

SUNRISE 6:30am - 12pm

Morning VG, NF
Organic Eggs, Avocado-Tomato Salad,
Roasted Potatoes, Whole Grain or Sourdough Toast 23
Add Bacon or Chicken Sausage + 5 + local chorizo 4

Avocado Toast V, NF Toasted 7 Grain, Mashed Avocado, Pea Shoots, Radish, Aleppo, Nori, Toasted Sesame, Lemon, Sea Salt 18 + Sunny Egg 5

1 Kitchen Omelet V, GF, NF* Cherry Tomatoes, Local Feta Cheese, Basil, Red Onion, **24**

Breakfast Burrito VG, NF Scrambled Eggs, Pepperjack Cheese, Potatoes, Peppers, Onions, Salsa, Cilantro, Crema **22** + local chorizo **5**

Breakfast Sandwich NF* Sunny Eggs, Local Bacon, Aged White Cheddar, House-Made Hot Sauce, Brioche Bun, Crispy Potatoes **24**

Bowl of Seasonal Local Fruits V, GF, NF 16

Stone Ground Oatmeal V, GF Banana, Golden Raisins, Toasted Almonds, Demerara Sugar **15**

Coconut Yogurt & House Made Granola V, GF Seasonal Fruits, Maple, Fresh Mint **17**

Gluten Free Lemon Ricotta Pancakes VG, GF Blueberries, Maple Syrup 20

FRESH BAKED PASTRIES

Classic Croissant vG, 5 Dark Chocolate Croissant vG, 5 Bagel & Cream Cheese vG, NF 7

EXTRAS

Scrambled Organic Eggs or Egg Whites VG, GF, NF* 10 Locally Smoked Bacon GF, NF 10 Griddled Chicken Sausage GF, NF 10 Crispy Potatoes & Herbs V, GF, NF 9 Whole Grain or Sourdough Toast, Cultured Butter, House Made Preserves VG, NF 7 Local Greek Yogurt & House Honey VG, GF, NF 9 Smoked Salmon GF, NF* 13

VG Vegetarian V Vegan GF Gluten Free NF Nut Free

* 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.



DAYLIGHT

Kitchen Sink Greek VG, GF, NF Little Gem Lettuce, Tomato, Cucumber, Green Olives, Local Feta, Pickled Onion, House Vinaigrette 19 + Organic Chicken Breast 9 + Salmon 13 + Tofu 7 + Avocado 5

Superfood Salad V, GF, NF Shredded Kale, Carrot, Red Pepper, Bean Sprouts, Cilantro, Mint, Crispy Shallots, Ginger-Sesame Dressing **19**

+ Organic Chicken Breast 9 + Salmon 13

+ Tofu **7** + Avocado **5**

Grilled Fish Tacos GF, NF Corn Tortillas, Shredded Cabbage, Avocado, Tomatillo Salsa, Tajin Crema, Lime, Radish **24**

Grass Fed Beef Burger NF Aged White Cheddar, Tomato, Lettuce, Red Onion, Pickles, Brioche Bun, Fries **24** -Sub Impossible Burger Patty VG

House Made Chickpea Burger V, NF Spinach-Herb Wrap, Carrot, Sprouts, Spicy Tahini Sauce, Herb Sea Salt Fries **23**

SIDES

Market Lettuces, Radish, Lemon, Olive Oil V, GF, NF 13 Sautéed Greens V, GF, NF 11 French Fries & Spicy Aioli VG, GF, NF 10 Tomatoes, California Olive Oil, Garden Herbs V, GF, NF 13

HOUSE MADE SWEETS

Vegan Coconut Oatmeal Cookie V, NF 5 Classic Chocolate Chip Cookie VG, NF 5 Gluten Free Peanut Butter Cookie VG, GF 5 Dark Chocolate Tahini Brownie VG 6

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TWILIGHT 4pm - 10pm

SNACKS

Roasted California Almonds & Sea Salt V, GF 8

Marinated Olives v, GF, NF Lemon, Rosemary, Chili, Fennel 9

California Cheese Board VG

Point Reyes Blue, Fiscalini Cheddar, Marin French Brie, House Honey-Fruit Compote, Cranberry-Walnut Toast, Breadsticks vG **24**

