

AM Menu

Breakfast Burrito

hash browns, cheese, eggs, bacon, option for vegetarian

Egg Sandwich

applewood smoked bacon, sharp cheddar and roasted garlic aioli,
served on an english muffin

Large Butter Croissant

served with strawberry jam and butter

Toasted Bagel with Whipped Cream Cheese

plain, everything or jalapeno cheddar bagel

Ham and Cheese Croissant

Cheese Danish

Warm Muffin

blueberry streusel, honey raisin-bran or apple cinnamon-walnut

House Made White Chocolate Granola Energy Bar

Oatmeal Cup

maple brown sugar or apple cinnamon

Chocolate Chip Cookie

Salted Caramel & Pecan Brownie

Seasonal Fresh Fruit and Berries

Honey Whipped Yogurt and Granola Parfait

PM Menu

Turkey Bacon Ranch Sandwich

roasted turkey breast, smoked bacon, lettuce, tomato, swiss cheese and buttermilk ranch on a soft roll with choice of chips

Caprese Sandwich

mozzarella, tomato, pesto, balsamic glaze and basil on a soft roll with choice of chips

Grilled Cheese Sandwich and Tomato-Basil Soup

three cheese blend on rustic sourdough

Wagyu Hot Dog

all beef wagyu hot dog on a toasted brioche bun with choice of chips

Margherita Pizza

rustic tomato sauce, mozzarella, tomato, basil and olive oil

BBQ Pulled Pork Pizza

oaxaca cheese, jalapeno, pickled red onion, house bbq sauce, lime crema and cilantro

Braised Carnitas Nachos

oaxaca cheese, black beans, pico de gallo, avocado mash, lime crema and spiced tortilla chips

Chips and Salsa

tajin spiced tortilla chips, avocado mash and roasted salsa

Warm Salted Pretzel

served with spicy-honey mustard and pub cheese

Roasted Garlic Hummus

sun dried tomato and olive tapenade, served with toasted pita bread

Cheese and Charcuterie Plate

selection of gourmet cheese and cured meats, served with spreads, dried fruits, nuts, and artisan crackers

Garden Salad

mixed greens, pickled red onion, candied pecans, heirloom tomato, goat cheese and lemon vinaigrette

BAR Menu

Draft Beer & Wines

House Wines

Cabernet
Chardonnay
Global White
Global Red

Fine Wines

BENVOLIO – Prosecco, Italy
PINK FLAMINGO – Rose, Languedoc-Roussillon, France
ARTESA – Chardonnay, Carneros, Napa
LA COCHE SANCERRE – Sauvignon Blanc, Val de Loire, France
NIELSON – Pinot Noir, Santa Barbara County
IRON AND SAND – Cabernet Sauvignon, Paso Robles

Cocktails

SPICED RUM MULE

guava and spiced rum, honey guava mint infusion, apple cider, ginger beer

WINTER WHISKEY BARREL OLD FASHIONED

whiskey infused with whole spices of cinnamon, clove, star anise, fresh vanilla
orange and luxardo liqueur, orange bitters

CHILI MARGARITA

tequila, blackberry blood orange compote, chilis, maple syrup, lime juice

HOLIDAY TODDY

whole spiced whiskey, chai tea, apple cider, honey, fresh lemon, cinnamon

VANILLA ESPRESSO MARTINI

vanilla infused vodka, coffee liqueur, espresso, sugar cane syrup, oat milk

BELLINI MOCKTAIL

honey guava mint infusion, nonalcoholic sparkling wine