Choice of French Fries or Fruit

ZITI MARINARA VEG 12
Parmesan Cheese, Fresh Basil

ZITI MAC & CHEESE VEG 12
White Cheddar Sauce

CHICKEN QUESADILLA 16
Sour Cream, Guacamole, Choice of French Fries or Fruit

WARNING: 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. For more information go to www.P65Warnings.ca.gov/restaurant.

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VISTAL BAR

SPARKLING WINE

	Glass	Bottle
PIPER-HEIDSIECK CHAMPAGNE France	24	120
SCHRAMSBERG MIRABELLE SONOMA BRUT California	16	64
SCHRAMSBERG MIRABELLE SONOMA BRUT ROSÉ California	16	64

ROSÉ WINE

STUDIO BY MIRAVAL Provence, France	15	60
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WHITE WINE

SAUVIGNON BLANC, STONELEIGH New Zealand	15	60
PINOT GRIGIO, MASI Italy	14	56
ALBARIÑO, PAZO DAS BRUXAS Rías Baixas, Spain	15	60
CHARDONNAY, ALBERT BICHOT MÂCON-VILLAGES France	16	64
CHARDONNAY, CAMBRIA California	17	68
CHENIN BLANC, SALDO California	15	60
RIESLING, HEINZ EIFEL Mosel, Germany	15	60

RED WINE

MALBEC, LUIGI BOSCA Mendoza, Argentina	15	60
PINOT NOIR, BELLE GLOS LOS ALTURAS California	18	72
MERLOT, DECOY BY DUCKHORN California	18	72
CABERNET SAUVIGNON, STARMONT California	15	60
BORDEAUX, BARON DE ROTHSCHILD LES LÉGENDES France	17	68
RHÔNE BLEND, E. GUIGAL France	16	64
ZINFANDEL, THE PRISONER California	19	76
CABERNET BLEND, JUSTIN ISOSCELES Paso Robles, California	35	140

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VISTAL BAR

CANNED BEER, HARD SELTZER & CIDER

SOCIETE LIGHT BEER 12OZ	8
MIKE HESS HOP CLOUD HAZY IPA 12OZ	9
MODERN TIMES COFFEE STOUT 16OZ	11
SECOND CHANCE PORTER 12OZ	9
EMBOLDEN HAZY DOUBLE IPA 16OZ	11
WHITE CLAW MANGO SELTZER 12OZ	10
ANGRY ORCHARD HARD CIDER 12OZ	8
MICHELOB ULTRA 12OZ	7
BUD LIGHT 12OZ	7
AMSTEL LIGHT 12OZ	8
MODELO NEGRA MEXICAN DARK LAGER 12OZ	8

BOTTLED WATER

ACQUA PANNA 750ML	12
S.PELLEGRINO 750ML	12

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

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MINIBAR SERVICE

The following items are available in your minibar. Please note that removing items from your minibar will result in a charge to your room for those items moved. Those charges will post to your room upon checkout.

If you would like a refill of items you have consumed from your minibar during your stay, please contact the front desk and request a specific time prior to 12:30 p.m. that our minibar team can replenish those items.

SPIRITS

KETEL ONE VODKA	14
BULLEIT BOURBON	14
AVIATION GIN	14
CASAMIGOS TEQUILA	14
JOHNNIE WALKER BLACK LABEL SCOTCH	16

MIXED COCKTAIL

CUTWATER BLOODY MARY 12OZ CAN	14
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WINE

MOËT & CHANDON CHAMPAGNE	34
WENTE RIVA RANCH CHARDONNAY	34
WENTE WETMORE CABERNET SAUVIGNON	34

BEER

STONE IPA	11
ABNORMAL BLONDE ALE	11



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ASSORTED BEVERAGES

S.PELLEGRINO SPARKLING MINERAL WATER	8
ALAIN MILLIAT ORANGE JUICE	9
SPINDRIFT SPARKLING WATER	9
MELA WATERMELON WATER	7
COCA-COLA OR DIET COKE	7

SNACKS

GUMMY BEARS	15
PEANUT M&M'S	15
NAPA ROASTED & SALTED CASHEWS	16
NAPA STRAWBERRY & CRANBERRIES	17
ASIAGO CHEESE CRISPS	13
CHOCOLATE PRETZELS	13

OTHER

PHONE CHARGING KIT	27
SLEEP AND RECOVER KIT	22

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