



IN-ROOM EATS

6:30am - 10pm daily

IN ROOM DINING - DAYLIFE

6:30am - 2pm

CLASSIC CROISSANT 9 

DARK CHOCOLATE CROISSANT 9 



PLAIN OR EVERYTHING BAGEL & CREAM
CHEESE 8 



WHOLE GRAIN OR SOURDOUGH TOAST,
CULTURED BUTTER, HOUSE MADE PRESERVES 8 

BOWL OF SEASONAL LOCAL FRUITS 18





Stone Ground Oatmeal
Banana, Golden Raisins, Toasted Almonds,
Demerara Sugar 17   



Coconut Yogurt & House Made Granola
Local Berries, Fresh Mint 19   












Gluten Free Lemon Ricotta Pancakes
Blueberries, Maple Syrup 22  
*Contains Almond Flour

AVOCADO TOAST
Toasted 7 Grain, Mashed Avocado, Pea Shoots,
Radish, Aleppo, Nori, Toasted Sesame, Lemon,
Sea Salt 21 + Sunny Egg 5  



SALADS, VEGETABLES AND MORE...

SUPERFOOD SALAD
Shaved Kale, Red Pepper, Shredded Carrots,
Cilantro, Scallions, Ginger-Sesame Dressing,
Crispy Shallots, Gomasio 25    

LITTLE GEM SALAD
Radish, Sugar Snap, Cherry Tomato, Feta, Basil,
Mint, Sherry Dressing 25   

+ Grilled Marinated Chicken 18  
+ Seared Local Tuna 20   
+ Marinated Skirt Steak 22   
+ Chickpea Fritters 16   

1 MORNING BREAKFAST

2 Organic Eggs, Avocado, Heirloom Tomato,
Fried Fingerling Potatoes, Whole Grain or
Sourdough Toast 25  
+ Bacon or Chicken Sausage + 7
+ Marinated Skirt Steak 22

1 OMELET

Roasted Mushrooms, Laurel Chenel Goat
Cheese, Shallots, Thyme,
Green Salad 26  

BREAKFAST BURRITO

Scrambled Eggs, Pepperjack Cheese, Potatoes,
Peppers, Tomatillo Salsa, Tajin Crema 24 
+ local chorizo + 6

BREAKFAST CEREAL 10   

Honey Corn Flake, Granola, Choco Rice Crispy

(2) ORGANIC EGGS 13 | EGG WHITES 14  



LOCALLY SMOKED BACON 13

GRIDDLED CHICKEN SAUSAGE 13

FRIED FINGERLING POTATOES 12  

AVOCADO 5  

COCONUT | GREEK YOGURT 11   

GRILLED SKIRT STEAK SANDWICH,
Chili Salsa, Spicy Aioli, Wild Arugula, Sesame
Roll, Waffle Fries 31  

ROASTED HEIRLOOM CARROTS

Romesco, Dill, Chives 19 

ROASTED BRUSSELS SPROUTS

Chili Vinegar, Thai Basil 19    

WAFFLE FRIES

Buttermilk-Herb Ranch 19   

 Nut Free

 Gluten Free

 Dairy Free

 Vegetarian

 Vegan

Culinary Director Chef Ginger Pierce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know if you have any food allergies and we will certainly do our best to accommodate your needs. A 17% service charge will be added to your bill and distributed in full to the hotel employees who performed service in connection with your In Room Dining experience. An automatic \$7 delivery fee will be added to your bill. This delivery fee is not a gratuity or service charge but is retained by the hotel to defray the costs of providing in-room service.

IN ROOM DINING - INTO THE NIGHT

2pm - 10pm

HOUSE MADE BREADS

CLASSIC FLATBREAD 13

Garlic Oil, Sea Salt

PUMPERNICKEL FLATBREAD 13

Molasses, Rye, Caraway

HAND MADE FOCACCIA 13

Cold Pressed Olive Oil

EVERYTHING CRACKER 13

Garlic, Pumpkin, Sunflower, Poppy & Sesame Seeds

CASTELVETRANO OLIVES

Tangerine, Fennel, Aleppo 10

ZAATAR SPICED NUTS

Pecans, Walnuts, Pistachios, Almonds 11

MARINATED EUPHRATES FETA

Sweetie Peppers, Capers, Parsley 14

FRIED ARTICHOKEs

Citrus Salt, Parsley, Garlic Sauce 19

CRUNCHY KIMCHI SALAD

market radish, shaved turnip, heirloom carrot, Baby Gem, Basil, Mint, Gomasio 25

SHAVED ASPARAGUS & MIZUNA SALAD

Shaved Fennel, Pickled Shallot, Garden Flowers
Green Garlic Dressing 23

MEZZE PLATE

Chickpea Fritters, Carrot Humus, Marinated Beets,
Pickled Carrots, Pumpernickel Flatbread, Coconut-Herb Tzatziki 30

