

BREAKFAST MENU

Available 6:30 AM – 11:00 AM. Please call “In-Room Dining” to place your order.
A hospitality fee of 23% and \$8 delivery charge will be added to your check.

BREAKFAST COMBOS *includes choice of juice, coffee, or tea*

TWO EGG BREAKFAST

Two Eggs Any Style with Choice of Breakfast Meat, Potatoes, and Choice of Toast 36

HEALTHY START BREAKFAST

Egg White Omelet with Wilted Greens, Avocado, Tomato, Sprouts, Cottage Cheese 33

CONTINENTAL BREAKFAST

Assorted Baked Breakfast Pastries with Fruit Preserves, Seasonal Sliced Fruit 29

SPECIALTIES

SMOKED SALMON

Everything Bagel, Cream Cheese, Red Onion, Capers, Tomato, Hard-Boiled Egg 22

SO CAL BREAKFAST BURRITO

Scrambled Eggs, Potatoes, Chorizo, Cheddar Cheese, Avocado, Salsa, Flour Tortilla 24

OJAI OMELET

Chicken Apple Sausage, Heirloom Tomato, Goat Cheese, Basil, Avocado, Breakfast Potatoes 25

AVOCADO TOAST

Grilled Country Bread, Smashed Avocado, EVOO, Lemon, Sunny Side Up Eggs 21

CLASSIC EGGS BENEDICT

Poached Eggs, Country Ham, English Muffin, Hollandaise, Breakfast Potatoes 22

SOUTHWEST HASH

Tempeh, Potatoes, Tomatoes, Black Beans, Kale, Chipotle, Avocado, Two Eggs 23

QUINOA BREAKFAST BOWL

Kale, Mushrooms, Tomatoes, Carrots and Parmesan, Sunny Side Up Eggs 22

EGG WHITE FRITTATA

Pulled Rotisserie Chicken, Asparagus, Spinach, Mushroom, Goat Cheese 23

GRIDDLE *served with warm maple syrup*

BUTTERMILK PANCAKES

Choice of Strawberry, Blueberry, or Chocolate Chip 20

MALT AND VANILLA WAFFLE

Honey Pecan Butter, Fresh Berries, Whipped Cream 20

CHALLAH BREAD FRENCH TOAST

Housemade Preserves, Lemon Whipped Mascarpone 22

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FRUIT & PANTRY

Honey and Oat Granola Parfait Greek Yogurt, Seasonal Berries 12
Steel Cut Oatmeal Brown Sugar, Raisins 14
Ruby Red Grapefruit 7
Sliced Seasonal Fruit 11
Mixed Berries or Strawberries 9
Selection of Cereals with Bananas or Mixed Berries 14

BAKERY

Blueberry, Banana, Bran Muffin, or Gluten-Free Muffin 6
Gluten Free Nutty Bird Bread by Jane the Bakery 7
Plain or Chocolate Croissant 6
Vegan Banana Nut Bread 7
Cinnamon Roll 6
Bagel with Cream Cheese 8

SIDES

Sliced Avocado or Tomato 7
Pork Sausage 9
Chicken Apple Sausage 9
Crispy Bacon 9
Country Ham 9
Valley Style Breakfast Potatoes 8

MORNING BEVERAGES *coffee and tea available all day*

Pot of Regular or Decaf Coffee 16
Orange, Grapefruit, Apple, Cranberry, or Tomato Juice 8
Whole, Low-Fat, Skim, Almond, or Soy Milk 6
Revel “Pink Moment” Kombucha with Green Tea, Raw Local Honey, and Ginger 12
All Green Juice with Cold Pressed Spinach, Cucumber, Celery, Parsley, and Green Apple 12
Immunity Boost Juice with Cold Pressed Carrot, Orange, and Ginger 12
Smoothie of the Day 12
Mimosa with Fresh Squeezed Orange Juice and Domaine Carneros Brut 18
Spicy Bloody Mary with Hendry’s Vodka and Jimmy’s Pub Signature Bloody Mix 16

ALL DAY MENU

Available 11:00 AM – 10:00 PM. Please call “In-Room Dining” to place your order.
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SNACKS

