



# IN ROOM DINING

## Beverage

### Wine

2020 Selbach-Oster Riesling	20
2019 Bouchaine Chardonnay	22
2021 Samuel Louis Smith Pinot Noir	23
2019 E16 GSM	24
2021 Turnbull Cabernet Sauvignon	27

### Beer

Modelo Especial	8
Coronado Brewing "Weekend Vibes" IPA	14
East Brother "Bo Pils" Pilsner	12
Monterey Beer Lager	9
Sincere Dry Apple Cider	14

### Non-Alcoholic

Athletic Brewing N/A "Run Wild" IPA	8
Athletic Brewing N/A "Cerveza Athletica" Light Copper	8



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# IN ROOM DINING

## Refreshments

### Dammaan Tea

#### BLACK TEAS

Breakfast

Earl Grey

Chai-Mille Collines

#### GREEN TEAS

Vert Gunpowder

Vert Menthe

Vert Jasmin

#### HERBAL / DECAF

Menthe Poivree

Citrus Rooibos

Passion Framboise

Camomille

### Illy Coffee

Americano

Cappuccino

Latte

Mocha

Decaf

Milk

2%

Almond

Coconut

Oat

Soy

Whole

### Juice

Garden-Fresh Green

Apple

Cranberry

Grapefruit

Orange

### Soft Drinks

Lemonade

Iced Tea

Coke

Diet Coke

Sprite

Root Beer



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# IN ROOM DINING

## Breakfast

Available 7:30-11:00 AM

Dial 203 or Text 831-200-4365 to Order

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### Traditional Breakfast

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#### Avocado Toast

tomato, avocado, micro greens, hazelnut  
pistachio, sesame seeds | df | vg

#### Bagel & Lox

pea shoots, cherry tomatoes, cucumber  
pickled onion, horseradish cream cheese  
caper | nf

#### French Toast

market berries, basil | v | nf

#### Ventana Breakfast

two farm eggs any style, hashbrowns  
grilled bread, side salad  
choice of bacon or sausage | nf

#### Chorizo Scramble

choice of farm egg or tofu, potato,  
onion, cilantro, avocado, queso fresco  
gf | nf

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### Lighter Breakfast

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#### Ventana Granola & Yogurt

#### Chia & Hemp Heart Pudding

almonds | pepitas | cherries

#### Organic Fruit

selection of seasonal fruit

#### Fresh Baked Pastries

choice of one housemade pastry



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# IN ROOM DINING

## Lunch

Available 11:30 AM-4:00 PM

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### Sandwiches

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*Choice of Fries or Salad*

#### **Cult Classic Burger**

2 smashed patties, shaved red onion bibb lettuce, beefsteak tomato, bread & butter pickles, american cheese, ventana sauce  
nf

#### **Tuna Melt**

pesto, avocado, swiss cheese  
toasted brioche  
nf

#### **Chicken Sandwich**

jalapeño jack Cheddar, gem lettuce  
bacon, avocado, chipotle aioli  
nf

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### Soup/Salad

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#### **Ventana Tortilla Soup**

chicken, monterey jack, cilantro  
crispy tortilla strips  
gf | nf

#### **Vegetable Salad**

mixed greens, frisée, squash, tomatoes carrot,  
radish, black beans goat cheese oregano  
vinaigrette  
v | nf | gf

#### **Little Gem Caesar**

croutons, radish, pickled onions, ceasar  
dressing, parmigiano cheese  
nf

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## Snacks

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#### **Guacamole & Chips**

tres chiles salsa  
vg | gf | nf

#### **Harissa Hummus**

pita bread, cornichon  
vg | nf | df

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# IN ROOM DINING

## DINNER

Available In Suite 5:30-10:00 PM

### SALADS

#### **Mixed Baby Lettuce**

Tomato, Pickled Onion, Piave Cheese  
Toasted Breadcrumb, Creamy Italian  
Dressing  
vegan | nut free

#### **Kale Salad**

Dried Cherries, Candied Walnuts, Butternut  
Squash, Sherry Vinaigrette  
dairy free | gluten free | vegan

#### **Babé Farms Beets**

Sumac Labneh, Pistachio, Blood Orange,  
Horseradish, Baby Mustards  
gluten free

### DESSERTS

#### **Chocolate Mocha Cake**

Mocha Mousse | Fresh Berries  
gluten free

#### **Ventana Chocolate Chip Cookies**

Topped with Big Sur Sea Salt

#### **Bread Pudding**

Caramel Sauce | Vanilla Ice Cream

#### **House-Made Ice Cream & Sorbet**

Please Ask your Server for the Daily Selections

### CHEF'S ENTREES

#### **Ventana Smashburger**

Niman Ranch Beef, Ventana Sauce  
Aged White Cheddar, Butter Lettuce  
Tomato Onion, Pickles, Brioche Bun  
French Fries  
nut free

#### **Campanelle Pasta**

California Mushrooms, Asparagus  
Crème Fraîche, Parmigiano  
vegan | nut free

#### **Fogline Farms Chicken**

Sweet Potato Gnocchi, Spinach  
California Mushrooms, Puttanesca  
dairy free | nut free

#### **Norwegian Salmon**

Jerusalem Artichoke, Black Truffle  
Mushroom Conserva, Preserved Lemon  
gluten free | nut free

#### **Braised Beef Short Rib**

Hoisin Glaze, Whipped Potato, Chili Crisp  
nut free



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The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Through cooking of such animal foods reduces the risk of illness. Please notify your server if you have any allergies or require special food preparation, we will make every attempt to accommodate your needs.

# IN ROOM DINING

## DESSERT MENU



### **CHOCOLATE MOCHA CAKE**

Mocha Mousse | Fresh Berries

GF

### **VENTANA CHOCOLATE CHIP COOKIES**

Topped with Big Sur Sea Salt

### **BREAD PUDDING**

Caramel Sauce | Vanilla Ice Cream

### **ICE CREAM AND SORBET FLIGHT**

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