

BREAKFAST MENU

Available 6:30 AM – 11 AM. Please call "In-Room Dining" to place your order. A hospitality fee of 23% and \$6 delivery charge will be added to your check.

OJAI VALLEY BREAKFAST 33

Two eggs any style with valley style breakfast potatoes, choice of country ham, sausage or applewood smoked bacon, choice of toast, fresh juice or milk, and coffee or tea

HEALTHY START BREAKFAST 30

Egg whites with sautéed greens, sliced hass avocado, sprouts, heirloom tomato, cottage cheese, fresh juice or milk, and coffee or tea

CONTINENTAL BREAKFAST 28

Assorted baked breakfast pastries with fruit preserves, seasonal sliced fruit, fresh juice or milk, and coffee or tea

WAFFLES, PANCAKES & FRENCH TOAST

CHALLAH BREAD FRENCH TOAST 20

House made preserves, lemon whipped mascarpone, warm maple syrup

MALT AND VANILLA WAFFLE 18

Honey pecan butter, fresh berries, whipped cream, warm maple syrup

BUTTERMILK PANCAKES 18

Choice of strawberry, blueberry or chocolate chip, warm maple syrup

SPECIALTIES

SMOKED SALMON AND TOASTED BAGEL 19

Toasted everything bagel, cream cheese, capers, sliced red onions, tomatoes, hard boiled egg

THREE EGG OR EGG WHITE OMELET 22

Choice of three items: ham, bacon, chorizo, spinach, bell pepper, onion, tomato, mushroom, cheddar cheese, pepper jack cheese, served with valley style potatoes

CLASSIC EGGS BENEDICT 22

Poached eggs, country ham, english muffin, hollandaise, breakfast potatoes

AVOCADO TOAST 19

Smashed avocado, extra virgin olive oil, lemon, two sunny side up eggs

SO CAL BREAKFAST BURRITO 22

Scrambled eggs, potatoes, chorizo, cheddar cheese, avocado, salsa, flour tortilla

KID'S BREAKFAST 18

One egg any style, bacon or sausage, french toast or pancake, fresh juice or milk

BREAKFAST BEVERAGES

REVEL "PINK MOMENT" KOMBUCHA 12

Green tea, raw local honey, ginger

IMMUNITY BOOST JUICE 12

Cold pressed carrot, orange, ginger

ALL GREEN JUICE 12

Cold pressed spinach, cucumber, celery, parsley, green apple

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LIGHT BEGINNINGS

Ruby Red Grapefruit	7
Fresh Seasonal & Tropical Fruits	11
Fresh Strawberries	9
Mixed Wild Berries	9
Cottage Cheese	6
Greek Yogurt	6
Kite Hill Almond Milk Yogurt	7

FROM THE BAKERY

Blueberry, Banana, or Bran Muffin	4
Gluten Free Muffin	6
Plain or Chocolate Croissant	4
Vegan Banana Nut Bread	5
Cinnamon Roll	4

CEREALS

Honey & Oat Granola and Greek Yogurt	11
Oatmeal with Brown Sugar, Raisins, and Vanilla Bean Cream	12
Selection of Assorted Cereals	8
<i>With Bananas</i>	12
<i>With Fresh Wild Berries</i>	14

SIDE DISHES

Two Eggs Any Style	8
Country Ham or Applewood Smoked Bacon	7
Link Sausage or Chicken Apple Sausage	7
Valley Style Breakfast Potatoes	6
Sliced Ripe Tomatoes or Hass Avocado	5
English Muffin or Toasted Bread with Preserves and Butter	6
Toasted Bagel with Cream Cheese	7

BEVERAGES

Orange, Grapefruit, Cranberry, Apple or Tomato Juice	7
Whole, Low-Fat, Skim, Almond or Soy Milk	6
Pot of Regular or Decaf Coffee	12
Traditional, Herbal or Decaf Teas	6
House Made Lavender Lemonade	8
Spicy Bloody Mary with Jimmy's Pub Bloody Mix	15
California Mimosa with Domaine Carneros Brut	18
Bottled Still or Sparkling Water (750ml)	9

ALL DAY MENU

Available 11 AM – 10 PM. Please call "In-Room Dining" to place your order. A hospitality fee of 23% and \$6 delivery charge will be added to your check.

STARTERS

- CHICKEN NOODLE SOUP** **12**
Our signature house made recipe
- CHIPS AND GUACAMOLE** **14**
Tortilla chips, pico de gallo and house made guacamole
- OLIVES AND ALMONDS** **12**
Marinated olives and toasted almonds with rosemary, citrus and garlic
- CRISPY CHICKEN WINGS** **18**
Buffalo or BBQ sauce, served with celery, carrots, and ranch dressing
- LOBSTER MAC-N-CHEESE** **26**
Creamy mac-n-cheese with lobster, garlic, cream, gruyere cheese, toasted breadcrumbs
- CHICKPEA HUMMUS** **14**
Olives, grilled whole wheat pita, extra virgin olive oil
- BURRATA AND PROSCIUTTO** **25**
Basil, balsamic, arugula, extra virgin olive oil
- CALIFORNIA CHEESE BOARD** **26**
With fruit, nuts, honey and cranberry-walnut bread

