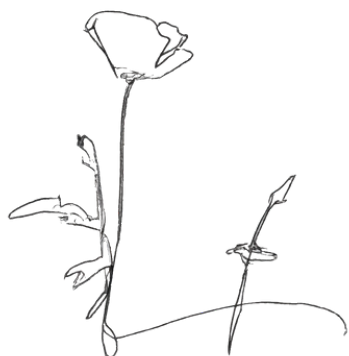


IN ROOM DINING



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



*delivery fee of \$10.00 will be added to your order
pricing excludes beverage, taxes and 22% service charge*



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

Traditional Breakfast

Big Sur Mushroom Tartine | v

forager's basket of mushrooms, garlic ricotta, foraged greens, poached farm egg

Avocado Toast | df . vg

tomato, avocado, micro greens, hazelnut, pistachio, sesame seeds

Bagel & Lox | nf

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

French Toast | v . nf

market berries, basil

Ventana Breakfast | nf

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

Chorizo Scramble | gf . nf

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

Tofu Scramble | vg . gf . df . nf

tofu, garden mint & cilantro, cucumber, house hot sauce
add on: poached egg

Lighter Breakfast

VENTANA GRANOLA & YOGURT

CHIA & HEMP HEART PUDDING

Almonds | Pepitas | Cherries

ORGANIC FRUIT

The Best of the Season

FRESH BAKED PASTRIES

Sweet and House Made Pastries

Sides

APPLE CHICKEN SAUSAGE

AVOCADO

BAKER'S BACON

SOFT BOILED EGG

POTATO HASH BROWNS

Beverage

COFFEE/ESPRESSO

TEA

JUICE

GREEN JUICE

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IN ROOM DINING

Lunch

Available 11:30 AM-4:00 PM

Sandwiches

Choice of Hand Cut Chips, Fries, or Side Salad

VENTANA BURGER

Lettuce | Tomato | Pickled Red Onions
Swiss Cheese | Ventana Sauce | Tajin Fries

PRESSED ALMOND BUTTER AND JELLY

House Made Almond Butter | Cherry Jam
Sourdough Bread

VENTANA TUNA MELT

Arugula Pesto | Confit Local Tuna | Avocado
Lemon Aioli | Gruyere Cheese

GRILLED CHEESE

Point Reyes Toma | Sourdough Bread | Marin Brie
Central Coast Goat Gouda

MARKET VEGGIE CLUB

Roasted Eggplant | Cucumber | Red Peppers
Radish Sprouts | Hummus | Gluten Free Bread

Soups and Salads

CHICKEN NOODLE SOUP

Organic Baby Vegetables | House Made Cavatappi
Slow Braised Fogline Chicken

TOMATO BISQUE

Other Brother Olive Oil | Farmers Market Basils

COUNTY LINE LITTLE GEM LETTUCES

Dill | Pickled Onion | Buttermilk Dressing

VENTANA COBB

Avocado | Hard Boiled Egg | Bakers Bacon
Chicken | Cherry Tomatoes | Point Reyes Blue Cheese
Little Gem and Bib Lettuces | Brown Derby Vinaigrette

MIXED MARKET LETTUCES

Simple Dressed in Meyer Lemon and Shallot Vinaigrette

Snacks

SALUMI AND PROSCIUTTO

House Made Pickles
Beer Mustard
Toasted Sourdough

CALIFORNIA CHEESE

Three Varieties
Seasonal Fruit Preserves
Sea Salt Crackers
Dried Organic Fruit

HOUSE MADE TORTILLA CHIPS

House Made Roasted Salsa
Guacamole

*delivery fee of \$10.00 will be added to your order
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MEADOW POOL

Lunch

Available 11:30 AM-4:00 PM

Sandwiches

Choice of Hand Cut Chips, Fries, or Side Salad

VENTANA BURGER

Lettuce | Tomato | Pickled Red Onions
Swiss Cheese | Ventana Sauce | Tajin Fries

PRESSED ALMOND BUTTER AND JELLY

House Made Almond Butter | Cherry Jam
Sourdough Bread

VENTANA TUNA MELT

Arugula Pesto | Confit Local Tuna | Avocado
Lemon Aioli | Gruyere Cheese

GRILLED CHEESE

Point Reyes Toma | Sourdough Bread | Marin Brie
Central Coast Goat Gouda

MARKET VEGGIE CLUB

Roasted Eggplant | Cucumber | Red Peppers
Radish Sprouts | Hummus | Gluten Free Bread

Soups and Salads

CHICKEN NOODLE SOUP

Organic Baby Vegetables | House Made Cavatappi
Slow Braised Fogline Chicken

TOMATO BISQUE

Other Brother Olive Oil | Farmers Market Basils

COUNTY LINE LITTLE GEM LETTUCES

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House Made Pickles
Beer Mustard
Toasted Sourdough

CALIFORNIA CHEESE

Three Varieties
Seasonal Fruit Preserves
Sea Salt Crackers
Dried Organic Fruit

HOUSE MADE TORTILLA CHIPS

House Made Roasted Salsa
Guacamole

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IN ROOM DINING

DINNER

Available In Suite 5:30-10:00 PM

SALADS

Mixed Green Salad

tomatoes | persian cucumber
shredded carrot
dairy free | gluten free | nut free

Little Gem Caesar Salad

gem lettuce | bread crumbs
grana padano cheese
nut free | vegan available

Roasted Beet Salad

goat cheese | pistachio | sherry vinaigrette
gluten free

Butter Lettuce Wedge Salad

egg | bacon | tomato | blue cheese
ranch dressing
nut free | gluten free

SANDWICHES

served with fries

Chicken Club Sandwich

mary's chicken | baker's bacon | mayo
swiss | butter lettuce | tomato | avocado
sourdough bread
gluten free available

Ventana Cheeseburger

8oz. niman ranch beef | ventana sauce
aged white cheddar cheese | butter lettuce
tomato | red onion | pickles | brioche bun
nut free

CHEF'S ENTREES

Vegan Gnocchi

kabocha puree | butternut squash
truffle honey
vegan

Crispy Skin Pacific Striped Bass

jasmine rice | seasonal vegetables
red curry sauce
dairy free | nut free

Grilled Salmon

seasonal vegetables | lemon
dairy free | gluten free | nut free

Chicken Pot Pie

fogline chicken | celery | onion | garlic
carrot | peas | puff pastry

Grilled Ribeye Steak

13oz angus beef | whipped potatoes
seasonal vegetables | truffle au jus
nut free

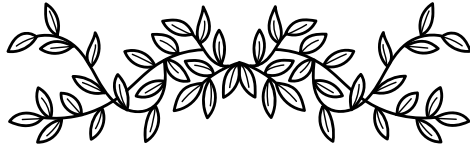
Braised Beef Short Rib

6oz short rib | potato gratin
seasonal vegetables
gluten free | nut free



delivery fee of \$10.00 will be added to your order
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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

Please Ask your Server for the Daily Selections

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