



## IN-ROOM DINING MENU

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

#### LIGHT START

OLD-FASHIONED OATS **VEG** 16  
Milk | Brown Sugar | Chef's Granola | Strawberries

SUPERFOOD PARFAIT **GF VEG** 15  
Greek Yogurt | Seasonal Market Fruit Purée | Chef's Granola | Market Fruit & Berries | Hemp Seeds | Goji Berries

AVOCADO TOAST **VEG** 20  
Spring Root Vegetables | Roasted Yellow Tomato | Sumac | Goat Cheese | Petite Basil  
Multigrain Bread | Fresh Fruit Cup  
Add Poached Egg 4

#### SIDES

APPLEWOOD-SMOKED BACON **GF** 6

NATURAL PORK LINK SAUSAGES **GF** 6

HOUSE BREAKFAST POTATOES **GF VGN** 6

BAGEL & CREAM CHEESE **VEG** 6

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

All items subject to \$5 delivery fee and 23% service charge. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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

### ENTRÉES

<b>FARMER'S BREAKFAST</b>	25
Two Cage-Free Farm Eggs Any Style   Applewood-Smoked Bacon or Natural Pork Sausage Breakfast Peewee Potatoes   Focaccia Toast	
<b>THREE-EGG OMELET</b>	26
Cage-Free Eggs   Breakfast Peewee 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	
<b>FORK &amp; KNIFE BREAKFAST BURRITO</b>	24
Pork Carnitas   Potatoes   Avocado   Pico de Gallo   Poblano Salsa Verde   Lime Zest Crema Cotija Cheese   Flour Tortilla   Topped With Sunny-Side Up Egg	

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

STARTERS

- SHRIMP COCKTAIL (3) for 14 (6) for 26 GF  
Hous eCocktail Sauce | Marie Rose Sauce | Lemon Wedges
- SALSA MACHA GUACAMOLE VEG GF \*\* Contains Peanuts 18  
Pico de Gallo | Cotija Cheese | Cilantro | Grilled Corn | Spicy Salsa Macha | Tortilla Chips
- CHEESE PLATE VEG 26  
Three Artisanal California Cheeses | Seasonal Jam | Honeycomb | Nuts | Crackers

SOUP & SALADS

- VISTAL CAESAR 18  
Romaine Hearts | Garlic Breadcrumbs | Parmigiano-Reggiano  
White Anchovies | Grilled Lemon | House Dressing  
Add Avocado 5 | Grilled Chicken 8 | Baja Shrimp 12 | Grilled Steak 14

PASTA

- CAMPANELLE PASTA 29  
Rapini Pesto | Wild Mushrooms | Garlic Crumbs | Parmigiano-Reggiano



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

## HANDHELDS

- WAGYU CHEESEBURGER 27  
Beemster XO | Applewood-Smoked Bacon | Caramelized Onions | Butter Lettuce  
House Pickles Roasted Shallot Aioli | Sliced Tomato | Brioche Bun
- CRISPY LOCAL VERMILLION ROCKFISH TACOS (3) GF 21  
Avocado Smash | Citrus Cabbage | Pickled Heirloom Carrots | Pineapple Habanero Jam  
Aji Verde Salsa | Corn Tortillas

## FLATBREADS

- PEPPERONI 17  
Tomato Sauce | Mozzarella
- MARGHERITA VEG 17  
Tomato Sauce | Fresh Mozzarella  
Garden Basil

## DESSERTS

- ESPRESSO CHOCOLATE TRUFFLE  
TORTE VEG 14  
Kahlua Chocolate Sauce
- DULCE DE LECHE BASQUE  
CHEESECAKE VEG 15  
Churro Loops | Dulce De Leche Sauce

## NOURISH THE SOUL

- JIDORI CHICKEN NOURISH BOWL GF 29  
Achiote Grilled Chicken | Red Quinoa | Kabocha Squash | Grilled Corn | Avocado |  
Pico De Gallo | Radish | Grilled Lime | Cilantro Tahini Sauce

## BREAKFAST ALL DAY

- FORK & KNIFE BREAKFAST BURRITO 24  
Pork Carnitas | Potatoes | Avocado | Pico de Gallo | Poblano Salsa Verde | Lime Zest Crema |  
Cotija Cheese | Flour Tortilla | Topped With Sunny-Side Up Egg

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## DINNER 5:30 p.m. to 9:00 p.m | Wednesday- Sunday Only

