

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 | 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

*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 \$6 bowl \$11 / or a freshly baked aldo's sourdough boule \$13

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

CAESAR SALAD \$12

boggiatto farms romaine heart wedges | parmesan | crostini

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 | gruyere | field fresh farms arugula

STEAMER LANE MANILA CLAMS \$17

butter | garlic | white wine | tomato | herbs | crostini

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

bacon | field fresh farms lettuce | tomato | avocado | daikon sprouts | mustard aioli | aldo's bakery dutch crunch 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

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 and 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

ROAST SPAGHETTI SQUASH \$23 | V | GF

brown butter & sage sauce | parmesan | cinnamon apples

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