

WINE

SPARKLING

- 9 | 43 LAMARCA prosecco | nv | italy
16 | 68 JCB N° 69 rosé brut | nv | france
12 | 53 DOMAINE CHANDON sparkling | nv | napa valley

ROSE

- 13 | 52 MI MI rosé | 2015 | france

WHITE

- 8 | 36 HESS SHIRTAIL chardonnay | 2015 | monterey
13 | 54 SONOMA CUTRER chardonnay | 2014 | russian river
10 | 36 CHARLES & CHARLES riesling | 2014 | washington
12 | 46 ROTH sauvignon blanc | 2014 | alexander valley
11 | 43 BARGETTO pinot grigio | 2015 | monterey
10 | 38 MARTIN CODAX albarino | 2014 | spain

RED

- 8 | 30 ALTOS DEL PLATA malbec | 2014 | mendoza
12 | 46 TALBOTT kali hart pinot noir | 2013 | monterey
14 | 54 ALFARO "A" pinot noir | 2014 | santa cruz mountains
10 | 40 SEBASTIANI merlot | 2013 | sonoma county
9 | 34 WILLIAM HILL cabernet | 2014 | central coast
16 | 64 NAPA CELLARS cabernet sauvignon | 2014 | napa
15 | 60 RANDOM RIDGE cabernet sauvignon | 2013 | napa
14 | 56 SEGHEGIO zinfandel | 2014 | sonoma valley
13 | 54 FIRESTONE syrah | 2013 | santa ynez valley

BEER

DRAFT PLEASE ASK ABOUT OUR CURRENT DRAFT OFFERINGS

BOTTLE

- 6 BUDWEISER | BUD LIGHT | COORS LIGHT
7 ANCHOR STEAM | BLUE MOON | CORONA
LAGUNITAS IPA | SIERRA NEVADA PALE ALE | ST. PAULI N.A. |
STELLA ARTOIS
8 GUINNESS 'PUB STYLE' CAN

COCKTAILS

\$ 1 4

- CoCoMo ketel one | mint | lime | pineapple | coconut water
LAVENDER DAIQUIRI bacardi | lavender essence | lime
ENDLESS SUNSET nolets | aperol | raspberry liqueur | simple syrup |
lemon
PISCO SOUR kappa pisco | honey syrup | grapefruit bitters | lime |
egg white
RYE APRICOT FIZZ bulleit rye | apricot | peach | lemon | egg white
HARBOR MOUTH MOJITO bacardi | lime | raspberry liqueur |
blackberry | mint

SPARKLING COCKTAILS

\$ 1 2

- APEROL SPRITZ aperol | prosecco
BELLINI white peach | prosecco



IN ROOM DINING

BREAKFAST FAVORITES 7 AM - 11:30 AM

ALL AMERICAN BREAKFAST 2 eggs | bacon, sausage or ham | breakfast potatoes | toast | 16

FRENCH TOAST, BUTTERMILK PANCAKE OR BELGIAN WAFFLE honey butter | warm maple syrup | 14

SANTA CRUZ HASH duck confit | potatoes | peppers | onions | fennel | poached eggs | hollandaise | toast | 20

HUEVOS RANCHEROS crisped corn tortilla | fried egg | salsa ranchero | black beans | monterey jack | avocado | crema | 17

DREAM BURRITO scrambled egg | chorizo | potatoes | avocado | onion | salsa ranchero | monterey jack | 16

QUICK START BREAKFAST steel-cut oatmeal, cold cereal or granola | local berries | skim milk | 13

THREE EGG OMELETTES

served with breakfast potatoes and choice of toast

CLASSIC HAM & AGED CHEDDAR | 15

MEDITERRANEAN mushrooms | piquillo pepper | prosciutto | manchego | 17

HOG bacon | sausage | swiss | 16

BENEDICTION

CRAB BENEDICT dungeness crab | hollandaise | breakfast potatoes | 20

EGGS BENEDICT canadian bacon | hollandaise | breakfast potatoes | 18

KID'S EARLY RISERS 7:00 AM - 11:30 AM

COWELL'S BREAKFAST 1 egg | bacon or sausage | toast | 9

CHOCOLATE CHIP HOT CAKE whipped cream | maple syrup | 9

MINI DREAM BURRITO scrambled egg | cheddar | potato | bacon | 9

BOWL OF CEREAL milk | sliced banana or berries | 8

SIDES

BREAKFAST MEATS | 6

ham steak | bacon (3) | sausage links (2) | chicken apple sausage (2)

BREAKFAST POTATOES | 5

BREAKFAST BREADS | 4

english muffin | sourdough | wheat | rye | corn tortillas (2) | gluten-free toast

