

In-Room Dining

To place an order, please dial *506 from your guestroom phone.

Brunch | 7 am - 2 pm

Fresh Baked Pastries | 9

Daily Flavors, Gluten-Free Options Available

Oatmeal (GF) | 14

Bananas, Cashews, Apricots, Served with a side of Brown Sugar

Yogurt Bowl (VG, GF) | 14

Choice of Vanilla or Coconut Yogurt, Berries,
House Granola

Chia Pudding (VG, GF) | 14

Dates, Toasted Coconut

Ponto Pancakes | 20

Blueberry Pancakes, Whipped Ricotta, Lemon Poppyseed
Crumble
Choice of: Buttermilk or Buckwheat (GF)

VAGA Scramble | 21

Scrambled Eggs, Oven Roasted Tomato, Crispy Herb Potatoes
Choice of: Bacon or Chicken Sausage

Market Vegetables Omelet (VG, GF) | 22

Spinach, Roasted Red Pepper, Feta, Crispy Herb Potatoes

Carne Asada Omelet (GF) | 26

Rajas, Roasted Corn, Avocado, Salsa Roja

Sunrise Sandwich* | 22

Folded Egg, House-Made Maple-Thyme Pork Sausage, Morita
Aioli, Smoked Cheddar, Apple, Arugula, Miso Dressing, Bok Choy,
Rockenwagner English Muffin, Crispy Herb Potatoes

Eggs Benedict* | 21

English Muffin, Traditional Hollandaise, Crispy Herb Potatoes
*Choice of: Traditional Benedict | Avocado & Spinach (VG) +1
Santa Barbara Smokehouse Salmon & Spinach +5*

Baked Quiche (VG) | 20

Caramelized Onion, Prosciutto, Gruyere

Avocado Toast | 16

Smashed Avocado, Pickled Onions, Summer Shoots, Za'atar
Add 2 Eggs +6 | Add Smoked Salmon +12

Chocolate Chip Pancakes | 17

Kimchi Fried Rice | 20

Bok Choy, Spinach, Scallion-Ginger-Oil, Sunny Egg

Smoked Salmon Tostada | 20

Lemon-Dill Crème Fraiche, Crispy Capers Smoked Trout Roe
Heirloom Corn tortilla

Petaluma Chicken Sandwich | 24

Garlic Aioli, Smoked Cheddar, Jalapeno Cabbage Slaw
Avocado Smash, Prager Brothers Sea Salt Bun

Batiquitos Bowl | 24

Ancient Grains, Almond Mole, Wilted Kale, Miso
Glazed Acorn Squash, Apple

Beverages

Hot

Coffee

Seven Seas

Brewed Coffee | 6
Espresso | 5
Cappuccino | 7
Latte | 7

Tea

Art of Tea | 6

English Breakfast
Rose Black
Jasmine Reserve
Matcha
Earl Grey Crème
Pacific Coast Mint
Egyptian Chamomile

Cold

Bottled Water | 10 1L

Acqua Panna Spring Water
San Pellegrino Sparkling

Juice | 6

Orange
Grapefruit
Apple

Bottled Soda | 6

Coke
Sprite
Fanta

Lemonade | 5

Iced Tea | 5

Stehly Farms Cold Pressed Juices

Alkalize | 10

Cucumber, Apple, Kale, Romaine, Spinach, Celery, Lemon,
Parsley, Ginger

Detox | 10

Orange Juice, Beet, Carrot, Apple, Spinach, Celery, Lemon,
Parsley, Ginger

VG: Vegetarian | V: Vegan | DF: Dairy Free | GF: Gluten Free | S: Sustainably Sourced

A 22% Service Charge and \$10 Delivery Fee will be applied to all In-Room Dining Orders

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

Lunch & Dinner | 11 am - 10 pm

Baja Caesar | 18

Baby Romaine, TJ Salad Dressing, Parmesan Cheese
Bolilo Croutons
Add: Chicken +10 | Steak +14 | Prawns +16

House Salad (VG, GF) | 19

Mixed Greens, Cherry Tomato, Cucumber, Citrus Vinaigrette
Pickled Red Onions, Queso Fresco
Add: Chicken +10 | Steak +14 | Prawns +16

