

## DINNER MENU

Served 5:00pm until 9:30pm. Please dial 5560, text 619-538-2174 or order via TV

### ENTREES

|   |         |
|---|---------|
| Wild Isles Scottish Salmon<br>pearl couscous, beetroot, pickled cauliflower, fava beans,<br>lime-tarragon aioli   | \$33.00 |
| Seafood Stew<br>Market fish, shrimp, calamari, scallops, hominy corn,<br>salsa verde broth, radish, celery leaves | \$35.00 |
| Chilean Seabass<br>Red lentil & celeriac barigoule, pancetta, smashed minted<br>peas, pistachio pesto             | \$42.00 |
| Ahi Tuna<br>Espelette chili crust, crab & avocado potato salad,<br>smoked bacon, castelvetrano olive tapenade     | \$36.00 |
| Half Jidori Chicken<br>Spanish chorizo, spinach, olive oil fingerling potatoes,<br>preserved lemon aioli          | \$32.00 |
| Beef Tenderloin<br>Cipollini onion, baby peppers, celery root gratin,<br>green garlic butter, smoked salt         | \$42.00 |
| Bistro Steak "Churrasco"<br>Horseradish creme fraiche, pee wee potatoes,<br>burnt leek vinaigrette                | \$34.00 |

### SIDES

|  |         |
|--|---------|
| Roasted Heirloom Carrots<br>Rosemary-ricotta gnudi dumplings, pistachio pesto,<br>port reduction, carrot top | \$13.00 |
| Grilled Asparagus<br>Heirloom tomatoes, parmesan, kalamata olive croutons,<br>poached egg, vincotto          | \$14.00 |
| Charred Broccoli<br>Gochujang red chili, garlic chips, pepper flakes,<br>pickled mustard seed                | \$12.00 |
| Confit Baby Eggplant<br>Balsamic, marcona almonds, ajo blanco, ricotta salad, basil                          | \$14.00 |
| Truffle Fries  | \$9.00  |

## DRINK MENU

Served 6:30am until 12:00am. Please dial 5560, text 619-538-2174 or order via TV

### NON-ALCOHOLIC BEVERAGES

|   |                                    |
|---|------------------------------------|
| Coffee or Hot Tea Pot   | 3 Cup \$13.00<br>6 Cup \$16.00     |
| Juice   | \$5.00                             |
| Orange, apple, cranberry, grapefruit, apple, tomato<br>or pineapple |                                    |
| Evian Water   | 1/2 Liter \$3.50<br>1 Liter \$7.00 |
| Soft Drink  | Each \$3.25                        |
| Coca Cola, Diet Coke, Sprite  | Six Pack \$15.00                   |

### BEER

|   |                            |
|---|----------------------------|
| Domestic Beer (12oz)<br>Budweiser, Coors Light, Michelob Ultra, Miller Lite | \$7.00<br>Six Pack \$36.00 |
| Premium Beer (12oz)<br>Amstel Light, Corona, Heineken, Samuel Adams         | \$8.00<br>Six Pack \$39.00 |

### 22OZ LOCAL CRAFT BEERS

|  |         |
|--|---------|
| Coronado Brewing Company Orange Avenue Wit 5.2%  | \$15.00 |
| Mother Earth Brew Co. Cali Creamin 5.2%          | \$17.00 |
| Alesmith Brewing Company X Pale Ale 5.25%        | \$15.00 |
| Anthem Cider Apple Cider 5.5%                    | \$15.00 |
| Coronado Brewing Company Mermaid Red 5.7%        | \$15.00 |
| Mammoth Brewing Company Epic IPA 6.5%            | \$17.00 |
| Stone Brewing Company Tangerine Express IPA 6.7% | \$17.00 |
| Stone Brewing Company IPA 6.9%                   | \$17.00 |
| Mother Earth Brew Co. Peanut Butter Stout 8%     | \$17.00 |
| Coronado Brewing Company Idiot IPA 8.5%          | \$17.00 |

