

# IN-ROOM DINING

To place an order, please dial \*506 from your guestroom phone.

## — BREAKFAST | 7-11am —

### Fresh Baked Pastries | 9

daily flavors • gluten free options available

### Oats Con Leche | 12

irish steel cut oat • banana • blueberries • dulce de leche • house granola **V, GF**

### Yogurt Bowl | 14

choice of vanilla or coconut yogurt • seasonal berries • house granola **VG, GF**

### Bloomed Chia Seed Pudding | 13

assorted berries • dates • toasted coconut **V, GF**

### South Ponto Pancakes | 19

citrus curd • cream cheese poppy seed glaze • lemon almond crumble **VG**  
*choice of regular or gluten-free buckwheat*

### Two Egg Breakfast\* | 21

two eggs • crispy herb potatoes • sliced tomato  
*choice of nueske bacon or house sausage | add 8oz brandt beef steak +14 |*

### Sunrise Sandwich\* | 19

fried egg • smoked aioli • parmesan fondue • crispy herb potatoes  
*choice of nueske bacon or house sausage*

### Eggs Benedict\* | 21

ancient herb béarnaise • sourdough english muffin • crispy herb potatoes  
*choice of: | avocado & spinach **VG** | dry-cured lamb | lobster claw w/ spinach +10 |*

### Baked Quiche | 19

caramelized onion • spinach • feta • house side salad **VG**

## — LUNCH & DINNER | 11am-10pm —

### Vegetable Crudité | 14

seasonal vegetables • herbed labneh dip **VG, GF**

### Parmesan Fries | 12

herbed labneh dip **VG**

### Baja Caesar | 17

baby gem lettuce • parmesan • house caesar dressing  
*protein add-ons: | chicken +10 | shrimp +13 | steak +14 |*

### House Salad | 17

mixed greens • cherry tomatoes • cucumber • toasted sunflower seeds  
pickled red onions • queso fresco • persimmon vinaigrette **VG, GF**  
*protein add-ons: | chicken +10 | shrimp +13 | steak +14 |*

### Grilled Cheese | 16

challah bread • cheddar • lettuce • tomato **VG**  
*served with: french fries or house side salad*

### VAGA Burger\* | 28

beef or beyond meatless burger • harissa bacon jam • parmesan fondue  
caramelized onion • smoked aioli  
*served with: french fries or house side salad*

### Steak Frites\* | 28

8oz brandt beef steak • ancient herb vinaigrette • parmesan fries

## — OVERNIGHT | 10pm-7am —

### Cheeseboard | 21

assorted cheeses • roasted marcona almonds • dried & fresh fruit • crackers **VG**

### Baja Caesar | 17

baby gem lettuce • parmesan crumble

### Alila Cubano | 22

pulled pork shoulder • pickles • mustard • swiss • torta roll

### Coastal Roots Torta | 18

grilled seasonal vegetables • kale pesto • panela • toasted hemp hearts • saba **VG**

## HOT BEVERAGES

— Coffee —

### Lofty Roasters

brewed coffee | 6  
espresso | 5  
cappuccino | 7  
latte | 7

— Tea —

### Art of Tea | 6

english breakfast  
rose black  
jasmine reserve  
matcha  
earl grey crème  
pacific coast mint  
egyptian chamomile

## COLD BEVERAGES

### Bottled Water 500ml | 6

acqua panna spring water  
san pellegrino sparkling

### Juice | 6

orange  
grapefruit  
apple

### Lemonade | 5

### Iced Tea | 5

### Bottled Soda | 5

coke  
sprite  
fanta

— Fully Loaded Fresh Pressed Juices —

### Ginger Snap | 12

apple • lemon • ginger

### Moonlight Sunset | 12

orange • chia seeds • strawberry  
schisandraberry • mint

### Green Fuel | 12

apple • chard • kale • romaine • celery  
cucumber • parsley • lime

### Avatar Juice | 12

apple • lemon • ginger • blue majik algae  
maca • cayenne

## DESSERTS | available all day

### Cookie Plate | 14

fresh baked • mixed selection

### Dessert Jar | 15

layered classics • seasonal offerings

### Ice Cream | 8

two scoops • assorted flavors



**VG: Vegetarian | V: Vegan | DF: Dairy Free | GF: Gluten Free**

— A 22% Service Charge and \$10 Delivery Fee will be applied to all In-Room Dining Orders —

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.