

IN-ROOM DINING

breakfast

DAILY
7 AM - 11 AM

SIMPLE CLASSICS

B.Y.O. OMELET (GF) 22

build-your-own omelet with (3) whole cage-free eggs or egg whites, JUST Egg (VE) *additional +3*

choose three: heirloom tomatoes, onions, peppers, spinach, wild mushrooms, bacon, black forest ham, maple sausage, cheddar, feta, mozzarella cheese
served with breakfast potatoes

OCEANVIEW BREAKFAST 23

two cage-free eggs your style, choice of protein: bacon, pork sausage or beyond sausage
served with breakfast potatoes and toast

SMOKED SALMON BENEDICT 28

english muffin, smoked salmon, hollandaise, two poached eggs

STEEL CUT OATMEAL (GF) (VE) 15

brown sugar, dried cranberries, dried blueberries

BUTTERMILK PANCAKES OR WAFFLES 19

pure maple syrup, whipped butter

FRESH BAKED PASTRIES 6 EACH

choice of
chocolate croissant, almond croissant, croissant, blueberry muffin, coffee cake

SIGNATURES

PASÉA BENEDICT 24

english muffin, green chili pork, avocado crema, cilantro, two poached eggs

HB CINNAMON ROLL 19

jumbo cinnamon roll, cream cheese icing

9TH ISLAND CHIA PARFAIT (VE) 17

chia pudding, pineapple, golden raisins, granola, guava purée, tajin

HB FAVORITES

STEAK + EGGS 29

8oz grilled flank steak, breakfast potatoes, eggs any style, aji verde steak sauce

CHILAQUILES VERDE 25

tortilla chips, green chili pork, eggs any style, tomatillo salsa, queso fresco, cilantro-lime crema, pico de gallo

IN-ROOM DINING

breakfast

(CONTINUED)

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ON THE SIDE

9 EACH

PROTEIN

thick cut bacon, maple sausage link or beyond sausage

BREAKFAST POTATOES

SEASONAL MARKET BERRIES

FRUIT CUP

YOGURT

TOAST

white, wheat, sourdough
served with jam and whipped butter

COLD PRESSED JUICE

LITTLE WEST COLD PRESSED JUICE

GINGER SNAP

16

fuji apple, green apple, ginger
lemon

GOLD'N GREENS

16

pineapple, fuji apple, cucumber,
kale, dandelion, turmeric, lemon,
mint

DESSERTS

CHOCOLATE-PEANUT BUTTER CRUNCH

14

milk chocolate mousse,
candied peanuts

MEYER LEMON SWIRL CHEESECAKE

14

lemon cookie crumb

FILO'S GELATO & SORBET

10

seasonal selection

IN-ROOM DINING

all day

DAILY
11 AM - 10 PM

SALADS

SUPER FOOD SALAD (GF) (VG) 22
quinoa, tuscan kale, carrot,
blueberry, broccoli, dried
cranberry, edamame, feta
cheese, poppy seed dressing

**CHARRED
CAESAR SALAD** (VG) 17
romaine hearts, crispy kale,
crispy brussel sprouts, grilled
crostini, shaved parmesan,
caesar dressing

EXTRAS

ORGANIC CHICKEN BREAST 12
FISH FILLET 16
choice of salmon or tuna
FLANK STEAK 18
GRILLED PRAWNS (4) 24
SEASONED WEDGE FRIES 10
FINGERLING POTATOES 12
ESQUITE 12
roasted corn, cilantro crema,
tajin, cojita cheese
CARROTS ZATAAR 12
roasted heirloom carrots,
zataar spice, pistachio

MAINS

14OZ NEW YORK (GF) 52
harissa romesco, parmesan smashed
fingerling potatoes, heirloom carrots

**YUZU SERRANO
PACIFIC SALMON** 37
seared salmon, cinnamon
carrot purée, asparagus, yuzu
serrano cream

PAN ROASTED JIDORI (DF) 32
CHICKEN
thyme jus, charred heirloom
carrots, fingerling potatoes

VEGAN GNOCCHI 35
PRIMAVERA (VE)
sage white wine sauce, broccoli,
asparagus, heirloom tomato, baby kale

WILD CAUGHT FISH TACOS 22
two fresh corn tortillas, blackened fillet,
cabbage slaw, pineapple salsa