Parmesan Fries (VG) | 12

Herbed Labneh Dip

Grilled Cheese (VG) | 16

Challah Bread, Cheddar, Lettuce, Tomato
Choice of: French Fries or House Side Salad

VAGA Burger* | 28

B&B Calabacita Pickles, Monterey Jack, Shaved Onions
Morita Pepper Aioli, Brioche Bun
Choice of: French Fries or House Side Salad

Steak Frites* | 28

8oz Brandt Beef Steak, Ancient Herb Vinaigrette,
Parmesan Fries

Available After 5 pm

Parker House Rolls (VG) | 9

Garlic, Chives, Charred Allium Butter

Duck Carnitas (GF, DF) | 27

Black Beans, Avocado Salsa, Tortillas de Maiz

Roasted Beets (GF, V) | 16

Labneh, Pistachio Dukkah, Citrus, Sumac Shallots

Burrata (GF, S) | 21

Stone Fruit, Saba, Candied Walnuts, Smoked Guanciale
Lemon Verbana Vinaigrette

Shishito Peppers (VG, GF, DF) | 14

Serrano Ponzu, Crispy Garlic & Shallots

Hearth Fired Sweet Potato (VG, GF) | 14

Nori & Salsa Macha Aioli, Togarashi Crumble

Basmati Rice (VG) | 12

Spiced Ghee Butter, Marcona Almonds, Herbs

Pastured Half Chicken (GF, S) | 36

Peri Peri Sauce, Sauteed Caulini, Whipped Goat Cheese

Chocolate Stout Short Rib | 50

Charred Leek Polenta, Granny Smith Salsita, Rainbow Chard
Roasted Root Vegetables

Koji Hanger Steak (GF, DF) | 42

Roasted Shishito, Peanut Mole, Pickled Red Onions

Halibut (GF, S) | 65

Satsuma Tangerine, Fennel, Serrano, Kalamata, Orange-Miso

R&R Farms New York Steak* (S) | 72

Dry Aged Tallow, Tomato and Pepper Caldillo

Grilled Sage Hill Ranch Carrots (GF, VG, S) | 14

Toasted Sunflower Seeds, Allium Salsita, Cucumber Yogurt

Coal Roasted Broccolini (VG) | 14

Ajo Blanco, Parmesan Cheese

Desserts | Available all day

Cookie Plate | 14

Fresh Baked • Mixed Selection

Malted Chocolate Bombe | 15

Malted Milk Semifreddo • Milk Chocolate
Feuillettine • Black Salt Cocoa Gems

Carrot Cake Lemon Cremux | 15

Lemon Cheesecake Cremux Layers
Praline Hazelnuts Crunch • Marigold Petals (GF)

Mango Lassi | 15

Mango and Coconut Swirl Sorbet • Spiced
Coconut Cashews (GF, V, N)

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VAGA WINE LIST

Sparkling & Champagne

'21 Schramsberg Blanc de Blancs, Healdsburg, CA	20/78
JEIO Brut, Valdobbiadene Prosecco, Superiore DOCG	18/75
NV Veuve Clicquot Brut, Reims, Champagne, FR	36/150
'NV Champagne Taittinger Brut La Francaise; Reims, FR	180
'19 Domaine Huet, Vouvray Pettilant Brut, Loire Valley, FR	99
'18 Recadero Terrers, Corpinnat Brut Nature, Penedes, SP	128
NV Gaston Chiquet Blanc De Blanc; Champagne, FR	130
NV Pierre Deville "Cuvée Primitif"; Champagne, FR	144
2013 Dom Perignon Brut, Epernay, Champagne, FR	675

Sparkling & Still Rosé

'23 La Fete du Rosé; Cotes de Provence, FR	18/68
NV Hubert Meyer Sparkling Rosé, Cremant D' Alsace, Alsace, FR	18/70
NV Veuve Clicquot Sparkling Rosé Brut; Champagne, FR	195
NV Billecart Salmon Sparkling Rosé; Champagne, FR	210

