

Breakfast

6:30am-11am

COLD SELECTION

vanilla yogurt parfait | 14

seasonal berries, honey granola

seasonal market fruits | 18

sliced seasonal melon, wild berries, banana bread, choice of yogurt or cottage cheese

bakery stop | 15

choice of 2 daily fresh pastries, freshly brewed drip coffee

ancient grains oatmeal | 11

irish oats, flax seeds, chia, caramelized banana

cereals | 6

choice of 4, served with regular, low fat, almond or soy milk

smoked salmon | 19

scottish style smoked salmon, herbed whipped cream cheese, capers, red onion, hard boiled eggs, served with a bagel

HOT SELECTION

chino valley ranchers two eggs any style | 17

choice of applewood bacon, pork sausage link or canadian bacon, served with toast and choice of breakfast potatoes or fruit

three egg omelet your way | 19

served with toast and choice of potatoes or fruit, choice of 3 fillings: sausage, bacon, ham, spinach, onion, mushroom, oven roasted tomato, peppers, cheddar cheese, pepperjack cheese

marina breakfast sandwich | 17

fried egg, applewood bacon, american cheese, avocado, toasted brioche bun, choice of breakfast potatoes or fruit

brioche french toast | 19

served with whipped butter, wild berry compote and maple syrup

buttermilk belgian waffle | 17

seasonal berry compote, whipped cream

baja breakfast burrito | 18

scrambled egg, cotija cheese, shredded chicken, salsa roja, choice of breakfast potatoes or fruit

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

Dinner

5pm-12am

SHAREABLES

baja whitefish ceviche | 18

aguachile broth, cucumber, radish, tortilla chips

crispy wings | 17

tossed in your choice of bbq sauce or spicy buffalo, served with carrot & celery sticks & side of ranch

charred garlic shrimp cocktail | 18

mango salsa, spicy cocktail sauce

SOUPS & SALADS

add protein to your salad:

chicken 8 | shrimp 9 | steak 14

roasted tomato & basil cream | 11

asiago crouton

gem caesar | 16

roasted tomato, ciabatta croutons, caesar dressing

baby kale salad | 15

local strawberries, candied walnuts, toasted coconut, red wine vinaigrette

HANDHELDS

served with sea salt fries

half pound angus burger | 22

applewood bacon, lettuce, tomato, tobacco onions, cheddar cheese, smoky bbq sauce, toasted brioche

grilled chicken sandwich | 16

pepperjack cheese, roasted tomato spread, whole wheat bun

PIZZA

classic pepperoni

9 inch | 18 • 16 inch | 24

naples pizza

9 inch | 20 • 16 inch | 27

gorgonzola, mozzarella, preserved figs, prosciutto, balsamic reduction

the butcher pizza

9 inch | 20 • 16 inch | 27

tomato sauce, mozzarella, pepperoni, genoa salami, italian sausage, applewood bacon, hot copa

classic cheese pizza

9 inch | 16 • 16 inch | 22

or build your own – toppings | 3 each

cheese: mozzarella, cheddar, shaved parmesan, gorgonzola, feta

garden: red onion, arugula, caramelized onion, roasted garlic, roasted red peppers, cherry tomatoes, basil, serrano peppers, jalapeño, kalamata olives

meats: pepperoni, italian sausage, applewood bacon, grilled chicken

MAINS

pan seared chilean salmon | 36

parsnip silk, roasted carrots, sauce provençal

flat iron steak | 43

chive polenta, gigantes bean sauté, wilted arugula, chimichurri

mary's ½ chicken | 33

roasted pee wee potatoes, baby squash sauté, chicken jus

cauliflower “steak” | 26

sautéed arugula, apple, balsamic glaze

DESSERTS

new york style cheesecake | 10

local strawberries, balsamic caramel sauce

apple streusel tart | 11

whipped chantilly

double chocolate brownie | 12

seasonal berries, espresso gelato

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Wine

WHITE	GLASS	BOTTLE
Table Chardonnay	12	
Table Rosé	12	
Table Red	12	
Beringer Founders Estate Merlot	11	43
Columbia Crest "H3" Merlot	13	50
Innocent Bystander Pinot Noir	14	55
Meomi Pinot Noir	16	59
Duao Cabernet Sauvignon	16	60
Montes Alpha Syrah	14	55
Pighin Fuli Pinot Grigio	12	50
Sea Pearl Sauvignon Blanc	11	50
Raeburn Chardonnay	16	60
Ruffino Prosecco	12	55
Black Stallion Cabernet Sauvignon		94
Prisoner Red Blend		96
Sonoma Cutrer		65
Veuve Clicquot Brut Champagne		150
Beau Joie Brut Champagne		135
Beau Joie Rosé Champagne		170

Beer

BOTTLE/ CAN10

Stone IPA
Stone Delicious, IPA
Dungeon Map, West Coast IP
Alesmith Nut Brown Ale
Stone Buenaveza Lager

IMPORTS 9

Stella Artois, Corona, Corona Light,
Modelo, Pacifico, Heineken

DOMESTIC 8

Michelob Ultra, Coors Light

Drinks

JUICE 6

Orange • Apple • Cranberry

WATER

Box Water 5
San Benedetto Small 6 • Large 10

BOTTLED SODA 20oz 5

Pepsi, Diet Pepsi, Sierra Mist, Lemonade
Raspberry Ice Tea, Mugs Root Beer

Cocktails

cocktails are available during dinner service

OLD FASHIONED 14

Crown Royal, Angostura Bitters, Orange Peel

CLASSIC MOJITO 14

Bacardi Rum, Mint, Simple, Lime, Club Soda

BASIL SMASH 14

Beefeater Gin, Lemon Juice, Simple, Basil

APEROL SPRITZ 15

Aperol, Ruffino Prosecco, Club Soda

WHISKEY SOUR 16

Makers Mark, Lemon Juice, Simple, Angostura Bitters

SHERATON MARGARITA 14

Patron Tequila, Cointreau, Lime Juice

BLACKBERRY JALAPEÑO SMASH 16

Jimador Tequila, Blackberry, Jalapeño,
Grapefruit Juice, Lime juice, Agave

BAY BREEZE 14

Grey Goose, Pineapple Juice, Cranberry Juice

SOUTHERN PUNCH 14

Jack Daniels, Peach Schnapps, Cranberry Juice,
Lime Juice, Simple

SIDE CAR 16

Hennessy, Cointreau, Lemon Juice

MIMOSA 12

BACON BLOODY MARY 14