

IN ROOM DINING

We proudly collaborate with premier local farms
JR Organics | Sage Hill Ranch | Wesier Family Farms | Bautista Organic Date Ranch | Frog Hollow Farm | Row 7 Seeds | See Canyon Ranch | Girl & Dug

BREAKFAST • DAILY: 7am-11am

FROM THE BAKERY

Freshly Baked Viennoiserie | 20 | v
croissant, chocolate croissant, danish

House-Made Muffin | 19 | v
chef's selection

Artisanal Toasts | 9 | v, ve
choice of sourdough, multigrain, white,
gluten free, english muffin

FARM FRESH EGGS

The Classic | 30
two eggs any style, crispy potatoes, toast,
choice of artisan sausage or applewood smoked
bacon

Avocado Toast | 27 | v
smashed avocado, parmesan cheese, poached
eggs

Breakfast Burrito | 28
scrambled eggs, chorizo, black beans,
oaxaca queso, pico de gallo

Huevos Rancheros | 26 | gf
salsa, queso fresco, avocado, mayocoba beans

Eggs Benedict | 35

choice of:
classic back bacon
slow roasted onion | v
smoked salmon

Breakfast Sandwich | 32
mortadella, fried eggs, arugula

Chino Farm Omelette | 32 | gf, v
chino valley organic vegetables, crispy potatoes

Egg White Frittata | 32 | gf, v
sundried tomato, zucchini, spinach, manchego

CLASSICS

Smoked Salmon Bagel | 34
red onion, capers, fromage fraîche, tomato

Pancakes | 28 | v
honeycomb butter, preserved berries

French Toast | 28 | v
whipped ricotta, berry compote, almond streusel

GRAINS & FRUIT

Chia Seed Pudding | 20 | gf, v, ve
toasted almond, coconut, melon

House-Made Granola | 21 | gf, v
greek yogurt, preserves, berries

Steel Cut Oats | 21 | gf, v
apple, sultana, pistachio, agave crème

Cereal | 10 | v
fruit loops, cheerios, raisin bran, corn
flakes, frosted flakes, all bran

Acai Bowl | 28 | gf, v
banana, berries, agave, bee pollen

Smoothies | 21
date, almond, banana | v, ve
berry, yogurt, rescue honey | v

FRESH PRESSED JUICE

served all day

Revitalize | 19 | gf, v, ve
beet, carrot, orange

Antioxidant | 19 | gf, v, ve
kale, celery, cucumber, apple, ginger

BEVERAGES

H.C. Valentine Artisan Brewed Coffee
small pot | 12 • large pot | 16

Lot 35 Tea | 10
selection of tea

Juice | 10
orange, grapefruit, cranberry, apple,
pineapple

ENHANCEMENTS

applewood smoked bacon | 11
chicken sausage | 11
smoked salmon | 20
crispy potatoes | 10
sliced avocado | 14
daily farmers market fruit | 18
cottage cheese | 13
add an egg | 8

KIDS BREAKFAST MENU • DAILY: 7am-11am

Pancakes | 15 | v
berry, maple, whipped cream

French Toast | 15 | v
nutella, maple, banana

Kid's Classic | 16
egg, crispy potatoes, choice of bacon or sausage

Cinnamon & Sugar Toast | 11 | v
white bread, butter

Fruit + Yogurt | 13 | v
vanilla greek yogurt, berry

gf = gluten free v = vegetarian ve = vegan

A 20% service gratuity, \$7 delivery fee and applicable taxes will apply. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 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. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

ALL DAY DINING •

all of our seafood is sustainably sourced

Sunday-Thursday : 11am - 10pm
Friday-Saturday : 11am - 12am

STARTERS, SHARABLES, SALADS

Chips & Salsa | 20 | ve, v

hand-cut tortillas,
rudys cantina salsa hand-cut

Kennebec Fries | 20 | v

chipotle aioli

Chickpea Hummus | 23 | ve, v

lemon, herbs, paprika,
olive oil, pita

Cheese & Charcuterie | 48

farmhouse cheese, fine cured
meats, olives, nuts, fruit preserves,
mustard, artisanal bread

Vine Ripened Tomato Soup | 17 | v

croutons, parmesan cheese

Chicken Noodle Soup | 18

noodle, tiny mirepoix, bone broth

Caesar Salad | 24

romaine, croutons, parmesan,
anchovy

Superfood Salad | 26 | ve, v, gf

ancient grains, cucumber, radish,
tomato, celery, herb tahini dressing

SANDWICHES + BURGERS

Grilled Cheese | 24 | v

cheddar, parmesan, brioche

Club Sandwich | 31

house-smoked turkey, bacon,
lettuce, tomato, black pepper aioli,
seeded bread

Smash Burger | 35

wagyu patties, american cheese,
caramelized onion, potato bun

House-made Falafel Burger | 35 | ve, v

lettuce, parsley, cilantro, pickled onion,
lemon herb sauce, toasted bun

DINNER •

Sunday-Thursday : 5pm - 10pm
Friday-Saturday : 5pm - 12am

MAIN COURSES

Salmon | 49 | gf

mustard, cannellini bean ragout,
wilted greens

Jidori Chicken | 47

lemon, capers, parsley

New York Steak | 69 | gf

garlic, thyme, peppercorn sauce

Tagliatelle Bolognese | 42

veal, pork, beef, parmesan

Orecchiette | 37

chicken italian sausage,
broccoli rabe

Cauliflower | 31 | ve, v, gf

romanesco, sultana

SIDES

broccolini | 16

french beans | 16

pommes puree | 16

forest mushrooms | 16

DESSERTS •

Sunday-Thursday : 11am - 10pm
Friday-Saturday : 11am - 12am

Dark Chocolate Mousse Cake | 17 | gf

white espresso chantilly, cocoa nib

Crème Fraîche Cheesecake | 17 | v

citrus, pistachio

Warm Apple Crisp | 17 | v

butterscotch sauce, spiced crumble

Assorted Ice Cream and Sorbets | 17 | v

KIDS MENU

LUNCH + DINNER : 11am-10pm

Cheeseburger & Hand-cut Fries | 20

Chicken Strips & Hand-cut Fries | 20

Grilled Cheese Sandwich & Hand-cut Fries | 18

Spaghetti Pasta | 17

choice of meat sauce or simply glazed with butter

Vanilla Ice Cream | 10

chocolate sauce

Chocolate milk & Chocolate Chip Cookies | 9

GRAND EXPERIENCES

Call for more information.

Classic Cocktail Bar | 189

Movie Night Tray | 55

The Ultimate Sundae | 59