

# IN ROOM DINING

## BREAKFAST & LUNCH

7:00am - 2:00pm

|   |    |  |    |
|---|----|--|----|
| <b>GREENFINCH PLATE</b>   | 19 | <b>GREENFINCH B.E.L.T</b>  | 19 |
| Two eggs prepared your way, breakfast potatoes, heirloom tomatoes, choice of bacon, country pork or chicken apple sausage, toast  |    | Heirloom tomato, avocado, bacon, butter lettuce, over medium egg, garlic mayo, toasted roll  |    |
| <b>BUILD YOUR OWN OMELET</b>  | 21 | <b>ESTANCIA BURGER</b>   | 23 |
| Select three items: applewood bacon, black forest ham, chicken apple sausage, mushrooms, bell peppers, spinach, heirloom tomatoes |    | Pretzel bun, aged hook's cheddar, lettuce, tomato, house-made sauce, french fries, pickle  |    |
| Choice of cheese: jack-cheddar mix or shredded mozzarella, provolone, goat cheese   |    | <b>FISH TACOS</b> GF   | 19 |
| <b>BUTTERMILK PANCAKES</b>  | 18 | Market fresh fish, cabbage, pico de gallo, chipotle mayo, lime, cotija cheese, salsa verde   |    |
| Three griddled pancakes, macerated berries, warm maple syrup<br><i>*GF available upon request</i>                                 |    | <b>BUDDHA'S BOWL</b> GF  | 19 |
| <b>YOGURT PARFAIT</b>   | 18 | Quinoa, brown rice, broccolini, roasted butternut squash, summer squash, spicy garbanzo beans, arugula, heirloom cherry tomato, radish |    |
| Greek yogurt, açai, macerated berries, house-made granola   |    | <b>VEGGIE TOAST</b>  | 19 |
| <b>OATMEAL</b>  | 15 | Curry cauliflower, black bean purée, arugula, roasted mushrooms, heirloom cherry tomato, radish<br><i>*GF available upon request</i>   |    |
| Steel cut oats, marcona almonds, raisins, dried cranberries   |    |  |    |

### KID'S BREAKFAST 12

#### BLACK HORSE PLATE

Two scrambled eggs, choice of bacon or country sausage, diced seasonal fruit

#### SILVER DOLLAR PANCAKES

Three buttermilk pancakes, maple syrup, fresh blueberries, powdered sugar

*\*Gluten-free available upon request*

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Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm.

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# IN ROOM DINING

## MID-DAY

2:00pm - 4:00pm

**FISH TACOS** GF 19

Market fresh fish, cabbage, pico de gallo, chipotle mayo, lime, cotija cheese, salsa verde

**ESTANCIA BURGER** 23

Pretzel bun, aged hook's cheddar, lettuce, tomato, house-made sauce, french fries, pickle

**PAN SEARED SALMON** GF 39

Roasted potato & street corn salsa, chipotle aioli, charred lemon

**ENSALADA PRIMAVERA** GF 12

Arugula, radicchio, farro, vaquita beans, cherry tomato, corn, avocado, queso fresco, orange vinaigrette

### KID'S MENU

Choice of fries or diced seasonal fruit

**CHEESEBURGER** 15

**CHEESE QUESADILLA** 12

**CHICKEN TENDERS** 15

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# IN ROOM DINING

## DINNER

4:00pm - 10:00pm

### SALAD

Add-on: *grilled chicken breast 9 / grilled prawns 12 / sustainable salmon 11*

**CAESAR SALAD** 14  
Romaine hearts, shaved parmesan, garlic crostini

**ENSALADA PRIMAVERA** GF 12  
Arugula, radicchio, farro, vaquita beans, cherry tomato, corn, avocado, queso fresco, orange vinaigrette

**BURRATA & ROASTED BEETS** GF / VE 16  
Red & yellow beets, burrata cheese, frisée, red cabbage, toasted hemp seeds, agave dressing

