

# In Room Dining Menu

## BREAKFAST

Monday-Friday 7:00 am-11:30am  
Saturday- Sunday 7:00am-12:00 pm

### A SMOOTH START

#### Overnight Oats \$12 GF, V

chia seeds | almond milk | agave | strawberries  
chocolate | almond granola

#### Yogurt Parfait \$12 GF

toasted coconut | greek yogurt  
seasonal berries | mixed nut granola

#### Market Fruit Plate \$14 GF, V

seasonal berries | melon | sliced fruit  
greek yogurt | agave

#### Pastry Board \$14

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

#### Green Machine Smoothie \$12 GF, V

spinach | honeydew melon | coconut yogurt  
dates | almond butter

#### Very Berry Smoothie \$12 GF, V

seasonal berries | ginger | oat milk | oatmeal | agave  
Add to smoothies - whey protein \$4

### GRIDDLE & MORE

#### Avocado Toast \$18

soft boiled eggs | chevre | everything spice  
pomegranate | blistered tomato | grilled bread  
Add smoked salmon \$4

#### French Toast \$20

overnight soaked brioche | braised pear  
crème anglaise | brown butter syrup | powdered sugar

#### Lemon Ricotta Pancakes \$20

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

#### Santa Barbara Smoked Salmon \$24

plain bagel | dill cream cheese | red onion  
heirloom tomato | capers

#### Steel-Cut Irish Oatmeal \$16

dried fruit | brown sugar | choice of milk

### EGG-E-LICIOUS

#### Grain & Vegetable Hash \$24

two poached eggs | quinoa | avocado  
edamame | seasonal vegetables | cashew romesco

#### Huevos Rancheros \$22

two eggs fried | chorizo | avocado mash | black  
beans | queso fresco | crispy corn tortilla  
roasted ranchero salsa

#### Classic Benedict \$26

english muffin | canadian bacon | poached eggs  
fingerling potatoes | hollandaise sauce

#### Crab Cake Benedict \$28

poached eggs | spinach | heirloom tomato  
fingerling potatoes | hollandaise sauce

#### Balboa Bayside Breakfast \$23

two eggs any style | fingerling potatoes  
sausage or bacon | choice of toast

#### Wellness Omelette \$26

three egg whites | portobello mushrooms | asparagus  
baby heirloom tomato | pesto

choice of fruit or salad

#### Steak & Eggs \$32 GF

8 oz. strip steak | poached eggs | caramelized onion  
charred salsa verde | fingerling potatoes  
hollandaise sauce

#### Three Eggs Omelette \$24

choice of three: tomato | mushrooms | bell pepper  
onion | spinach | marinated artichokes | ham | bacon  
chicken apple sausage | cheddar | swiss | goat cheese

Add 1 oz. lobster meat \$6 | any additional items +\$2.00

Served with fingerling potatoes & choice of toast

### KID'S BREAKFAST

#### 3 Stack Mini Pancakes \$15

mini pancakes | egg any style | sausage or bacon

#### Kid's Bayside \$15

egg any style | fingerling potatoes | sausage or bacon  
choice of toast

#### Very Berry French Toast \$15

brioche | mixed berries | chantilly cream

*\*11 years old and under*

### SIDES

Avocado \$6

Bacon \$6

Fingerling Potatoes \$6

Egg Your Way \$6

Chicken Apple Sausage \$6

Ham \$8

Fruit Cup \$7

Toast \$4

Bagel \$4

### BEVERAGES

Orange Juice \$6

Grapefruit Juice \$6

Apple Juice \$6

Herbal Tea \$6

Mimosa \$14

Freshly Brewed Coffee \$6

Latte | Cappuccino

Espresso \$7

Kombucha \$14

original | watermelon  
pomegranate

Milk \$5

whole | 2% | soy | almond

# In Room Dining Menu

## ALL DAY MENU

Monday-Friday 11:30 am-10:00 pm  
Saturday- Sunday 12:00 pm-10:00 pm

### PLATES TO SHARE

#### Balboa Caesar \$18

treviso | baby gem | parmesan | brioche croutons

#### Antioxidant Salad \$19 GF

organic spinach | strawberries | gogi berry  
blueberries | hemp seeds | marcona almonds  
garlic boursin cheese | saffron vinaigrette

Add chicken \$6, salmon or shrimp \$9

#### Burrata Caprese \$19 GF

local farm heirloom tomato | golden beet  
balsamic reduction | lemon oil | micro basil

