

QUENCH

GREEN MONSTER JUICE	9
Kale, cucumber, spinach, broccoli, pineapple, banana, ginger, orange juice, ice	
BERRY BANANA SMOOTHIE	9
Seasonal berries, banana, Greek yogurt, honey	
FRESH JUICE	6
ORGANIC HORMONE-FREE MILK	5
STARBUCKS® COFFEE	Small Pot 6 Large Pot 12
SELECTION OF TAZO TEAS	Small Pot 6 Large Pot 12

FEATURED

SMOKED SALMON BENEDICT	21
Two poached eggs, sautéed spinach with shallots, tomatoes, English muffin, caper dill hollandaise, breakfast potatoes	
TRADITIONAL EGGS BENEDICT	17
Canadian bacon, two poached eggs, toasted English muffin, hollandaise sauce, breakfast potatoes	
BUTTERMILK PANCAKES	16
Banana, seasonal berries, sweet ricotta cheese, warm maple syrup	

ALTERNATIVES

OFF THE GRIDDLE	7
Choose one of the following: two pancakes, French toast or two eggs any style	
BREAKFAST MEATS	6
Choose one of the following: 3 pieces each, uncured natural bacon, country pork sausage, Mediterranean chicken sausage or smoked ham	

COMFORT

ORGANIC QUINOA OATMEAL	9
Organic milk, house-made granola, raisins, brown sugar or honey.	
TWO CAGE-FREE EGGS ANY STYLE	17
Breakfast potatoes, toast and choice of meat: -Uncured natural bacon -Smoked ham -Mediterranean chicken sausage -Country pork sausage	
STEAK & EGGS	24
6 oz. NY strip steak, two cage-free eggs any style, breakfast potatoes, hollandaise sauce	
BRIOCHE FRENCH TOAST	17
Caramelized apple, macadamia nut, caramel glaze	
BELGIAN WAFFLE	16
Seasonal berries, whipped butter, warm maple syrup	

REGIONAL

HUEVOS TOSTADAS	17
Choice of chicken or chorizo, black beans, two fried eggs, queso fresco, cilantro, avocado, pico de gallo	
BUILD YOUR OWN OMELET	17
Served with breakfast potatoes and your choice of 4 of the following ingredients: Ham, bacon, sausage, chicken, peppers, spinach, avocado, mushrooms, tomatoes, onions, cheddar, pepper jack Egg whites available upon request	
AVOCADO TOAST	17
Toasted artisan bread, avocado, poached eggs, fresh tomatoes, pico de gallo	

RESPONSIBLE

GREEK YOGURT PARFAIT	9
SEASONAL FRUIT BOWL	11
TusCA QUINOA BOWL	15
Sunflower seeds, pistachio nuts, green apples, avocado, baby kale, arugula, organic quinoa and white balsamic vinaigrette	

All Room Service Orders include State and Local Taxes, a Delivery Charge of \$4 and a Service Charge of 19%. The Service Charge will be given to the service personnel.

Please notify your server if you have food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SOUPS

CHEF'S SEASONAL SOUP	8
ROASTED TOMATO-BASIL	8

APPETIZERS

CAPRESE	14
Fresh burrata cheese, heirloom tomato, parmesan crisp, EV00, balsamic reduction, fresh basil	
CHICKEN WINGS	16
Choice of sauce: hot Buffalo, honey BBQ, Thai sweet chili or parmesan herb	

SALADS

CAESAR	12
Romaine hearts, oven-dried tomatoes, shaved parmesan, rosemary-garlic crostini, pesto Caesar dressing	
SALINAS SPINACH	13
Seasonal berries, beets, Purple Haze goat cheese, shaved fennel, candied Marcona almonds, raspberry vinaigrette	
MEDITERRANEAN CHOPPED SALAD	13
Romaine lettuce, heirloom tomatoes, cucumber, Kalamata olives, feta cheese, garbanzo beans, rosemary garlic crostini, basil vinaigrette	

PIZZA

CLASSICA	16
Pepperoni, mozzarella, basil	
VEGETARIAN	15
Basil pesto, grilled zucchini, baby kale, sun-dried tomatoes, sunflower seeds, roasted peppers, aged balsamic drizzle	
MARGHERITA	16
Roma tomatoes, mozzarella, basil	

SANDWICHES

Gluten-free bread available upon request	
SPICY CHICKEN SANDWICH	18
Crispy Asian slaw, sriracha aioli	
CAJUN SPICED MAHI SANDWICH	18
Seared mahi with Cajun spices, lime sambal aioli, butter lettuce, tomatoes, pickled onions	
NATURALLY RAISED TURKEY BURGER	15
Provolone, pesto aioli, avocado, butter lettuce, tomatoes, pickled onions	
TusCA BURGER	17
Strauss grass-fed burger, havarti, Dijonnaise, butter lettuce, tomatoes, pickled onions Add bacon 4 avocado 3 fried egg 3	

