

# In Room Dining Ext. 6920

## Breakfast 600am-1100am

Freshly Squeezed Orange Juice 8

Aviara Green Juice 12

*celery, kale, wheat grass, cucumber  
green apple*

Market Fruit Plate 17

*local honey, greek yogurt*

Steel Cut Oats 14

*brown sugar, seasonal fruit compote, flax seed*

Park Continental 29

*two breakfast pastries or toast, preserves, butter  
seasonal market fruit, greek yogurt, orange juice  
illy coffee or loose leaf tea*

Aviara Breakfast 36 \*

*two cage free eggs any style, herb roasted  
potatoes, choice of pork sausage, chicken  
sausage or bacon, toast or breakfast pastry,  
orange juice, illy coffee or loose leaf tea*

Two Chino Valley Organic Eggs  
Any Style 23 \*

*breakfast potatoes, choice of pork sausage  
chicken sausage or bacon*

House Buttermilk Pancakes 19

*caramelized apples, farmer's cheese, maple syrup  
\*can be prepared gluten free*

Brioche French Toast 18

*mix berries, strawberry sauce*

Huevos Rancheros 22 \*

*eggs any style, avocado, queso fresco  
corn tortilla, ayocote beans, salsa roja*

Ponto Omelet 23\*

*house chistora sausage, kale, mushrooms  
red bell peppers, oaxaca cheese*

## Lunch & Dinner 1100am-1000pm

### Starters

Chef's Daily Soup 12

Organic Lettuces (V)(G) 15

*miso-yuzu, shaved winter harvest  
Sesame ginger dressing  
with dungeness crab meat 28*



Local Assorted Cured Meat 16

*grilled bread, house pickles,  
red wine mustard*

California Crafted Cheese 16

*grilled bread*

### Entrees

Kale & Torn Chicken (G) 18

*broccolini, pears, feta, cashews  
pomegranate*

Seared Ora King Salmon 42 \*

*charred broccolini, cashew ginger butter*

Wagyu Burger or \*

Plant Based Burger 22

*choice of cheese, fries*

Prime Natural 10oz

New York Steak 64 \*

*roasted potatoes, roasted carrots, red wine sauce*

Half Rotisserie Organic Chicken 45 \*

*roasted potatoes, seasonal sautéed greens, lemon  
chicken jus*

### Younger Diners Breakfast 600am-1100am

Silver Dollar Pancakes 12

French Toast 12

Breakfast Sandwich 14 \*

*scrambled egg, bacon, cheese, english muffin*

Farmer's Organic Eggs 16 \*

*egg any style, toast, roasted potatoes, bacon or  
chicken sausage*

### Younger Diners All Day 1100am-1000pm

Baby Greens Salad 8

*cherry tomato, cucumber, ranch dressing  
add chicken 3*

Seasonal Market Fruit 7

*greek yogurt*

PB&J 7

*choice of fruit or fries*

Grilled Cheese 8

*choice of fruit or fries*

Roasted Turkey Sandwich 7

*choice of fruit or fries*

Grass Fed Organic Beef Hot Dog 9

*choice of fruit or fries*

Macaroni and Cheese 12

Spaghetti and Meatballs 14

### Overnight 10:00pm- 6:00am

Artisanal Salami and Cheese 18

*grapes, crackers*

Roasted Turkey Wrap 18

*shoots mix, red pepper, avocado, aji amarillo*

Natural Roast Beef 19

*confit onions, portobello, roasted pepper, arugula,  
tarragon mayo, pretzel roll*

Chicken Caesar Salad 18

*red romaine, kale, dried currants, wheat crisp*

Grilled Harvest Vegetables 16

*feta, kalamata olives, italian parsley*

Greek Yogurt Parfait 14

*blueberries, granola*

Chocolate Tanzanie Cake 14

*zephir chocolate cremeux, chocolate shortbread  
cookie*

### Desserts

Tahitian Vanilla Crème Brulee 12

*Assorted Berries*



Chocolate Tanzanie Cake 14

*zephir chocolate cremeux, chocolate shortbread cookie*

Selection of Housemade Gelato and Sorbet 9

All orders subject to a 18% Gratuity Charge, 2% Administration Fee & \$7 Delivery Fee

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish  
may increase your risk for food borne illness.

Updated 04.05.21

# In Room Dining Beverages *Ext. 6920*

600am- 200am (Alcohol)

## Wine Cellar

### Sparkling

Avissi, Prosecco 63

*Veneto, Italy*

Piper-Hiedsieck Brut 187ml 20

*Champagne, France*

### White and Rose

Sabine, Rose 66

*Provence, France*

Mount Beautiful  
Sauvignon Blanc 50

*Canterbury, New Zealand*

Lei Roi Pierres, Sancerre 74

*Loire, France*

Colome, Torrontes 46

*Salta, Argentina*

Alois Lageder, Pinot Grigio 50

*Alto Adige, Italy*

ZD, Chardonnay 74

*Napa Valley California*

Irvine & Roberts, Chardonnay 86

*Rogue Valley, Oregon*

Dr. Loosen, Riesling 62

*Mosel, Germany*

### Red

Charcra, Pinot Noir 82

*Patagonia Argentina*

Argiano Rosso di Montalcino  
Sangiovese 74

*Tuscany, Italy*

Frank Family Zinfandel 82

*Napa Valley, California*

Colome, Malbec Authenico 62

*Salta, Argentina*

Whitehall Lane Merlot 62

*Napa Valley, California*

Beckman Cuvee Le Bec  
Rhone Blend 58

*Santa Ynez, California*

Brown Estate, Chaos Theory 78  
Petite Syrah/Merlot/Zinfandel

*Napa Valley, California*

Bodega Catena Zapata  
Cabernet Franc 54

*Paso Robles, California*

Newton Unfiltered  
Cabernet Sauvignon 98

*Napa Valley, California*

## Wine by the Glass

Avissi, Prosecco 13

*Veneto, Italy*

Piper-Hiedsieck Cuvee  
Brut 187ml 20

*Champagne, France*

Mount Beautiful  
Sauvignon Blanc 13

*Canterbury, New Zealand*

ZD, Chardonnay 19

*Napa Valley California*

Charcra, Pinot Noir 21

*Patagonia Argentina*

## Beer Selection

Stella Artois 8

*Belgium 5% Abv 24 Ibu*

Michelob Ultra 8

*St. Louis 4.2% Abv 10 Ibu*

Bud Light 8

*St. Louis 4.2% Abv 27Ibu*

Coors Light 8

*Golden 4.2% Abv 10Ibu*

Corona 8

*Mexico 4.2% Abv 19 Ibu*

Ballast Point Sculpin IPA 10

*San Diego 7% Abv 70 Ibu*

Belching Beaver

Peanut Butter Stout 10

*San Diego 5.3% Abv 18 Ibu*

Mission Brewing Hefeweizen 10

*San Diego 5% Abv 20 Ibu*

## Hot & Cold Beverages

Assorted Soft Drinks 6

Ice Tea 5

Juice 6

*Orange, Grapefruit, Apple, Cranberry*

*Pineapple, Tomato Juice, V8*

Illy Coffee Regular or Decaffeinated

*Small 9, Large 12*

Espresso Beverages 6

*Cappuccino, Latte, Macchiato, Americano, Espresso*

*Add an extra shot 3*

Selection of Loose Leaf Tea

*Small 9, Large 12*

Hot Chocolate

*Small 9, Large 12*

San Benedetto Sparkling Water

*Small 9, Large 12*

San Benedetto Artesian Water

*Small 9, Large 12*