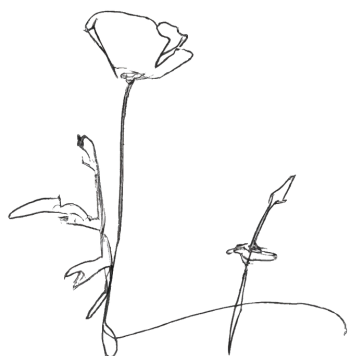


IN ROOM DINING



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



pricing excludes beverage, taxes and 22% service charge

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IN ROOM DINING

Refreshments

Tea

Yunnan Breakfast
English Breakfast
Green Pomegranate
Earl Grey
Apricot Escape
Egyptian
Chamomile
Happy Tea
Pacific Coast Mint
Jasmine Reserve
Masala Chai

Coffee

Americano
Cappuccino
Decaf
Latte
Mocha

Milk

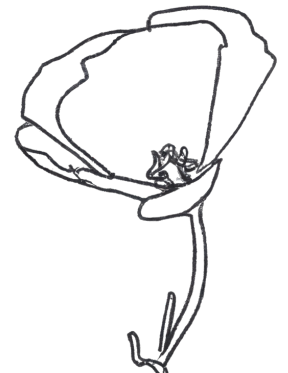
2%
Almond
Coconut
Oat
Soy
Whole

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

VENTANA BREAKFAST

Two Farm Eggs | Hash Browns
Choice of Bacon or Sausage
Lemon Shallot Dressed Lettuces

HUEVOS RANCHEROS

Two Farm Eggs | Stewed Black Beans
Corn Tortillas | Ranchero Sauce

ORGANIC STEEL CUT OATS

Apple Butter and Maple | Mascarpone

VEGETABLE SCRAMBLE

Tofu | Kale | Maitake Mushrooms | Avocado
Winter Squash

CROQUE MADAME

Piled Hobbs Ham | Gruyere Cheese
Mornay Sauce | Sourdough Bread | Sunny Up Egg

SHAKSHUKA

Slow Baked Farm Eggs | Kale | Tomato
Jalapeno | Lime | Cilantro

STOUT WAFFLE

Bananas | Cajeta | Spiced Pecans | Pure Syrup

Lighter Breakfast

VENTANA GRANOLA & YOGURT

SANTA CRUZ GRAPEFRUIT

Raw Sugar Brulee

HEMP HEART PUDDING

Almonds | Pepitas | Cherries

ORGANIC FRUIT

The Best of the Season

FRESH BAKED PASTRIES

Sweet and House Made Pastries

Sides

FOGLINE FARMS SAUSAGE

AVOCADO

BAKERS BACON

SOFT BOILED EGG

POTATO HASH BROWNS

GRIDDLED MUSHROOMS

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

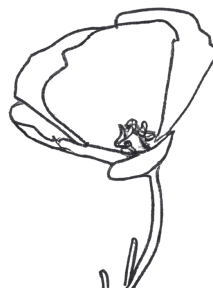
House Made Pickles
Beer Mustard
Toasted Sourdough

CALIFORNIA CHEESE

Three Varieties
Seasonal Fruit Preserves
Sea Salt Crackers
Dried Organic Fruit

HOUSE MADE TORTILLA CHIPS

House Made Roasted Salsa
Guacamole



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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

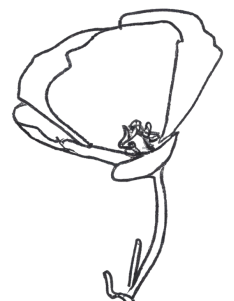
fogline chicken | celery | onion | garlic
carrot | peas | puff pastry

Grilled Ribeye Steak

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

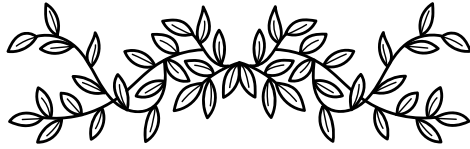
Braised Beef Short Rib

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



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IN ROOM DINING

DESSERT MENU

CHOCOLATE MOCHA CAKE

Mocha Mousse | Fresh Berries

GF

HOUSE-MADE BROWNIE

Valrhona Chocolate | Big Sur Sea Salt

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

