

BREAKFAST

7 A.M. – 11 A.M.

FRESHLY BREWED COFFEE

Regular or Decaf
Pot (3–4 cups) 16.00

BEVERAGES

try one of these organic fresh pressed juice blends

THE GREEN 8.00
digestive aid,
anti-inflammatory
Orchard Apples,
Celery, Kale, Lemon

ORANGE SWING 8.00
natural vitamins & minerals
Fall Citrus, Swank Farms
Carrots, Turmeric Root

SIMPLE JUICES \$6.00
Orange, Grapefruit,
Apple, Cranberry,
Pineapple

OATS, GRANOLA, GRAINS

enjoy with ranch harvested honey

RANCH HONEY-BAKED GRANOLA 8.00
2017 Vintage Ranch Honey, Greek Yogurt

IRISH STEEL-CUT OATS 9.00
Fresh Honeycomb Honey, Dried Fruit Blend

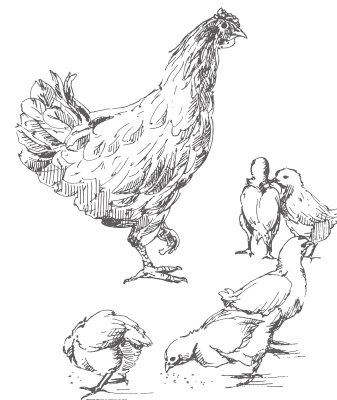
SPECIALTIES

for the sweet tooth

THICK-CUT BRIOCHE FRENCH TOAST 16.00
Caramel Bananas, Fresh Berries, Whipped Cream

TRADITIONAL BUTTERMILK PANCAKES 16.00
Sides of Honey Butter, Whipped Cream, Warm Syrup

FRESH FRUIT PLATE 8.00
Add Yogurt 7.00 Add Cottage Cheese 7.00



HEN HOUSE EGGS

laid by locally raised hens

EGGS YOUR STYLE 17.00
Two Eggs, Hash Browns, Toast, and Choice of
Applewood-Smoked Bacon, Boar's Head Honey Ham,
or Chicken Apple Sausage

HEN HOUSE EGG-WHITE BURRITO 18.00
Roasted Potato, Queso Fresco, Baby Spinach,
Side of Ranchero Sauce, Guacamole, Sour Cream

HEN HOUSE SANDWICH 17.00
Two Eggs Over Medium, Applewood-Smoked Bacon,
Cheddar Cheese, NY Poppy Seed Bun, Hash Browns

RANCHER'S OMELETTE 18.00
Pit Ham, Applewood-Smoked Bacon, Chicken Apple
Sausage, Jack & Cheddar Cheese, Toast, Hash Browns

COLD-SMOKED SALMON PLATE 21.00
Vine Ripe Tomato, Torpedo Onions, Capers,
Toasted Bagel

SIDES

add on or enjoy solo

MEATS each 6.00
Applewood-Smoked Bacon / Boars Head Honey Ham /
Aidell's Chicken Apple Sausage

FISH
Alder-Smoked Salmon 8.00

VEGGIES 6.00
Swank Farms Harvest Vegetable Hash Brown

SWEETS + OATS each 8.00
Bowl of Berries / Freshly Baked Croissant /
Oat N' Bran Muffin

FOR THE YOUNG AT HEART

kids 3 – 12 years old

MICKEY MOUSE OR SILVER DOLLAR PANCAKES 6.00

KID'S BREAKFAST BURRITO filled with a Scrambled Egg, Diced Ham, Cheddar Cheese, Potatoes 8.00

ORDER AND TRAY PICKUP

DIAL 380 ON ROOM PHONE

ALL DAY

11 A.M. – 10 P.M.

SUITE SHARE

Share our perfect pairings while taking in the sights and sounds of The Ranch

CHARCUTERIE PLATE 24.00 Pair with Swing Chardonnay
Molinari Family Cured Meats, Spanish Chorizo, Prosciutto, Marinated Olives, Lemon Hummus, Grilled Baguette

CHEESE BOARD 24.00 Pair with Swing Chardonnay
Chef's Selection of Cheese, Fig Jam, Our Honey Raisin Pecan Bread

