

# In Room Dining Menu

## BREAKFAST

Dial 4300

### Overnight Oats \$10 GF, V

Oat Milk | Agave | chia | raspberry | dark chocolate | toasted coconut

### Greek Yogurt Parfait \$10 GF

Mango-passion fruit compote | vanilla | market berries | honey granola | dragon fruit

### Avocado Toast with Egg \$15

Soft boiled eggs | chevre | everything spice | pomegranate | blistered tomato | grilled bread

### Avocado Toast with Salmon \$17

Smoked salmon | preserved lemon | ricotta | pickled onion | radish charred avocado | grilled bread

### Market Fruit Plate \$11 GF, V

Seasonal berries | melon | sliced fruit | greek yogurt | honeycomb

### Pastry Board \$12

Homemade seasonal tea cake | blueberry lemon scone | croissant | whipped butter | market berry compote

### Steak and Eggs \$26 GF

Prime hanger steak | poached eggs | caramelized onion | crispy potatoes | charred salsa verde | hollandaise

### Chicken and Waffles \$22

Nashville style chicken | fried eggs | jalapeno cheddar | waffle

### Crab Cake Benedict \$26 GF

Poached eggs | hollandaise | spinach | tater tot gallette | heirloom tomato

### A+O Breakfast Plate \$20 GF

Two eggs your way | breakfast potatoes | bacon or chicken-apple sausage

### Lemon Ricotta Pancakes \$19

Whipped ricotta | granola | lemon curd | berry coulis | brown butter syrup

### Lobster Omelet \$28 GF

Asparagus | herbed mascarpone | chive | tossed field greens

### Garden Omelet \$20 GF

Baby squash | heirloom tomato | asparagus | manchego | squash blossom | field greens

### French Toast \$19

Brioche | braised pear | creme anglaise | brown butter | praline chantilly

### Fried Egg Sandwich \$19

Heirloom tomato | avocado | sharp cheddar | bacon | arugula | tater tot gallette | house mayo | hot sauce

## SIDES

Egg your way \$6

Chicken apple sausage \$6

Bacon \$6

Breakfast Potatoes \$6

Avocado \$5

Fruit Cup \$7

Toast \$3

## BEVERAGES

Orange Juice \$4.50

Grapefruit Juice \$4.50

Apple Juice \$4.50

Freshly Brewed Coffee \$5

Latte | Cappuccino | Espresso \$6

Herbal Tea \$5

Mimosa \$12

Kombucha \$12

original | watermelon | pomegranate

Milk \$4.50

whole | 2% | soy | almond | oat | chocolate

---

# In Room Dining Menu

## LUNCH

### PLATES TO SHARE

---

**Chicken Wings (8) \$16**

Cajun or chile lime

**The Med \$16**

Hummus | tzatziki | marinated olives | warm pita

**Baja Fried Fish Tacos (3) \$21**

Chile crema | sweet corn aioli | cabbage | cilantro  
cotija tajin

**Ahi Tuna Ceviche \$19**

Sesame | soy | scallion | baby tomato | serrano  
orange | butter lettuce

**Crispy Calamari \$16**

Spicy sweet and sour sauce | scallion | onion crema

**Guajillo Lobster Bisque \$14**

Asian pear | lobster knuckle | chive | crème fraiche

**Carbonara Mac + Cheese \$15**

Ballerine pasta | crispy Guanciale | black pepper  
scallion

**Crab Louie Salad \$28**

Lump crab | candied bacon | artisan lettuce  
heirloom tomato | soft boiled egg | fried caper  
avocado creamy tomato dressing

**Prosciutto + Stone Fruit Salad \$18\***

Wild baby arugula | baby heirloom beets | avocado  
baby mozzarella | roasted corn | coriander vinaigrette

**Mandarin Orange Chicken Salad \$19**

Red and green cabbage | shaved carrot | mandarin  
orange marcona almonds | green onion | edamame  
cilantro | almond butter sesame dressing

**Balboa Caesar \$15\***

Treviso | baby gem | parmesan | brioche croutons

**Southwestern Cobb Salad \$23**

Black beans | avocado | eggs | applewood smoked  
bacon | Mary's grilled chicken | baby heirloom  
tomatoes | gem lettuce | pickled red onions  
buttermilk bleu cheese herb dressing

**Spring Kale Salad \$16\***

Baby squash | pomegranate | candied walnut crumble  
crispy quinoa | avocado dressing

*\*Add Gulf Shrimp \$8, add Mary's Chicken \$6,  
add Maine Lobster \$15, add Scottish Salmon \$10*

