

SOUPS & STARTERS

CHIPS & GUACAMOLE

guacamole, pico de gallo, homemade chips | 8

CHILLED ENGLISH PEA SOUP

crisp prosciutto, greek yogurt, dill | 9.75

TUNA TARTARE SALAD

sesame, yuzu, ginger, shaved fennel, citrus, arugula, pickled sea bean | 21

CORN & COTIJA SALAD

chopped romaine, grilled local corn, baby heirloom tomatoes, cotija, toasted pepita, chili dusted torn croutons, cilantro lime dressing | 12.50
add chicken | 8
add steak | 12
add shrimp | 12

50/50 SALAD

baby kale, romaine hearts, torn croutons, parmesan cheese | 10.25
add chicken | 8
add steak | 12
add shrimp | 12

SMALL BITES

CHEESE QUESADILLA

mozzarella cheese, salsa verde, scallions | 11.25
add chicken | 8
add steak | 12
add shrimp | 12

MEXICAN GROUPER TACOS

pico de gallo, shredded cabbage, chipotle aioli, corn tortillas | 16.50

SANDWICHES

All sandwiches are served with your choice of chips, fries, fruit or local greens

** Gluten free option: any sandwich can be served with no bun on a bed of local greens*

PORK BELLY MOLE TORTA

queso fresco, jalapeno, lettuce, cilantro, yuzu aioli, pickled carrot slaw | 18

CHICKEN TORTA

smashed avocado, lettuce, charred pina salsa | 18

CALI BURGER

guacamole, cheddar cheese, jalapeno bacon, brioche bun, roasted tomato aioli | 19

HAND CARVED BAJA TURKEY CLUB

guacamole, jack cheese, wild arugula, jalapeno bacon, ciabatta break, roasted tomato aioli | 14.50

SIDES

guacamole | 5
homemade chips | 6
french fries | 5.50
mixed greens | 6.50
seasonal fruit | 7



 Vegetarian

 Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. For parties of six or over, an additional 18% is charged as a Gratuity and is distributed to hotel employees. GF dishes are made with gluten-free ingredients; however since prepared in a kitchen which handles gluten ingredients, we cannot ensure that no cross-contamination has occurred.

LIQUID BREAKFAST

BLOODY MARY

CLASSIC BLOODY MARY

Absolut Vodka, Absolute Texas,
Absolute Pear, Absolute Citron or
Absolut Mandrin | 14

BLOODY BULL

Bud Light | 14

BLOODY MARIA

Avion Silver Tequila | 16

MIMOSA

Chandon Champagne
Orange Juice | 16

STRAWBERRY BELLINI

Chandon Champagne
Strawberry Puree | 16

RASPBERRY MINT LEMONADE

Stoli Vodka | Cointreau | Mint
Fresh Raspberries | Lemonade | 15

PINEAPPLE MOJITO

Malibu Coconut Rum
Pineapple | Mint | Simple Syrup
Soda Water | 14

SUNRISE MARGARITA

Patron Silver Tequila | Cointreau
Orange Juice | Agave Nectar | 15

SUNDAY SPECIAL

BOTTOMLESS MIMOSAS

with Purchase of Breakfast Buffet | 18

COFFEE

FRENCH PRESS COFFEE POT | 11

Deep, full flavored coffee of the best quality

TEA

MIGHTY LEAF LOOSE-LEAF BREWED TEAS

Discover this exquisite collection of vibrantly flavorful full-leaf teas | 8

GREEN TEA TROPICAL

Light Caffeine | This fragrant blend of delicate green teas from Japan, China and Taiwan is accented by tropical fruits, including guava, pineapple and strawberry. Healthy, soothing and refreshing.

ORCHID OOLONG

Moderate Caffeine | These fine oolong tea leaves are highlighted by a touch of coconut to offer a fragrant bouquet of fruit and floral notes in a rich, soothing infusion.

ORGANIC BREAKFAST

Caffeine | A robust blend of premium organic black tea leaves from India, punctuated with a hearty finish. Aromatic and brisk, it is great black or with milk and sugar or a touch of honey.

BOMBAY CHAI

Caffeine | A mélange of spicy notes create an aromatic Indian delight of black tea leaves accented with subtle hints of pepper, orange, cinnamon, cardamom and clove. Often served with warm milk for a soothing infusion.

ORGANIC EARL GREY

Caffeine | High-brown Ceylon and China black teas are combined with the smoky citrus notes of bergamot fruit. An elegant, balanced and full-flavored classic cup.

CHAMOMILE CITRUS

Caffeine Free | A unique mélange of Egyptian chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus, and mint. Delicately fruity and soothing.

WILD BLOSSOMS & BERRIES

Blackberry and black currant, infused with lemongrass, hibiscus, chamomile, mint, licorice root and spices produce a hearty, memorable



For our Huanying guests, we are pleased to offer a traditional Chinese breakfast menu in addition to our Hilton Breakfast Buffet. Please ask your server for the menu.

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