SOUP & STARTERS

VALLEY GARDEN SOUP OF THE DAY 12.00
Swank Farms Vegetables, Ranch Garden Garnish

WARM ARTICHOKE SPINACH DIP 14.00
Grilled Olive Oil Baguette

MONTEREY BAY CEVICHE 18.00
Sustainably Caught Local California Halibut,
Avocado, Peppers, Cilantro, Tomato, Our Torpedo
Onions, Corn Tortillas

TUNA POKE 21.00
Jalapeño & Citrus Olive Oil, Spring Onion Ponzu,
Avocado, Wakame Seaweed Salad

HONEY CHILI CHICKEN WINGS 18.00
Our Ranch 2017 Vintage Honey, Salt House Crunch

SALADS

SWANK FARMS BRAISED BEET SALAD 16.00
Sweetwater Farm's Goat Cheese Crema, Citrus,
Shaved Fennel

TRADITIONAL CAESAR SALAD 16.00
Traditional Dressing, Parmigiano-Reggiano, Lemon,
Oven Roasted Garlic Crouton
Add Chicken 6.00 Add Shrimp 8.00

FARM GREEN SALAD 16.00
Vine Ripe Tomato, Radish, Persian Cucumbers,
Shaved Fennel, Signature Beets,
Sherry Walnut Vinaigrette

THE BURGERS

NATURAL ANGUS BURGER 21.00
Lettuce, Tomato, Pickles, Choice of Cheese,
House Made Brioche Bun

CHICKEN "SCHNITZEL BURGER" 21.00
House Pickles, Wild Arugula, Tomato, BBQ Aioli
Dipping Sauce

IMPOSSIBLE BURGER 22.00
100% Vegetarian* Burger, Lettuce, Tomato,
Pickles, Choice of Cheese, House-Made Brioche Bun,
French Fries *can be made Vegan

DINNER

4:30pm – 10:00pm

CATCH OF THE DAY 44.00
Seasonal Accompaniments (Ask your server for details)

FRESH PAPPARDELLE PASTA 28.00
Cremini Mushrooms, Spinach, Ricotta Cheese

MARY'S FREE RANGE CHICKEN BREAST 39.00
Jimmy's Cracked Corn Polenta, Sweet Onion Madeira Jus

BLACK ANGUS FILET OF BEEF 54.00
Swank Farms Morning Harvest Vegetables, Yukon
Gold Potatoes, Boete Cabernet Jus

SIDES

4:30pm – 10:00pm

SIDE DISHES each 8.00

Whole Roasted Gilroy Garlic, Roasted Orchard Applesauce,
Double Butter Whipped Potatoes, Swank Farms Morning
Harvest Vegetables, Truffle Fries

KID'S MENU

3 – 12 years old

CHEESY MAC AND CHEESE 9.00
Elbow Pasta, Creamy Cheese Blend

TRIPLE CHEESE PIZZA 10.00
Not Spicy, Not Fancy

ALL NATURAL CHICKEN TENDERS 12.00
Ranch Dressing, French Fries

NOODLES WITH BUTTER & CHEESE 8.00
No Parsley Added

GRILLED CHEESE SANDWICH 9.00
Classic White Bread, French Fries

ALL NATURAL BEEF BURGER 12.00
American Cheese, French Fries

RANCH SWEETS

SEASONAL FRUIT TART Chantilly Cream, Cereal Candy Crunch 14.00

RANCH CANDY BAR Chocolate and Marcona Almond Bar, Matcha Cream, Rice Cereal Candy, Coconut Snow 14.00

CARROT CAKE MEETS CHEESECAKE Cream Cheese Cremeux, Carrot Cake, Roasted Pineapple, Passion Fruit Gel 14.00