- Chips and Salsa with House Made Guacamole 16
- Vegetable Crudites 18
- Chilled Shrimp Cocktail 25
- Crispy Buffalo Chicken Wings 20
- California Cheese Board 28
- Chicken Noodle Soup 14
- Roasted Garlic Hummus with Grilled Flatbread 17
- Burrata and Ojai Citrus with Arugula Pesto and Sea Salt 20

SALADS & BOWLS

- CLASSIC CAESAR SALAD
Chopped and Tossed With Garlic Croutons and Pecorino, Chicken, Salmon, or Shrimp 29
- OJAI COBB SALAD
Grilled Chicken, Bacon, Blue Cheese, Tomato, Avocado, Egg, Creamy Herb Dressing 28
- GRILLED KALE SALAD
Granny Smith Apple, Delicata Squash, Pomegranate, Feta, Spiced Maple Vinaigrette 24
- MEDITERRANEAN BOWL
Chicken Shawarma, Farro Tabbouleh, Labneh, Persian Cucumber, Pickled Onion Tahini 28
- HARVEST BOWL
Weiser Farms Squash, Quinoa, Chickpeas, Sweet Potato, Avocado, Greens, Alfalfa Sprouts 26

WOOD FIRED PIZZA

- MARGHERITA
Crushed Tomatoes, Mozzarella, Basil 23
- PEPPERONI
Crushed Tomatoes, Double Pepperoni, Mozzarella 25
- FUNGHI
Shiitake, Portobello, and Button Mushrooms, Fontina, Taleggio, Mozzarella, Thyme 24
- FENNEL SAUSAGE
Panna, Mozzarella, Red Onion, Scallion 25

PASTA

- CHEF’S SEASONAL PASTA
Daily Selection 30
- RIGATONI BOLOGNESE
Olivella Signature Bolognese Recipe 31
- SPAGHETTI POMODORO
San Marzano Tomatoes, Basil, Grated Parmigiano 26
- BLACK TRUFFLE RISOTTO
Grated Parmigiano 39

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ENTREES

MISO ROASTED ACORN SQUASH

Quinoa, Kale, Pomegranate, Candied Pepitas 29

LOCAL MARKET FISH

Arugula, Baby Tomato, Ojai Citrus Vinaigrette 36

LOCH DUART SALMON

Grilled Asparagus, Tarragon Salsa Verde 35

ROTISSERIE OVEN CHICKEN

Roasted Heirloom Carrots, Marble Potatoes, Thyme Jus 37

STEAK FRITES AU POIVRE

Grilled Bistro Steak with Crispy Fries and Armagnac Peppercorn Sauce 42

ASPEN RIDGE FILET MIGNON

8 Ounce Filet, Red Wine Demi-Glace 58

JIMMY’S SMASH BURGER

American Cheese, Onions, Pickles, Shredded Iceberg, Jimmy’s Special Sauce, Fries 27

SIDES

Aged White Cheddar Mac and Cheese 14

Truffle Fries 12

Mashed Potatoes 12

Roasted Heirloom Carrots 12

Grilled Asparagus 12

KIDS MENU

Cheese Pizza 18

Chicken Fingers with Fries 18

All Beef Hot Dog with Fries 12

Grilled Cheese Sandwich with Fries 12

Grilled Chicken Breast or Grilled White Fish with Broccoli 22

SWEET

Milk and Cookies 12

Sticky Toffee Pudding 14

Seasonal Cheesecake 14

Nancy’s Fancy Gelato Minis 6

LATE NIGHT MENU

Available 10:00 PM – 6:30 AM. Please call “In-Room Dining” to place your order.
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SNACKS

Chips and Salsa with House Made Guacamole 16

California Cheese Board 28

Chicken Noodle Soup 14

SALADS

THAI COLD NOODLE SALAD

Shaved Napa and Red Cabbage, Carrot, Scallion, Pickled Sweet Peppers, Edamame, Toasted Peanuts, Micro Cilantro, Sriracha Peanut Dressing 18

FARMHOUSE SALAD

Baby Organic Greens, Roasted Sweet Potato, Apple, Celery, Radish, Sliced Almonds, Dried Cranberries, Goat Cheese, Apple Cider Dijon Vinaigrette 18

