

## 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

**BLACK SEA SALT CRUSTED DIVER SCALLOPS\*** | 26  
corn puree, garlicky tuscan kale, heirloom tomato, dukkah spice crumble | gf

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

**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

## SEASONAL CREATIONS

---

**CRISPY SKIN WILD SALMON\*** | 36  
heirloom tomatoes, teen spinach, artichoke, kalamata olive, chick peas, balsamic reduction, evoo, micro watercress | gf, spa

**APPLES, PECANS & PORK\*** | 36  
apple cider brined natural pork filet, roasted heirloom apples, black lentils, tuscan kale, pecan-pancetta crumble, unfiltered apple glace

**“ZABUTON” WAYGU SHORT RIB\*** | 38  
pickle dilly vegetables, rice noodles, stir fried cashews, orange zest, micro mint, pea shoots anise braising jus

**CHICKEN POBLANO \*** | 46  
roasted poblano chilies, chayote squash, roasted corn, radish, mexican pilaf, chipotle-lime butter sauce | gf

### ADDITIONS 9

fries | truffle potato puree | lemony fingerling potatoes | Mexican pilaf | black lentils | eggplant ragout | jasmine rice | street corn | seasonal vegetables

### 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

### BUTTER POACHED PRAWNS AND PASTA\*

| 35  
asparagus, parmesan cheese, pistachio pesto, blistered tomatoes, spaghettini pasta, micro basil, Calabrian chili butter sauce

**14 OZ. GRILLED PRIME NEW YORK STEAK\*** | 47  
lemony fingerling potatoes, garlic broiled broccolini, horseradish dungeness crab butter | gf

**TE MANA GRILLED LAMB RACK\*** | 45  
Grass fed, rosemary eggplant ragout, pearl couscous, pimento pepper jam, red wine reduction | gf

**LAND & SEA\*** | 49  
grilled prime filet of beef, garlic herb buttered canadian lobster tail, truffle potato puree, asparagus, demi glace, drawn butter | gf

---

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