

## A LA CART

### **BELGIAN SUGAR WAFFLES V \$22**

*mixed berry compote, powdered sugar, micro mint*

### **AVOCADO TOAST \$22**

*local sourdough bread, smashed avocado, sunflower sprouts, poached eggs, fresno chiles, cherry tomatoes, radish, evoo*

### **FRENCH TOAST \$17**

*classic brioche toast, vanilla & cinnamon dipped, mixed berry compote, powdered sugar*

### **SOUTH OF THE BORDER BENEDICT \$25**

*toasted english muffin, sautéed spinach, handmade chorizo patty, avocado, poached eggs, chipotle hollandaise*

### **SMOKED SALMON & BAGEL \$25**

*caper dill shmear, hardboiled egg, sliced tomatoes, persian cucumbers, shaved onions*

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## BEACHSIDE BREAKFAST BUFFET

**ADULTS \$29**

**KIDS 12 & UNDER \$19**

**vegan VG • vegetarian V • gluten free GF**

*Retail prices do not include taxes or a 1.888% Historic Preservation Fund charge. Learn more at [hoteldel.com/preservation](http://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\* \$28

*green salsa, citrus, rye bread, seaweed butter*

PRINCE EDWARD ISLAND MUSSELS\* \$27

*garlic, white wine, pernod, parsley, garlic bread*

SPICY TUNA TACOS\* \$24

*seasoned tuna, avocado, fresno chili, scallions, wonton shell*

WARM SUMMER TOMATO TART V \$19

*heirloom tomatoes, basil oil, shaved parmesan, puff pastry*

LOCAL ARTISAN GREENS V \$23

*local artisan greens, tomatoes, roasted beets, olive oil croutons, hardboiled egg, pepitas, green goddess dressing*

CRISPY SQUASH BLOSSOMS\* GF \$19

*chile aioli, crab meat, radish, smoked trout roe*

CALIFORNIA ARTICHOKE V \$26

*herb butter, brioche crouton, meyer lemon artichoke aioli*

HALIBUT CRUDO GF \$22

*green chile coconut broth, lemon oil, avocado, chili oil, taro chip*

ENTRÉES

B&S BAR BURGER \$29

*charbroiled 8oz chuck brisket patty, applewood bacon, white cheddar, brioche bun, lettuce, tomato, onion, fresno chili aioli*

LUMP CRAB MELT \$22

*lump crab salad, sourdough, cheddar, tomato, spiced potato chips*

STEAK FRITES GF \$54

*charbroiled new york strip loin, french fries, frisee salad, lardons, dijon mustard*

GLAZED ORGANIC CHICKEN BREAST GF \$29

*chive lemon smashed potatoes, tomato confit, broad beans, chicken jus olive oil reduction*

BAJA CALIFORNIA SEA BASS “PARILLA” GF \$52

*braised shallot polenta, fried capers, lemon vegetable picatta*

LOCAL CATCH OF THE DAY \$36

*seafood tamale, lobster sauce, vegetable confit*

GRILLED BEEF TENDERLOIN \$58 GF

*confit potatoes, glazed artichokes, maitake mushrooms, herb emulsion*

ROASTED STUFFED ARTICHOKE \$27 V GF

*polenta cake, confit vegetables, carrot orange reduction*

SIDES

ROASTED FARMSTAND CARROTS \$14 VG GF

*citrus glaze, pistachios*

CHARRED RAPINI \$12 VG GF

*lemon vinaigrette*

CREAMED BABY SPINACH \$11 V GF

*garlic confit, toasted almonds*

GARLIC MASHED POTATOES \$12 V GF

*sour cream, scallions*

FRENCH FRIES \$10 VG GF

*spiced salt*

BROWN BUTTER SPÄTZLE \$12 V

*blue cheese, chives*

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WINE BY THE GLASS

	6oz bottle
SPARKLING	
<i>Riondo, Prosecco Italy</i>	15 60
<i>Chandon, Brut California</i>	16 65
<i>Etoile, Rosé Carneros</i>	25 102
<i>Veuve Yellow Label France</i>	126

WHITE

<i>Elouan, Rosé, Oregon</i>	16 60
<i>Chateau St. Michelle, Eroica, Riesling Washington</i>	20 75
<i>Terlato, Pinot Grigio Italy</i>	22 84
<i>Domaine des Brosses Sancerre</i>	83
<i>Duckhorn, Sauvignon Blanc Napa Valley</i>	20 75
<i>Frank Family, Chardonnay Carneros</i>	24 91
<i>Cakebread, Chardonnay Napa Valley</i>	32 124

RED

<i>Elk Cove, Pinot Noir Willamette Valley, OR</i>	20 77
<i>Merry Edwards, Pinot Noir Russian River Valley</i>	29 111
<i>Bodega Norton, Malbec Argentina</i>	19 72
<i>Ferrari-Carano, Merlot Sonoma County</i>	19 72
<i>Daou, Cabernet Sauvignon Central Coast</i>	22 84
<i>Crossbarn, Cabernet Sauvignon Napa Valley</i>	112
<i>Chateau Leoville Poyferre Saint Julien, France</i>	185
<i>Prisoner Wine Co., The Prisoner Red Blend, California</i>	120
<i>Overture by Opus One, Red Blend Napa Valley</i>	350

BOURBON

<i>knob creek</i>	16.50
<i>basil hayden's</i>	16.50
<i>baker's</i>	16.50
<i>bulleit</i>	14.50
<i>woodford reserve</i>	16.50

SCOTCH

<i>talisker 10 yr</i>	20.50
<i>macallan 12 yr</i>	18.50
<i>oban 14 yr</i>	24
<i>macallan 18 yr</i>	75

COGNAC

<i>hennessy vs</i>	18.50
<i>courvoisier vsop</i>	16.50
<i>hennessy xo</i>	50

BEERS

<i>11</i>
<i>ballast point sculpin</i>
<i>ballast point sculpin grapefruit ipa</i>
<i>coronado brewing weekend vibes ipa</i>
<i>stone ipa</i>
<i>10</i>
<i>bud light</i>
<i>coors light</i>
<i>corona</i>
<i>heineken</i>
<i>amstel light</i>
<i>stella artois</i>
<i>guinness</i>
<i>michelob ultra</i>
<i>heineken 0.0</i>

