



## In-Room Dining Brunch Menu

Available 7:00 am – 3:00 pm

### EARLY FARE

**ROLLING HILLS BANANAS FOSTER PANCAKES** \$15

Buttermilk pancake, vanilla bean sauce, bananas  
fooster sauce, choice of applewood smoked bacon, sausage links or  
chicken apple sausage

**VINEYARD BREAKFAST** \$18

2 eggs any style, choice of Applewood smoked bacon,  
sausage links, or chicken apple sausage

*Choice of toast or pancakes, served with country potatoes*

**APPLEWOOD SMOKED BACON OMELET** \$16

Applewood smoked bacon, cheddar cheese, served with country potatoes

**FLORENTINE OMELET** \$16

Spinach, mushroom, Swiss cheese, served with country potatoes

### LIGHT FARE

**4X GOLDEN BEAR CHARCUTERIE FOR TWO** \$28

**4X GOLDEN BEAR CHARCUTERIE FOR FOUR** \$42

Chef's choice of assorted dry meats, imported and domestic cheese,  
dried fruit and nuts

**SEASONAL FRUIT PLATE** \$14

Sliced seasonal fruit, red grapes, strawberries, muffin

**AVOCADO TOAST** \$12

Sourdough, tomato, red onion, radish, cilantro,  
queso fresco, crushed red pepper, over easy egg

**SOUP OF THE DAY** \$9

Chef's special soup of the day

### ENTRÉES SALADS

**TOSSED TURKEY COBB SALAD** \$19

Romaine lettuce, diced turkey breast, applewood smoked bacon,  
pickled onions, cherry tomatoes, blue cheese crumbles,  
egg, blue cheese dressing

**THE VINEYARD ROSE SALAD** \$15

Field greens, cucumbers, roasted grapes, dried cranberries,  
local chèvre, candied pecans, white balsamic vinaigrette

*Add: Chicken Breast \$8 / Shrimp \$9*

### ENTRÉES

Available After 10:00am

**FRENCH BEEF DIP** \$16

Swiss cheese, caramelized onion, au jus,  
hoagie roll

**THE CLASSIC BURGER** \$18

Lettuce, tomato, onion, cheddar cheese,  
house dressing, brioche bun

**BEYOND BURGER** \$18

Arugula, pickled onions, marinated roasted tomato,  
pesto aioli, potato bun

**HOUSE RUBBED SLOW ROASTED  
TRI TIP SANDWICH** \$17

Tomato roasted onion jam, garlic aioli, provolone,  
potato bun

### SIDES

**APPLEWOOD SMOKED BACON,**

**LINK SAUSAGE, CHICKEN APPLE SAUSAGE** \$6

**BASKET OF FRESH BAKED MINI MUFFINS (4)** \$6

**COUNTRY POTATOES** \$3

**TWO EGGS (ANY STYLE)** \$5

**SIDE OF SLICED FRUIT** \$5

**TOAST OR ENGLISH MUFFIN** \$5

(Rye, sourdough, white, or wheat)

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



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### BEVERAGES

LAVAZZA COFFEE \$3.75  
HOT CHOCOLATE \$3.50  
HOT TEA \$3  
ASSORTED JUICES \$5

MILK \$4  
ICED TEA OR TROPICAL TEA \$3.50  
SOFT DRINKS \$3  
LEMONADE \$3

### ALCOHOLIC BEVERAGES

#### WHITE WINE 6OZ / 9OZ / BTL

2017 Sauvignon Blanc \$10 / \$15 / \$30  
2017 Reference Chardonnay \$12 / \$18 / \$34  
2018 Sans Chêne Chardonnay \$10 / \$15 / \$30  
2017 Pinot Grigio \$10 / \$15 / \$30  
White Romanza \$10 / \$15 / \$30

#### ROSÉ 6OZ / 9OZ / BTL

2016 Rosé of Tempranillo \$10 / \$15 / \$30  
2017 Merlot Rosé \$10 / \$15 / \$30

#### RED WINE 6OZ / 9OZ / BTL

2013 Wild Horse Peak Cabernet Sauvignon \$14 / \$21 / \$47  
2014 Wild Horse Peak Merlot \$12 / \$18 / \$38  
2013 Wild Horse Peak Meritage \$14 / \$21 / \$47  
2016 Wild Horse Peak Syrah \$14 / \$21 / \$47  
2014 Grenache \$10 / \$15 / \$30  
2014 Group Therapy Red Blend \$12 / \$18 / \$38

#### BUBBLES BY THE BOTTLE

Brut Sparkling \$32  
Extra Dry Sparkling \$30  
Vineyard Rosé Sparkling \$32

#### BEER

**Mother Earth Cali Creamin'**  
Cream Ale | 5% | Vista Ca | \$7

**Pizza Port Chronic**  
Amber Ale | 4.9% | Carlsbad Ca | \$7

**Refuge Brewing Blood Orange Wit**  
Witbier | 5% | Temecula Ca | \$8



For our guests who prefer a  
digital menu