SWEETS

DATE TRUFFLES

Dark Chocolate, Medjool Dates,
Santa Barbara Pistachio Butter 13

RAW CACAO-COCONUT TRUFFLES

Organic Cacao, California Almonds,
Coconut, House Honey 13

SPREADS

SMOKED CARROT HUMMUS 13

Coconut Yogurt, Pickled Onion, Zaatar Spice, Dill

SMOKED ROMESCO 13

Urfa Biber, Chives, Olive Oil

MISO BABA GHANOUJ 13

Chili Crunch, Thai Basil

GREEN TAHINI 13

Herbs, Pea Shoots, Lemon

SEARED LOCAL TUNA

Avocado Goddess, Shaved Fennel, Radish,
Chili Crunch 36

GRILLED CHICKEN SKEWERS

Chili Marinated Organic Chicken,
Market Chicory & Cucumber Salad,
Herbed Labneh 34

BONE MARROW BURGER

Potato Roll, sumac pickled onion, marinated
tomato, harissa sauce, sweet potato wedges 32

GRASS FED BEEF SKIRT STEAK

Grilled Scallions, Roasted Maitake Mushroom,
Chermoula 49

WAFFLE FRIES

Buttermilk-Herb Ranch 19

SHAWARMA SWEET POTATOES

Spicy Coconut Yogurt 19

ROASTED HEIRLOOM CARROTS

Romesco, Dill, Chives 19

ROASTED BRUSSELS SPROUTS

Chili Vinegar, Thai Basil 19

HOUSE MADE COOKIES

Classic Chocolate Chip,
Vegan Maple-Coconut-Oatmeal 16

TAHINI BROWNIES

Tcho Dark Chocolate, Soom Tahini, Sea Salt 14

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WELLNESS OFFERINGS

6:30am - 10pm

SMOOTHIES

GAME CHANGERS

Stamina + Brain Function Peanuts, Bananas, Dates, Spinach, Cinnamon, Cashews, Probiotics 17

STRAWBERRY ACAI

Anti-Aging, Pre-Workout Strawberries, Acai Berry, Maqui Berry, Cinnamon, Lucuma, Banana, Dates, Probiotics 17

EPIC MANGO

Immune Booster + Aids Digestion Mango, Pineapple, Ginger, Lucuma, Probiotics 17

Please be advised that smoothie cubes may contain or come into contact with peanuts, tree nuts or other allergens.

BROTHS

Rich in nutrients, collagen and minerals

BEEF

Beef bones, garlic, celery, onion, carrot, sea salt 14   

CHICKEN

Chicken bones, garlic, celery, onion, carrot, sea salt 13   

FUNGI POWER

Lions' mane, cordyceps, agaricus, oyster and Chinese herbs 12    

+ ADD-ONS 1

TURMERIC

Good for heart & anti-inflammatory

GINGER

Improves digestion, brain health, fights infections

CILANTRO

Supports vision and helps remove toxins



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WINE, BEER, AND COCKTAILS

6:30am - 10pm

WHITE WINE

Poet's Leap Reisling 16/64

Gerard Bertrand Sauvignon Blanc 15/60

Twomey Sauvignon Blanc 25/100

Iconoclast Chardonnay 17/68

Domaine Leflaive Montrachet Puligny /275

ROSÉ

Whispering Angel Stil Rose 16/64

Pink Flamingo Brut Rose 17/68

Pommery Brut Rose 32/128

Ruinart Brut Rose /180

RED WINE

Tinto Negro Malbec 16/56

Belle Glose Pinot Noir 28/112

Bonanza Cabernet Sauvignon 16/56

Routestock Cabernet Sauvignon 22/88

BUBBLES

Ca'Furlan Prosecco 17/68

Piper Heidsieck Champagne 40/160

Dom Perignon Champagne /415

CLASSIC COCKTAILS

MIMOSA 21

CLASSIC BLOODY MARY 18

MANHATTAN 20

MARGARITA 18

OLD FASHIONED 20

BEER

HEINEKEN

HEINEKEN 0.0

MODELO ESPECIAL

LAGUNITAS IPA

MICHELOB ULTRA

PLANT HARD SELTZER

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BEVERAGES

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FEVER TREE

Ginger Beer, Ginger Ale, Tonic Water,
Club Soda 7

JUICE

Orange, Cranberry, Grapefruit,
Lemonade
Pineapple or Apple Juices 6

LITTLE WEST COLD PRESSED JUICE 11

BETTER BOOCH KOMBUCHA 9

MILK 6

SODA 6

PATHWATER 600ML 9

POT OF COFFEE 12

ESPRESSO 3

TEA 6

CAPPUCCINO 6

LATTE 6

POT OF HOT WATER 3

PELLEGRINO 1L 12

AQUAPANNA 1L 12



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