

BREAKFAST

7:00AM – 11:00AM

FRESHLY BREWED COFFEE

Regular or Decaf
Pot (4-5) 16.00

BEVERAGES

try one of these organic fresh pressed juice blends or go fresh and simple

REBOOT 8.00
electrolytes, natural detox
Morning Harvest Beets,
Orchard Apples, Jicama,
Garden Mint

THE GREEN 8.00
*digestive aid,
anti-inflammatory*
Orchard Apples,
Celery, Kale, Lemon

ORANGE SWING 8.00
natural vitamins & minerals
Fall Citrus, Swank Farms
Carrots, Turmeric Root

SIMPLE JUICES \$6.00
Orange, Grapefruit,
Apple, Cranberry,
Pineapple



OATS GRANOLA GRAINS

enjoy with ranch harvested honey

RANCH HONEY BAKED GRANOLA 8.00
2017 Vintage Ranch Honey, Greek Yogurt

IRISH STEEL CUT OATS 9.00
Fresh Honeycomb Honey, Dried Fruit Blend

MUESLI CEREAL HOUSE BLEND 8.00
Shaved Coconut, Seasons Past Preserved Fruit Blend,
Old World Grain, 2% Organic Milk

SPECIALTIES

for the sweet-tooth

THICK CUT BRIOCHE FRENCH TOAST 16.00
Caramel Bananas, Fresh Berries, Whipped Cream

TRADITIONAL BUTTERMILK PANCAKES 16.00
Sides of Honey Butter, Whipped Cream, Warm Syrup

SANTA MARIA FRESH FRUIT PLATE 8.00
Add Yogurt 7.00 Add Cottage Cheese 7.00



FOR THE YOUNG AT HEART

kids 3 – 12 years old

MICKEY MOUSE OR SILVER DOLLAR PANCAKES 6.00 / PEANUT BUTTER BANANA TOAST 6.00

KID'S BREAKFAST BURRITO filled with a Scrambled Egg, Diced Ham, Cheddar Cheese, Potatoes 8.00

ORDER

DIAL 380 ON ROOM PHONE

ALL DAY

11:00AM – 10:00PM

SUITE SHARE

Share our perfect pairings while taking in the sights and sounds of The Ranch

CHARCUTERIE PLATE 20.00 Pair with Swing Chardonnay 48.00
Molinari Family Cured Meats, Spanish Chorizo, Prosciutto, Marinated Olives, Lemon Hummus, Grilled Baguette

CHEESE BOARD 21.00 Pair with Swing Chardonnay 48.00
Chef's Selection of Cheese, Fig Jam, Our Honey Raisin Pecan Bread

SOUPS & SALADS

SWANK FARMS BRAISED BEET SALAD 14.00
Sweetwater Farm's Goat Cheese Crema, Citrus,
Shaved Fennel

TRADITIONAL CAESAR SALAD 14.00
Traditional Dressing, Parmigiano-Reggiano, Lemon,
Oven Roasted Garlic Crouton
Add Chicken 6.00 Add Shrimp 8.00

FARM GREEN SALAD 14.00
Vine Ripe Tomato, Radish, Persian Cucumbers,
Shaved Fennel, Signature Beets,
Sherry Walnut Vinaigrette

STARTERS

WARM ARTICHOKE SPINACH DIP 14.00
Grilled Olive Oil Baguette

MONTEREY BAY CEVICHE 18.00
Sustainably Caught Local California Halibut,
Avocado, Peppers, Cilantro, Tomato, Our Torpedo
Onions, Corn Tortillas

TUNA POKE 18.00
Jalapeño & Citrus Olive Oil, Spring Onion Ponzu,
Avocado, Wakame Seaweed Salad

HONEY CHILI CHICKEN WINGS 16.00
Our Ranch 2017 Vintage Honey, Salt House Crunch

SANDWICHES

HALF POINT NATURAL ANGUS BURGER 18.00
Lettuce, Tomato, Pickles, Choice of Cheese,
House Made Brioche Bun

CHICKEN "SCHNITZEL BURGER" 17.00
House Pickles, Wild Arugula, Tomato, BBQ Aioli
Dipping Sauce

CRISPY TUNA BURGER 19.00
Wasabi Fried Fresh Tuna Steak, Sriracha Aioli,
Kimchi Slaw

MAINS

CATCH OF THE DAY 39.00
Seasonal Accompaniments (Ask your server for details)

HAND CUT SPINACH FETTUCCINI 23.00
Blistered Tomatoes, Portobello Mushroom, Cold Pressed
Olive Oil and Citrus, Garlic Toast