SANDWICHES *choice of potato chips with all sandwiches*

PESTO CHICKEN SANDWICH

Mozzarella, Basil Pesto, Sundried Tomato Relish, Balsamic Onion, on Ciabatta 22

HOT ITALIAN SANDWICH

Italian Ham, Capicola, Prosciutto, Giardiniera, Tomato, on Sesame Baguette 22

TURKEY REUBEN SANDWICH

Sliced Turkey, Swiss, Thousand Island Dressing, Sauerkraut, on Marble Rye 21

TRUFFLE CHEDDAR AND GRUYERE MELT

Truffle Cheddar, Gruyere, Spinach, Roasted Pepper Jam, on Sliced French Bread 20

SWEET

Milk and Cookies 12

Nancy’s Fancy Gelato Minis 6

FROM THE BAR

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SPARKLING WINE glass | carafe

Domaine Carneros Brut, Carneros	18 36
Veuve Clicquot ‘Yellow Label’ Brut, Reims	25 50

WHITE WINE & ROSE glass | carafe

Scarbolo Pinot Grigio, Friuli-Venezia Giulia	15 30
Stolpman Sauvignon Blanc, Ballard Canyon	15 30
Landmark ‘Overlook’ Chardonnay, Sonoma County	15 30
Sanguis ‘Loner’ Chardonnay, Sta. Rita Hills	20 40
Sainte Marguerite ‘Symphonie’ Rosé, Côtes de Provence	15 30

RED WINE glass | carafe

Siduri Pinot Noir, Sta. Rita Hills	20 40
Walson Holland Red Field Blend, Ojai	16 32
Cultivar Cabernet Sauvignon, Napa Valley	17 34
Silver Oak Cabernet Sauvignon, Alexander Valley	40 80

WINE BY THE BOTTLE

Laurent Perrier Brut Rosé, Champagne	160
Krug Grande Cuvée Brut, Reims	450
Dom Pérignon Brut, Epernay	400
Rochioli Sauvignon Blanc, Russian River Valley	120
Kistler ‘Les Noisetiers’ Chardonnay, Sonoma Coast	140
Olivier Leflaive Pernand-Vergelesses, Burgundy	160
Whitcraft Pinot Noir, Sta. Rita Hills	100
Williams Selyem Pinot Noir, Russian River Valley	205
Domaine de l’Arlot, Clos de Forests, Nuits-Saint-Georges	295
Justin Isosceles, Paso Robles	175
Heitz Cellar Cabernet Sauvignon, Napa Valley	140
Overture by Opus One, Napa Valley	300
Echo de Lynch Bages, Pauillac	150
Barden Syrah, Sta. Rita Hills	130
Chateau de Beaucastel Chateauneuf-du-Pape, Rhone	205
Castello Banfi Brunello di Montalcino, Toscana	140

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ZERO PROOF BEVERAGES

N/A LAVENDER LEMONADE

Estate Lavender, Fresh Lemon Juice 9

ESTATE ROSEMARY SPRITZER

House-Infused Rosemary Syrup, Fresh Lime Juice, Soda 9

THE BOTANIST

Seedlip Garden Non-Alcoholic Spirit, Elderflower Tonic, Cucumber Ribbon 12

REVEL “PINK MOMENT” KOMBUCHA

Organic Green Tea, Raw Local Honey, Organic Ginger, Organic Hibiscus, Organic Orange Zest 12

COCKTAILS

LAVENDER LEMONADE

Hendry’s Vodka, Estate Lavender, Squeezed Lemon 18

GARDEN GIN & TONIC

Empress 1908 Gin, St. Germain, Grapefruit, Elderflower Tonic 18

OJAI TANGERINE MARGARITA

Maestro Dobel Tequila, Ojai Pixie Tangerine, Lime, Salt, Grand Marnier 18

STRAWBERRY SMASH

Maker’s Mark Bourbon, Local Strawberry, Basil, Lemon, Soda 18

BEER

Budweiser 7

Bud Light 7

Coors Light 7

Corona 7

Firestone “805” 7

Guinness 9

Heineken 8

Sierra Nevada 7

Stella Artois 7