#### Balboa Bay Lobster Bisque \$18

butter poached lobster meat & knuckles  
crème fraiche | chives

#### Shrimp Cocktail \$21 GF

avocado mash | pickled radish | cocktail sauce  
lemon wedges

#### Crab Cakes \$24

smoked tomato remoulade | celery root | apples  
watercress

#### Chips & Guac \$18

blue corn tortilla chips | roasted salsa verde  
pickled tomatillo | cotija cheese

#### Chicken Wings \$19

chile lime | heirloom carrots | ranch dressing

### HANDHELDS

#### Balboa Club \$22

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

#### Grilled Fish Tacos (3) \$22

salmon | smoked peach pico | crema | iceberg lettuce  
limes

#### Maine Lobster Roll \$28

crème fraiche | caper | drawn butter | brioche  
tarragon | fries

#### A+O Burger \$20

1000 island | butter lettuce | caramelized onion  
aged cheddar | tomato | pickles | fries

### ENTREES

#### Pan Seared Chilean Sea Bass \$42

acqua pazza | heirloom baby tomato | calabrian chiles  
garlic crostini | micro basil

#### 10 oz. Beef Tenderloin Filet \$58 GF

sautéed wild mushroom | red peppercorn demi  
roasted garlic mashed potatoes

#### Roasted 8oz. Mary's Airline Leg Quarter \$30 GF

roasted garlic mashed potatoes | candied carrot  
braised cippolini | chicken jus

### KID'S MENU

#### Grilled Chicken Breast \$15

6 oz. chicken breast | broccolini | mashed potatoes  
substitute fries \$3.00

#### Seared Salmon \$15

4 oz. salmon filet | broccolini | mashed potatoes  
substitute fries \$3.00

#### Mac + Cheese \$12

elbow pasta | house-made cheddar blend

#### Grilled Cheese \$12

grilled sourdough | cheddar cheese | fries

#### Chicken Tenders \$12

fries | bbq sauce | ranch

### SIDES

French Fries \$9

Sautéed Broccolini \$9

Caesar Salad \$9

Roasted Garlic Mashed Potatoes \$9

### SWEETS

#### Vanilla Cinnamon Cheesecake \$12 GF

spiced apple compote | rum whipped cream  
almond crumble | blackberry

#### Raspberry + Pistachio \$12

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

#### Chocolate Whiskey Caramel Square \$12 GF

valrhona mousse | flourless cake  
cacao nibs | vanilla bean whipped cream  
strawberries

#### Sorbets & Ice Creams \$9

selection of mango | raspberry sorbet V, GF  
chocolate | vanilla | strawberry ice cream GF



RESTAURANT | BAR

## 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

Seasonal Rotating Tap Handle

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

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

Stone Buenaveza Salt & Lime Lager (4.7%)  
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 Bottle/\$300  
Yellow Label, Remis, France

Veuve Clicquot Rose Bottle/\$350  
Remis, France

### SAUVIGNON BLANC

Bonterra Vineyards \$10/\$38  
Mendocino County, CA

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

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

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

Groth \$18/\$70  
Oakville, CA

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

Trinchero Mary's Vineyard \$20/\$78  
Napa Valley, CA

### ROSE | OTHERS

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

Santa Margherita Pinot Grigio \$18/\$70  
Alto Adige, Italy

### SELTZER | SPRITZ \$10

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

Onda Tequila Seltzer  
Lime | Grapefruit | Blood Orange | Watermelon

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

Miami Cocktail Spritz Can \$8  
Margarita | Bellini | Mimosa | Paloma | Sangria

Miami Cocktail Small Batch Originals 750ml \$25  
Sangria | Blood Orange | Margarita

### CHARDONNAY

Bonterra Vineyard \$10/\$38  
Mendocino County

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

Martin Ray Dutton Ranch \$16/\$60  
Sonoma Coast, CA

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

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

### PINOT NOIR

Bonterra Vineyards \$12/\$45  
Mendocino County, CA

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

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

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

The Prisoner \$25/\$96  
Napa Valley, CA

### CABERNET

Bonterra Vineyards \$12/\$45  
Mendocino County, CA

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

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

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

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

Heitz Cellar Bottle/\$158  
Napa, CA

Groth Bottle/\$118  
Oakville, CA

Silver Oak Bottle/\$215  
Alexander Valley, CA