

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

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

California

Kim Crawford \$13/\$50

Marlborough, NZ

Craggy Range \$14/\$55

Marlborough, New Zealand

Justin \$15/\$58

Central Coast, CA

Daou \$17/\$68

Paso Robles, CA

Groth \$18/\$70

Oakville, CA

Trinchero Mary's Vineyard \$20/\$78

Napa Valley, CA

ROSE | OTHERS

AIX Vin De Provence Rosé \$16/\$60

Provence, France

Kettmeir Pinot Grigio \$18/\$70

Provence, France

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

Carmeros, 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

The Prisoner \$25/\$96

Napa Valley, CA

CABERNET

Bonterra Vineyards \$12/\$45

Mendocino County

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

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

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

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

10 oz. Beef Tenderloin Filet \$58 GF

sautéed wild mushroom | red peppercorn demi
roasted garlic mashed potatoes

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

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