GOOD OL'FASHIONED CHOCOLATE CHIP COOKIES 10.00

BEVERAGES

ANYTIME



WINE

SPARKLING WINES	G.H. MUMM JUVE Y CAMPS VAL DE MER VILLA SANDI	Brut "Cordon Rouge," <i>Champagne</i> Brut "Reserva de la Familia 40th Aniversario Cava," <i>España</i> Brut Rosé Nature, <i>France</i> Prosecco, <i>Treviso, Italy</i>	19 / 90 14 / 65 14 / 70 10 / 50
WHITE WINES	SWING BOCELLI LA CHABLISIENNE CHALONE WRATH	Sauvignon Blanc, <i>Zabala Vineyard, Arroyo Seco</i> Pinot Grigio, "Operetto," <i>Veneto, Italy</i> Chardonnay, <i>Burgundy, France</i> Chardonnay, <i>Monterey</i> Chardonnay, "3 Clones", <i>Monterey</i>	10 / 46 10 / 46 12 / 48 12 / 48 18 / 70
DRY ROSÉ	SWING	Dry Rosé	10 / 46
RED WINES	SWING SWING BEDROCK TUA RITA ARCANUM JOUILLIAN PEJU	Pinot Noir, Lime Kiln, <i>San Benito</i> Pinot Noir, "Reserve," <i>Carmel Valley</i> Zinfandel, "Old Vine," <i>California</i> Super Tuscan "Rosso dei Notri," <i>Tuscany, Italy</i> Super Tuscan "Il Fauno," <i>Tuscany, Italy</i> Cabernet Sauvignon, <i>Carmel Valley</i> Cabernet Sauvignon, <i>Napa Valley</i>	12 / 48 16 / 64 13 / 50 16 / 64 16 / 64 16 / 70 23 / 90

GLASS/BOTTLE

SPARKLING WINES	DELAMOTTE DOMAINE CHANDON SCHRAMSBERG MICHELE CHIARLO	Brut, <i>Les-Mesnil-Sur-Oger et Avize</i> Brut "Classic," <i>Napa Valley</i> Blanc de Blancs, <i>North Coast</i> Moscato d'Asti "Nivole," <i>Italy, 375ml</i>	55 30 44 24
WHITE WINES	JOYCE BERNARDUS PRIDE MOUNTAIN CAKEBREAD CELLARS SONOMA-CUTRER DUCKHORN VINEYARDS HELLER ESTATE	Chardonnay, "River Road," <i>Carmel Valley</i> Chardonnay, <i>Monterey County</i> Chardonnay, <i>Napa Valley</i> Chardonnay, <i>Napa Valley</i> Chardonnay, <i>Sonoma Coast</i> Sauvignon Blanc, <i>Napa Valley</i> Chenin Blanc, <i>Carmel Valley</i>	27 28 40 55 26 30 18
RED WINES	VIGNALTA JOYCE SAINTSBURY JOSEPH PHELPS SEGHEISIO DUCKHORN VINEYARDS HESS COLLECTION HONIG	"Rosso Riserva," Meritage, <i>Veneto, Italy</i> "Submarine Canyon", Pinot Noir, <i>Monterey</i> Pinot Noir, <i>Carneros</i> "Insignia," Meritage, <i>Napa Valley</i> Zinfandel, <i>Sonoma County</i> Merlot, <i>Napa Valley</i> Allomi Vineyard, <i>Napa Valley</i> Cabernet Sauvignon, <i>Napa Valley</i>	35 30 36 245 32 52 40 64

HALF BOTTLES

SPIRITS

HALF BOTTLES 50.00

half bottles include two mixers of your choice

Tito's Handmade Vodka, El Jimador Blanco Tequila, Jack Daniel's Tennessee Whiskey, Tanqueray Gin, Captain Morgan Spiced Rum, J&B Blended Scotch

BEER SELECTION

DOMESTIC		IMPORTED		CRAFT	
Budweiser	5.00	Heineken	6.00	Fat Tire Amber Ale	6.00
Bud Light	5.00	Corona	6.00	Newcastle Brown Ale	6.00
Coors Light	5.00	Amstel Light	6.00	Blue Moon	6.00
		Stella Artois	7.00	Sierra Nevada Pale Ale	6.00
				Lagunitas IPA	7.00

A \$4.00 DELIVERY CHARGE AND 22% SERVICE CHARGE WILL BE ADDED TO ALL ORDERS.



CARMEL VALLEY RANCH



IN SUITE

MENU