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, mango, 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 Agra, roasted tomato salsa, lime wedge, street corn | gf

Vegetable Curry Bowl | 22
Malaysian curry, seasonal vegetables, brown rice | gf, v, spa

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 Selection | 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