

BEGINNINGS

WHITE BEAN CHICKEN CHILI | 12
stewed Jidori chicken, holly trinity, hominy, cannellini bean, roasted poblano chilies, micro cilantro, cotija cheese, green scallions, crema | gf, spa

FRIED BRUSSEL SPROUTS | 16
apple wood smoked bacon, parmesan cheese, lemon, maple sriracha aioli

AVOCADO CROSTINI | 15
avocado, chimichurri, pico de gallo, micro cilantro | v, spa

DUCK TOASTADAS* | 22
confit duck leg, black pepper fig jam, roasted poblano-corn relish, cotija cheese, micro cilantro | gf

AHI POKE* | 24
ahi tuna, rice noodle, sesame oil, pickled vegetables, edamame, pea shoots togarashi wonton crisp, shoyu, red pepper aioli

CHEESE & CHARCUTIERIE | 25
grapes, berries, dried fruit, honeycomb, black pepper fig jam, marinated olives, wafers and seedy baguettes

please see server for daily selections

GRAZE

ADD ROASTED NATURAL CHICKEN BREAST |12 BAJA SHRIMP |13 ROASTED WILD SALMON |14

THE ROYCE SALAD |16
avocado, bacon, parmesan, red leaf, romaine, house-made ranch

SHRIMP LOUIE |26
romaine, baja broiled shrimp, cherry heirloom tomatoes, cucumber, cage fee hard boiled eggs, avocado, green scallions, charred lemon, louie dressing

CHIPS AND DIPS | 14
white corn tortilla chips, guacamole and salsa rojo | gf

DUNGENESS CRAB CAKES* | 25
lemon aioli, marinated tomatoes, arugula-parmesan salad

FLAT BREADS

Margarita | cherry heirloom tomato, mozzarella, tomato sauce, micro basil | 20

Pepperoni | mozzarella, tomato sauce, micro basil | 20

Goat cheese | mozzarella, poblano pepper, duck confit, fig pepper jam, pickled fennel, micro cilantro | 22

THE INN TRUFFLE FRIES | 14
parmesan cheese, herbs, truffle aioli

ROASTED RED PEPPER HUMMUS | 19
rainbow radish, persain cucumbers, jicama, celery, kalamata olives, pita bread, evoo | v, spa

TOMATO CAESAR |17
gentleman farms tomato, preserved lemon, romaine, kalamata olives, parmesan, caesar dressing, olive oil, micro basil, everything bagel crouton

RANCH HOUSE SALAD |16
baby field greens, goat cheese, candied pecans, gentlemen farms berries, roasted shallot balsamic vinaigrette

SADDLE UP

THE INN BURGER* |20
grass fed beef patty, sharp cheddar cheese, butter lettuce, vine ripened tomato, red onion, pickle chips, thousand island, fries, brioche bun

REUBEN* | 19
prime corned beef, baby swiss cheese, sauerkraut, thousand island spread, house fries, marble rye

THE INN TACOS* | 24
choice of **Carnitas** or **Mahi**, corn tortillas, cabbage, pico de gallo, crema, habanero salsa, lime wedge, street corn | gf

HAPPY VEGAN | 24
Malaysian curry, seasonal vegetables, jasmine rice | gf, spa

natural roasted chicken breast |12 baja
shrimp |13 roasted wild salmon |14

BLACKENED MAHI SANDWICH * | 23
smashed avocado, lemony slaw, house fries, pickle chips, focaccia roll

PRIME STEAK SANDWICH* | 25
roasted red bell pepper, pickled cucumbers, butter lettuce, feta cheese aioli, house fries, focaccia roll

ADDITIONS

seasonal vegetables | 8
house salad | 8
jasmine rice | 8
cup tomato bisque | 8
fries | 8
apple wood smoked bacon | 6
sour cream, pico de gallo, cotija cheese, salsa habanero | 2

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

MORADA BAKED MACARONI AND CHEESE

Margarita | cherry heirloom tomato, mozzarella, tomato sauce, micro basil, bread crumbs, parmesan | 19

Pepperoni | mozzarella, tomato sauce, micro basil, bread crumbs, parmesan | 19

Goat cheese | three cheese sauce, poblano pepper, duck confit, fig pepper jam, pickled fennel, micro cilantro, bread crumbs | 22

SMOKEHOUSE TURKEY CLUB* | 18
smoked turkey breast, cheddar cheese, avocado, apple wood smoked bacon, butter lettuce, vine ripened tomato, lemon aioli, fries, cracked wheat bread

MUNSTER GRILLED CHEESE & TOMATO BISQUE | 18
munster and gruyere cheese, black pepper fig jam, sourdough bread

PORK MILANESE TORTA* | 22
butter lettuce, vine ripe tomato, pickled red onion, roasted garlic aioli, house fries, bolio roll