



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

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



pricing excludes beverage, taxes and 22% service charge



IN ROOM DINING

Lunch

Available 11:30 AM-3:00 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

In Suite Dinner Available 5:30-10:00 PM

Add an additional entree for an additional \$25

Whole Roasted Fogline Farm Chicken

Today's Market Catch

Harris Ranch Beef Ribeye

Dinner Includes

Chive Potato Rolls

Market Vegetables

Potato Puree

Mixed Greens
with
Dijon Vinaigrette



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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

Beverage

Wine

Sellback Oster Reisling | 21

Tondre Chardonnay | 15

Tondre Pinot Noir | 20

Massolino Nebbiolo | 24

Turnbull Cabernet Sauvignon | 28

Beer

High Noon Vodka Soda | 12

Alvarado Street Mai Tai IPA 16oz | 16

Monterey Beer Lager | 10

Offshoot Hazy IPA | 14

Brewdog Non-Alcoholic Hazy IPA | 8



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IN ROOM DINING

DESSERT MENU

APPLE STREUDEL

Cinnamon Apple Pie Filling | Vanilla Ice Cream | Gluten Free Crumble

DARK CHOCOLATE BROWNIE

Valrhona Chocolate | Big Sur Sea Salt

VENTANA CHOCOLATE CHIP COOKIES

Topped with Big Sur Sea Salt

ICE-CREAM AND SORBET FLIGHT

Please Ask your Server for the Daily Selections

