

# BREAKFAST

SERVED DAILY  
6:00 AM-11:30 AM

## A LA CARTE

### Breakfast Basket - 14

Assortment of Freshly Baked Pastries (Muffins, Croissants, Pain au Chocolat)  
Honey Butter and Seasonal Jam

### Fruit VG, GF - 15

Seasonal Berries Sliced Melon, Organic California Yogurt

### Yogurt Parfait VG - 12

House made Granola, Organic California Yogurt Fresh Berries, Honey  
Comb Clusters

### Steel Cut Oats VG - 10

Almond Butter, Honey Comb Clusters, Brown Sugar, Dried Fruit and Nuts

## CALIFORNIA BURRITO - 19

CRISPY BACON, SCRAMBLED EGGS, POTATOES, PICO DE GALLO, PEPPER JACK

## EGGS AND OMELETS

Served with breakfast potatoes, choice of toast

### Two Eggs any Style GF - 19

Choice of Thick Cut Bacon, Pork Sausage,  
Chicken Apple Sausage or Turkey Bacon

### Classic Eggs Benedict - 23

Soft Poached Eggs, English Muffin, Canadian  
Bacon, Hollandaise

### Spa Omelet VG, GF - 21

Egg Whites, Spinach, Tomatoes, Mushrooms,  
Provolone

### Mexi-Cali Omelet GF - 22

Eggs, Chorizo, Pico de Gallo, Avocado, Queso  
Fresco



### Belgian Waffle VG - 16

Bourbon Honey Butter, Fresh Berries,  
Honey Comb, Maple Syrup

### Lemon and Ricotta Pancakes VG - 17

Bourbon Honey Butter, Maple Syrup

#### Add Fillings - 2 each

Chocolate Chips, Banana, Strawberry

## SIDES

Sliced Bananas - 6

Grapefruit Brûlée - 8

Seasonal Fruit Cup - 6

Seasonal Cup of Berries - 8

Applewood Smoked Bacon, Canadian Bacon, Turkey  
Bacon, Chicken Apple Sausage - 6

Single Egg - 3

Red Breakfast Potatoes - 5

Cinnamon Bun - 8

Bagel & Cream Cheese - 6

Tomatoes - 2

Toast - 3

Sourdough, White, Wheat or English Muffin

## NUTELLA FRENCH TOAST VG - 17

ORANGE CHANTILLY CREAM, FRESH STRAWBERRIES, MAPLE SYRUP

# ALL DAY BREAKFAST

Served Daily 11:30 am-10:00 pm

### Two Eggs Any Style - 19

Choice of Thick Cut Bacon, Pork Sausage, Chicken Apple Sausage or Turkey  
Bacon

### Spa Omelet VG, GF - 21

Egg Whites, Spinach, Tomatoes, Mushrooms, Provolone

### California Burrito - 19

Crispy Bacon, Scrambled Eggs, Potatoes, Pico de Gallo, Pepper Jack

### Nutella French Toast VG - 17

Orange Chantilly Cream, Fresh Strawberries, Maple  
Syrup

### Lemon and Ricotta Pancakes VG - 17

Bourbon Honey Butter, Maple Syrup

#### Add Fillings - 2 each

Chocolate Chips, Banana, Strawberry

# KIDS MENU

SERVED DAILY  
11:30AM - 10:00PM

## KIDS BREAKFAST - 10

One egg any Style: Turkey Bacon and Breakfast Potatoes  
French Toast: Warm Maple Syrup  
Hot Cakes: Silver Dollar Pancakes, Served Plain  
or with Chocolate Chips  
Belgian Waffle: Strawberries, Whipped Cream

**Kids Meals** served with Tater Tots and Watermelon Wedge - 12  
Grilled Cheese Panini  
Hot Dog  
Chicken Tenders  
Beach Burger  
Hebrew National All Beef Hot Dog  
Pasta: Marinara or Butter and Parmesan Cheese  
**Add Dessert to any Kids Meal - 3**  
Gluten Free and Nut Free Brownie a la Mode