YOGURT | 5

blueberry | peach | plain | strawberry | vanilla

FRESH CUT FRUIT & BERRIES | 8

NUT HOUSE GRANOLA seasonal fruit | almond milk | 9

BEVERAGES

EQUATOR COFFEE POT (3 CUPS) | 11

ESPRESSO | 5

LATTE | 6 **CAPPUCCINO** | 6 **EXTRA SHOT** | 2

NUMI ORGANIC TEA jasmine green | gunpowder green | breakfast blend | aged earl grey | chamomile lemon (cf) | moroccan mint (cf) | 5

HOT CHOCOLATE | 5

JUICE orange | apple | cranberry | pineapple | grapefruit | coconut water | 6

MILK whole | 2% | non-fat | soy | almond | 5

SODA coke | diet coke | sprite | root beer | mr. pibb | orange soda | 4

ICED TEA | LEMONADE | 4

AQUA PANNA 500ml | 7 1L | 9 **SAN PELLEGRINO** 500ml | 7 1L | 9

MIMOSA | 9

JACK'S BLOODY MARY | 13

ALL DAY DINING

DAILY 11:30 AM - 10:00 PM

PEOPLE'S CHOICE AWARD CLAM CHOWDER

cup | 6 bowl | 11 served in aldo's bakery sourdough boule | 13

SOUP OF THE DAY cup | 6 bowl | 9

CAESAR SALAD boggiatto farms romaine heart wedges | parmesan | crostini | 12

SUPERFOOD SALAD field fresh farms arugula | muzzi farms kale | quinoa | oranges | pine nuts | avocado | lemon vinaigrette | v | *gf* | 14

ADD TO ANY SALAD

GRILLED CHICKEN | 8 GRILLED SHRIMP | 11 SALMON | 10

SANTA CRUZ COBB boggiatto farms romaine hearts | grilled chicken | chopped bacon | tomato | avocado | chopped egg |

point reyes blue cheese dressing | 19

HUMMUS PLATTER celery | carrots | cucumber | naan | paprika oil | v | 13

MARGHERITA FLATBREAD olive oil | roma tomato | mozzarella | parmesan | fresh basil | v | 14

PANCETTA FLATBREAD cream sauce | italian cured bacon | gruyere | field fresh farms arugula | 15

STEAMER LANE MANILA CLAMS butter | garlic | white wine | tomato | herbs | crostini | 17

GRILLED CHICKEN B.L.T.A. bacon | field fresh farms lettuce | tomato | avocado | daikon sprouts | mustard aioli | aldo's bakery dutch crunch roll | 17

DREAM BURGER *choice of local painted hill farms beef or diestal turkey*

sautéed mushroom | grilled onion | tomato | boggiatto farms romaine |

choice of cheese | pretzel bun | 18

DINNER ENTREES 5:30 PM - 10:00 PM

RED WINE BRAISED CHICKEN pearl onions | wild mushrooms | lardon | fettuccini | 29

GRILLED HOMESTEAD PORK CHOP spaghetti squash | cinnamon apples | cranberry-apple chutney | orange glaze | 28

GRILLED NEW YORK STEAK 10 oz. steak | parsnip puree | glazed carrot | pan jus | 37

PAN SEARED DAY BOAT SCALLOPS polenta | edamame-corn-bell pepper succotash | red and yellow pepper coulis | *gf* | 38

BRAISED SHORT RIB cheesy ale polenta | preserved lemon + chili flake haricot verts | pan jus | *gf* | 33

GRILLED SALMON parsnip puree | creamy leek sauce | haricot verts | *gf* | 37

ROAST SPAGHETTI SQUASH brown butter + sage sauce | parmesan | cinnamon apples | v | *gf* | 23

KID'S ALL DAY 11:30 AM - 10:00 PM

MACARONI & CHEESE curvy noodles | cheesy sauce | 9

FETTUCCHINI marinara or plain old butter | parmesan | 9

CHICKEN QUESADILLA guacamole | sour cream | 10

GRILLED CHEESE SANDWICH white or wheat bread | fries | 9

CRISPY CHICKEN TENDERS ranch dressing | fries | 10

SLIDERS lettuce | tomato | cheddar | fries | 10

PAN FRIED SALMON choice of vegetables or fries | 12

GRILLED FLAT IRON STEAK choice of vegetables or fries | 13

DESSERT

CHOCOLATE GANACHE chocolate sauce | local berries | *gf* | 9

PUMPKIN CRÈME BRULÉE house-made custard | local berries | *gf* | 9

WARM APPLE TORTE marianne's vanilla bean ice cream | caramel drizzle | 10

NEW YORK CHEESECAKE raspberry drizzle | local berries | 9

CHOCOLATE BANANA BREAD PUDDING marianne's vanilla bean ice cream | caramel drizzle | 10

ARTISAN CHEESE PLATE humboldt county bermuda triangle goat |

point reyes bleu | marin french brie | honeycomb | dried fruit | marcona almonds |

sourdough baguette | v | 18

An additional \$3 In-Room Dining delivery charge, 19% service, and prevailing sales tax will apply.