



IN ROOM DINING MENU

ALL ORDERS WILL BE PRESENTED
IN ECO-FRIENDLY PACKAGING

BREAKFAST SERVED DAILY
6:30AM TO 11AM

ALL DAY MENU AVAILABLE DAILY
11AM TO 11:30 PM

OVERNIGHT MENU AVAILABLE DAILY
11:30PM TO 6:00AM



Vegetarian **V** Vegan **VG** Gluten Free **GF**

Please let your order taker know if you have any dietary restrictions. We'd be happy to accommodate. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs raw may increase your risk of foodborne illness

All Room Service Orders include State and Local Taxes, a Delivery Charge of \$5 and a Service Charge of 22%. The Service Charge will be given to the service personnel.

OVERNIGHT MENU

Overnight Delivery Experience

Seasonal Fruit Cup 4
Yogurt Parfait 6.50
Banana Bread 3.50

Santa Clara Wrap 8
Scrambled eggs, shredded cheddar, potato hash, peppers, onions, black beans

Breakfast Bagel 8
Sliced roasted turkey, fried eggs, Applewood smoked bacon, Monterey jack cheese, avocado mousse on an everything bagel

Soup Du Jour 8

Caesar Salad 9 V, GF
Chopped red romaine, shaved parmesan cheese, spiced croutons, Caesar dressing

Farmers Salad 9 VG, GF
Artisan mixed greens, local cherry tomatoes, shaved carrots, artichokes, champagne vinaigrette

Italian Prosciutto Melt 11
Thin sliced prosciutto, roasted red pepper pesto, smoked mozzarella, arugula, Roma Bakery Sourdough

California Chicken Salad Club 9
Spiced chicken salad, sliced heirloom tomatoes, avocado, alfalfa sprouts, Applewood smoked bacon, ciabatta

Green Goddess Sandwich 9 V
Herb yogurt spread, cucumbers, avocado, hydro bibb lettuce, extra virgin olive oil, broccoli sprouts, sliced multi-grain bread

Spaghetti 10 V
Tomato & basil pomodoro sauce and shaved parmesan

Margarita Flatbread 10 V
Basil pesto, shredded mozzarella, Roma tomatoes, fresh mozzarella

Clara Flatbread 10
Shaved prosciutto, sliced linguica sausage, blended shredded cheese, caramelized onions, marinara, micro herb blend

BREAKFAST MENU

The Softer Side

Greek Yogurt Parfait 9 V
House-made granola, agave, seasonal berries, strawberry coulis

Coconut Chia Pudding Bowl 14 VG, V, GF
Seasonal fruits, blueberries, blackberries, citrus segments, roasted almonds, dried coconut

Steel Cut Oatmeal 9 V
Local honey, golden raisins, brown sugar, milk

Egg White Omelet 16 V, GF
Heirloom toybox tomatoes, Spinach, julienne red onions, Monterey jack cheese, house potatoes

Classics

THREE Eggs Any Style 16
House potatoes, choice of natural smoked bacon, pork sausage, country ham, chicken sausage, choice of toast

The Benedict 16
Poached egg, Canadian bacon, local English muffin, zesty hollandaise, house potatoes

Santa Barbara Smoked Salmon Bagel 17
Local smoked salmon, everything bagel, local cream cheese, thinly sliced red onions, sliced tomato, capers, lemon essence, house potatoes

Quench

Juices – Orange, Grapefruit, Apple, Cranberry, Tomato, V8, Carrot **6**

Milk – Whole, Skim, Chocolate, Soy **5**
PBS Smoothie 9

Peanut butter, banana and strawberry
Green Goodness Smoothie 9 VG, V, GF
Apple, watercress, bananas, avocado and agave nectar

Coffee 5
Selection of Mighty Leaf Tea 5
Espresso specialties 6
Juices 6
Mimosa 12
Bloody Mary 12

Our Style

Belgium Waffle 14 V
Brandied cherries, crema fresca

Huevos Rancheros 16
Fried egg, choice of chicken or pulled barbacoa beef, melted chihuahua cheese, salsa rojo, pico de gallo garnish, corn tortilla

Avocado Toast 17 V
Thick cut artisan loaf, avocado puree, tomato jam, poached egg, cold pressed olive oil, toasted sesame seeds, sea salt flakes

Peach Cobbler Pancakes 16 V
Caramelized peach compote, crushed candied pecans, warm maple syrup

Cinnamon Raisin French Toast 16 V
Cream cheese drizzle, cinnamon toast crunch, warm maple syrup

South Bay Omelet 16
Cage-free eggs, avocado, potatoes, Mexican chorizo, sweet baby peppers, queso fresco, chipotle crema topping, house potatoes

The City Omelet 18
Local crab meat, cream cheese, sliced scallions, fried rice, furikake seasoning, house potatoes

Steak Breakfast Hash 22 GF
NY Strip steak, tri-color baby potatoes, poblano peppers, onions, baby kale, roasted tomatoes, poached egg, andouille sausage

Side Options

TWO Eggs Any Style 7
Breakfast Meat 6
Applewood smoked bacon, smoked sausage links, chicken sausage links, Beyond links (vegetarian)

Choice of Assorted Pastries 3
Add Selection of Toast – Rye, Wheat, White, Sourdough
Side of 1 Pancake/ French Toast 7
Seasonal fruits: cup 5/ Plate 12



