



In-Room Dining Dinner Menu

Available 5:30 pm – 8:00 pm

OPENERS

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

ROASTED CAULIFLOWER &
TEMPURA ASPARAGUS \$15

Romesco sauce, lemon oil, parsley

SOUP & SALAD

SOUP DU JOUR \$9

THE VINEYARD ROSE SALAD \$15

HALF SALAD \$10

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

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

SOUTH COAST CAESAR SALAD \$14

HALF SALAD \$9

Hearts of romaine, egg, parmesan cheese, SCW olive crouton

ENTRÉES

PENNE PASTA \$28

Seasonal garden vegetables, parmesan cheese, parsley, pesto
Add: Chicken \$6 Shrimp \$9

PAN ROASTED SALMON \$36

Roasted pee wee potatoes, house buttered haricot verts, heirloom tomato marmalade, lemon *gf*

ROASTED JIDORI CHICKEN BREAST \$26

Pee wee potatoes, pancetta, mushrooms, kale, stone ground mustard glaze, mustard frill *gf*

GRILLED FILET MIGNON \$59

7-ounce filet, smashed fingerlings, wild mushroom, asparagus, red wine reduction *gf*

SLOW BRAISED SHORT RIBS \$34

Mashed potato, heirloom tomato marmalade, croccolini, red wine reduction

gf - gluten-free

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 \$3
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