## SHARED PLATES

**Cheese Platter** *VG*  
Selection of 3 - 16  
Selection of 5 - 22

**Vegetable Platter** *VGW* - 18  
Crudit , Hummus, Babaganoush, Warm Pita Bread

**Pretzel** - 15  
Jalape os, Guinness Cheese Sauce, Pickled Red Onions, Sliced Pickles, Veal Brat Sausages

**Buffalo Chicken Wings** - 15  
Ranch Dipping Sauce

**French Fries** - 8  
Garlic Aioli

**Chips and Trio Salsa** - 8  
Pico De Gallo, Salsa Rojas, and Salsa Verde

**Quesadilla** - 12  
Roasted Corn, Poblano Peppers, Monterey Jack Cheese, Chipotle Aioli

**Accompanied with** Pico De Gallo, Sour Cream, Guacamole

**Add:** Chicken - 8, Shrimp - 10

## DESSERT

**Chocolate Trilogy** *GF* - 12  
Chocolate Cake, Dark and White Chocolate Mousse

**Exotic Panna Cotta** - 12  
Shortbread Cookie, Vanilla Panna Cotta, Mango-Pineapple Compote

**Cr me Br l e & Berries** - 12  
Shortbread Cookie, Vanilla Cr me

**Black Market Gelato** - 7 50  
Vanilla, Nutella, Sea Salt Caramel

**Black Market Sorbet** - 7 50  
Strawberry

## SOUPS AND SALADS // // // BEVERAGES

**Hot Beverages**  
Coffee - Large Pot - 14  
Espresso or Americano - Single 5 / Double 7  
Latte or Cappuccino - Single 7 / Double 9  
Hot Tea - 10  
Hot Chocolate - Cup - 7

**Chilled Beverages**  
Milk (2%, Skim, Soy, or Whole) - 6  
Juice (Cranberry, Pineapple, Tomato, V8) - 7  
Freshly Squeezed Juice (Apple, Grapefruit or Orange) - 9  
Selection of Suja Juices - 8  
Iced Tea - Glass / Pitcher - 4 / 14  
Assorted Coca-Cola Sodas (Coke, Diet Coke, Sprite) - 4  
Evian Water (500ml / 1 liter) - 6 / 9  
Badoit Sparkling Water (330ml / 750 ml) - 6 / 9

### Add to any salad

Grilled Chicken Breast - 8  
Pistachio-Red Curry Crusted Salmon - 9  
Grilled Shrimp - 10

### Seasonal Soup - 10

**Grilled Romaine Salad** - 13  
Spanish Chorizo, Roasted Corn, Peanuts, Tomatoes, Cotija Cheese, Tanner's Avocado Dressing

**Cobb** *GF* - 16  
Chopped Iceberg Lettuce, Grilled Free-Range Chicken, Eggs, Applewood Smoked Bacon, Heirloom Cherry Tomatoes, Aged White Cheddar, House Balsamic Dressing

## FLATBREADS

**Fennel Sausage** - 16  
**Margherita with Fresh Mozzarella** *VGN* - 14  
**Prosciutto and Fontina Cheese, Wild Arugula** - 16  
**Pepperoni and Cheese** - 16

ENTRÉES

Ask your Room Service Attendant about the Seasonal, Farmer's Market Inspired Accompaniments

**Lobster Mac & Cheese** - 24  
White Cheddar, Broccoli

**Three Cheese Mac & Cheese** VG - 16  
Smoked Gouda, Gruyere, Three Cheese Blend

**Pappardelle Beef Ragout** - 23  
Braised Short Rib, Pappardelle Pasta, Herb Ricotta Cheese

**Grilled Vegetable Platter** VGN - 15  
Kale Pesto

**8 oz Filet Mignon** - 38

**10 oz New York** - 32

**Pistachio-Red Curry Crusted Salmon** - 27



SANDWICHES

Served with choice of side salad, fresh fruit or French fries

**Cubano Panini** - 16

Pork Carnitas, Ham, Swiss Cheese, Dill Pickles, Dijon Aioli

**Heirloom Tomato & Burrata Sandwich** VG - 17

Fresh Marinated Heirloom Tomato, Burrata Cheese, Arugula, Pesto Aioli, Balsamic Glaze, Grilled Ciabatta

**Paséa Panini** - 18

Grilled Free Range Chicken Breast, Basil Pesto, Provolone Cheese, Red Onion Marmalade

**Paséa Hamburger** - 17

Choice of Aged Cheddar, Provolone, Bleu Cheese Crumbles, Red Onion Jam, Heirloom Tomatoes, Butter Lettuce

**Add** Bacon - 2, Avocado - 3

**Short Rib Sandwich** - 18

Havarti Cheese, Grilled Red Onions, Kale Pesto, Garlic Aioli



**Acai Berry Bowl** - 12

Strawberry, Blueberry, Kiwi, Pineapple, Banana, Granola

**Ahi Tuna Poke** - 18

Wakame Seaweed Salad, Iceberg Lettuce Cup, Sriracha Aioli

**Vegan Super-Food Salad** - \$16

Quinoa, Barley, Garbanzo Beans, Baby Kale, Cucumber, Radish, Tomato, Carrots, Avocado, Citrus Dressing