### RED WINE

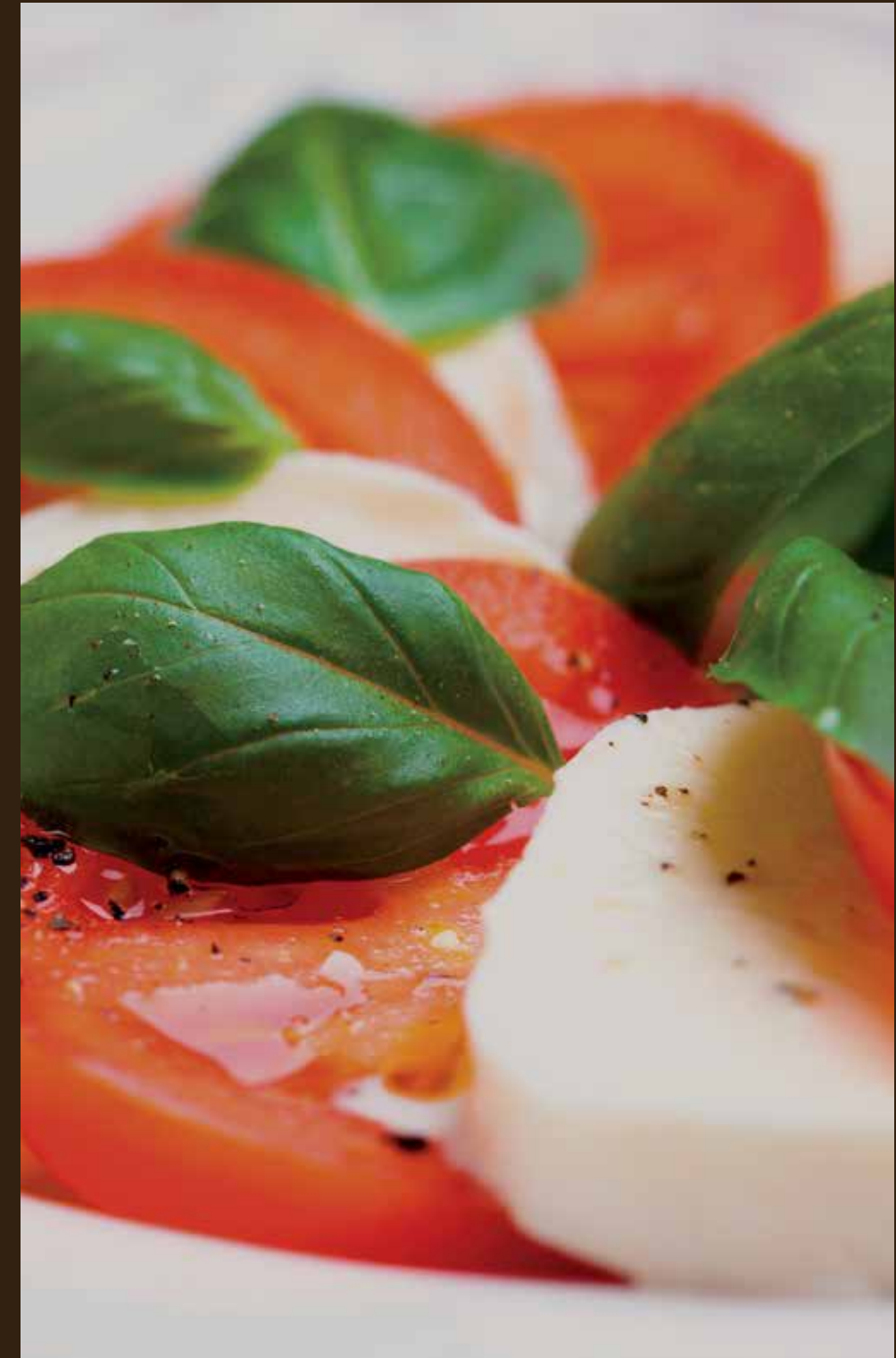
|  | 6OZ     | 9OZ     | BOTTLE  |
|--|---------|---------|---------|
| Parker Station By Fess Parker Pinot Noir, \$13.00<br>Central Coast, California | \$18.50 | \$52.00 |         |
| Canyon Road Cabernet, California   | \$11.00 | \$16.00 | \$44.00 |
| Storypoint, California   | \$13.00 | \$18.50 | \$52.00 |
| Hess Shirttail Ranches, Lake County  | \$15.00 | \$21.50 | \$60.00 |
| Terrazas Alto Malbec, Mendoza,<br>Argentina                                    | \$13.00 | \$18.50 | \$52.00 |
| Zaca Mesa Z Cuvee Red Blend,<br>Santa Ynez                                     | \$13.00 | \$18.50 | \$52.00 |

