

Breakfast Buffet

\$36++ Per adult

\$20++ Per child ages 5-12

MORNING STARTERS

ASSORTED BREAKFAST PASTRIES

Artisanal Jam, Honey, Butter, Peanut Butter

ASSORTED FRUITS

Sliced Local Melons, Pineapple, Local Citrus, Fruit Salad, Bananas, Apples, Oranges, Tangerines, Fruit of the Month

YOGURTS

Plain Greek

Vanilla

Coconut Chia Seed

Overnight Oats

TOPPINGS BAR

Matcha Powder Shaker

Sheerwater Granola

Toasted Coconut

Raisins

Pumpkin Seeds

Banana Chips

Dried Pineapple

Brown Sugar

Candied Pecans

Walnuts

SAVORY TREATS

CRUDITÉ STATION VEGETABLE DISPLAY

Sliced Cucumber, Carrots, Radish, Cauliflower,

Sliced Tomatoes, Classic Hummus

Diced Hard Cheese

Smoked Salmon Shmear, Garden Herb Shmear, Blueberry Shmear

Soft Boiled Eggs

Bread Station, Assorted Bagels

BREAKFAST CLASSICS

Breakfast Bread Pudding

Cinnamon Rolls

Classic Oatmeal

Butter, Syrup, Chocolate Chips

ASSORTED CEREAL

Milk, Oat Milk, Soy Milk

HOT BREAKFAST DISHES

CLASSIC SCRAMBLED EGGS

Baked Egg Whites, Goat Cheese, Spinach

Crispy Bacon

Chicken Apple Sausage

Breakfast Potatoes, Peppers, Onions, Garden Herbs

Savory Breakfast Grains, Quinoa, Lentils, Herbs

vegan VE • vegetarian VG • gluten free GF

++Retail prices do not include taxes or a 1.888% Historic Preservation Fund charge. Learn more at hoteldel.com/preservation.

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

18% automatic gratuity for parties of 8 or more



STARTERS

½ DOZEN PACIFIC OYSTERS* 27 GF
aguachile, cucumber, petite cilantro

TUNA TOSTADA* 27
avocado, cilantro, lime, roast chili sauce, pickled onions, radish

CARLSBAD TOMATO & PEACH SALAD 24 VE, GF
golden balsamic red peach vinaigrette, zucchini rose, fresh basil

CHARRED SPANISH OCTOPUS 29 GF
parsley risotto, confit piquillo peppers, preserved lemon

BAJA WEDGE SALAD 23 VG
salsa verde dressing, marinated olives, pickled chilies, local tomatoes, cornbread croutons, queso fresco

SHEERWATER LUMP CRAB CAKE 33
citrus ravigote sauce, pitaya salsa

STUFFED PIQUILLO PEPPERS 24 VG, GF
green risotto, chayote squash, crunchy garlic, cilantro

COMPRESSED 12 HOUR BRAISED SHORT RIB 26 GF
pickled apricot, watercress coulis, beef chicharron

SAN DIEGO FARM GREENS 21 GF, VE
pickled watermelon, candied pistachio, mint fennel vinaigrette

MAIN COURSE

BAJA CALIFORNIA ACHIOTE SEA BASS 54 GF
braised artichokes, charred green onions, esquites, corn saffron broth

CALIFORNIA ARTICHOKE HEARTS 33 VE, GF
cashew chili cream, baby corn, baby eggplant, charred green onions, tomato confit, summer squash

BRAISED LAMB SHANK ADOBO 65 GF
roasted poblano polenta, nopales en escabeche, citrus adobo demi-glace

CLAM & SHRIMP PASTA 42
creamy guajillo sauce, tomato, fennel, cilantro, crispy garlic

LOCAL CATCH OF THE DAY 47 GF
tomato reduction, spiced rice, garbanzo beans, piquillo peppers, blistered squash

BAJA SEAFOOD STEW 47 GF
clams, mussels, shrimp, catch of the day, calabacitas, guajillo lobster broth

ROASTED CHICKEN BREAST 41 GF
chayote atapakua, queso fresco, roasted tomatoes, baby eggplant

