

BREAKFAST

SERVED 8 – 11 AM

CHILAQUILES	14
tortilla chips, chipotle red sauce, avocado, red onions, crema	
BREAKFAST SANDWICH	15
two over-medium farm fresh eggs, smoked ham, sharp cheddar, chipotle aioli, brioche bun, seasonal fruit	
MEAT & POTATOES	16
two farm fresh eggs, applewood bacon, crispy potatoes, choice of toast	
BRIOCHE FRENCH TOAST	16
bourbon butterscotch, house-made whipped cream, fresh berries, chicken apple sausage hash	
SHORT RIB BREAKFAST BURRITO	18
farm fresh scrambled eggs, braised short rib, potatoes, avocado, tomato, flour tortilla, crema, roasted tomatillo salsa	
COFFEE OR TEA	4
FRESH JUICES	6
MIMOSA	14

Please notify us of any allergies or dietary restrictions.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER

SERVED 5 – 8 PM

CARAMELIZED BRUSSELS SPROUTS	14
bourbon maple syrup, creme fraiche, preserved lemon, prosciutto	
BUCKWHEAT NOODLE SALAD	14
soba noodles, local lettuce, cherry tomatoes, radish, avocado, burrata, lemon vinaigrette	
CEVICHE	18
citrus-cured local fish, avocado, red onions, tomato, cilantro, hot sauce	
KOREAN-STYLE SHORT RIBS	18
grilled short ribs, napa cabbage, ginger, yuzu kosho	
SANTA YNEZ BURGER	19
wagyu beef, husk tomato jam, bacon, arugula, pickles, duck fat fries	
BUCATINI & ROASTED MUSHROOMS	25
maitake, king oyster, and shimeji mushrooms, truffle cream sauce, sage, ricotta salata	
ROASTED CHICKEN	29
herb-marinated free-range chicken, potatoes, seasonal vegetables, preserved lemon	
BRAISED SHORT RIB	32
slow cooked beef rib, wine gravy, burrata, fried fingerlings, arugula	
ROASTED SALMON	36
seared salmon, creamy farro, vegetable relish, brown butter yuzu	

TO ORDER, DIAL "308" FROM A GUEST ROOM PHONE OR CALL 805.697.7048

COCKTAILS

MAD & VIN GIMLET 12

New Amsterdam Vodka, grapefruit bitters, lime, basil

PEACH BLOSSOM 14

Tito's Vodka, St. Germain, peach puree, lemon

CUCUMBER CRUSH 14

Tito's Vodka, cucumber, lime, mint

SMØG 14

El Silencio Mezcal, pineapple lemongrass ginger shrub, lemon, agave

CHIPOTLE MARGARITA 14

Espolon Tequila, pineapple, chipotle, lime, agave

LA GRANADA 14

Lunazul Tequila, lime, pomegranate syrup, Angostura Bitters

PEAR DROP 15

Absolut Pear Vodka, Lillet Blanc, pear shrub, lemon, bruleed pear

THE STOWAWAY 15

Plantation Dark Rum, Buffalo Trace Bourbon, bitters, cinnamon stick

BLOOD ORANGE BOURBON SOUR 15

Buffalo Trace Bourbon, blood orange shrub, lemon, cherry

THE SNOW WHITE 15

Bulleit Bourbon, cinnamon apple shrub,

WINE

CHARDONNAY

Lucas & Lewellen 12/40

Santa Barbara County, 2018

Daou 14/46

Paso Robles, 2019

OTHER VALLEY WHITES & ROSÉ

Brander, Sauvignon Blanc 14/46

Los Olivos District, 2018

Storm, Rosé 16/52

Santa Barbara County, 2018

CABERNET SAUVIGNON

Daou 14/46

Paso Robles, 2018

OTHER VALLEY REDS

Lucas & Lewellen, Pinot Noir 12/40

Santa Barbara County, 2018

Brave & Maiden, Union, Red Blend 16/52

Santa Ynez Valley, 2018

SPARKLING

Voveti, Prosecco 12/40

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