

B R E A K F A S T 6:00am - 11:00am

V=VEGETARIAN **GF=GLUTEN FREE**

A GOOD START

MINI BREAKFAST PASTRIES & BREADS

Any one item **2** / Assortment of three items **5**

Served with Assorted Jams, Honey & Butter

SMOKED SALMON PLATE 18

Bagel, Cream Cheese, Traditional Condiments

ACAÍ BREAKFAST BOWL 14

Banana, Granola, Bee Pollen **V**

BERRY PARFAIT 11

Granola, Berries, Yogurt **V**

STEEL CUT IRISH OATMEAL 11

Almonds, Brown Sugar, Golden Raisins **V**

BREAKFAST CEREALS 7

Corn Flakes / Raisin Bran / Special K / Frosted Flakes / Cheerios **V**

CALIFORNIA FRUIT PLATE 13

Vanilla Yogurt or Cottage Cheese **V/GF**

SIDES

Smoked Bacon / Turkey Bacon / Pork Sausage / Country Ham

Chicken Apple Sausage / Herb Roasted Potatoes / Seasonal Berries / Fruit **6**

Toast / Bagel / English Muffin **4**

VALENCIA SPECIALTIES

BAJA CALIFORNIA CHORIZO & EGG BURRITO 17

Salsa Molcajete, Avocado, Lime Cilantro Crema

CLASSIC EGGS BENEDICT 20

Nueske's Canadian Bacon, Hollandaise, Herb Roasted Potatoes

BELGIAN BEER WAFFLE 16

Powdered Sugar, Fresh Berries, Apple Butter **V**

BUTTERMILK OR LEMON SOUFFLÉ PANCAKES 18

100% Maple Syrup, Powdered Sugar, Fresh Berries **V**

VALENCIA BREAKFAST 17

Two Eggs Any Style, Herb Roasted Potatoes, Choice of Breakfast Meats
Toast, Homemade Preserves **GF**

ORGANIC EGG WHITE VEGGIE FRITTATA SOUFFLÉ 18

Confetti of Rancho Valencia Vegetables, Baby Spinach
Goat Cheese, Red Pepper Coulis **V**

HUEVOS RANCHO RANCHEROS 18

Two Eggs, Corn Tortilla, Black Beans, Smoked Bacon, Salsa, Guacamole **GF**

DUNGENESS CRAB BENEDICT 24

Roasted Vine Ripe Tomatoes, Grilled Asparagus
Country Bread, Chipotle Hollandaise

TURKEY BACON & MUSHROOM OMELET 18

Herb Roasted Potatoes, Gruyère Cheese, Toast, Homemade Preserves

K I D S B R E A K F A S T 6:00am – 11:00am

EARLY RISERS

8 each

CALIFORNIA FRUIT & BERRY SALAD

Vanilla Yogurt **V/GF**

SILVER DOLLAR PANCAKES

Maple Syrup, Powdered Sugar, Berries **V**

WAFFLE

Maple Syrup, Powdered Sugar, Berries **V**

ONE EGG ANY STYLE

Potatoes, Bacon or Sausage, Toast

BREAKFAST CEREALS

Cheerios or Fruit Loops served with Sliced Banana **V**

BEVERAGES

SENSES BASED, SLOW JUICES

no heat = more nutrition / **8 each**

INNER CALM

Carrot, Red Cabbage, Celery **V/GF**

WELLNESS JOURNEY

Apple, Kale, Celery **V/GF**

VITAMINS & MINERALS

Beet, Carrot, Fennel **V/GF**

ABC'S

Apple, Beet, Cucumber **V/GF**

SMOOTHIES

SUNRISE SMOOTHIE **8**

Banana, Strawberry, Honey, Yogurt **V/GF**
add Protein Boost **2**

VALENCIA PROTEIN SMOOTHIE **10**

Chocolate, Banana, Peanut Butter, Protein **V/GF**

Large Pot Coffee **14** / Small Pot Coffee **10** / Cappuccino **6** / Latte **4**