### HAND HELDS

---

**Crispy Chicken Sandwich \$19**

Slaw | house mayo | pickles | peppadew peppers  
tangy bbq sauce | brioche buns | fries

**Open Faced Crispy Seabass \$21**

Avocado mash | citrus | fennel slaw | dill | grilled lemon  
fries

**Maine Lobster Roll \$28**

Chermoula | creme fraiche | cucumber | caper | drawn  
butter brioche | fries

**A+O Burger \$20**

1000 island | butter lettuce | carmelized onion  
farmhouse cheddar | pickles | fries

**Cubano Sandwich \$20**

Slow roasted pork | ham | swiss cheese | pickles  
mayonnaise | mustard | ciabatta | fries

**Balboa Club \$20**

Smoked turkey | applewood smoked bacon | avocado  
provolone | lettuce | alfalfa sprouts | green goddess  
aioli | sourdough bread | fries

### SIDES

---

**Fries \$7****Grilled Brocolini \$7****Crispy Brussel Sprouts \$7****House-made Focaccia \$4****Garlic Parmesan Fingerlings \$7**

### SWEETS

---

**Yuzu Cheesecake \$10**

Brown butter graham crumbs | blackberry coulis  
matcha whipped cream | almond Florentine

**Raspberry + Pistachio \$11**

Pistachio cake | white chocolate mousse | candied  
pistachios | lime crumble | raspberry ice cream

**Pot de Creme \$10**

Gianduja | carmelized bananas | hazelnut praline  
mascarpone whipped cream

**Children's Ice Cream Sandwich \$9**

Choice of : snickerdoodle | vanilla | peanut butter  
chocolate

---

# In Room Dining Menu

## DINNER

### PLATES TO SHARE

Dial 4300

---

#### Chicken Wings (8) \$16

Cajun or chile lime

#### The Med \$16

Hummus | tzatziki | marinated olives | warm pita

#### Baja Fried Fish Tacos (3) \$21

Chile crema | sweet corn aioli | cabbage | cilantro  
cotija tajin

#### Ahi Tuna Ceviche \$19

Sesame | soy | scallion | baby tomato | serrano  
orange | butter lettuce

#### Crispy Calamari \$16

Spicy sweet and sour sauce | scallion | onion crema

#### Guajillo Lobster Bisque \$14

Asian pear | lobster knuckle | chive | crème fraiche

#### Carbonara Mac + Cheese \$15

Ballerine pasta | crispy Guanciale | black pepper  
scallion

#### Grilled Ancho Glazed Octopus \$19

Chile Pineapple relish | pineapple sauce  
fingerling chips | fresh herbs

#### Crab Louie Salad \$28

Lump crab | candied bacon | artisan lettuce  
heirloom tomato | soft boiled egg | fried caper  
avocado creamy tomato dressing

#### Prosciutto + Stone Fruit Salad \$18\*

Wild baby arugula | baby heirloom beets | avocado  
baby mozzarella | roasted corn | coriander vinaigrette

#### Mandarin Orange Chicken Salad \$19

Red and green cabbage | shaved carrot | mandarin  
orange marcona almonds | green onion | edamame  
cilantro | almond butter sesame dressing

#### Balboa Caesar \$15\*

Treviso | baby gem | parmesan | brioche croutons

#### Southwestern Cobb Salad \$23

Black beans | avocado | eggs | applewood smoked  
bacon | Mary's grilled chicken | baby heirloom  
tomatoes | gem lettuce | pickled red onions  
buttermilk bleu cheese herb dressing

#### Spring Kale Salad \$16\*

Baby squash | pomegranate | candied walnut crumble  
crispy quinoa | avocado dressing

*\*Add Gulf Shrimp \$8, add Mary's Chicken \$6, add Maine Lobster \$15, add Scottish Salmon*

### LARGE PLATES

---

#### Chilean Sea Bass \$42

Confit tomato | olive | roasted fennel  
preserved lemon broccolini

#### Seed + Nut Crusted Scottish Salmon \$34

Charred avocado | fregola | ricotta salata | roasted  
tomato | creamy cucumber salsa

#### Shrimp + Grits \$30

Farmhouse cheddar grits | scallion | citrus | creole  
seasoning focaccia

#### Pasta Bolognese \$27

Calabrian chile | ballerine pasta | broccoli rabe  
parmesan | confit baby tomato

