

SNACKS

JIDORI CHICKEN WINGS - 24 dozen / 15 half
house made buffalo or mango habanero sauce
served with carrot, celery & ranch dressing

FRITO DE CALAMARI 23
lemon aioli

HOUSE MADE GUACAMOLE 15
hass avocado, crispy tortilla chips

HUMMUS PLATE 14
pickled onions, crispy chickpeas, za'atar, warm pita

ACAI BOWL 18
fresh fruit, coconut flakes, granola

RAW BAR

AHI TUNA CEVICHE 23
mango, avocado, coconut-lime emulsion

PACIFIC OYSTERS 24
half dozen, mignonette, cocktail sauce

GULF PRAWNS 26
classic cocktail sauce, meyer lemon

FROM THE BRICK OVEN

MARGHERITA PIZZA 21
san marzano tomato, imported buffalo mozzarella

SOPPRESSATA PIZZA 25
chili flake, wild flower honey, fresh ricotta

SMOKED SALMON FLATBREAD 29
dill creme fraiche, red onion, chive

SALADS

THE COBB' SALAD 24
green goddess dressing, bacon, blue cheese
chino valley egg, organic chicken breast

CRISP CAESAR SALAD 21
parmesan, spanish anchovies, garlic croutons

THAI STYLE CHICKEN SALAD 26
bean sprouts, napa cabbage, crispy wontons
lemongrass-ginger vinaigrette

MARKET VEGETABLE GRAIN BOWL 21
ancient grains, pickled japanese vegetables, radish
avocado, heirloom carrots, sesame vinaigrette

ADD ONS: grilled chicken 8
shrimp 12 | grilled salmon 12
skirt steak 12

SANDWICHES

BLACK FOREST TURKEY CLUB 22
hass avocado, crispy bacon, lettuce, tomato
herb aioli, house-made chips, grilled bread

THE HAM & CHEESE 21
honey ham & raclette cheese, house chips
- add fried egg +3

POOLSIDE SLIDERS 22
100% black angus beef, white cheddar
thousand island dressing, soft brioche bun

ROSY BURGER 28
balsamic onions, bacon, white cheddar,
lettuce, tomato
- add fried egg +3

BLT SANDWICH 23
bacon, lettuce, tomato, mayonnaise

We are a cashless restaurant.

An 18% service charge + applicable tax will be added to your bill.
A credit card will need to be provided for room charges exceeding \$250.

• Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

TACOS

BAJA FISH TACOS

crispy local halibut, napa cabbage slaw
pico de gallo, chipotle crema

GRILLED CHICKEN TACOS

salsa verde, cotija cheese, pickled onions

CARNE ASADA TACOS

carne asada, pico de gallo, guacamole, salsa verde,
pickled red onions

SHRIMP TACOS

shrimp, pico de gallo, chipotle aioli, cilantro,
cabbage, avocado

30

CHICKEN & WAFFLES

chipotle maple syrup

23

"BREAKY" SANDWICH

bacon, eggs, american cheese, radish
arugula salad, red bliss potatoes

29

QUINOA BREAKFAST BOWL

grilled quinoa, farro, egg whites, sliced avocado

27

HASS AVOCADO TOAST

shaved fennel, pickled onion, arugula salad,
lemon aioli, house-baked sourdough
ADD ON: gulf prawns 12

26

19

26

21

DESSERT - 14

RASPBERRY PALETA

fresh berry coulis, mixed berries

CHOCOLATE PALETA

oreo crumble, marshmallow, chocolate sauce

VANILLA PALETA

caramel sauce, caramel popcorn

N.Y CHEESECAKE

blueberry compote

FRESH BAKED COOKIES (2)

choice of: macadamia, chocolate chip or oatmeal

CHOCOLATE LAYER RASPBERRY TORT

NON ALCOHOLIC BEVERAGES

Drip Coffee (Regular + Decaf) - 5

Espresso | Americano - 6

Cappuccino | Latte - 6

La Colombe Draft Cold Brew - 8
vanilla latte, tripple latte, oat milk latte

Iced Tea - 5

Orange Juice, Grapefruit Juice - 5

Little West Cold Pressed Juices - 12
"the clover", "sunrise", "go big", "the quench"

Voss (still + sparkling) - 9

SIDES

CRISPY FRENCH FRIES - 12
SWEET POTATO FRIES - 14
PARMESAN TRUFFLE FRIES - 18

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