Hot Chocolate **4**

Tea Leaves Teas **6**

Fresh Squeezed OJ / Grapefruit Juice / Apple Juice **6**

V-8 / Tomato Juice / Cranberry Juice / Pineapple Juice **5**

Coke / Diet Coke / Sprite / Ginger Ale **4**

Nordaq Still or Sparkling Bottled Water 500 ml **5** / 1000 ml **7**

Black Iced Tea **4**

Blood Orange Iced Tea **4**

Lemonade **4**

Arnold Palmer **4**

TASTE TICKLERS

2 each

ANTS ON A LOG

Celery Logs filled with Peanut Butter **V**, **GF**

ICEBERG SALAD

Carrots, Cucumbers and a side of Ranch Dressing **V/GF**

FRENCH FRIES **V/GF**

SLICED APPLES

Cinnamon Apple Sauce **V/GF**

MAIN ATTRACTIONS

8 each

GRILLED WHITE FISH

Steamed Rice and Broccoli **GF**

PEANUT BUTTER AND JELLY

Wheat or White Bread & Chips **V**

SPAGHETTI YOUR WAY

Choice of Tomato Sauce, Turkey Meatballs or Butter & Cheese

CHICKEN BREAST

Broccoli and Carrots **GF**

CHEESE QUESADILLA

No funny stuff inside! **V**

KID'S PIZZA

Cheese or Pepperoni

ALL BEEF KOSHER HOT DOG

Served with Potato Chips

CRISPY CHICKEN STRIPS

Served with French Fries

RASCAL BURGER SLIDERS

Plain or Cheese, Served with French Fries

MACARONI & CHEESE

Always a fave! **V**

SUGAR AND SPICE

4 each

GIANT CHOCOLATE CHIP COOKIE

Yum! **V**

ICE CREAM

Two Scoops of Vanilla or Chocolate **V/GF**

MILKSHAKES

Vanilla, Chocolate or Strawberry **V/GF**

KID'S SUNDAE

Topped with Chocolate Sauce and Whipped Cream **V/GF**

L U N C H 11:00am – 2:30pm

SALADS, SANDWICHES & MORE

RV CALIFORNIA COBB SALAD 18

Hard Boiled Egg, Avocado, Smoked Bacon, Roasted Chicken
Blue Cheese Crumbles, Tomato, Peppercorn Vinaigrette **GF**

TOASTED QUINOA & VEGETABLE SALAD 16

Cranberry, Butter Lettuce, Roasted Vegetables, Goat Cheese Crisp
Roasted Tomato & Sherry Vinaigrette **V**

RARE-SEARED HERBCRUSTED

AHI TUNA NICOISE 24

French Green Beans, Roasted Potatoes, Grape Tomatoes, Capers
Balsamic Vinaigrette **GF**

DAILY MARKET FISH 28

Chino Farms Vegetable Succotash, Herb Roasted Baby Potatoes
Celery & Citrus Relish **GF**

QUICHE LORRAINE 16

Applewood Smoked Bacon, Free Range Eggs, Emmenthal Cheese
Caramelized Onion

HOUSE MADE TURKEY MEATBALL SUB 17

Fresh Pomodoro, Oregano & Thyme, Provolone, Soft Hoagie Bun
Roasted Garlic Spread

RV CHICKEN CLUB SANDWICH 18

Grilled Chicken Breast, Avocado, Aioli, Applewood Smoked Bacon, Bibb Lettuce
Heirloom Tomato, Toasted Thick Challah Bread, Kennebec Fries or House Chips

OVEN ROASTED TURKEY PANINI 18

Squaw Bread, Avocado, Bacon, Tomato, Havarti, Lettuce, Garlic Aioli

ALBACORE TUNA SALAD WRAP 18

Whole Wheat Tortilla, Mesclun Greens, Avocado, Vine Ripe Tomatoes, Lemon
Herb Aioli, Jack Cheese

CLASSIC CAESAR SALAD 13

Croutons, Parmesan, Classic Dressing
Chicken 6 Shrimp 12 Salmon 14

DESSERTS

CARROT CAKE IN A JAR 12

Spiced Pecan Brittle v

CINNAMON CHEESECAKE 12

Caramel Pears, Salted Streusel v

CRÈME BRÛLÉE 12

Daily Inspiration, Petite Cookie v/GF

SIX LAYER CHOCOLATE CAKE 12

Butterscotch Sauce v

WARM CARAMELIZED APPLE CRISP 12

Brown Sugar Streusel, Vanilla Bean Ice Cream, Caramel Sauce v

ASSORTED JUMBO COOKIES 4 EACH

Peanut Butter, Chocolate Chip, Chocolate Chunk, Oatmeal Raisin
Snicker Doodle v

HOUSE MADE SORBET & ICE CREAM 4/SCOOP

ALL DAY SPECIALTIES 11:00am – 10:00pm

SMALL PLATES

HOUSE MADE GUACAMOLE 13

Warm House Tortilla Chips, Salsa Fresca, Salsa Molcajete **V/GF**

CRUDITE & HUMMUS 12

Seasonal Chino Farms Vegetables, Daily Hummus **V**

SEARED AHI & ARUGULA 24

Shitake Mushrooms, English Cucumber, Ginger Shallot Vinaigrette
Toasted Sesame Seeds