### PROSECCO, SPARKLING AND WHITE WINE

|   | 6OZ     | 9OZ     | BOTTLE  |
|---|---------|---------|---------|
| Mionetto Prosecco Split, Doc Brut, Italy              |         |         | \$12.00 |
| La Marca, Prosecco, Italy                             |         |         | \$48.00 |
| Joel Gott, Sauvignon Blanc,<br>Napa, California       | \$13.00 | \$18.50 | \$52.00 |
| Alta Luna Pinot Grigio, Veneto, Italy                 | \$11.00 | \$16.00 | \$44.00 |
| Canyon Road Chardonnay, California                    | \$11.00 | \$16.00 | \$44.00 |
| Chateau St Jean Chardonnay,<br>North Coast            | \$13.00 | \$18.50 | \$52.00 |
| Rodney Strong Chalk Hill Chardonnay,<br>Sonoma        | \$15.00 | \$21.50 | \$60.00 |
| Wente Riesling, Columbia Valley,<br>Washington        | \$11.00 | \$16.00 | \$44.00 |
| Chapoutier Belleruche Rose,<br>Cotes Du Rhone, France | \$13.00 | \$18.50 | \$52.00 |

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All orders are subject to a 22% service charge (18.5% is fully distributed to the staff as a gratuity and 3.5% goes to the hotel), an 7.75% state sales tax and \$5 delivery charge that is kept by the hotel to cover administrative and discretionary costs and is not a gratuity. For guests with food allergies or specific dietary requirements, please ask to speak to a manager.

## IN-ROOM DINING MENU



## BREAKFAST MENU

Served 6:30am until 11:00am. Please dial 5560, text 619-538-2174 or order via TV

### EGGS

Served with your choice of breakfast potatoes or fresh fruit and toast

|  |         |
|--|---------|
| <b>American Breakfast</b><br>Three eggs your way, choice of applewood smoked bacon, turkey bacon, ham or pork sausage  | \$19.00 |
| <b>Create An Omelet</b><br>Choose three ingredients: peppers, spinach, asparagus, mushrooms, onions, diced tomato, sharp cheddar, feta, goat cheese, bacon, turkey bacon, ham or sausage | \$19.00 |
| <b>Sunrise Egg Sandwich</b><br>Turkey bacon, scrambled eggs, cheddar, avocado, sliced tomato and toasted ciabatta  | \$15.00 |

### BREAKFAST SPECIALTIES

|  |         |
|--|---------|
| <b>Fork and Knife Breakfast Burrito</b><br>Scrambled eggs, bacon, diced tomatoes, onions, poblanos, black beans, jack cheese, breakfast potatoes, avocado-tomatillo salsa and chipotle crema | \$17.00 |
| <b>Pork Belly Benedict</b><br>Sweet potato hash, crispy pork belly, poached eggs, pickled red onions and black garlic hollandaise  | \$18.00 |
| <b>Huveos Rancheros Stack</b><br>Black beans, pulled spicy chicken, salsa roja, fried tortillas and shredded oaxaca cheese   | \$17.00 |
| <b>Berry Crumble Pancakes</b><br>Orange zest marscapone pancakes, mixed berries, maple berry syrup and granola streusel  | \$15.00 |

