

In-Room Dining

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

Brunch | 7 am - 2 pm

Fresh Baked Pastries | 9

Daily Flavors, Gluten-Free Options Available

Oatmeal (GF) | 12

Bananas, Cashews, Apricots, Served with a side of Brown Sugar

Yogurt Bowl (VG, GF) | 12

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

Chia Seed Pudding | 13

Grapefruit, Blueberries, Toasted Almonds, Honey

Ponto Pancakes (VG) | 19

Blueberry Pancakes, Whipped Ricotta
Lemon Poppyseed Crumble

VAGA Scramble | 21

Scrambled Eggs, Oven Roasted Tomato, Crispy Herb Potatoes
Choice of: Bacon or Chicken Sausage

Market Vegetables Omelet (VG, GF) | 22

Spinach, Roasted Red Pepper, Feta, Crispy Herb Potatoes

Carne Asada Omelet (GF) | 26

Rajas, Roasted Corn, Avocado, Salsa Roja

Sunrise Sandwich* | 19

Folded Egg, House-Made Merguez Sausage, Harissa Aioli, Garlic Labneh, Rockenwagner English Muffin
Crispy Herb Potatoes, Fine Herbs, Pickled Onions

Eggs Benedict* | 21

English Muffin, Traditional Hollandaise, Crispy Herb Potatoes
*Choice of: Traditional Benedict | Avocado & Spinach (VG) +1
Santa Barbara Smokehouse Salmon & Spinach +5*

Baked Quiche (VG) | 19

Caramelized Onion, Prosciutto, Gruyere

Avocado Toast | 16

Smashed Avocado, Pickled Onions Summer Shoots, Za'atar
Add 2 Eggs +6 | Add Smoked Salmon +12

Chocolate Chip Pancakes | 17

Lobster Salad* (GF) | 28

Arugula, Lobster Knuckle & Claws, Shiso, Radish
Citrus Vinaigrette

Kimchi Fried Rice (GF) | 20

Bok Choy, Spinach, Scallion-Ginger-Oil, Sunny Egg

Smoked Salmon Tostada | 20

Lemon-Dill Crème Fraiche • Crispy Capers Smoked Trout Roe
Heirloom Corn tortilla

Petaluma Chicken Sandwich | 21

Garlic Aioli, Smoked Cheddar, Jalapeno Cabbage Slaw
Avocado Smash, Prager Brothers Sea Salt Bun

Batiquitos Bowl (VG, GF) | 24

Ancient Grains, Almond-Poblano Romesco, Summer Squash
Sun Gold Tomato, Cherry Blossoms Shoyu

Beverages

Hot

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

Bottled Water | 6 500ml

Acqua Panna Spring Water
San Pellegrino Sparkling

Juice | 6

Orange
Grapefruit
Apple

Bottled Soda | 6

Coke
Sprite
Fanta

Lemonade | 5

Iced Tea | 5

Stehly Farms Cold Pressed Juices

Alkalize | 10

Cucumber, Apple, Kale, Romaine, Spinach Celery, Lemon, Parsley, Ginger

Detox | 10

Beet, Carrot, Apple, Spinach, 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

Baja Caesar | 17

Baby Romaine, TJ Salad Dressing, Parmesan Cheese
Bolilo Croutons
Add: Chicken +10 | Shrimp +13 | Steak +14

House Salad (VG, GF) | 17

Mixed Greens, Cherry Tomato, Cucumber, Citrus Vinaigrette
Pickled Red Onions, Queso Fresco
Add: Chicken +10 | Shrimp +13 | Steak +14

Parmesan Fries (VG) | 12

Herbed Labneh Dip

Grilled Cheese (VG) | 16

Challah Bread, Cheddar, Lettuce, Tomato
Choice of: French Fries or House Side Salad

VAGA Burger* | 28

&B Calabacita Pickles, Monterey Jack, Shaved Onions
Morita Pepper Aioli, Brioche Bun
Choice of: French Fries or House Side Salad

Steak Frites* | 28

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

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, Sautéed Caulini, Whipped Goat Cheese

Smoked Short Rib (GF, DF) | 38

Mulberry BBQ Sauce, Herb Slaw, Tortilla de Maiz

Koji Hanger Steak (GF, DF) | 42

Roasted Shishito, Peanut Mole, Pickled Red Onions

Alaskan Halibut (GF, S) | 65

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

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

Dry Aged Tallow, Tomato and Pepper Caldillo

Desserts | Available all day

Cookie Plate | 14

Fresh Baked • Mixed Selection

Dessert Jar | 15

Layered Classics • Seasonal Offerings

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VAGA Wine List

Sparkling & Champagne

NV Juve Y Camps, Brut Cava; Sant Sadurni d'Anoia, ES	14 56
NV Flor, Prosecco, IT	15 60
2021 Schramsberg Blanc de Blancs, Healdsburg, CA	15 60
NV Collet Brut; Champagne, FR	24 96
NV Thierry Richoux, Cremant de Bourgogne, Bourgogne, FR	22 88
NV Collet Rosé; Champagne FR	28 112
NV Gaston Chiquet Blanc De Blanc; Champagne, FR	130
NV Pierre Deville "Cuvée Primitif"; Champagne, FR	144
NV Billecart Salmon Rosé; Champagne, FR	210
NV Veuve Clicquot Brut, Reims, Champagne, FR	185
NV Veuve Clicquot Rose Brut, Champagne, FR	195
NV Hubert Meyer, Cremant D' Alsace, Alsace, FR	65
2018 Recadero Terrers, Corpinnat Brut Nature, Penedes, SP	128
2019 Domaine Huet, Vouvray Petillant Brut, Loire Valley, FR	99
2012 Lallier Brut, Ay, Champagne, FR	265
2013 Dom Perignon Brut, Epernay, Champagne, FR	675
2014 Louis Roederer Brut, "Cristal," Reims, Champagne, FR	885

