



IN ROOM DINING MENU

(IN ROOM DINING STARTS AT 1230pm)

FOR IN ROOM DINING, AN 18% GRATUITY WILL BE APPLIED.
APPLICABLE CALIFORNIA SALES TAX APPLIES TO ALL ORDERS.

STARTERS

CUP OR BOWL OF SOUP \$8.80/10.60

Please Ask Your Server for the Daily Soup

RED PEPPER HUMMUS \$15.40

House Made Hummus with Roasted Red Peppers,
Served with Pita, Carrots, & Celery

HOUSE SALAD \$16.50

Mixed Greens, Tomatoes, Cucumber, Onion
Croutons, Choice of Ranch or Italian Dressing
+ Grilled Chicken \$6.49 or Crispy Chicken \$5.49

CAESAR SALAD \$16.50

Romaine Tossed with Tomatoes, Croutons,
Parmesan, & Caesar Dressing
+ Grilled Chicken \$6.49 or Crispy Chicken \$5.49

KIDS \$14.80

Choice of Fries, Chips, or Fruit & Drink

HAMBURGER

CHEESEBURGER

CHICKEN TENDERS

MAC & CHEESE

DESSERTS

CHOCOLATE CAKE \$11

OREO CHEESECAKE \$11

MAINS

CHEESE FLATBREAD \$16.50

Cheese Blend with Tomato Sauce on Flatbread

PEPPERONI FLATBREAD \$17.50

Cheese Blend with a Tomato Sauce on
Flatbread with Pepperoni

BLACK BEAN BURGER \$18.70

Brioche Bun, Black Bean Patty,
Lettuce, Tomato, Onions & Pickles
+ Avocado \$4.39 + Bacon \$3.29

THE CHICKEN SANDWICH \$20.30

Marinated Grilled Chicken with Bacon,
White Cheddar, Lettuce, Tomato, Red Onion,
Pickles, & Garlic Aioli on a Brioche Bun
Choice of Fries, Chips, Fruit, or Side Salad
+ Avocado \$4.39 + Bacon \$3.29

THE HOUSE BURGER \$20.30

Two Beef Patties, White Cheddar, Lettuce,
Tomato, Sliced Red Onion, Pickles, & Garlic Aioli
Served on a Brioche Bun
Choice of Fries, Chips, Fruit, or Side Salad
+ Avocado \$4.39 + Bacon \$3.29

NEW YORK STEAK \$28 (available after 4pm)

13oz House Cut Steak Served with Fries,
Garlic Herb Butter & Parsley

**TO ORDER PLEASE CALL (760) 444-5644 OR
EXT. 5644 FROM YOUR HOTEL ROOM**

Food Allergies and Intolerances – please speak to a member of our staff about ingredients in your meal before ordering. Staff may not be able to offer specific advice or make recommendations beyond the common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / food outlet. Please let your server know about any allergies. Consuming raw or undercooked, meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.



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NON-ALCOHOLIC BEVERAGES

MILK \$3.50

CHOCOLATE MILK \$3.50

APPLE JUICE \$2.75

FRUIT PUNCH \$2.75

FOUNTAIN SODA \$4.00

Choice of Coke, Diet Coke, Lemonade or Sprite

WHITES WINES

BTL

HOUSE SPARKLING	36
HOUSE WHITE	36
KENDALL JACKSON CHARDONNAY	40
LA CREMA CHARDONNAY	60
CHARLES & CHARLES ROSE	40
ROBERT MONDAVI SAUVIGNON BLANC	40
KIM CRAWFORD SAUVIGNON BLANC	48
LA CREMA PINOT GRIS	48
CAKEBREAD CELLARS CHARDONNAY	84 <i>Bottle Only</i>

RED WINES

BTL

HOUSE RED	36
KENDALL JACKSON CABERNET	40
HESS SELECT CABERNET	56
ROBERT MONDAVI PINOT NOIR	40
LA CREMA PINOT NOIR	60
COLLIER CREEK MERLOT	48
MURPHY GOODE RED BLEND	48
CAKEBREAD CABERNET	102 <i>Bottle Only</i>
CAYMUS CABERNET	122 <i>Bottle Only</i>

CAN BEERS

NON-ALCOHOLIC	8
BUD LIGHT	11
STELLA	11
JULIAN HARD CIDER	11
BLUE MOON	11
MODELO	11

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WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.
 Must be 21 years of age to purchase alcohol.
 Proof of I.D. Required.