ENTRÉE SALADS

- BABY KALE ANTIOXIDANT SALAD** **18**
Baby kale and greens, pumpkin seeds, blueberries, pistachio, citrus vinaigrette
- OJAI COBB SALAD** **24**
Chicken, blue cheese, bacon, tomatoes, avocado, egg, herb dressing
- CLASSIC CAESAR SALAD** **18**
Romaine hearts, garlic croutons, shaved parmesan
With Grilled Chicken **24**
With Grilled Salmon **28**

SANDWICHES (with Side Salad or French Fries)

- BUILD YOUR OWN BURGER** **24**
Patty: Angus Beef, Free Range Turkey, Impossible™ Burger, or Black Bean
Cheese: American, Cheddar, Swiss, Pepper Jack, or California Blue
Bun: Soft Sesame Bun or Gluten Free
Extras (2.50 each): Caramelized Onions, Sautéed Mushrooms, Avocado, or Bacon
- CRISPY CHICKEN SANDWICH** **24**
Kale slaw, pickled peppers, spicy aioli
- FREE RANGE DELI TURKEY SANDWICH** **22**
Diester turkey, avocado, bacon, tomato, lettuce, dijon aioli, soft sesame bun
- ULTIMATE GRILLED CHEESE** **18**
Cheddar, American and Swiss, bacon, mushrooms, sourdough bread

{ ALL DAY }

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PASTA YOUR WAY

PENNE, SPAGHETTI, OR GLUTEN FREE FUSILLI 20

Choose from Marinara, Bolognese, Alfredo or Pesto Sauce

Add Chicken	8
Add Shrimp	12
Add Lobster	20

ENTRÉE

Available after 5:30 PM.

ANGUS FILET MIGNON..... 44

Garden asparagus, mashed potatoes, red wine sauce

ALL NATURAL NEW YORK STRIP..... 42

Parmesan fries, garlic-parsley butter

ROTISSERIE CHICKEN 34

Seasonal vegetables, natural jus

PAN ROASTED SALMON..... 36

Sautéed spinach, roasted potatoes, tomato-fennel broth

SIDES

Parmesan French Fries	12
Mashed Potatoes	12
Roasted Farmer's Market Vegetables	12
Sautéed Mushrooms	12
Sautéed Spinach	12
Steamed Broccoli	12

OJAI KID'S MENU

Cheese & Tomato Pizza	16
Macaroni & Cheese	12
Chicken Fingers with French Fries	18
All Beef Hot Dog with French Fries	12
PB&J with Sliced Fruit	11
Kid's Grilled Cheese Sandwich with French Fries	12
Grilled Chicken Breast with Whipped Potatoes and Broccoli	22

DESSERTS

Chocolate Decadence Cake with Malted Milk Crunch	12
Mascarpone Cheesecake with Seasonal House Made Jam	12
Salted Caramel Budino with Whipped Crème Fraîche	12
Apple Frangipane Tart with Cinnamon Oat Streusel	12
House Baked Jumbo Cookies	10
<i>Chocolate chip, peanut butter, and oatmeal</i>	
Coolhaus Ice Cream Sandwich	9
<i>Chocolate chip cookie & vanilla ice cream</i>	
<i>Snickerdoodle cookie & caramel ice cream</i>	

BEVERAGE MENU

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SPARKLING WINE

	Glass	Carafe	Bottle
DOMAINE CARNEROS BRUT Carneros	18	36	72
TAITTINGER "LA FRANCAISE" BRUT Reims	25	50	100
VEUVE CLICQUOT "YELLOW LABEL" BRUT Reims	—	—	125

ROSE WINE

	Glass	Carafe	Bottle
CHÂTEAU D'ESCLANS "WHISPERING ANGEL" ROSE Provence	16	32	64

WHITE WINE

	Glass	Carafe	Bottle
SCARBOLO PINOT GRIGIO Friuli-Venezia Giulia	15	30	60
STAR LANE SAUVIGNON BLANC Happy Canyon	15	30	60
LANDMARK CHARDONNAY Sonoma County	15	30	60
PAHLMeyer "JAYSON" CHARDONNAY North Coast	25	50	100

RED WINE

	Glass	Carafe	Bottle
NINER "BOOTJACK RED" BLEND Paso Robles	13	26	52
THE OJAI VINEYARD SYRAH Santa Barbara County	19	38	76
SIDURI PINOT NOIR Russian River Valley	20	40	80
JUSTIN CABERNET SAUVIGNON Paso Robles	18	36	72
OVERTURE BY OPUS ONE CABERNET BLEND Napa Valley	—	—	240

LIQUOR 375 ML

Ultimat Vodka	40
Stoli Elit Vodka	65
No. 209 Gin	45
Patron Silver Tequila	60
Maker's Mark Bourbon	40
The Glenlivet 12 Year Single Malt Scotch	60

BEER

Bud Light	7
Corona	7
Stella Artois	8
Ballast Point Sculpin IPA	9