#### Roasted Jidori Chicken \$30

Confit carrot puree | crispy brussel sprouts | basil chili  
vinaigrette

#### The Butcher Block 16 oz. New York Strip \$58

Garlic parmesan fingerling potatoes | roasted garlic  
jalapeno butter

#### A+O Burger \$20

1000 island | butter lettuce | caramelized onion  
farmhouse cheddar pickles | fries

### SIDES

---

Fries \$7

Grilled Broccolini \$7

Crispy Brussel Sprouts \$7

House-made Focaccia \$4

Garlic Parmesan Fingerlings \$7

### SWEETS

---

#### Yuzu Cheesecake \$10

Brown butter graham crumbs | blackberry coulis  
matcha whipped cream | almond Florentine

#### Raspberry + Pistachio \$11

Pistachio cake | white chocolate mousse | candied  
pistachios | lime crumble | raspberry ice cream

#### Pot de Creme \$10

Gianduja | carmelized bananas | hazelnut praline  
mascarpone whipped cream

#### Children's Ice Cream Sandwich \$9

Choice of : snickerdoodle | vanilla | peanut butter  
chocolate

### TO FINISH

---

Casamigos Tequila Tasting \$125 | \$100 for additional bottle

Choose One - Casamigos Blanco | Casamigos Reposado | Casamigos Anejo | Casamigos Mezcal

Paired With - cucumber | grapefruit | chocolate | orange  
Casamigos candle | Casamigos shot glasses

# In Room Dining Menu

## WINE & BEER MENU

### BEER \$8

805 Blonde Ale (4.7%)  
Los Angeles, CA

Pizza Port Honey Blonde (4.8%)  
San Diego, CA

Helmsman Hazy IPA (6.5%)  
Newport Beach, CA

Stone Ripper IPA (5.7%)  
San Diego, CA

Golden Road Mango Cart (4%)  
Los Angeles, CA

Brewery X Slap & Tickle Tropical IPA (6.7%)  
Anaheim, CA

Stone Enter Night Pilsner (5.7%)  
San Diego, CA

Pacifico  
Piedras Negras, MX

Coors Light  
Golden, CO

Ballast Point Grapefruit Sculpin IPA (7%)  
San Diego, CA

### SPARKLING | CHAMPAGNE

Belmondo, Prosecco \$12/\$45

Piper Sonoma Brut \$16/\$60  
Sonoma County

Piper Sonoma Brut Rosé \$18/\$70  
Sonoma County

Veuve Clicquot Brut \$45/\$250  
Yellow Label, Remis, France

### SAUVIGNON BLANC

Bonterra Vineyards \$10/\$38  
California

Kim Crawford \$13/\$50  
Marlborough, NZ

Justin \$15/\$58  
Central Coast, CA

Daou \$17/\$68  
Paso Robles, CA

Craggy Range \$14/\$55  
Marlborough, New Zealand

Duckhorn \$20/\$78  
Napa Valley, CA

Austin Hope \$20/\$78  
Paso Robles, CA

### SELTZER | SPRITZ \$10

White Claw Hard Seltzer  
Lime, Mango | Black Cherry | Raspberry

Onda Tequila Seltzer  
Lime | Grapefruit

Ketel One Vodka Spritz  
Peach & Orange | Grapefruit & Rose  
Cucumber & Mint

### CHARDONNAY

Bonterra Vineyard \$10/\$38  
Mendocino County

Ferrari-Carano \$15/\$58  
Sonoma County, CA

Sonoma Cutrer \$18/\$70  
Russian River Valley, CA

Trefethen \$18/\$70  
Napa Valley, CA

Rombauer Vineyards \$26/\$96  
Carneros, CA

### PINOT NOIR

Bonterra Vineyards \$12/\$45  
Mendocino County

Meiomi \$15/\$58  
Sonoma County, CA

Joel Gott \$16/\$61  
Monterey, CA

Walt \$20/\$78  
Sonoma Coast, CA

### CABERNET

Bonterra Vineyards \$12/\$45  
Mendocino County

Alexander Valley Vineyards \$19/\$75  
Alexander Valley, CA

Justin \$22/\$85  
Paso Robles, CA

Heitz Cellar Bottle/\$158  
Napa, CA

Silver Oak \$48/\$190  
Alexander Valley, CA

### ROSE | OTHERS

JNSQ Rosé Cru \$15/\$58  
California

AIX Vin De Provence Rose \$16/\$60  
Provence, France

Kettmeir Pinot Grigio \$18/\$70  
Alto Adige, Italy

Saldo California Zinfandel \$21/\$80