### BREAKFAST SIDES

|  |         |
|--|---------|
| <b>Traditional Oatmeal</b><br>Raisins and brown sugar  | \$12.00 |
| <b>Avocado Toast</b><br>Pomegranate seeds, micro cilantro, lemon oil, cotija cheese and multigrain toast | \$7.00  |
| <b>Seasonal Sliced Fruit</b><br>Berry Greek yogurt   | \$12.00 |
| <b>Breakfast Meats</b><br>Applewood smoked bacon, turkey bacon, ham or pork sausage                      | \$7.00  |
| <b>Fresh Baked Bagels</b><br>Wheat or white bagel with butter or cream cheese and fruit preserve         | \$5.00  |
| <b>Toast</b><br>country white, multigrain, whole wheat, marble rye or Udi's gluten free                  | \$5.00  |

## ALL DAY MENU

Served 11:00am until 10:30pm. Please dial 5560, text 619-538-2174 or order via TV

### STARTERS

|   |         |
|---|---------|
| Tortilla Soup<br>Queso fresco, tortilla strips  | \$10.00 |
| Cali-Mezze<br>Burrata & tomato jam, jalapeno hummus, smoked salmon gribiche, olives, spiced almonds, pita | \$17.00 |
| Tuna Tostadas<br>Ahi tuna, avocado, jalapeno, watermelon radish, scallion-lime aioli, spicy ponzu         | \$16.00 |
| Chipotle Chicken Empanadas<br>Avocado crema, mango chimichurri  | \$13.00 |
| Cheese Plate<br>Artisanal california cheeses, local jams, nuts, toasted bread                             | \$18.00 |
| Carne Asada Nachos<br>Salsa verde, chili queso, pice de gallo, sour cream, guacamole                      | \$15.00 |
| Pimento Mac & Cheese<br>Pork belly, shishito, spring pea, boursin, basil                                  | \$13.00 |
| Chicken Wings<br>Crudite hash, blue cheese crumbles, buttermilk dressing                                  | \$14.00 |

### SALADS

|   |         |
|---|---------|
| <b>Caesar Salad</b><br>Romaine, kalamata olive croutons, parmesan, caesar dressing, black garlic              | \$14.00 |
| Baby Iceberg Wedge Salad<br>Bacon, tomato, scallion, Point Reyes Blue Cheese, horseradish buttermilk dressing | \$16.00 |
| <b>Add to Any Salad</b>   |         |
| Rosemary chicken  | \$7.00  |
| Buffalo shrimp  | \$9.00  |
| Lemon-thyme salmon  | \$9.00  |

### BURGERS, SANDWICHES AND SPECIALTIES

Served with french fries, fruit or side salad

|   |         |
|---|---------|
| <b>Add Truffle Fries or Chili Queso Fries</b>   | \$1.50  |
| Torreyana Burger<br>Certified angus beef patty, pepper jack, lettuce, tomato, pepperoncini remoulade, brioche bun | \$19.00 |
| Add bacon   | \$1.00  |
| <b>Turkey B.L.T.A.</b><br>Swiss cheese, smoked bacon, lettuce, tomato, avocado, honey mustard, ciabatta bun       | \$17.00 |
| Spicy Korean Chicken Bowl<br>Cashew rice, kimchi, pickled cucumber, gochujang, sunny egg                          | \$21.00 |
| Salmon Power Bowl<br>Pomegranate seeds, green papaya, jicama, mango, quinoa, tamarind, yuzu vinaigrette           | \$24.00 |

### PIZZA

Available 11:00am to 12:00am

|  |         |
|--|---------|
| <b>Pizza, Choice of Three Toppings 8 inch</b>  | \$17.00 |
| <b>Pizza, Choice of Three Toppings 14 inch</b> | \$23.00 |

### DESSERT

|   |         |
|---|---------|
| <b>New York Cheesecake</b><br>Served with fresh strawberries    | \$10.00 |
| Flourless Chocolate Torte Cake<br>Berries, raspberry sauce      | \$9.00  |
| HALO TOP® Birthday Cake<br>1 pint Ice Cream                     | \$10.00 |
| HALO TOP® Chocolate Chip Cookie Dough<br>1 pint Ice Cream       | \$10.00 |
| NESTLÉ® DIBS®<br>Bite-sized vanilla with NESTLÉ CRUNCH® coating | \$7.00  |

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