## Breakfast

**FRESHLY BREWED COFFEE**
- Regular or Decaf
- Pot (3–4 cups) 16.00

### Beverages

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>THE GREEN 8.00</td>
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<tr>
<td>anti-inflammatory</td>
<td></td>
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<tr>
<td>Orchard Apples, Celery, Kale, Lemon</td>
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<tr>
<td>ORANGE SWING 8.00</td>
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<tr>
<td>natural vitamins &amp; minerals</td>
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<tr>
<td>Fall Citrus, Swank Farms</td>
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<tr>
<td>Carrots, Turmeric Root</td>
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<tr>
<td>SIMPLE JUICES $6.00</td>
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<tr>
<td>Orange, Grapefruit, Apple, Cranberry, Pineapple</td>
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### Specialties for the sweet tooth

**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

### FOR THE YOUNG AT HEART

- **KID’S BREAKFAST BURRITO** filled with a Scrambled Egg, Diced Ham, Cheddar Cheese, Potatoes 8.00
- **Mickey Mouse or Silver Dollar Pancakes** 6.00

## Order and Tray Pickup

**DIAL 380 ON ROOM PHONE**

### Suite Share

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

### Specials

- **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

## All Day

**11 A.M. – 10 P.M.**

### Dinner

- **4:10pm – 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, Roquefort Cabernet Jus

### Side Dishes

- **4:10pm – 10:00pm**
  - 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 14.00**
  - Chantilly Cream, Cereal Candy Crunch
- **RANCH CANDY BAR 14.00**
  - Chocolate and Marcona Almond Bar, Matcha Cream, Rice Cereal Candy, Coconut Snow
- **CARROT CAKE MEETS CHEESECAKE 14.00**
  - Cream Cheese Cremeux, Carrot Cake, Roasted Pineapple, Passion Fruit Gel
- **GOOD OL’FASHIONED CHOCOLATE CHIP COOKIES 10.00**
  - Chocolate and Marcona Almond Bar, Matcha Cream, Rice Cereal Candy, Coconut Snow
BEVERAGES

ANYTIME

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

DOMESTIC

- Budweiser: $5.00
- Bud Light: $5.00
- Coors Light: $5.00

IMPORTED

- Heineken: $6.00
- Corona: $6.00
- Amstel Light: $6.00
- Stella Artois: $7.00

CRAFT

- Fat Tire Amber Ale: $6.00
- Newcastle Brown Ale: $6.00
- Blue Moon: $6.00
- Sierra Nevada Pale Ale: $6.00
- Lagunitas IPA: $7.00

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

IN SUITE MENU