ENTREES

FOUR CHEESE RAVIOLI	24
White wine marinara, toy box tomatoes, fresh basil	
SHORT RIB RAGU WITH FRESH PAPPARDELLE	26
Fresh pappardelle pasta with slow-simmered beef ragu alla Bolognese	
SEAFOOD PASTA WITH FRESH SQUID INK	32
Scallops, shrimp, calamari, organic tomatoes, baby spinach, white wine butter sauce	
MARKET FISH	MKT
Chef's selection of sustainable and seasonal seafood	
GRILLED 7oz. SALMON	29
Pesto mashed potatoes, asparagus, baby carrots, lemon, capers and sorrel beurre-blanc	
HERB-CRUSTED CHICKEN	24
Fresh mozzarella, roasted garlic, wild mushroom-sage butter sauce with risotto	
GRILLED 10oz. NEW YORK STEAK	36
Truffle garlic mashed potatoes, seasonal vegetables, Madagascar green peppercorn Bordelaise	

gluten-free



vegetarian



vegan



healthy balance

Making the healthy choice when traveling should be both easy and enticing. That's why we created the Healthy Balance menu, offering flavorful, healthful and perfectly portioned options so you can maintain a healthy lifestyle while you're away from home. And if you are looking for something that is not on the menu, our chefs will work with you to prepare an item to your liking or specific needs.

ENERGIZE YOUR DAY - AVAILABLE ALL DAY

Enjoy a variety of freshly squeezed fruits and vegetables perfectly blended into juices and smoothies

	4 oz.	8 oz.
FRESH JUICE Orange, grapefruit, carrot or tomato	4	6
BERRY BANANA SMOOTHIE Seasonal berry, banana, Greek yogurt, honey and ice	5	8
GREEN MONSTER JUICE Cucumber, baby spinach and kale, pineapple, banana, ginger, orange juice and ice	6	9

CREATE YOUR OWN SALAD - 11:00 am - 11:30 pm

BABY KALE, ARUGULA, SPINACH OR MESCLUN MIXED GREENS 16

Toppings: Tomato, cucumber, egg, goat cheese, blue cheese, Kalamata olives, pickled red onions, shaved fennel, candied almonds, garlic crostini, avocado
Dressings: Olive oil and vinegar, citrus vinaigrette, pesto Caesar dressing, lemon vinaigrette, blue cheese, balsamic vinaigrette, buttermilk ranch

ADD PROTEIN

CHICKEN	6	SALMON	9
SHRIMP	8	STEAK	9

BEVERAGES

ACQUA PANNA Still Water	500ml	4	1L	6
SAN PELLEGRINO Sparkling Water	500ml	4	1L	6
AQUAFINA			16.9 oz.	2.5
PEPSI, DIET PEPsi, SIERRA MIST, ICED TEA, GINGER ALE, CLUB SODA, TONIC WATER				3

dessert

CRÈME BRÛLÉE ☒ With caramelized blood oranges	8	LEMON BROWN BUTTER CAKE Bourbon caramel sauce and gelato	9
NEW YORK CHEESECAKE with raspberry coulis & Chantilly cream	9	DUO CHOCOLATE MOUSSE CAKE Seasonal berries, Tahitian vanilla cream	9
BROWNIE TIRAMISU Espresso mousse, dark chocolate & cannoli	9		

gluten-free



vegetarian



vegan



All Room Service Orders include State and Local Taxes, a Delivery Charge of \$4 and a Service Charge of 19%. The Service Charge will be given to the service personnel.

Please notify your server if you have food allergies.

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

bottle

ANCHOR STEAM	7	ANGRY ORCHARD	7
SIERRA NEVADA	7	MICHELOB ULTRA	6
SAPPORO 20oz 11 / 12oz	7	BUDWEISER	6
SAMUEL ADAMS BOSTON LAGER	7	O'DOUL'S (N/A)	6
HEINEKEN	7	COORS LIGHT	6
PERONI	7	MILLER LITE	6
CORONA	7	BUD LIGHT	7

draft

BOONT AMBER ALE	9	SEASONAL	9
ANCHOR CALIFORNIA	9	BLUE MOON	9
BALLAST POINT SCULPIN	9	BUD LIGHT	7
LAGUNITAS IPA	9	GUINNESS	9

wine

SPARKLING WINE

	gl	btl
VALDO, PROSECCO, Treviso, Italy	12	45
DEUTZ, CHAMPAGNE, France	22	88

LIGHT INTENSITY WHITE WINE

RIESLING, THE SEEKER, Germany	13	52
CANVAS, PINOT GRIGIO, Veneto, Italy	11	40
CLIFF LEDE, SAUVIGNON BLANC, CA	15	60

MEDIUM INTENSITY WHITE WINE

CANVAS, CHARDONNAY, CA	11	40
HESS COLLECTION, CHARDONNAY, Toscana, Italy	14	56
CA DEI FRATI, Lugana, Lombardy	13	52

FULL INTENSITY WHITE WINE

ROMBAUER, CHARDONNAY, Carneros	20	80
---------------------------------------	----	----

LIGHT INTENSITY RED WINE

CANVAS, PINOT NOIR, CA	11	40
MACMURRAY RANCH, PINOT NOIR, Russian River	13	52
FLEUR CARNEROS, PINOT NOIR, Santa Cruz Mountains, CA		76
TESTAROSSA, PINOT NOIR, Sta. Lucia Highlands	20	80

MEDIUM INTENSITY RED WINE

CANVAS, MERLOT, CA	11	40
CATENA, MALBEC, Argentina	11	46

FULL INTENSITY RED WINE

CANVAS, CABERNET SAUVIGNON, CA	11	40
RODNEY STRONG, CABERNET SAUVIGNON, Sonoma County, CA	12	45
DRUMHELLER, CABERNET SAUVIGNON, Columbia Valley	11	44
CAYMUS, CABERNET SAUVIGNON, Alexander Valley		142