**Asian Chicken Salad** - 15

Napa Grilled Chicken, Cabbage, Shredded Carrots, Mandarin Oranges, Bean Sprouts, Roasted Almonds, Wonton, Toasted Sesame Seeds, Sesame Vinaigrette

SERVED FROM 10PM - 6AM

LATE NIGHT MENU

**Cubano Panini** - 16

Pork Carnitas, Ham, Swiss Cheese, Dill Pickles, Dijon Aioli

**Turkey Panini** - 16

Turkey, Provolone Cheese, Pesto Aioli, Tomatoes

**Caesar Salad** - 15

Gem Lettuce, Pecorino Cheese, Olive Bread Crouton, Roasted Garlic Caesar Dressing

**Black Market Gelato** - 7.50

Vanilla, Nutella, Sea Salt Caramel

**Black Market Sorbet** - 7.50

Strawberry

**PEPERONI & CHEESE FLATBREAD** - 16

**MARGHERITA WITH FRESH MOZZARELLA** VG - 14

**CHICKEN FINGERS FRENCH FRIES** - 12

**FRENCH FRIES** - 8

VEGETARIAN PANINI VG - 13

Baby Marinated Artichokes, Tangy Peppers, Baby Arugula, Fresh Mozzarella, Fresh Baguette



# ON THE ROCKS COCKTAILS

Premium pre-bottled cocktails. Serves two

## The Old Fashioned - 16

Strong and simple using a healthy pour of American bourbon, bitters, cane sugar, orange oil and vanilla.

## The Mai Tai - 15

According to the old Tiki bartender adage, 'what one rum can't do, three rums can'. We've gone a step further, adding a fourth to this classic as well as orange, lime, pineapple and coconut

## The Cosmopolitan - 16

A wildly popular cocktail, The Cosmopolitan blends vodka, cranberry, orange liqueur and lime.

# SPIRITS

375 ML bottle includes choice of two mixers

## Vodka

Tito's - 50  
Kettle One - 60  
Grey Goose - 65

## Tequila

Patron Silver - 65  
Don Julio  
Reposado - 75

## Gin

Tanqueray - 45  
Hendricks - 50

## Whiskey/Bourbon

Makers Mark - 55  
Crown Royal - 60

## Rum

Bacardi White - 40  
Kraken Spiced Rum - 45

# BEER BY THE BOTTLE

SIERRA NEVADA PALE ALE - 7

STONE IPA - 8

PACIFICO - 7

GRAPEFRUIT SCULPIN - 8

COORS LIGHT - 6

BLUE MOON - 7

# WINE

Glass / Bottle

## SPARKLING, BRUT & CHAMPAGNE

Deluca, Italy, 10/48

Domain Chandon Rose - 2/48

Brut Reims, Veuve Clicquot - 150

Moet & Chandon Dom Perignon, Epernay, France - 295

Glass / Bottle

## REDS

Rose'ary, Trinitas Cellars, Carneros Valley - 13/50

Pinot Noir, Lincourt, Sta. Rita Hills - 12/46

Cabernet Sauvignon, Firestone, Santa Ynez - 12/48

Cabernet Sauvignon, Foley-Johnson, Napa Valley, CA - 24/94

Syrah, Firestone, Santa Ynez - 12/48

Merlot, Sebastani, Sonoma County - 12/46

Malbec, Altocedro, Ano Cero, Mendoza, ARG - 12/46

Zinfandel, Trinitas Cellars, Mendocino, CA - 14/54

Blend, 'Mysteriama', Trinitas, Napa Valley, CA - 16/62

Glass / Bottle

## WHITES

Sauvignon Blanc, Roth, Alexander Valley, CA - 11/42

Chardonnay, Trinitas Cellars, Carneros Valley, CA - 15/58

Chardonnay, 'Steel', Lincourt, Santa Ynez, CA - 11/42

Pinot Grigio, Borgo Conventi, Collio, Italy - 11/42

Riesling, Firestone, Central Coast, CA - 10/40

## SPLITS

Chandon Brut, CA 375ml - 27

Mondavi PRV 375ml Cabernet, Private Select, CA - 19

Mondavi PRV 375ml Chardonnay, Private Select, CA - 19