Rosé

'23 La Fete du Rosé; Cotes de Provence, FR 16/64

Sauvignon Blanc

'22 Alma De Cattleya; Sonoma County, CA	19 70
'22 Duckhorn: North Coast, CA	17 65
'22 Margerum; Santa Barbara, CA	15 58
'22 Mount Fishtail; Marlborough, NZ	24 98
'23 Lucien Crochet: Sancerre, Bue, FR	23 92

Chardonnay

'22 Tyler; Sta. Rita Hills, CA	18 72
'22 The Roost, Blue Heron Vineyard; Mendocino County, CA	22 88
'21 Laird Cold Creek; Napa Valley, CA	120
'21 Failla; Sonoma Coast, CA	75
'22 Liquid Farms "Golden Slope"; Sta. Rita Hills, CA	125
'22 Matthiasson; Napa Valley, CA	84

Other Whites

'22 Scarpetta PINOT GRIGIO; Friuli-Venezia Giulia, IT	14 56
'23 Tablas Creek "Patelin de Tablas," GRENACHE BLANC, VIOGNIER, ROUSSANNE MARSANNE, VERMENTINO, Paso Robles, CA	20 80
'22 Zotovich Estate VIOGNIER, Sta. Rita Hills, CA	18 72

Pinot Noir

'19 Domaine Eden; Santa Cruz Mountains, CA	17 68
'21 Saget la Perriere "La Petite Perriere"; Loire, FR	19 76
'22 Coeur De Terre; Willamette Valley, OR	17 68
'21 Kosta Browne; Russian River Valley, CA	295
'21 Kosta Browne; "Gap's Crown Vineyard," Sonoma Coast, CA	395
'22 Occidental "Freestone"; Sonoma County, CA	98
'20 Foxen "John Sebastiano"; Santa Maria Valley, CA	140
'21 Failla "Seven Springs Vineyard"; Willamette Valley, OR	126
'19 Outerbound; Russian River Valley, CA	72
'22 Brewer Clifton; Sta Rita Hills, CA	75
'19 Pisoni Estate, Pinot Noir, Santa Lucia Highlands, CA	128

Other Reds

'21 Southern Right PINOTAGE; Walker Bay, South Africa	20/80
'22 Camino De Navaherreros GRENACHE; Madrid, SP	18 72
'22 Pio Cesare, DOLCETTO d'Alba; Piedmonte, IT	15 60
21 Alain Graillot SYRAH; Crozes-Hermitage, Rhône, FR	28 112
'19 Elhers, Estate CABERNET FRANC; Napa Valley, CA	150
'21 Orin Swift, RED BLEND, "Machete," CA	125
'21 The Prisoner Wine Co. RED BLEND "The Prisoner," CA	105
'16 Pecina TEMPRANILLO; Rioja, SP	16 64
'19 Muga Reserva, TEMPRANILLO; Rioja, SP	72
'23 Scar of The Sea, Gamay, San Luis Obispo, CA	22 88
"22 Pax Mahle SYRAH; Sonoma Coast, CA	96

Cabernet Sauvignon & Merlot

'20 Wade Cellars; Napa Valley, CA	18/72
'20 Niner Estate Cabernet Sauvignon; Paso Robles, CA	25 100
'20 Matthiasson Cabernet Sauvignon; Napa Valley, CA	195
'21 Crocker & Starr "RLC"; Napa Valley, CA	160
'21 Aperture Cabernet Sauvignon; Sonoma County, CA	160
'19 Beaulieu Vineyard, Reserve, Tapestry; Napa Valley, CA	95
'19 Beaulieu Vineyard, Georges de Latour Private RSV; Napa Valley, CA	330
'18 Silver Oak; Napa Valley, CA	360
'18 Ehlers Estates; Napa Valley, CA	138
'21 Stag's Leap Wine Cellars; "Artemis," Napa Valley, CA	195
'17 Opus One; Napa Valley, CA	750
'19 Caymus Special Selection; Napa Valley, CA	595
"NV15" Cain, Napa Valley, CA	72
'19 A Rafanelli, Carbenet Sauvignon, Dry Creek Valley, Sonoma Coast, CA	142
'21 Duckhorn, Napa Valley, CA	145
'20 Vieux Telegraphe "Telegramme" GRENACHE, Rhône Valley, FR	122
'20 A Tribute to Grace GRENACHE; Santa Barbara County, CA	105
'21 Rafanelli ZINFANDEL; Dry Creek Valley, Sonoma County, CA	99
'20 Piedrasassi "Bien Nacido" SYRAH; Santa Barbara County, CA	126
'20 L'Aventure "Optimus" SYRAH; Paso Robles, CA	142
'19 Almaviva, Bordeaux Blend; Puente Alto, Chile	500
'21 Insignia Joseph Phelps, Napa Valley, CA	845
'21 Quintessa, Rutherford, Napa Valley, CA	785