

## 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 | 2016 | monterey  
14 | 54      **ALFARO "A"** pinot noir | 2017 | 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

\*Vintages subject to change

## BEER

**DRAFT** PLEASE ASK ABOUT OUR CURRENT DRAFT OFFERINGS | 8

### BOTTLE

**BUDWEISER** | **BUD LIGHT** | **COORS LIGHT** | 6

**ANCHOR STEAM** | **BLUE MOON** | **CORONA** | **LAGUNITAS IPA** |  
**SIERRA NEVADA PALE ALE** | **ST. PAULI N.A.** | **STELLA ARTOIS** | 7

**GUINNESS 'PUB STYLE' CAN** | 8

## COCKTAILS

**\$ 1 4**

**CoCoMo** ketel one | mint | lime | pineapple | coconut water

**LAVENDER DAIQUIRI** bacardi | lavender essence | lime

**WEST COAST COOLER** hendrick's gin | lemon juice | green tea simple syrup |  
cucumber

**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

We proudly feature local 100% cage-free organic eggs from Glaum Egg Farm, and Hobbs' local award-winning applewood-smoked meats!

### ALL AMERICAN BREAKFAST \$16

two eggs | hobbs' smoked bacon, sausage or smoked pork loin | breakfast potatoes | toast

### DAVID'S FRENCH TOAST \$15

aldo's texas toast | mascarpone vanilla cream | local strawberries | banana rum brule

### SANTA CRUZ HASH \$20

duck confit | potatoes | peppers | onions | fennel | poached eggs | hollandaise | balsamic glaze | toast

### HUEVOS RANCHEROS \$18

crispy corn tortilla | fried egg | salsa ranchero | black beans | monterey jack | avocado | crema

### DREAM BURRITO \$17

scrambled eggs | chorizo | potatoes | avocado | onion | salsa ranchero | monterey jack

### QUICK START BREAKFAST \$13

steel-cut oatmeal, cold cereal or granola | local berries | skim milk

## THREE-EGG OMELETS

served with breakfast potatoes and choice of toast

### CHOICE OF FOUR INGREDIENTS \$18

hobbs' smoked bacon, sausage or smoked pork loin | prosciutto | mushrooms | bell peppers | onions | tomatoes | spinach | manchego cheese | monterey jack | cheddar | gruyere

## BENEDICTION

### CRAB BENEDICT \$20

poached eggs | dungeness crab | english muffin | hollandaise | red pepper coulis | breakfast potatoes

### CLASSIC EGGS BENEDICT \$18

poached eggs | hobbs' smoked pork loin | english muffin | hollandaise | balsamic glaze | breakfast potatoes

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

### COWELL'S BREAKFAST \$9

one egg | hobbs' bacon or sausage | aldo's bakery toast

### CHOCOLATE CHIP HOT CAKES \$9

mascarpone vanilla cream | maple syrup

### MINI DREAM BURRITO \$9

one scrambled egg | cheddar | potato | hobbs' bacon

### COLD CEREAL BOWL \$8

milk | sliced banana or berries

## SIDES

### BREAKFAST MEATS \$6

hobbs' smoked pork loin | hobbs' smoked bacon (3) | hobbs' sausage links (4) | aidell's chicken apple sausage (2)

### BREAKFAST POTATOES \$5

### BREADS FROM ALDO'S BAKERY \$4

traditional sourdough | honey wheat with oats | marbled rye | focaccia | squaw

### BELLWETHER FARMS ORGANIC YOGURT \$6

strawberry | blueberry | blackberry | vanilla | plain

### FRESH FRUIT & BERRIES \$8

### NUT HOUSE GRANOLA \$9

seasonal fruit | almond milk

## BEVERAGES

### EQUATOR COFFEE POT (3 CUPS) \$11

### ESPRESSO \$5

### LATTE \$6    CAPPUCCINO \$6    EXTRA SHOT \$2

### NUMI ORGANIC TEA \$5

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

### HOT CHOCOLATE \$5

VOILA JUICE \$6 | orange | grapefruit | apple | carrot | cranberry | pineapple | tomato | coconut water

