



IN ROOM DINING MENU

FOR IN ROOM DINING, AN \$5 DELIVERY FEE & 18% GRATUITY WILL BE APPLIED.

APPLICABLE CALIFORNIA SALES TAX APPLIES TO ALL ORDERS.

STARTERS

CUP OR BOWL OF SOUP \$8/10

Please Ask Your Server for the Daily Soup

RED PEPPER HUMMUS \$15

House Made Hummus with Roasted Red Peppers, Served with Pita, Carrots, & Celery

HOUSE SALAD \$15

Mixed Greens, Tomatoes, Cucumber, Onion Croutons, Choice of Ranch or Italian Dressing + Chicken Breast or Crispy Chicken \$5

CAESAR SALAD \$15

Romaine Tossed with Tomatoes, Croutons, Parmesan, & Caesar Dressing + Chicken Breast or Crispy Chicken \$5

KIDS \$13.50

Choice of Fries, Chips, or Fruit & Drink

HAMBURGER
CHEESEBURGER
CHICKEN TENDERS
MAC & CHEESE

DESSERTS

CHOCOLATE CAKE \$11

OREO CHEESECAKE \$11

MAINS

CHEESE FLATBREAD \$15

Cheese Blend with Tomato Sauce on Flatbread

PEPPERONI FLATBREAD \$16

Cheese Blend with a Tomato Sauce on Flatbread with Pepperonis

BLACK BEAN BURGER \$18.50

Brioche Bun, Black Bean Patty, Lettuce, Tomato, Onions & Pickles + Avocado \$4 + Bacon \$3

THE CHICKEN SANDWICH \$18.50

Marinated Grilled Chicken with Bacon, White Cheddar, Lettuce, Tomato, Red Onion, Pickles, & Garlic Aioli on a Brioche Bun Choice of Fries, Chips, Fruit, or Side Salad + Avocado \$4 + Bacon \$3

THE HOUSE BURGER \$18.50

Two Beef Patties, White Cheddar, Lettuce, Tomato, Sliced Red Onion, Pickles, & Garlic Aioli Served on a Brioche Bun Choice of Fries, Chips, Fruit, or Side Salad + Avocado \$4 + Bacon \$3

NEW YORK STEAK \$28 (available after 4pm)

13oz House Cut Steak Served with Fries, Garlic Herb Butter & Parsley

TO ORDER PLEASE CALL (760) 444-5644 OR EXT. 5644 FROM YOUR HOTEL ROOM

Food Allergies and Intolerances – please speak to a member of our staff about ingredients in your meal before ordering. Staff may not be able to offer specific advice or make recommendations beyond the common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / food outlet. Please let your server know about any allergies. Consuming raw or undercooked, meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.





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NON-ALCOHOLIC BEVERAGES

MILK \$3.00 CHOCOLATE MILK \$3.00 APPLE JUICE \$2.75 FRUIT PUNCH \$2.75 FOUNTAIN SODA \$4.00

Choice of Coke, Diet Coke, Lemonade or Sprite

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WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

Must be 21 years of age to purchase alcohol.

Proof of I.D. Required.

WHITES WINES BTL **HOUSE SPARKLING** 36 **HOUSE WHITE** 36 KENDALL JACKSON CHARDONNAY 40 LA CREMA CHARDONNAY 60 **CHARLES & CHARLES ROSE** 40 ROBERT MONDAVI SAUVIGNON BLANC 40 KIM CRAWFORD SAUVIGNON BLANC 48 LA CREMA PINOT GRIS 48 CAKEBREAD CELLARS CHARDONNAY 84 Bottle Only

RED WINES	BTL
HOUSE RED	36
KENDALL JACKSON CABERNET	40
HESS SELECT CABERNET	56
ROBERT MONDAVI PINOT NOIR	40
LA CREMA PINOT NOIR	60
COLLIER CREEK MERLOT	48
MURPHY GOODE RED BLEND	48
CAKEBREAD CABERNET	102 Bottle Only
CAYMUS CABERNET	122 Bottle Only

CAN BEERS

NON-ALCOHOLIC	8
BUD LIGHT	11
STELLA	11
JULIAN HARD CIDER	11
BLUE MOON	11
MODELO	11