

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 eggs • 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 —

Parmesan Fries | 12

herbed labneh dip **VG**

Baja Caesar | 17

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

House Salad | 17

mixed greens • cherry tomatoes • cucumber • 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

Aloha Juice | 12

gauva • orange • passionfruit

DESSERTS | available all day

Cookie Plate | 14

fresh baked • mixed selection

Dessert Jar | 15

layered classics • seasonal offerings



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.*