MAHI MAHI FISH TACOS (3) 13

Cabbage Slaw, Crema, Radish, Steamed Corn Tortilla **GF**

JUMBO SHRIMP COCKTAIL 18

Horseradish, Cocktail Sauce, Avocado Salad, Lemon **GF**

BRANDT FARM BEEF SLIDERS 14

"The Sauce", Crispy Onion, Bèarnaise, Bacon

SKIRT STEAK CARNE ASADA TACOS (3) 16

Queso Fresco, Serrano Citrus Glaze, Cilantro & Onion Relish **GF**

FROM THE HEARTH

MARGHERITA 16 V

Garden Basil, Tomatoes, Buffalo Mozzarella, Parmesan

LOCAL ORGANIC VEGETABLE 18 V

Mozzarella, Zucchini, Squash, Mushrooms, Tomato, Baby Peppers, Roasted Garlic

SAUSAGE & PEPPERONI 18

Chive, Mozzarella, Chili Flake

CHEESE & CHARCUTERIE

ARTISANAL HAND SELECTED CHEESES 19

Candied Pistachio, Temecula Valley Honeycomb, Assorted Crackers & Bread **V**

GF AVAILABLE

MIXED CHEESE & MEATS 32

3 Cheese & 3 Meat, Traditional Condiments, Breads & Crackers

GF AVAILABLE

SOUPS, SALADS & MORE

TOMATO & BASIL SOUP 7 CUP / 10 BOWL

Soda Crackers, Reggiano Parmesan Cheese **V**

DAILY SOUP INSPIRATION 7 CUP / 10 BOWL

CLASSIC CAESAR SALAD 13

Croutons, Parmesan, Classic Dressing

Chicken **6** Shrimp **12** Salmon **14**

THE RANCHO BURGER 18

Brandt Beef, Crispy Pancetta, Shaved Lettuce, Tomato, "The Sauce", House Made Pickle, House Kennebec Fries, Black Truffle Aioli

D I N N E R 6:00pm – 10:00pm

SMALL PLATES

DUNGENESS CRAB COCKTAIL 18

Chive, Citrus, Avocado

FIRE ROASTED CAULIFLOWER 11

Olive Pesto Salad, Caper & Mustard Oil, Pickled Onions **V/GF**

MISO EGGPLANT 12

Roasted Japanese Eggplant, Miso Glaze **V/GF**

THE CHOP CHOP 13

Iceberg, Spinach, Mushrooms, Hard Boiled Egg, Hearts of Palm, Tomato
Blue Cheese Crumbles, Croutons, Lemon + Herb Dressing

LOCAL BEETS SALAD 13

Avocado Mousse, Burrata Cheese, Blanco Oro Wild Rocket Pesto, Pepita Seeds
V/GF

BABY SPINACH SALAD 13

Point Reyes Blue Cheese, Kumquats, Shaved Bermuda Onion, Lardons
Shaved Granny Smith Apples, Warm Apple Bacon Vinaigrette **GF**

SERIOUS PLATES

SHELTON FARMS WHOLE ORGANIC FREE RANGE ROTISSERIE CHICKEN 34

House Truffle Fries, Steamed Organic Broccoli

CIOPPINO 35

Clams, Mussels, Shrimp, Calamari, White Fish, Rich Tomato Broth
Fire Roasted Corn, Toasted Baguette

PAN SEARED CRISPY SKIN WILD SALMON 32

Asparagus, Trio of Quinoa, Hollandaise

SURF & TURF LETTUCE CUPS 26

Skirt Steak, Lobster, Guacamole, Pico **GF**

BRANDT FARMS 9 OZ. FILET 41

Creamy Yukon Gold Potatoes, Wild Mushroom, Sweet & Sour Onions **GF**

DESSERTS

CARROT CAKE IN A JAR 12

Spiced Pecan Brittle **V**

CINNAMON CHEESECAKE 12

Caramel Pears, Salted Streusel **V**

CRÈME BRÛLÉE 12

Daily Inspiration, Petite Cookie **V/GF**

HOUSE MADE SORBET & ICE CREAM 4/SCOOP

V/GF

L A T E N I G H T D I N I N G 10:00pm - 6:00am

STARTERS

BABY SPINACH SALAD 13

Point Reyes Blue Cheese, Kumquats, Shaved Bermuda Onion, Lardons
Shaved Granny Smith Apples, Warm Apple Bacon Vinaigrette **GF**

