



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, Tourn.

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.

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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