Charcuterie Board NF

Prosciutto, Salami, House Made Chicken Liver Mousse, Grilled Bread, Cornichons, Spicy Parmesan Crackers **25**

SIDES

Japanese Sweet Potato, Spicy Coconut Yogurt, Gomasio V, GF, NF 15 Griddled Broccolini, Sauce Romesco V 15 Roasted Brussels Sprouts, Thai Basil, Sweet Chili Vinegar V, GF, NF 16 Waffle Fries & Garden Herb Buttermilk Dipping Sauce V, NF 13

PLATES

"Greek" Salad VG, GF, NF Little Gem Lettuce, Cucumber, Cherry Tomato, Pickled Onion, Green Olives, Local Feta 19 + organic chicken breast 9 + salmon 13

+ tofu **7** + Avocado **5**

House Made Chickpea Burger V, NF Spinach Herb Wrap, Mixed Sprouts, Spicy Lemon Tahini Sauce, Green Salad **23**

Grass Fed Beef Burger NF Aged White Cheddar, Niman Ranch Bacon, Brioche Bun, Pickles, Red Onion, Tomato, French Fries **24**

Brick Chicken Breast GF, NF Caper-Lemon Butter, Parsley, Garlic Sauteed Greens **31**

Roasted Sea Bass GF, DF Stewed Heirloom Tomatoes, Sauteed Sugar Snap Pears, Sunflower Shoots **35**

HOUSE MADE SWEETS

Vegan Coconut Oatmeal Cookie V, GF, NF 5 Classic Chocolate Chip Cookie VG, NF 5 Gluten Free Peanut Butter Cookie VG, GF 5 Dark Chocolate Tahini Brownie VG 6

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IN-ROOM DINING



JUICES

Fresh Orange Juice Cold Pressed Apple Juice Fresh Grapefruit Juice Little West Cold Pressed Juice

> **Ginger Snap** fiji apple, green apple, ginger, lemon

Detox Greens cucumber, celery, kale, fennel, parslet, lemon, spirulina

Sunrise

orange, carrot, coconut water, lemon, ginger, and turmeric

The Quench watermelon, jicama, strawberry, mint, lime, and watermelon rind

BEVERAGES

Coconut Water 1 Hotels Path Water Lemonade **8** Iced Tea **8** Fever Tree Ginger Ale Fever Tree Ginger Beer GTS Synergy Gingerade Kombucha GTS Synergy Trilogy Kombucha

COCKTAILS

Mimosa **21** Classic Bloody Mary Manhattan Old Fashioned Margarita

BEER 12

Fat Tire Colorado Stone IPA Escondido, California Corona Mexico Stella Artois Belgium

COFFEE & TEA

Bluestone Lane Coffee Espresso Double 7 Drip Coffee 9 Coffee Pot 16 Cappuccino 10 Latté 10 Americano 9 Iced Coffee 10 Chai Tea Latté 10 Matcha Latté 10

Dairy Alternatives: Oat, Almond, Soy

HOT TEA by TEA PIGS

Mao Feng Green Tea, Darjeeling Earl Grey, English Breakfast, Peppermint Leaves, Chamomile Flowers **7**

BUBBLES & WINE

White Wine

Tiamo Pinot Grigio **18/72** Naturalis Sauvignon Blanc **18/72** Sanford Chardonnay **21/80** Raphaël Midoir Pouilly-Fumé **18/72**

Rosé Whispering Angel 16/60 Cote Des Roses 16/60

Red Wine

Carson Phillips Pinot Noir **18/70** Cuma Malbec **15/56** Justin Cabernet Sauvignon **24/96** Justin "Isosceles" Cabernet Sauvignon **180**

Bubbles

Giuliana Prosecco **16/65** Mumm Brut **16/145** Mumm Napa Rose **16/65** Dom Perignon **600** Krug Brut **500** Perrier Jouet Rose "Belle Epoque" **600**

Blends The Prisoner 22/88