CLASSIC CAESAR 13

Romaine Lettuce, Parmesan Cheese, Croutons

FIRE ROASTED CAULIFLOWER 11

Olive Pesto Salad, Caper + Mustard Oil, Onions **V/GF**

HONOLULU AHI SASHIMI 21

Avocado, Ponzu, Sesame Seeds, Sweet + Sour Dipping Sauce **GF**

JUMBO SHRIMP COCKTAIL 18

Horseradish, Cocktail Sauce, Avocado Salad, Lemon **GF**

HOUSE MADE GUACAMOLE 13

Warm House Tortilla Chips, Salsa Fresca, Salsa Molcajete **V**

BUFFALO POPCORN CHICKEN BITES 13

Blue Cheese Cabbage Slaw, House Sweet + Spicy Glaze

ENTREES

SAUSAGE & PEPPERONI 18

Chive, Mozzarella, Chili Flake

BRANDT FARM BEEF SLIDERS 14

"The Sauce," Crispy Onion, Béarnaise, Bacon

THE RANCHO BURGER 18

Brandt Beef, Crispy Pancetta, Shaved Lettuce, Tomato, "The Sauce"
House Made Pickle, House Kennebec Fries, Black Truffle Aioli

MAHI MAHI FISH TACOS (3) 13

Cabbage Slaw, Crema, Radish, Steamed Corn Tortilla **GF**

SKIRT STEAK CARNE ASADA TACOS (3) 16

Queso Fresco, Serrano Citrus Glaze, Cilantro & Onion Relish **GF**

LATE NIGHT DESSERTS

CARROT CAKE IN A JAR 12

Spiced Pecan Brittle **V**

RV WARM CHOCOLATE CHIP COOKIE

HOUSE MADE SORBET & ICE CREAM 4/SCOOP

V/GF

P E T M E N U

DOGGIE TAPAS

8 each

MORNING RISERS

Scrambled Eggs, Potatoes

BARNYARD CHASE

Grilled Chicken, Steamed Rice, Veggies

SHEPHERD'S PIE

Ground Beef, Potatoes, Peas

RIN TIN TIN TARTARE

Seared Rare Hamburger Patty, Scrambled Egg

CHICKEN OF THE SEA

Tuna Fish, Steamed Rice, Spinach

WINE LIST

WINE BY THE GLASS

NV BOLLINGER “SPECIAL CUVÉE” 25

Champagne, France

NV DOMAINE CHANDON “ÉTOILE” ROSÉ 14

North Coast, California

NV CAMPOS DE ESTRELLAS “ESTATE BRUT” 9

Cava, Spain

2013 PAUL HOBBS CROSSBARN CHARDONNAY 12

Sonoma Coast, California

RANCHO VALENCIA PRIVATE LABEL CHARDONNAY 9

Napa Valley, California

2011 SAÓ DEL COSTER “X” ALBARIÑO 12

Rías Baixas, Spain

2013 THE BETTER HALF SAUVIGNON BLANC 8

Marlborough, New Zealand

2013 MALK VINEYARDS SAUVIGNON BLANC 14

Napa Valley, California

2012 SCARPETTA PINOT GRIGIO 10

Friuli-Venezia-Giulia, Italy

2011 ZILLIKEN “SAARBURGER” KABINETT RIESLING 12

Mosel, Germany

**2011 JOSEPH PHELPS FOG DOG
CABERNET SAUVIGNON 15**

Napa Valley, California

RANCHO VALENCIA CABERNET SAUVIGNON 9

Napa Valley, California

2010 ALYSIAN PINOT NOIR 17

Russian River Valley, California

2012 PONY ROOM PINOT NOIR 12

Coomber Family Ranch, California

2013 LATIUM VALPOLICELLA 10

Vento, Italy

**2009 FERRATON “LA MATINIÈRE” SYRAH
CROZES-HERMITAGE 12**

Rhône, France

2012 COLOMÉ “ESTATE” MALBEC 12

Salta, Argentina

2012 ADELAIDA “ESTATE” ZINFANDEL 10

Paso Robles, California

DRAFT WINE

2013 MINER CHARDONNAY NAPA VALLEY, CALIFORNIA

Glass **15** / 1/2 Liter **38** / Liter **70**

2012 HILL FAMILY ESTATE "BAKER VINEYARD" CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Glass **20** / 1/2 Liter **50** / Liter **90**

