



all day (SERVED 11:30AM–9PM)

Wedge Salad 13
baby iceberg | smoked blue cheese | fresno chili
buttermilk dressing | roasted tomato | pork lardon

Garden Salad 11
radish | pickled shallot | heirloom carrot | citrus
vinaigrette | herbs

Green Chick Pea Hummus 13
temecula olive oil | torn olives | naan | zatar

Cheese Board 20 (3) | 26 (5)
local honey | seasonal berries | nuts

Chilled Wild Gulf Prawns 18
charred pea horseradish puree | 24-month prosciutto
beets | pickled chiles

Wings 15
choice of korean bulgogi (wet), cork fire red hot
(wet), or cajun blue cheese (dry)

Our Burger* 16
lettuce | tomato | onion | b&b pickle | remoulade |
brioche

Grilled Chicken Sandwich 16
avocado | bacon jam | tomato | onion | lettuce | lime
aioli

Fish & Chips 19
crispy mahi mahi | remoulade | lemon | malt vinegar
fries

IN-ROOM DINING

You don't have to leave your room
for delicious dining.

dinner (SERVED 5–9PM)

Petite Kale Salad 13
roasted beets | feta | pickled onion | pepitas |
pomegranate vinaigrette

Mary's Half Chicken 30
english peas | artichokes | pork lardon | fried
garlic | purslane

Pan Seared Skuna Bay Salmon* 34
sweet potato fondant | maple glazed treviso |
romanesco | mustard cream

Beyond Burger 18
caramelized pear | vegan ricotta | argula | grain
mustard

Bistro Steak* 34
crispy marble potato | chimichurri | asparagus |
chives

Heirloom Squash Cavatelli 24
pumpkin seed pesto | roasted pearl onion | hen
of the woods mushroom | shaved grana padano |
fried garlic

dessert

Flourless Chocolate Ganache Cake 11
cabernet berries, cocoa nibs, whipped
cream

Lemon Cheesecake 11
seasonal jam

drinks

Garden Bloody Mary 11
vodka, bacon, garden sage, celery bitters

Sangria 10
blush wine, pineapple, orange, sparkling
citrus

Aperol Spritzer 12
aperol, opera prima brut

Pamplermule "Mocktail" 6
grapefruit, ginger beer, lime, grapefruit
bitters
*add a shot of tito's for \$5 and make it a
cocktail*

Dial 65
to place
your order

drinks (CONT.)

BOTTLED BEER
Bud Light, Coors Light, Guinness 4.25
Corona 5

SPARKLING WINE BY THE GLASS
Avissi, Prosecco, Italy 10 (6oz)

WHITE WINE BY THE GLASS
Mohua, Sauvignon Blanc New Zealand
10 (6oz) | 15 (9oz)
Sycamore Lane, Chardonnay, California
8 (6oz) | 12 (9oz)

RED WINE BY THE GLASS
Niner, Red Blend, Paso Robles
11 (6oz) | 16 (9oz)
Sycamore Lane, Cabernet Sauvignon,
California
8 (6oz) | 12 (9oz)

A \$5 delivery charge and 18% gratuity will be added to each check.

We adhere to the Monterey Bay Aquarium Seafood Watch Guidelines.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.