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

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

ICED TEA | LEMONADE | 4

MIMOSA \$9

JACK'S BLOODY MARY \$13

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

## ALL DAY DINING

DAILY 11:30 AM - 10:00 PM

### PEOPLE'S CHOICE AWARD CLAM CHOWDER

cup \$7    bowl \$11 / or a freshly baked aldo's sourdough boule \$13

SOUP OF THE DAY    cup \$6    bowl \$9

### CAESAR SALAD \$12

boggiatto farms chopped romaine hearts | parmesan | croutons

### SUPERFOOD SALAD \$14 V | GF

field fresh farms arugula | muzzi farms kale | quinoa | oranges | pine nuts | avocado | lemon vinaigrette

#### ADD PROTEIN TO ANY SALAD

GRILLED CHICKEN | 8    GRILLED SHRIMP | 11    SALMON | 10

### SANTA CRUZ COBB \$19

boggiatto farms romaine hearts | grilled chicken | chopped bacon | tomato | avocado | chopped egg | point reyes blue cheese dressing

### HUMMUS PLATTER \$13 | V

celery | carrots | cucumber | naan | paprika oil

### MARGHERITA FLATBREAD \$14 | V

olive oil | roma tomato | mozzarella | parmesan | fresh basil

### PANCETTA FLATBREAD \$15

cream sauce | italian cured bacon | sun dried tomatoes | gruyere | field fresh farms arugula

### GRILLED CHICKEN B.L.T.A. \$17

hobb's smoked bacon | field fresh farms lettuce | tomato | avocado | daikon sprouts | mustard aioli | aldo's bakery francese roll

### DREAM BURGER \$18

*choice of local painted hill farms beef or diestal turkey patty*

sautéed mushroom | grilled onion | tomato | boggiatto farms romaine | choice of cheese | pretzel bun

### SWEET PEA & LEMON RAVIOLI \$19 V

tomato coulis | parmesan | herbed garlic bread

## DINNER ENTREES 5:30 PM - 10:00 PM

### RED WINE BRAISED CHICKEN \$29

pearl onions | wild mushrooms | lardon | fettuccine

### GRILLED HOMESTEAD PORK CHOP \$28

spaghetti squash | cinnamon apples | cranberry-apple chutney | orange glaze

### GRILLED NEW YORK STEAK \$37

10 oz. steak | parsnip puree | glazed carrot | pan jus

### PAN SEARED DAY BOAT SCALLOPS \$38 | GF

polenta | red & yellow pepper coulis | edamame-corn-bell pepper succotash

### BRAISED SHORT RIB \$33 | GF

cheesy ale polenta | preserved lemon & chili flake haricot verts | pan jus

### GRILLED SALMON \$37 | GF

parsnip puree | creamy leek sauce | haricot verts

### PORTOBELLO MUSHROOM \$18 | V | GF

yucatan ratatouille | parmesan | marinara | balsamic glaze

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

### MACARONI & CHEESE \$9

elbow noodles | cheesy sauce

### FETTUCCINE \$9

marinara or butter sauce | parmesan

### CHICKEN QUESADILLA \$9

guacamole | sour cream

### GRILLED CHEESE SANDWICH \$9

sourdough or wheat bread | fries

### CRISPY CHICKEN TENDERS \$10

ranch dressing | fries

### SLIDERS \$10

lettuce | tomato | cheddar | fries

### PAN FRIED SALMON \$12

choice of vegetables or fries

### GRILLED FLAT IRON STEAK \$13

choice of vegetables or fries

## DESSERT

### GLUTEN FREE CHOCOLATE GANACHE \$9

### CRÈME BRULÉE \$9

### WARM APPLE TORTE WITH VANILLA ICE CREAM \$10

### NEW YORK CHEESECAKE \$9

### CHOCOLATE BANANA BREAD PUDDING WITH VANILLA ICE CREAM \$10

### ARTISAN CHEESE PLATE \$18 | V

humboldt county bermuda triangle goat | point reyes bleu | marin french brie | honeycomb | dried fruit | marcona almonds | sourdough baguette