ALL DAY DINING

Morsels

Seared Ahi Tuna 16 GF

Edamame puree, miso ginger vinaigrette, micro cilantro, sriracha dollops

Crispy Brussel Sprout 14 V

Jalapeno ranch dip

California Farm Cheese & Artichoke Warm Dip 14 V

Laura Chanel chevre, havarti, leeks asiago toast

Chicken Wings 16

Choice of:
Traditional Buffalo, chimichurri sauce, house-made mole, or garlic and cotija cheese

Greens & Soups

Seasonal Soup 9

Chef Rovin's prepared seasonal offering

Santa Clara Chowder 12

Clams, applewood smoked bacon, Yukon potatoes, locally sourced sourdough bowl

Rustic Caesar 12

Chopped green and red romaine, bacon lardons, spiced crouton, parmesan cheese, Caesar dressing

Lola Rosa and Spinach 13 V, GF

Purple haze goat cheese, sliced almonds, strawberries, golden beets, apple cider vinaigrette

Salinas Spring Garden 14 V, GF

Mixed greens, heirloom teardrop tomatoes, seasonal fruits, sweet baby peppers, cabernet vinaigrette

Add a protein to any salad:

4oz chicken 6 4oz salmon 9
4oz shrimp 8 6oz strip steak 10

Burgers

Served with fries or house salad

The Evolution Burger 16

Grass-fed beef patty, candied applewood smoked bacon, havarti cheese, grilled Spanish onions, bibb lettuce, tomato, roasted garlic aioli, pretzel bun

The Gobbler 14

Turkey patty, apricot compote, tomme cheese, pickled red onions, bibb lettuce, sliced heirloom tomatoes, potato bun

The Beyond Burger 15 V

Meatless burger patty, sliced avocado, bibb lettuce, sliced tomatoes, local cheddar, roasted red pepper coulis, pretzel bun

Customize

Avocado 3 Truffle fries 3
Bacon 4 Garlic fries 3
Fried Egg 3 Onion rings 3
Pork belly 6



Smoked Tri-Tip Sandwich 17

Caramelized onions, smoked salsa verde, pepper jack cheese, local brioche bun

Main Feature

Pan Seared Salmon 29 GF

Baby turnips, baby carrots, potato and cauliflower silk, yellow curry and coconut crema

Blackened 16oz Ribeye 42

Yukon mashed potatoes, garlic broccolini, sherry and thyme demi

Grilled Filet Mignon 32 GF

Beef tenderloin 6oz, tri-color potato and chorizo hash, wilted spinach, cabernet butter

Sweet Spot

Chocolate Dome 9

Dome of chocolate mousse with chocolate ganache and apricot filling, chantilly quenelle, toasted almond crumbs, cherry reduction

Pizza

Traditional Cheese 14 V

Tomato sauce, parmesan cheese and mozzarella

Margherita 16 V

Roma tomatoes, fresh mozzarella, fresh basil

Classic 16

Pepperoni, mozzarella

Evolution Pizza 18

Gilroy garlic, applewood smoked bacon, sausage, pickled jalapenos, grilled chicken, roasted tomatoes, tomato basil sauce

Cured Fungi 16

Old world salami, wild mushroom, gorgonzola cheese, fig glaze, micro watercress

Vegetarian 15 V

Basil pesto, grilled zucchini, sun dried tomatoes, sweet mini peppers, crisp baby kale, caramelized onions, black olives, artichokes, aged-balsamic drizzle

Kale & Mushroom Ravioli V

Fava beans, roasted tomatoes, candy cane beats, baby kale, sherry sorrel jus

Pan Seared Airline Chicken Breast 24 GF

Wild rice pilaf, asparagus, sunburst squash, herb oil, pan jus

Crispy Pork Belly 24 GF

Honey roasted carrots, broccolini, cipollini onions, creamy polenta, au jus

French Toast Crème Brulee 9

Egg pudding, macerated raspberries, Graham dust, chantilly creme

House-made Ice Cream 6

Seasonal flavors

BEVERAGE

BEERS

Budweiser, Anchor Steam, 7.50 Bud Light, Michelob Ultra, Sierra Nevada, Sam Adams, Coors Light, Miller Light, Heineken, Peroni, Corona, O'Douls (N/A) Angry Orchard, Sapporo


WINE 187 ml

CHARDONNAY 12 PINOT NOIR 15
Shipwreck, Santa Ynez Timber Top, Sonoma Coast
ROSE 12 RED BLEND 15
Burning Ember, Paso Robles Californication, Sonoma County
CABERNET SAUVIGNON 15
Cassini, Sonoma Coast

COCKTAILS

ON THE ROCKS

MARGARITA 14 GIN HIGHBALL 10
Crafted with Hornitos Gin, seltzer, cucumber, lemon
JALAPENO PINEAPPLE 14 MOSCOW MULE 10
MARGARITA 14
Crafted with Tres Generaciones Vodka, ginger beer
MAI TAI 14 GREYHOUND 10
Crafted with Cruzan Rum Vodka, grapefruit, lime, seltzer
OLD FASHIONED 14
Crafted with Knob Creek
COSMOPOLITAN 14
Crafted with Effen Vodka
AVIATION 14
Crafted with Larios

Louis XIII	.5oz	95
	1oz	180
	2oz	350

NON-ALCOHOLIC

ACQUA PANNA 4/6 PEPSI, DIET PEPSI, SIERRA MIST, Still water GINGER ALE, CLUB SODA, TONIC WATER, LEMONADE, ICED TEA
SAN PELLEGRINO 4/6 Sparkling water