STEAKS

ROASTED 8oz BEEF TENDERLOIN* 67 GF
RR RANCH 14oz NEW YORK STRIP* 65 GF
8OZ SNAKE RIVER FARMS KOBE TOP SIRLOIN* 71 GF
AUSTRALIAN WAGYU STRIPLOIN* (3oz minimum) 23/oz GF

all steaks served with roasted garlic mashed potatoes, charred broccolini, black garlic demi-glace

SIDES

SUMMER MUSHROOM FRICASSEE 14 VG, GF
butter, parsley, white wine

SPICED TOMATO RICE 13 VE, GF
garbanzo beans, piquillo peppers, tomato reduction

CHARRED BROCCOLINI 14 VE, GF
chili oil, lemon vinaigrette

GREEN PARSLEY RISOTTO 15 VG
arborio, white wine, parmesan

SUMMER MARKET VEGGIES 13 VG

MASHED POTATOES 13 VG, GF
roasted garlic, chives

LOADED MASHED POTATOES 17 GF
queso fresco, braised short rib, green onions

SEA SALT FRIES 11 VE, GF
truffle vinaigrette

SOUP

CORN CHOWDER 14 VG, GF
celery, onions, queso fresco, crunchy corn, avocado oil

vegan VE • vegetarian VG • gluten free GF

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DESSERT

MOLTEN MEXICAN CHOCOLATE CAKE 16 VG
cajeta caramel, crunchy raspberries, cacao nib tuile

MEYER LEMON BROWN BUTTER TART 15 VG
hibiscus meringue kisses, kishu mandarin

VALRHONA AZELIA MOUSSE DACQUOISE 16 VG, GF
caramelized bananas, hazlenut croquant

BOURBON

<i>knob creek</i>	18.50
<i>basil hayden's</i>	17.50
<i>baker's</i>	17.50
<i>bulleit</i>	17.50
<i>woodford reserve</i>	22.50

SCOTCH

<i>talisker 10 yr</i>	21.50
<i>macallan 12 yr</i>	20.50
<i>oban 14 yr</i>	27
<i>macallan 18 yr</i>	81

COGNAC

<i>hennessy vs</i>	19.50
<i>courvoisier vsop</i>	17.50
<i>hennessy xo</i>	51

BEERS

<i>ballast point sculpin grapefruit ipa</i>	13
<i>coronado brewing weekend vibes ipa</i>	13
<i>stone ipa</i>	13
<i>bud light</i>	12
<i>coors light</i>	12
<i>corona</i>	12
<i>heineken</i>	12
<i>amstel light</i>	12
<i>stella artois</i>	12
<i>guinness</i>	12
<i>michelob ultra</i>	12
<i>heineken 0.0</i>	12

WINE BY THE GLASS

SPARKLING

6oz bottle

<i>Riondo, Prosecco, Italy</i>	17	65
<i>Chandon, Brut, California</i>	18	75
<i>Etoile, Rosé, Carneros</i>	27	110
<i>Veuve Yellow Label, France</i>		131

WHITE

<i>Elouan, Rosé, Oregon</i>	18	75
<i>Château St. Michelle, Eroica,</i>		
<i>Riesling Washington</i>	22	90
<i>Terlato, Pinot Grigio, Italy</i>	24	88
<i>Langlois Château Sancerre</i>		90
<i>Duckhorn, Sauvignon Blanc,</i>		
<i>Napa Valley</i>	22	90
<i>Frank Family, Chardonnay, Carneros</i>	26	105
<i>Cakebread, Chardonnay, Napa Valley</i>	34	140

RED

<i>Elk Cove, Pinot Noir</i>		
<i>Willamette Valley, OR</i>	22	90
<i>Merry Edwards, Pinot Noir</i>		
<i>Russian River Valley</i>	31	125
<i>Bodega Norton, Malbec Argentina</i>	21	85
<i>Ferrari-Carano, Merlot</i>		
<i>Sonoma County</i>	21	85
<i>Daou, Cabernet Sauvignon</i>		
<i>Central Coast</i>	24	95
<i>Crossbarn, Cabernet Sauvignon</i>		
<i>Napa Valley</i>		125
<i>Chateau Léoville Poyferré</i>		
<i>Saint-Julien, France</i>		195
<i>Prisoner Wine Co., The Prisoner</i>		
<i>Red Blend, California</i>		125
<i>Overture by Opus One, Red Blend</i>		
<i>Napa Valley</i>		370

