

Breakfast 7:00am-11:00am

Juice |6

orange, grapefruit, apple, cranberry, tomato, pineapple or apple

Lavazza Coffee

Small pot |6

Large pot |10

Cappuccino |5

Espresso |4 Double Espresso |5

Café Latte, Mocha, Macchiato |5

Tea Forte Herbal Teas |4

chamomile citron, earl grey, English breakfast, decaf breakfast, jasmine green, Moroccan mint

Smoothies and Juices |12 |*gf, spa*

Mango Madness

vanilla yogurt, mangos, pineapple juice, honey

Morning Sunrise

vanilla yogurt, banana, apricot nectar, orange juice

Pump-Up Protein

almond milk, peanut butter, oats, banana, cinnamon

Rejuvenating Green Juice

spinach, kale, cucumber, apple, pineapple, ginger

Anti-Oxi Smoothie

soy, banana, blueberry, strawberry, acai

Greek Yogurt and Roasted Pineapple |13

toasted coconut, blueberries, house-made granola, sliced bananas |*gf, spa*

Steel Cut Oatmeal |12 |*gf, v, spa*

dried cherries & brown sugar or bananas and cream

Cereals of the Day |8

with seasonal berries |6

Continental Breakfast |18

fresh morning pastry, fruit yogurt, homemade granola seasonal fruit, juice & coffee or tea

Smoked Salmon Bagel Sandwich* |17

toasted everything bagel, fresh dill, chive cream cheese, mixed green salad, roasted shallot vinaigrette |*spa*

Buttermilk Pancakes |16

add strawberries or bananas 2

Belgian Waffle |16

powdered sugar, maple syrup

fresh berries |2

Two Eggs Your Style* |17

seasoned home potatoes, applewood smoked bacon or sausage, artisan toast

Classic Omelette* |18

your choice of 3 items, seasoned home potatoes, artisan toast

Thai Avocado Toast* |18

wheat boule, sunny-side up egg, Thai salad, chili honey-lime |*spa*

add shrimp 4 | smoked salmon 6

Smoked Brisket Taco |17

soft scramble eggs, in-house flour tortilla, spicy salsa, black beans, cilantro-lime crema

Benedict at The Inn* |18

poached eggs, toasted English muffin, smoked country ham, seasoned home potatoes, classic hollandaise smoked salmon 6

Huevos Rancheros* |17

two eggs over easy, Spanish chorizo, avocado, corn tortilla, black beans

Sides |8

applewood smoked bacon

chicken apple sausage

ham steak

hash browns

seasoned home potatoes

seasonal fruit

Basket of Fresh Breads |10

croissant, danish, muffin with butter and jam

Artisan Toast |5

All Day Menu 11:00 am – 9:00 pm

Cheese and Charcuterie small 20 | large 26

cured meats, chef’s selection of cheeses, honeycomb, candied nuts, olives, whole grain mustard, artisan bread and crackers

Spicy Black Bean Hummus |14

toasted sesame seeds, olive oil, sea salt, red bell pepper and carrot spears, grilled pita | *v, spa*

Crab Cakes |17

chipotle aioli, roasted corn salsa

Bourbon Glazed Wings |18

orange bourbon sauce, blue cheese dressing, carrots and celery |*gf*

Avocado Chimichurri Crostini |15

diced avocado, chimichurri, micro cilantro, seedy baguette | *v, spa*

Housemade Guacamole, Salsa and Chips |12 |*gf, v, spa*

Tomato Bisque | 11

SALADS

add natural chicken breast |9, Baja prawns |11, salmon |10 or flat iron steak |14

“The Royce” Salad |14

red leaf, avocado, bacon, parmesan, house-made ranch

Classic Caesar |13

creamy dressing, Torn croutons, black peppercorn

Cobb Salad* | 18

chicken breast, romaine, applewood bacon, egg, avocado, tomato, cucumber, Oregon blue dressing

ENTREES

The Inn Burger* |18

grass fed beef, house-made thousand island, cheddar, lettuce, tomato, onion, brioche bun

Roasted Turkey Sandwich |16

toasted wheat bread, cheddar, avocado, mayo, BLT

Three Cheese Macaroni |17

chicken breast 9 |Baja shrimp 11| mushroom and truffle oil 5

Baja Fish Tacos* |18

grilled or blackened local fish, corn tortillas, cabbage, crema Agria, roasted tomato salsa, lime wedge, street corn | *gf*

Vegetable Curry Bowl |22

Malaysian curry, seasonal vegetables, brown rice |*gf,v,spa* chicken breast 9 |Baja shrimp 11

Harvest Vegetable Pot Pie |26

celery root cream, salted puff pastry chicken breast 9 |Baja shrimp 11

Pimento Grilled Cheese and Tomato Bisque | 16

grilled sour dough, pimento spread

DESSERTS

Chef’s Daily Section | 12

Vero Gelato or Sorbetto |12

local San Diego Italian ice cream



Complimentary bucket of ice available upon request

Please call Ext 6820

All In–Room dining orders are subject to a\$5.00 delivery fee and 20% gratuity

MY 1.9.20

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*