2013 LE GRAPPIN "ROSÉ DU GRAPPIN" BURGUNDY, FRANCE

Glass **12** / 1/2 Liter **30** / Liter **56**

ENOMATIC WINES BY THE GLASS AND BOTTLE

2013 KISTLER "LES NOISETIERS" CHARDONNAY SONOMA COAST, CALIFORNIA

1/2 Glass **16** / Glass **30** / Bottle **120**

2011 CHÂTEAU DE FUISSÉ "TÊTE DE CRU" CHARDONNAY, POUILLY-FUISSÉ BURGUNDY, FRANCE

1/2 Glass **11** / Glass **20** / Bottle **77**

2012 VINCENT GAUDRY SAUVIGNON BLANC SANCERRE, FRANCE

1/2 Glass **11** / Glass **20** / Bottle **70**

2013 NIGL "SENFTEBERGER PIRI" GRÜNER VELTLINER, KREMSTAL, AUSTRIA

1/2 Glass **8** / Glass **15** / Bottle **60**

2012 ALVARO PALACIOS "LES TERRASSES" PRIORAT CATALUNYA, SPAIN

1/2 Glass **12** / Glass **21** / Bottle **83**

2012 LEWIS CELLARS CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA

1/2 Glass **20** / Glass **38** / Bottle **150**

2011 GAJA CA' MARCANDA "PROMIS" SUPER TUSCAN TUSCANY, ITALY

1/2 Glass **13** / Glass **24** / Bottle **93**

2009 MOREY "PASSETEMPS" PINOT NOIR SANTENAY PREMIER CRU, BURGUNDY, FRANCE

1/2 Glass **11** / Glass **20** / Bottle **77**

HOSPITALITY

Price includes glassware and mixers as appropriate. Price does not include tax or service charge.

VODKA

ABSOLUT 120

ABSOLUT CITRON 115

BELVEDERE 175

CHOPIN 205

GREY GOOSE 190

GREY GOOSE L'ORANGE 190

GREY GOOSE PEAR 190

HANGAR ONE MANDARIN 130

KETEL ONE 130

STOLI 145

SCOTCH

CHIVAS 18 YEAR 225

DEWAR'S WHITE LABEL 150

GLENFIDDICH 12 YEAR 210

GLENLIVET 200

GLENMORANGIE 10 YEAR 215

J&B 130

JAMESON 130

JOHNNIE WALKER BLACK 190

JOHNNIE WALKER BLUE 775

SCOTCH CONTINUED

JOHNNIE WALKER GREEN 265

JOHNNIE WALKER RED 135

LAGUVULIN 16 345

LAPHROAIG 215

MACALLAN 12 YEAR 220

MACALLAN 18 YEAR 815

OBAN 300

GIN

BEEFEATER 110

BOMBAY 125

BOMBAY SAPPHIRE 150

HENDRICKS 185

TANQUERAY 110

TANQUERAY TEN 145

RUM

10 CANE 170

BACARDI LIGHT 75

CAPTAIN MORGAN 95

MALIBU 90

MOUNT GAY 95

GOSLING'S BLACK SEAL 95

TEQUILA

DON JULIO AÑEJO 230

DON JULIO SILVER 190

FORTALEZA BLANCO 175

FORTALEZA REPOSADO 211

FORTALEZA AÑEJO 300

COGNAC/BRANDY

HENNESSY PARADIS 2,885

HENNESSY VSOP 300

HENNESSY XO 570

KELT XO 560

REMY MARTIN VSOP 265

REMY MARTIN EXTRA 1,290

REMY MARTIN XO 610

WHISKEY

BASIL HAYDEN 8 YEAR 160

BLACK BUSH BUSHMILLS 155

CANADIAN CLUB 100

CROWN ROYAL 135

JACK DANIELS 145

KNOB CREEK 170

WILD TURKEY 101 115

WOODFORD RESERVE 185