SMASH BURGER 19
4oz beef smash patty, cheddar,
tomato, iceberg lettuce, thousand
island, caramelized onions, brioche
bun, french fries
make it a double +6

**CHICKEN SALAD
SANDWICH** 19
grilled & chilled chicken, pickled
apple, bacon, gochujang aioli,
cheddar, arugula, brioche bun
served with fresh fruit

A 23% service charge and \$6 delivery fee will be applied to all orders.
GF: Gluten Free, VG: Vegetarian, VE: Vegan, DF: Dairy Free

032724

IN-ROOM DINING

cool kids

BREAKFAST (7 AM - 11 AM)

**SILVER DOLLAR
PANCAKES** 14
whipped butter, maple syrup,
powdered sugar

SUNRISE QUESADILLA 16
flour tortilla, scrambled eggs,
cheddar cheese
served with fresh fruit

ALL DAY (11 AM - 10 PM)

**GRILLED CHICKEN &
FRIES** 18
honey mustard & bbq dipping
sauces

VEGGIE QUESADILLA 16
flour tortilla, pepper, onion, jack &
cheddar cheese, served with salsa
and sour cream

desserts

DAILY
11 AM - 10 PM

DESSERTS

**CHOCOLATE-PEANUT
BUTTER CRUNCH** 14
milk chocolate mousse,
candied peanuts

**FILO'S GELATO &
SORBET** 10
seasonal selection

**MEYER LEMON SWIRL
CHEESECAKE** 14
lemon cookie crumb

IN-ROOM DINING

drinks

SUNDAY - THURSDAY:

7 AM - 9 PM

FRIDAY - SATURDAY:

7 AM - 10 PM

REFRESHMENTS

			small / large
SODAS	6	DRIP COFFEE	14 / 20
coke, diet coke, sprite, ginger ale		regular or decaf	
LEMONADE & TEAS	7	HOT CHOCOLATE	12
lemonade, iced tea, arnold palmer		HOT TEA	9
MILK	7	english breakfast, earl grey, masala chai, jasmine	
whole, low-fat, non-fat, soy, almond, oat		JUICE	7
SAN BENEDETTO (1L)	12	orange, grapefruit, apple, cranberry, tomato	
still or sparkling			

ALCOHOLIC BEVERAGES

375ml selection. Served with choice of two mixers: club soda, tonic water, ginger ale, coke, diet coke, sprite, orange juice, cranberry juice or grapefruit juice

TITO'S VODKA	50	WOODFORD RESERVE BOURBON	50
BACARDI RUM	45	HENDRICKS GIN	50
PATRON SILVER TEQUILA	65	HENNESSEY COGNAC	50

BEERS

BEER BUCKET	38	IMPORTED BEERS	
choice of four beers (cans or bottles). served with chips & salsa		stella artois	9
LOCAL CRAFTS		corona extra	9
ballast point grapefruit sculpin	9	heineken	9
golden road mango cart	9	SELTZERS	
DOMESTIC BEERS		brewery x huckleberry	8
coors light	8	high noon pineapple	8
		NON-ALCOHOLIC	
		athletic brewing run wild	8

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drinks

(CONTINUED)

SUNDAY - THURSDAY:

7 AM - 9 PM

FRIDAY - SATURDAY:

7 AM - 10 PM

WINES BY THE GLASS

	glass / bottle		glass / bottle
GAMBINO SPARKLING prosecco, <i>IT</i>	14 / -	FLOWERS chardonnay <i>sonoma coast, CA</i>	19 / 76
LUCIEN ALBRECHT - 375 ML cremant d'alsace rosé, <i>FR</i>	- / 32	FOUR GRACES pinot noir <i>willamette, OR</i>	15 / 66
VEUVE CLICQUOT yellow label <i>reims, FR</i>	- / 175	TRINITAS SANDY LANE red blend <i>contra costa, CA</i>	- / 70
MUMM brut prestige, <i>CA</i>	- / 64	DON NICANOR malbec <i>mendoza, ARG</i>	15 / 66
TRINITAS sauvignon blanc <i>sonoma county, CA</i>	15 / 56	DAOU cabernet sauvignon <i>paso robles, CA</i>	16 / 70
IL MASSO pinot grigio <i>friuli, IT</i>	14 / 62	FOLEY JOHNSON cabernet sauvignon <i>rutherford, CA</i>	96
ACROBAT rosé of pinot noir, <i>OR</i>	15 / 66		

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