

THE PONY ROOM

FROM THE FIELD

BABY SPINACH SALAD GF \$13
Blue Cheese • Kumquats • Bermuda Onion • Lardons
Granny Smith Apple • Warm Apple Bacon Vinaigrette

THE CHOP CHOP \$13
Iceberg • Spinach • Mushrooms • Hard Boiled Egg
Hearts of Palm • Tomato • Blue Cheese Crumbles
Croutons • Lemon + Herb Dressing
Gluten free available upon request.

SCARBOROUGH KALE ♥ GF 🌿 \$13
Organic Chopped Kale • Toasted Pine Nuts • Tomato
Carrot • Avocado • Goat Cheese • Red Wine Vinaigrette

SEARED AHI & ARUGULA ♥ \$24
Shiitake Mushrooms • English Cucumber
Ginger Shallot Vinaigrette • Toasted Sesame Seeds

CLASSIC CAESAR \$13
Romaine Lettuce • Parmesan Cheese • Croutons

LOCAL BEETS SALAD ♥ GF 🌿 \$13
Avocado Mousse • Burrata Cheese • Grapefruit
Wild Rocket Pesto • Pepita Seeds

ADD CHICKEN \$6 • SHRIMP \$12 • SALMON \$14

FROM THE FARM

MISO EGGPLANT ♥ GF 🌿 \$12
Roasted Japanese Eggplant • Miso Glaze

TWICE BAKED SWEET POTATO ♥ GF 🌿 . . \$12
Chives • Sour Cream

FIRE ROASTED CAULIFLOWER ♥ GF 🌿 . . \$11
Olive Pesto Salad • Caper + Mustard Oil • Onions

CRUDITE & HUMMUS ♥ GF 🌿 \$12
Seasonal Chino Farms Vegetables • Daily Hummus

FROM THE HEARTH

SAUSAGE & PEPPERONI \$18
Chive • Mozzarella • Chili Flake

LOCAL ORGANIC VEGETABLE 🌿 \$18
Mozzarella • Zucchini • Squash • Mushrooms • Tomato
Baby Peppers • Roasted Garlic

MARGHERITA 🌿 \$16
Garden Basil • Tomatoes • Buffalo Mozzarella • Parmesan

FROM THE SEA

CLASSIC CEVICHE ♥ GF \$18
White Fish • Tomato • Cilantro • Lime • Onion
Jalapeño • Corn Tortillas

HONOLULU AHI SASHIMI ♥ GF \$21
Avocado • Ponzu • Sesame Seeds
Sweet + Sour Dipping Sauce

JUMBO SHRIMP COCKTAIL ♥ GF \$18
Horseradish • Cocktail Sauce • Avocado Salad • Lemon

DUNGENESS CRAB COCKTAIL \$18
Chive • Citrus • Avocado

JUMBO SHRIMP SCAMPI \$22
Garlic Saffron Butter • Heirloom Tomato • Chervil
Toasted Baguette

NORTHWEST OYSTERS ON THE HALF SHELL
\$4 • EACH . . . \$18 • ½ DOZEN . . . \$32 • 1 DOZEN
Mignonette • Horseradish • Cocktail Sauce

JALAPEÑO HAMACHI CRUDO \$19
House Ponzu • Spicy Togarashi

AHI TUNA POKE \$18
Marinated Cucumber • Spiced Wonton

PONY CLASSICS

BRANDT FARM BEEF SLIDERS \$14
“The Sauce” • Crispy Onion • Béarnaise • Bacon

LOBSTER NACHOS \$22
Jack + Cheddar Cheese • Avocado + Corn Salsa
Roasted Poblano • Guajillo Aioli • Shredded Romaine

HOUSE MADE GUACAMOLE 🌿 \$13
Warm House Tortilla Chips • Salsa Fresca • Salsa Molcajete

CLASSIC FRENCH ONION SOUP \$14
Brioche Crouton • Brûléed Gruyere & Emmental

BUFFALO POPCORN CHICKEN BITES . . . \$13
Blue Cheese Cabbage Slaw • House Sweet + Spicy Glaze

BACON WRAPPED DATES GF \$11
Point Reyes Blue Cheese Stuffed Dates
Applewood Smoked Bacon • Blood Orange Glaze

BUTTERMILK CALAMARI & SHISHITO PEPPERS \$11
Garden Marinara Sauce • Crispy Herbs
Gluten free available upon request.

