

In-Room Dining

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

Breakfast | 7 - 11 am

Fresh Baked Pastries | 9

Daily Flavors, Gluten-Free Options Available

Oats Con Leche (V, GF) | 12

Irish Steel Cut Oats, Banana, Blueberries, House Granola, Dulce de Leche

Yogurt Bowl (VG, GF) | 12

Choice of Vanilla or Coconut Yogurt, Seasonal Berries, House Granola

Bloomed Chia Seed Pudding | 13

Assorted Berries, Dates, Toasted Coconut

Ponto Pancakes (VG) | 19

Jamaica Spiced Apples, Speculoos Crumble

Choice of: Regular or Gluten-free Buckwheat

Two-Egg Breakfast* | 21

Two Eggs, Crispy Herb Potatoes, Sliced Tomato

Choice of: Nueske Bacon or Sausage | Add 8oz Brandt Beef Steak +14

Market Vegetables Omelet (VG, GF) | 22

Squash, Spinach, Sunrise Tomato, Mushroom, Cotija

Served with Crispy Herb Potatoes

Carne Asada Omelet (GF) | 26

Steak, Bell Pepper, Onion, Avocado

Served with Crispy Herb Potatoes

Sunrise Sandwich* | 19

Fried Egg, Smoked Aioli, Parmesan Fondue, Crispy Herb Potatoes

Choice of: Nueske Bacon or Sausage

Eggs Benedict* | 21

Ancient Herb Béarnaise, Sourdough English Muffin, Crispy Herb Potatoes

Choice of: Avocado & Spinach (VG) | Dry-cured Lamb | Baja Crab Cake +6

Baked Quiche (VG) | 19

Caramelized Onion, Spinach, Feta, House Side Salad

Avocado Toast | 16

Grilled Sourdough, Furikake Herbs

Add Two Eggs | 6

Smoked White Fish Toast | 20

Local Catch Conserva, Grilled Sourdough, Labneh, Fennel

Chocolate Chip Pancakes | 17

Market Omelet Vegetables (VG, GF) | 22

Squash, Spinach, Sundried Tomato, Mushroom, Cotija

Served with Crispy Herb Potatoes

Avocado & Spinach Benedict (VG) | 21

English Muffin, Ancient Herb Béarnaise, Crispy Herb Potatoes

Dry Cured Lamb 'Ham' Benedict | 21

English Muffin, Ancient Herb Béarnaise, Crispy Herb Potatoes

Baja Crab Cake Benedict | 27

English Muffin, Ancient Herb Béarnaise, Crispy Herb Potatoes

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

Bottled Soda | 5

Coke

Sprite

Fanta

Lemonade | 5

Iced Tea | 5

Fully Loaded Fresh Pressed Juices

Purple Verde | 12

Apple, Beet, Chard, Celery, Lemon, Ginger

Green Fuel | 12

Apple, Chard, Kale, Romaine, Celery,

Cucumber, Parsley, Lime

Beetch Glow | 12

Carrot, Orange, Beet, Ginger, Black Pepper,

Cayenne

Avatar | 12

Apple, Lemon, Ginger, Blue Majik Algae, Maca,

Cayenne

Ginger Snap | 12

Apple, Lemon, Ginger

VG: Vegetarian | V: Vegan | DF: Dairy Free | GF: Gluten Free | S: Sustainably Sourced

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.

Lunch & Dinner | 11 am - 10 pm

Parmesan Fries (VG) | 12

Herbed Labneh Dip

Baja Caesar | 17

Baby Romaine Lettuce, Parmesan, House Caesar Dressing

Add: Chicken +10 | Shrimp +13 | Steak +14

House Salad (VG, GF) | 17

Mixed Greens, Cherry Tomatoes, Cucumber, Pickled Red Onions, Queso Fresco, Persimmon Vinaigrette

Add: Chicken +10 | Shrimp +13 | Steak +14

Lobster Salad* (GF) | 28 (Available until 2 pm)

Arugula, Lobster Knuckle & Claws, Shiso, Radish, Preserved Lemon Vinaigrette

Baja Caesar | 18

Baby Romaine, TJ Caesar Dressing, Parmesan Cheese

Poblano Ranch Salad (VG, S) | 17

Mixed Greens, Pickled Peppers, Crispy Shallots, Rosemary Sourdough Croutons

Grilled Cheese (VG) | 16

Challah Bread, Cheddar, Lettuce, Tomato

Choice of: French Fries or House Side Salad

VAGA Burger* | 28

Beef or Beyond Meatless Burger, Harissa Bacon Jam, Parmesan Fondue, Caramelized Onion, Smoked Aioli

Choice of: French Fries or House Side Salad

Steak Frites* | 28

8oz Brandt Beef Steak, Ancient Herb Vinaigrette, Parmesan Fries

Kimchi Fried Rice (GF) | 20 (Available until 2 pm)

Kimchi, Mushrooms, Spinach, Scallion, Ginger Oil

Batiquitos Bowl (VG, GF) | 24 (Available until 2 pm)

Quinoa, Greens, Miso Roasted Root Vegetables, Tomato, Pickled Mushroom, Avocado

Grilled Chicken Sandwich | 21 (Available until 2 pm)

Brioche Bun, Arugula, Salsa Macha Aioli

Tuna Melt* | 21 (Available until 2 pm)

Smoked Tuna, Nori Potato Chips, Pepperjack, Capers, Dill

Served with: French Fries or Side Salad

Available after 5 pm

Parker House Rolls (VG) | 9

Garlic, Chives, Charred Allium Butter

Duck Carnitas (GF, DF) | 27

Black Beans, Avocado Salsa, Tortillas de Maiz

Salt Baked Beets (GF, DF, V, S) | 16

Charred Avocado, Sumac Marinated Onions, Pistachio Salsa Seca

Stone Fruit & Burrata (GF, S) | 21

Stone Fruit, Saba, Candied Walnuts, Smoked Guanciale, Lemon Verbana Vinaigrette

Shishito Peppers (VG, GF, DF) | 14

Serrano Ponzu, Crispy Garlic & Shallots

Hearth Fired Sweet Potato (VG, GF) | 14

Nori & Salsa Macha Aioli, Togarashi Crumble

Basmati Rice (VG) | 12

Spiced Ghee Butter, Marcona Almonds, Herbs

Coal Roasted Broccolini (VG) | 14

Ajo Blanco, Parmesan Cheese

Grilled Sage Hill Ranch Carrots (GF, VG, S) | 14

Toasted Sunflower Seeds, Allium Salsita, Cucumber Yogurt

Pastured Half Chicken (GF, S) | 36

Peri Peri Sauce, Sauteed Caulini, Whipped Goat Cheese

Alaskan Halibut (GF, S) | 65

Nixta Veloute, Chili Crunch, Beluga Lentils, Scintilla Farms, Wild Mushrooms

Koji Hanger Steak (GF, DF) | 42

Roasted Shishito, Peanut Mole, Pickled Red Onions

Smoked Short Rib (GF, DF) | 38

Mulberry BBQ Sauce, Herb Slaw, Tortilla de Maiz

R&R Farms New York Steak* (S) | 72

Dry Aged Tallow, Tomato and Pepper Caldillo, Sourdough Flour Tortilla

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 | S: Sustainably Sourced

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.*