### ENTRÉE

**ESTANCIA BURGER** 23  
Brioche bun, aged hook's cheddar, lettuce, tomato, house-made sauce, french fries, pickle

**PAN SEARED SALMON** GF 39  
Roasted potato & street corn salsa, chipotle aioli, charred lemon

**FLAT IRON STEAK** GF 44  
Roasted mushroom, pearl onion, arugula, shishito, black garlic demi

**CHICKEN ALMOND MOLE** GF 36  
Roasted marble potato, lime crema, summer squash, sesame

**GARDEN PASTA** 26  
Garlic butter, market vegetables, parmesan, herbs

### KID'S DINNER

Choice of fries or diced seasonal fruit

**CHEESEBURGER** 15

**CHEESE QUESADILLA** 12

**CHICKEN TENDERS** 15

### SIDES

**BROCCOLINI** 8  
Toasted garlic, chili flake

**FRENCH FRIES** 6

**SIDE SALAD** 6

**SEASONAL FRUIT** 8

**MARBLE POTATOES** 8  
herb butter

**AVOCADO** 6

**DESSERT** 12

**VANILLA GELATO** GF

**LIME SORBET** GF

**JUMBO CHOCOLATE CHIP COOKIE**

**CREAM FILLED CHURROS**  
chocolate sauce

**DULCE DE LECHE** GF



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## BEVERAGES

### COFFEE & TEA

**DRIP COFFEE** 4

**ESPRESSO** 5

**LATTE OR CAPPUCINO** 6

**HARNEY & SONS MASTER** 5

#### TEA BLENDERS

Organic earl gray, japanese sencha, organic peppermint, decaf ceylon, egyptian chamomile, english breakfast

### JUICE & OTHER

**HOT CHOCOLATE** 4

**CHOCOLATE MILK** 4

**JUICE** 6

Orange, apple, pineapple, grapefruit, cranberry, tomato

**SODA** 5

**SPARKLING OR STILL WATER (350ml)** 4

**FLAVORED SPARKLING EVIAN** 4

**RED BULL** 3

**KOMBUCHA** 5

Seasonal flavors

### COCKTAILS

**CUTWATER CANNED COCKTAILS** 12

**BLOODY MARY**

**VODKA MULE**

**LIME MARGARITA**

**VODKA SODA**

**RANCH RIDER CANNED COCKTAILS** 9  
Bucket of 4 | 34

**RANCH WATER**

**RANCH WATER WITH REAL JALAPEÑOS**

**TEQUILA PALOMA**

**THE BUCK (VODKA MULE)**

**BEER** 11

**SOCIETE BREWING**

**THE HARLOT BLONDE ALE**

**BALLAST POINT**

**PASSING HAZE, SESSION HAZY IPA**

**STONE**

**DELICIOUS IPA**

**PIZZA PORT**

**CHRONIC AMBER ALE**

**MAUI BREWING**

**COCONUT PORTER**



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## BEVERAGES

### BUBBLES

|   |          |
|---|----------|
| <b>CHAMPAGNE, MOËT &amp; CHANDON</b>                | 26 / 104 |
| <b>BRUT ROSÉ, CHANDON,<br/>CALIFORNIA</b>           | 15 / 56  |
| <b>BRUT, DOMAINE CHANDON<br/>“ETOILE”, CARNEROS</b> | 19 / 70  |

### WINE

|   |         |
|---|---------|
| <b>RIESLING, “KUNG FU GIRL”,<br/>WASHINGTON</b>       | 12 / 52 |
| <b>PINOT GRIGIO, ALTO VENETO,<br/>ITALY</b>           | 13 / 48 |
| <b>CHARDONNAY, MEIOMI, CA</b>                         | 19 / 70 |
| <b>CHARDONNAY, CHALK HILL,<br/>SONOMA</b>             | 16 / 64 |
| <b>PINOT GRIS, ERATH, OREGON</b>                      | 17 / 68 |
| <b>SAUVIGNON BLANC,<br/>KIM CRAWFORD, MARLBOROUGH</b> | 17 / 68 |
| <b>PINOT NOIR, FOLEY ESTATE,<br/>SANTA RITA HILLS</b> | 19 / 76 |
| <b>MERLOT, CHARLES KRUG, NAPA</b>                     | 98      |
| <b>CABERNET SAUVIGNON,<br/>ROBERT MONDAVI, NAPA</b>   | 20 / 80 |
| <b>CABERNET SAUVIGNON,<br/>CHIMNEY ROCK, NAPA</b>     | 185     |
| <b>RED BLEND, “THE PRISONER”,<br/>CALIFORNIA</b>      | 100     |

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