

# In Room Dining

SUNDAY - TUESDAY 7:30AM - 10:00PM  
WEDNESDAY - SATURDAY 7:30AM - 11:00PM

## BREAKFAST

Fruit Plate 9  
Seasonal Sliced Fresh Fruit

Berry Parfait 15  
Seasonal Jam, Poppy Seed Granola, Local Honey

Oatmeal 16  
Steel Cut Oats, Brown Sugar, House-Made Granola, Caramelized Fruit

Caramelized Blueberry Pancake 22  
Caramelized Blueberries, Compote, Whipped Mascarpone, Churro Streusel

Avocado Toast 18  
Poached Egg, Whole Wheat, Avocado, Green Olives, Tahini Vinaigrette

Thompson Breakfast 22  
Two Eggs, Choice of Toast, Choice of Meat, Breakfast Potatoes  
Add: Smoked Salmon 4

Eggs Benedict 25  
Poached Egg, Poblano Hollandaise, Avocado Aioli  
Add Smoked Salmon 4

Breakfast Sandwich 20  
Harissa-Grilled Ham, American Cheese, Sunny-Side Egg, Sun-Dried Tomatoes, Spicy Aioli, Brioche Bun

Steak and Eggs 35  
Hanger Steak, Two Eggs (any style), Bordelaise, Za'atar Potatoes

## BREAKFAST SIDES

- Two Eggs 4
- Bacon 6
- Chicken Sausage 6
- Breakfast Potatoes 6

Choice of Toast 3  
Sourdough, Multigrain, English Muffin, Whole or Gluten-Free

## LUNCH & DINNER

### Starters & Salads

Hummus 14  
Smoked Sundried Tomatoes, Crispy Spiced Chickpeas, Parsley

Baby Beets 18  
Harissa Yogurt, Pistachio Vinaigrette, Quinoa Granola, Pole Beans

Seafood Caesar Salad 24  
Romaine Hearts, Sundried Tomatoes, Parmesan, Crab, Shrimps  
Add: Sub Chicken

Kale Salad 16  
Crispy Chickpeas, Sumac Onion, Heirloom Cherry Tomato, Cucumber, Feta, Toasted Pine Nuts, Tahini Dressing

Quesadilla 16  
Flour Tortilla, Melted Oaxaca, Marinated Sundried Tomatoes, Guacamole, Fire Roasted Salsa  
Add: Chicken + 8, Steak + 16

Chicken Wings 18  
Asian BBQ Glaze, Sesame Seeds, Green Onion, Veggie Sticks  
Choice of: Ranch, Blue Cheese, or Buffalo

### LARGER PLATES

Turkey Melt 16  
Pepper Marmalade, Turkey Breast, Spicy Aioli, Pepper Jack, Avocado, French Fries  
Add: + Sub Chips

Wagyu Burger 25  
Brioche Bun, Piquillo Pepper, Marinated Feta, Aji Amarillo Aioli, Little Gem

Steak Frites 36  
Hanger Steak, Frites, Pasilla Marinade, Bordelaise

### Kebabs

All served with Lavash, Sumac Onions, Grilled Peppers, Bell Peppers Salad, Toum.  
Prime Beef Tenderloin 26 | Saffron Chicken 24 | Lamb Kufta 26

### SWEETS

Cookies 18  
Three Freshly Baked Cookies

### DESSERT

Chocolate or Vanilla Gelato Granucci 16

ALL IN ROOM DINING ORDERS ARE SUBJECT TO STATE AND LOCAL TAXES, AN AUTOMATIC DELIVERY CHARGE OF \$7.00 AND SERVICE CHARGE OF 21% WHICH INCLUDES ADMINISTRATIVE FEE FEES AND GRATUITY.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# In Room Dining

## DRINKS

### COCKTAILS

Her Name Was Lola 17

Vodka, Pomegranate Molasses, Hibiscus, Cardamom, Lemon, Soda

Desert Rose 17

Tequila, Prickly Pear, Ras El Hanout, Lime, Black Salt

Maximilian Affair 18

Mezcal, St. Germain, Sweet Vermouth, Lemon

Tzataiki Milk Punch 18

Gin, Arak, Greek Yogurt, Coconut Milk, Saffron syrup, cucumber, dill

BLOODY MARY - 16

MIMOSA - 10

### PACKAGED

Michelob Ultra 6

Modelo Especial 6

Golden Road Ride On Hop Hazy IPA 8

Miller Highlife 8

Hangar 24 Orange Wheat 8

Brightcider Newtown Pippin Apples 8

High Noon Pineapple & Watermelon 10

Athletic Run Wild N/A IPA 8

### WINE BY THE GLASS

#### Sparkling & Rosé

Poema, Cava Brut, SP 10

Mionetto, Prosecco Brut, IT 12

Moët & Chandon Imperial Brut Champagne, FR 32

Walt, Rose of Pinot Noir, CA 16

La Fete Du Rose Cotes de Provence Rose, FR 18

Schramsberg Mirabelle Rosé, CA 21

Lyre's N/A Classico 10

#### White

Gai-a, Moschofilero, Peloponnese 12

Hugel, Pinot Gris, FR 18

Hall, Sauvignon Blanc, Sonoma County 18

Walt, Chardonnay, Sangiacomo Vineyard Sonoma County 19

Jacques Dumont, Sancerre, FR 21

#### Red

Cote Mas, Syrah, FR 12

Walt, Blue Jay, Pinot Noir Anderson Valley 22

Baca, Home Base Zinfandel Sonoma County 15

Hall, Ellie's Cabernet Sauvignon Napa Valley 25