MARY'S FREE RANGE CHICKEN BREAST 34.00
Jimmy's Cracked Corn Polenta, Sweet Onion Madeira Jus

BLACK ANGUS FILET OF BEEF 49.00
Swank Farms Morning Harvest Vegetables, Yukon
Gold Potatoes, Boete Cabernet Jus

SIDES

SIDE DISHES each 8.00
Whole Roasted Gilroy Garlic, Roasted Orchard Applesauce,
Double Butter Whipped Potatoes, Swank Farms Morning
Harvest Vegetables, Truffle Fries

KID'S MENU

3 – 12 years old

CHEESY MAC AND CHEESE 9.00
Elbow Pasta, Creamy Cheese Blend

TRIPLE CHEESE PIZZA 10.00
Not Spicy, Not Fancy

ALL NATURAL CHICKEN TENDERS 12.00
Ranch Dressing, French Fries

GRILLED CHICKEN BREAST 12.00
BBQ Sauce, Steamed Vegetables

CHICKEN ALFREDO 12.00
Organic Pasta, Garlic Toast

NOODLES WITH BUTTER & CHEESE 8.00
No Parsley Added

GRILLED CHEESE SANDWICH 9.00
Classic White Bread, French Fries

ALL NATURAL BEEF BURGER 12.00
American Cheese, French Fries

RANCH SWEETS

S'MORE IN A JAR Graham Cake, Chocolate Ganache, Marshmallow Fluff 8.00

FARMER FREDDY'S APPLE STRUDEL Puff Pastry, Cider Reduction 8.00

BEVERAGES

ANYTIME



WINE BY THE GLASS

SCARPETTA Pinot Grigio <i>Friuli, Italy</i>	10.00	SWING Sauvignon Blanc <i>Zabala Vineyard / Arroyo Seco</i>	12.00	SWING "RESERVE" Pinot Noir <i>Carmel Valley Ranch Vineyard</i>	16.00
SWING Rosé <i>Arroyo Seco</i>	12.00	JOYCE VINEYARDS Chardonnay <i>"River Road" / Monterey</i>	13.00	OBSIDIAN RIDGE Cabernet Sauvignon <i>Lake County</i>	17.00

HALF BOTTLES

SCHRAMSBERG "Blanc de Blancs" Sparkling Wine <i>Napa Valley, California</i>	44.00	CAKEBREAD Chardonnay <i>Napa Valley, California</i>	54.00	SAINTSBURY Pinot Noir <i>Carneros, California</i>	36.00
DUCKHORN Sauvignon Blanc <i>Napa Valley, California</i>	30.00	DUCKHORN Merlot <i>Napa Valley, California</i>	52.00	HONIG Cabernet Sauvignon <i>Napa Valley, California</i>	64.00

FULL BOTTLES

VILLA SANDI Prosecco <i>Veneto, Italy</i>	45.00	SCARPETTA Pinot Grigio <i>Delle Venezia, Italy</i>	40.00	SWING "RESERVE" Pinot Noir <i>Carmel Valley Ranch Vineyard</i>	64.00
DOMAINE CARNEROS "Brut" Sparkling Wine <i>Carneros, California</i>	60.00	SWING Chardonnay <i>Monterey County</i>	48.00	TESTAROSSA Pinot Noir <i>Santa Lucia Highlands</i>	75.00
VEUVE CLICQUOT BRUT Champagne <i>France</i>	110.00	SWING Sauvignon Blanc <i>Zabala Vineyard / Arroyo Seco</i>	48.00	DUCKHORN Merlot <i>Napa Valley, California</i>	98.00

SPIRIT HALF BOTTLES 50.00

half bottles include mixers of your choice

Tito's Handmade Vodka, El Jimador Blanco Tequila, Jack Daniels Bourbon, Tanqueray Gin,
Captain Morgan Spiced Rum, J&B Blended Scotch

BEER SELECTION

DOMESTIC		IMPORTED		CRAFT	
Budweiser	5.00	Heineken	6.00	Fat Tire Amber Ale	6.00
Coors Light	5.00	Corona	6.00	Newcastle Brown Ale	6.00
Bud Light	5.00	Amstel Light	6.00	Blue Moon	6.00
		Stella Artois	7.00	Sierra Nevada Pale Ale	6.00
				Lagunitas IPA	7.00

A \$4.00 DELIVERY CHARGE AND 22% SERVICE CHARGE WILL BE ADDED TO ALL ORDERS.



CARMEL VALLEY RANCH

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in-suite

MENU

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