SERIOUS PLATES

WILD CRISPY SKIN SALMON ♥ GF \$32
Asparagus • Trio of Quinoa • Hollandaise

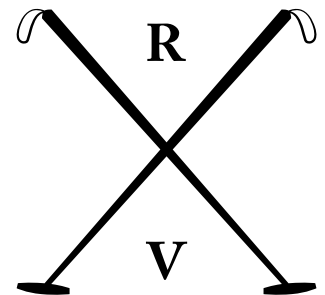
WHOLE BRANZINO ♥ GF \$34
Head-On Boneless Fish • Roasted Sweet Potato
Steamed Spinach • Garlic • Pine Nuts

CIOPPINO \$35
Clams • Mussels • Shrimp • Calamari
White Fish • Rich Tomato Broth
Fire Roasted Corn • Toasted Baguette

BRANDT FARMS 9 OZ. FILET GF . . \$41
Creamy Yukon Gold Potato
Wild Mushroom • Sweet + Sour Onion

THE RANCHO BURGER \$18
Brandt Beef • Crispy Pancetta • Shaved Lettuce
Tomato • “The Sauce” • House Made Pickle
House Kennebec Fries • Black Truffle Aioli

SHELTON FARMS ORGANIC FREE RANGE ROTISSERIE CHICKEN \$34
House Truffle Fries • Steamed Organic Broccoli



BAJA STREET PLATES

SURF & TURF LETTUCE CUPS GF . . \$26
Skirt Steak • Lobster • Guacamole • Pico

LOBSTER TACOS GF \$22
Shredded Romaine • Steamed Corn Tortillas
Spanish Brown Rice + Black Beans • Avocado
Radish • Guajillo Pepper Aioli

MAHI MAHI FISH TACOS ♥ GF . . \$18
Cabbage Slaw • Crema • Radish • Steamed Corn
Tortilla • Spanish Brown Rice + Black Beans
Guacamole

SKIRT STEAK CARNE ASADA TACOS GF \$18
Queso Fresco • Citrus Glaze • Steamed Corn
Tortilla • Spanish Brown Rice + Black Beans
Guacamole

TACOS A LA CARTE GF
Mahi Mahi (3) \$13
Carne Asada (3) \$16
Lobster (3) \$18



LIBATIONS



SEASONAL SIPPER | MR. TEA'S CUP \$13

The inclusion of Japanese Sencha and Chinese Green Tea in the botanical mix has taken Beefeater 24 to a new level. Paired with Pimm's and a house-made basil lemonade, this Spring sipper tastes straight from the garden. We pity the fool who lets this tea party pass.
Beefeater 24 • Pimm's No. 1 • Lemon • Basil • Celery • Bitters

COCKTAILS

THE PERFECT PEAR \$13

Grey Goose La Poire • Rosemary • Pear Purée • Lemon

THE HOMESTRECH \$13

Apple-Infused Sailor Jerry • Domaine de Canton Ginger Liqueur • Orange Bitters

IN RECORD THYME \$13

Buffalo Trace • Maple Syrup • Thyme • Lemon • Bacon

BY A NOSE \$13

Nolets Gin • Cynar • Cinnamon • Grapefruit

LOOSEN THE REINS \$15

Don Julio Añejo • Aztec Chocolate Bitters • Mint • Orange

THE RANCHO ANCHO \$13

Del Maguey Vida Mezcal • Ancho Reyes Chile Liqueur • Lime • Angostura Bitters • Ginger Beer

MONEY RIDER \$15

Ilegal Mezcal Joven • Rabarbaro Zucca • Rhubarb Bitters • Angostura Bitters • Orange

MOMENT OF SUSPENSION \$13

Plymouth Gin • Liquore Strega • Blackberry • Lemon • Tarragon

THE HACIENDA \$13

Belvedere Vodka • Freshly Squeezed Lime Juice • Torn Basil Leaves

SASSY SANGRITA \$13

Tres Agaves Blanco Tequila • Cointreau Noir • House Made Sangrita

MOSCOW MULE \$13

Sobieski Vodka • Fever-Tree Ginger Beer • Fresh Lime Juice • Angostura Bitters

THE PONY ROOM MARGARITAS

THE PONY EXPRESS \$18

A Rancho Valencia institution, the Express is smoother than a baby's bottom.

Fortaleza Reposado • Cointreau • Fresh Lime Juice

THE SILVER PONY \$13

Originally crafted for our 25th year, this margarita is refreshing, bright, zesty & has pep in its step.

Tres Agaves Blanco Tequila • Lemonade • Cointreau
Serrano • Lemon Twist

THE PALOMINO \$15

The sophisticate's margarita, blending flavors of spiced vanilla and citrus with a bold ginger kick. Delightfully complex.

Siete Leguas Reposado Tequila • Licor 43 • Lime • Ginger

SKINNY AS IT GOES \$13

Clean, lean & crisp, this sipper is straight to the point – not straight to the hips.

Tres Agaves Blanco Tequila • Fever Tree Soda Water • Lime Juice

EL JEFE \$45

Refined & perfectly balanced. Hints of vanilla & oak. The daddy of all margaritas.