Sauvignon Blanc

Jayson Pahlmeyer; Napa Valley, CA	18/68
Saint Clair Dillons Point; Marlborough, NZ	18/68
Lucien Crochet Sancerre, Bue, FR	20/92
Alma De Cattleya; Sonoma County, CA	72

Chardonnay

'22 The Roost, Blue Heron Vineyard; Mendocino County, CA	18/70
'22 Tyler; Sta. Rita Hills, CA	72
'21 Outer Bound Chardonnay, Sonoma, CA	94
'19 Laird Cold Creek; Napa Valley, CA	120

Other Whites

'22 Scarpetta PINOT GRIGIO; Friuli-Venezia Giulia, IT	18/70
'22 Wechsler Trocken Riesling; Benn, Germany	100

Sommelier Recommended

'19 Tenute Silvio Nardi Brunello di Montalcino; Toscana, IT	335
'19 Caymus Special Selection; Napa Valley, CA	595
'21 Opus One; Napa Valley, CA	500
'22 Opus One; Napa Valley, CA	550
'21 Quintessa, Rutherford, Napa Valley, CA	785
'21 Insignia Joseph Phelps, Napa Valley, CA	845

Pinot Noir

'19 Domaine Eden; Santa Cruz Mountains, CA	18/68	'22 Occidental "Freestone"; Sonoma County, CA	98
'22 Coeur De Terre; Willamette Valley, OR	72	2019 Pisoni Estate, Pinot Noir, Santa Lucia Highlands, CA	128
'19 Outerbound; Russian River Valley, CA	72	24 Littorai Les Armes; Sonoma Coast, CA	135
'22 Brewer Clifton; Sta Rita Hills, CA	75	'20 Foxen "John Sebastiano"; Santa Maria Valley, CA	140
'21 Saget la Perriere "La Petite Perriere"; Loire, FR	76	'23 Littorai The Haven; Sonoma Coast, CA	250

Cabernet Sauvignon & Merlot

'20 Wade Cellars; Napa Valley, CA	18/68
"NV15" Cain, Napa Valley, CA	72
'19 Beaulieu Vineyard, Reserve, Tapestry; Napa Valley, CA	95
'20 Niner Estate Cabernet Sauvignon; Paso Robles, CA	100
'18 Ehlers Estates; Napa Valley, CA	138
'19 A Rafanelli, Carbenet Sauvignon, Dry Creek Valley, Sonoma Coast, CA	142
'21 Aperture Cabernet Sauvignon; Sonoma County, CA	160
'21 Crocker & Starr "RLC"; Napa Valley, CA	160
'20 Matthiasson Cabernet Sauvignon; Napa Valley, CA	195
'21 Stag's Leap Wine Cellars; "Artemis," Napa Valley, CA	195
'19 Beaulieu Vineyard, Georges de Latour Private RSV; Napa Valley, CA	330
'18 Silver Oak; Napa Valley, CA	360

Other Reds

BORDEAUX, Château de la Croix; AOC Médoc Cru Bourgeois, FR	18/68
'23 BURGUNDY, Louis Jadot; Beaujolais- Villages AOC, FR	18/68
'21 Southern Right PINOTAGE; Walker Bay, South Africa	20/78
'22 Banfi Chianti Classico; Tuscany, IT	72
'22 Pio Cesare, DOLCETTO d'Alba; Piedmonte, IT	80
'20 Muga Reserva, TEMPRANILLO: Rioja, SP	88
"22 Pax Mahle SYRAH; Sonoma Coast, CA	96
'20 Piedrasassi "Bien Nacido" SYRAH; Santa Barbara County, CA	96
'21 Rafanelli ZINFANDEL; Dry Creek Valley, Sonoma County, CA	99
'21 The Prisoner Wine Co. RED BLEND "The Prisoner," CA	105
'21 Alain Graillot SYRAH; Crozes-Hermitage, Rhône, FR	115
'21 Orin Swift, RED BLEND, "Machete," CA	125
'20 L'Aventure "Optimus" SYRAH; Paso Robles, CA	142
'20 Fratelli Barolo; Piedmont, IT	144
'19 Elhers, Estate CABERNET FRANC; Napa Valley, CA	150
'22 Opus Overture; Napa Valley, CA	220