### STARTERS

CHEESE PLATE <b>VEG</b>	26
Three Artisanal California Cheeses   Seasonal Jam   Honeycomb   Nuts   Crackers	
ANCIENT DIP <b>GF   VGN</b>	17
Pumpkin Seed Dip   Crudit� Vegetables   Taro & Plantain Chips	
TUNA TOSTADAS <b>GF</b>	21
Yellowfin Tuna   Avocado   Crispy Leeks   Brown Butter   Chile Ponzu   Lime	
BAJA CHICKEN NOODLE SOUP	14
Chicken Breast   Fideo Noodles   Panel Cheese   Roasted Poblano   Grilled Corn   Avocado Chicken Verde Broth   Cilantro	

### ENTR ES

SEARED YELLOWFIN TUNA <b>GF</b>	38
Grilled Napa Cabbage   Piloncillo Kabocha Squash   Chile Furikake   Dashi Beurre Blanc	
SWORDFISH AL PASTOR <b>GF</b>	36
Poblano Polenta   Grilled Pineapple   Pickled Red Onion   Pineapple Butter	
HALF JIDORI CHICKEN <b>GF</b>	37
Lemon Roasted Half Chicken   Caramelized Fennel Goat Cheese Potatoes   Hazelnut Romesco	
12OZ PRIME BRANDT N.Y. STEAK <b>GF</b>	52
Smoked Celery Root Pur�e   Heirloom Carrots   Trumpet Mushrooms Pearl Onions   Bordelaise	

### SIDES

ROASTED BRUSSELS SPROUTS <b>GF VEG</b>	14
Garlic Chips   Gochujang Glaze	
GRILLED ASPARAGUS <b>GF VEG</b>	14
Preserved Lemon   Parmigiano-Reggiano	
WILD MUSHROOMS <b>GF VEG</b>	16
Garlic Butter   Sherry Reduction	
CRISPY CAULIFLOWER <b>VEG</b>	14
Queso Cotija   Guajillo Aioli	
HOUSE FRIES <b>GF VEG</b>	13
Russet Potatoes   Ketchup	
TRUFFLE FRIES <b>GF VGN</b>	22
Fresh Shaved Black Truffle   Parmigiano-Reggiano	

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## CHILDREN'S MENU

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

- SCRAMBLED EGGS **GF** 11  
Applewood-Smoked Bacon | Breakfast Potatoes
- SEASONAL FRUIT CUP & GREEK YOGURT **VEG** 10

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

- GRILLED CHEESE SANDWICH **VEG** 12  
Cheddar Cheese | Mozzarella | Choice of French Fries or Fruit
- ZITI MARINARA **VEG** 12  
Parmesan Cheese | Fresh Basil
- CHICKEN FINGERS 14  
French Fries

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](http://www.P65Warnings.ca.gov/restaurant).

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	Glass	Bottle
SPARKLING WINE		
CHAMPAGNE   PIPER-HEIDSIECK France	27	135
SCHRAMSBERG MIRABELLE BRUT California	19	95
ROSÉ PROSECCO, LUNETTA ITALY	17	68
ROSÉ WINE		
ROSÉ   MINUTYPRESTIGE France	17	68
WHITE WINE		
SAUVIGNON BLANC   STONELEIGH Marlborough	17	68
PINOT GRIGIO   MASI Friuli	16	64
CHARDONNAY   ALBERT BICHOT MÂCON-VILLAGES Bourgogne	19	76
CHARDONNAY   CAMBRIA "KATHERINE'S VINEYARD" Santa Barbara	18	72
CHENIN BLANC   SALDO Napa Valley	17	68
RIESLING   HEINZ EIFEL Mosel	16	64
VIOGNIER   SCULPTERRA Paso Robles	16	64
RED WINE		
MALBEC   GARZON RESERVA Maldonado	17	68
PINOT NOIR   BEZEL BY CAKEBREAD San Luis Obispo	21	84
MERLOT   DUCKHORN Sonoma	27	108
CABERNET SAUVIGNON   STARMONT California	17	68
CABERNET BLEND   BARON DE ROTHSCHILD LES LÉGENDES Bordeaux	19	76
RHÔNE BLEND   E. GUIGAL Cotés du Rhone	18	72
ZINFANDEL   SEGHEISIO Sonoma	18	72
CABERNET BLEND   JUSTIN ISOSCELES PasoRobles   California	35	140

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## CANNED BEER

BUD LIGHT	9
AMSTEL LIGHT	9
MICHELOB ULTRA	9
MODELO NEGRA DARK LAGER	10
DOG FISH HEAD 60 MINUTE IPA	11
MIKE HESS HOP CLOUD HAZY IPA	11
HEINEKEN 0.0 NON-ALCOHOLIC LAGER	9

## 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](http://www.P65Warnings.ca.gov/alcohol).

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