Don Julio 1942 Añejo Tequila • Grand Marnier 100 • Cointreau
Fresh Lime Juice

SPARKLING WINE

NV PERRIER-JOUËT “GRAND BRUT,” CHAMPAGNE, FRANCE

glass \$21 • bottle \$90

NV DOMAINE CHANDON “ÉTOILE” ROSÉ

NORTH COAST, CALIFORNIA

glass \$14 • bottle \$60

NV CAMPOS DE ESTRELLAS “ESTATE BRUT” CAVA, SPAIN

glass \$9 • bottle \$36

WHITE WINE

2013 KISTLER “LES NOISSETIERS” CHARDONNAY

SONOMA COAST, CALIFORNIA

half glass \$16 • glass \$30 • bottle \$120

2011 CHÂTEAU DE FUISSÉ “TÊTE DE CRU” CHARDONNAY

POUILLY-FUISSÉ, BURGUNDY, FRANCE

half glass \$11 • glass \$20 • bottle \$77

2013 MINER CHARDONNAY, NAPA VALLEY, CALIFORNIA

glass \$15 • half liter \$38 • liter \$70

2013 PAUL HOBBS CROSSBARN CHARDONNAY

SONOMA COAST, CALIFORNIA

glass \$12 • bottle \$48

RANCHO VALENCIA CHARDONNAY, NAPA VALLEY, CALIFORNIA

glass \$9 • bottle \$36

2013 MERRY EDWARDS SAUVIGNON BLANC

RUSSIAN RIVER VALLEY, CALIFORNIA

half glass \$9 • glass \$17 • bottle \$66

2013 HENRI BOURGEOIS SAUVIGNON BLANC

SANCERRE, LOIRE VALLEY, FRANCE

glass \$13 • bottle \$52

2014 THE BETTER HALF SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

glass \$8 • bottle \$32

2013 NIGL “FREIHEIT” GRÜNER VELTLINER, REMSTAL, AUSTRIA

half glass \$7 • glass \$12 • bottle \$46

2011 SAÓ DEL COSTER “X” ALBARIÑO, RÍAS BAIXAS, SPAIN

glass \$12 • bottle \$48

2012 SCARPETTA PINOT GRIGIO, FRIULI-VENEZIA-GIULIA, ITALY

glass \$10 • bottle \$40

2011 ZILLIKEN “SAARBURGER” KABINETT RIESLING, MOSEL, GERMANY

glass \$12 • bottle \$48

2014 TABLAS CREEK “PATELIN DE TABLAS” ROSÉ

PASO ROBLES, CALIFORNIA

glass \$12 • half liter \$30 • liter \$56

DRAFT BEER

GREEN FLASH EAST VILLAGE PILSNER 5.3% . \$6

ALESMITH X-EXTRA PALE ALE 5.2% \$6

BALLAST POINT SCULPIN IPA 7.0% 7

DUVEL BELGIAN GOLDEN ALE 8.5% \$11

MOTHER EARTH SIN-TAX

PEANUT BUTTER STOUT 8.1% \$7

RED WINE

2012 PAUL HOBBS CABERNET SAUVIGNON

NAPA VALLEY, CALIFORNIA

half glass \$20 • glass \$38 • bottle \$150

2012 HILL FAMILY ESTATE “BAKER VINEYARD” CABERNET SAUVIGNON

NAPA VALLEY, CALIFORNIA

glass \$20 • half liter \$50 • liter \$90

2011 JOSEPH PHELPS FOGDOG CABERNET SAUVIGNON

NAPA VALLEY, CALIFORNIA

glass \$15 • bottle \$60

RANCHO VALENCIA CABERNET SAUVIGNON

NAPA VALLEY, CALIFORNIA

glass \$9 • bottle \$36

2009 MOREY “PASSETEMPS” PINOT NOIR

SANTENAY PREMIER CRU, BURGUNDY, FRANCE

half glass \$11 • glass \$20 • bottle \$77

2013 FOXEN PINOT NOIR, SANTA MARIA VALLEY, CALIFORNIA

glass \$17 • bottle \$68

2012 PONY ROOM PINOT NOIR, COOMBER FAMILY RANCH, CALIFORNIA

glass \$12 • bottle \$48

2011 GAJA CA'MARCANDA “PROMIS” SUPER TUSCAN, TUSCANY, ITALY

half glass \$13 • glass \$24 • bottle \$93

2012 ALVARO PALACIOS “LES TERRASSES” PRIORAT, CATALUNYA, SPAIN

half glass \$12 • glass \$21 • bottle \$83

2009 FERRATON “LA MATINIÈRE” SYRAH

CROZES-HERMITAGE, RHÔNE, FRANCE

glass \$12 • bottle \$52

2012 COLOMÉ “ESTATE” MALBEC, SALTA, ARGENTINA

glass \$12 • bottle \$48

2013 LATIUM VALPOLICELLA, VENTO, ITALY

glass \$10 • bottle \$40

2012 ADELAIDA “ESTATE” ZINFANDEL, PASO ROBLES, CALIFORNIA

glass \$10 • bottle \$40