



We invite you to enjoy our eclectic food & beverage offerings in the comfort of your own room.

**\*Touch 54 to place your order**

To pre-order breakfast, please call prior to 11pm the night before.

**IN ROOM DINING BREAKFAST**

*Served from 6am to 11am*

**House-Made Granola | 9**

roasted oats and grains, dried cherries, banana chips, toasted cashews, wild berry fat free yogurt

**Cinnamon Oatmeal | 8**

McCann's® Irish oatmeal, golden raisins, milk, Temecula honey

**The Fruit Bowl | 12**

pineapple, mango, papaya, kiwi, cantaloupe, blueberries, passion fruit coulis, honeydew, toasted coconut

**Continental Breakfast | 15**

granola, wild berry fat free yogurt, breakfast pastry, seasonal fruit, coffee and citrus juice

**FROM THE GRIDDLE**

**Banana Nut French Toast | 12**

fresh banana, Nutella®, candied walnuts, pure maple syrup

**“Spherical” Pancakes | 11**

fruit compote, lemon-maple syrup, vanilla cream

**EGGS**

**Vela Breakfast | 15**

two eggs any style, choice of side, breakfast potatoes, selection of toast

**Three Egg Omelet | 15**

choice of three: mozzarella, Swiss, cheddar, goat cheese, scallions, chorizo, ham, peppers, mushrooms, tomatoes, spinach, herbs served with breakfast potatoes and selection of toast

**Frontera Skillet | 14**

two eggs any style, chorizo, roasted fingerling potatoes, peppers, onions

**Breakfast Burrito | 12**

scrambled eggs, scallions, chorizo, breakfast potatoes, cheddar cheese, salsa verde

**Baja Benedict | 16**

poached eggs, carnitas, roasted green chile, cilantro hollandaise

**Egg White Frittata | 16**

roasted fingerling potatoes, asparagus, oven dried tomatoes, fine herbs, goat cheese, green tomato salsa

\*As diets vary, we can prepare a variety of special items to be low fat, gluten-free, vegan or vegetarian. Just ask us!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuity and Service Charge: 20% of the Food & Beverage will be added to your account.

An additional \$4.00 In-Room Dining charge, plus applicable state and local tax will also be added to your account. 6/11



### BREAKFAST SIDES

applewood smoked bacon   5	toast or English muffin   4
chicken apple sausage   6	breakfast pastries   4
grilled Smithfield® ham   6	bagel   5
breakfast potatoes   4	plain, sesame seed, onion
small fruit plate   6	with assorted cream cheeses

### FRESHLY SQUEEZED JUICES

	small   4.5	large   6	
orange juice	juice of the day		grapefruit juice

### ADDITIONAL JUICES

	small   3.5	large   5	
tomato juice	cranberry juice	V-8® juice	apple juice

### DRINKS, SMOOTHIES, SPECIALTY DRINKS & MORE...

carrot & ginger tonic   6	regular & decaf coffee   9
cucumber lemon-lime fizz   6	Mighty Leaf® selection of teas   9
Dole® breeze smoothie   6	hot chocolate   5
soy, whole, skim milk   4	cappuccino/latte/espresso   3.5
soda   4	double shot   3
soda choices: Coke®, Diet Coke®, Sprite®, ginger ale, club soda	1 ltr. still water   7
	1 ltr. sparkling water   7



Iced Teas | 5

passion fruit~green tea	ginger~peach
blackberry~sage	republic~darjeeling
pomegranate~green tea	acai berry~red tea

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuity and Service Charge: 20% of the Food & Beverage will be added to your account:

An additional \$4.00 In-Room Dining charge, plus applicable state and local tax will also be added to your account. 6/11



The Hilton San Diego Bayfront is privileged to be located in one of the country's largest agricultural regions boasting over 6,000 small family farmers. The "farm to fork" concept is our inspiration; the freshest local ingredients served with our passion for your pleasure.

Enjoy!

### ALL DAY MENU

*Served from 11am to 11pm*

#### **The Fruit Bowl | 10**

pineapple, mango, papaya, cantaloupe, blueberries, passion fruit coulis, honeydew, toasted coconut

#### **Three Egg Omelet | 15**

choice of three: mozzarella, Swiss, cheddar or goat cheese, scallions, chorizo, ham, peppers, mushrooms, tomatoes, spinach, herbs served with selection of toast and your choice of Vela fries, kettle chips or farmer's greens

#### **Soup of the Day | 8**

house-made soup

#### **Salad Bowl | 8 add chicken | 5 add shrimp | 6**

local baby greens & herbs, aged balsamic dressing

#### **Caesar Salad | 10 add chicken | 5 add shrimp | 6**

tender hearts of romaine, garlic parmesan dressing

#### **Combination Plate | 9**

choice of two:

- half artisanal meat panini or roasted turkey panini
- soup of the day
- organic salad bowl

#### **Tasting Plate | 16**

a collection of small producer artisanal cheeses, air dried meats, olives, hummus, rustic bread

#### **Smoked Chicken Quesadilla | 12**

tomato tortilla with manchego cheese, smoked chicken, scallions with smoky-sweet chili sauce

#### **Tender Chicken Fritters | 12**

home-style ranch, BBQ sauce and Vela fries

#### **Oven Roasted Turkey Panini | 13**

applewood smoked bacon, avocado, arugula, tomato, gruyere cheese your choice of Vela fries, kettle chips or farmer's greens

#### **Bayfront Grilled Cheese | 12**

sharp cheddar, local gouda and jack cheeses with truffle essence your choice of Vela fries, kettle chips or farmer's greens

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuity and Service Charge: 20% of the Food & Beverage will be added to your account:

An additional \$4.00 In-Room Dining charge, plus applicable state and local tax will also be added to your account. 6/11



### **Bento Boxes | 14**

choice of:

- “yasai” vegetable bento box with local vegetables and herb dipping sauce
- Mediterranean bento box with Moroccan chicken kabob, Greek salad, hummus, stuffed grape leaves “dolmas” and heirloom tomatoes
- bento snack box with jalapeño poppers, chicken tenders, cheese quesadilla with matching sauces

### **Vela Burger | 15**

brioche bun, manchego cheese, grilled onions, roasted garlic aioli  
your choice of Vela fries, kettle chips or farmer’s greens

### **Grilled Chicken Wrap | 13**

romaine lettuce, tomatoes, applewood smoked bacon, home-style ranch  
your choice of Vela fries, kettle chips or farmer’s greens

### **Fettuccine Del Mar | 17**

white shrimp, calamari and lobster in a white wine cream sauce

### **Pan Roasted Local Sea Bass | 26**

baby vegetables, marble potatoes, white wine butter

### **Create Your Own Pizza | 14**

fresh marinara and mozzarella with your choice of pepperoni, sausage, grilled chicken, mushrooms, peppers, tomatoes

## **DESSERTS**

\*Please inquire about additional Vela dessert specials

### **Crème Brûlée | 8**

passion fruit gelées

### **Chèvre Cheese Cake | 8**

fresh strawberries, toasted almonds, balsamic caramel

### **Chocolate Chip Cookie Sandwich | 8**

chocolate chip cookie filled with chocolate or vanilla ice cream served with chocolate sauce

### **Sorbet Trio | 12**

lemon, raspberry and mango

### **Ice Cream Trio | 12**

chocolate, vanilla and strawberry

\*As diets vary, we can prepare a variety of special items to be low fat, gluten-free, vegan or vegetarian. Just ask us!



## CHILDREN'S MENU

### BREAKFAST

*Served from 6am to 11am*

*All items include milk or juice box*

#### **Rise and Shine | 7**

one egg any style, breakfast potatoes, choice of bacon or sausage

#### **Warm Start | 6**

McCann's® Irish oatmeal, brown sugar and raisins

#### **Silver Dollar Pancakes | 7**

syrup, powdered sugar

#### **Fruit Bowl | 6**

seasonal fruit and berries

#### **Cereal | 3**

choice of: Kashi®, Raisin Bran®, Rice Krispies®, Cocoa Puffs® or Froot Loops®

### ALL DAY

*Served from 11am to 11pm*

**Choose one item from each column | 10**

<u>Entrée</u>	<u>Side</u>	<u>Dessert</u>	<u>Drink</u>
Cheese Burger	Fruit Salad	Cookie	Milk
Grilled Cheese	Fries	Brownie	Lemonade
Chicken Tenders	Tater Tots	Ice Cream	Juice Box
Grilled Salmon	Steamed Veggies		Soda
Pasta	Crunchy Carrots		
Pizza	Buttered Peas		
Mac & Cheese			
PB&J			

\*As diets vary, we can prepare a variety of special items to be low fat, gluten-free, vegan or vegetarian. Just ask us!



**BEVERAGES**

**FRESHLY SQUEEZED JUICES**

small | 4.5      large | 6

orange juice

juice of the day

grapefruit juice

**ADDITIONAL JUICES**

small | 3.5      large | 5

tomato juice

cranberry juice

V-8® juice

apple juice

**DRINKS,SMOOTHIES, SPECIALTY DRINKS & MORE...**

carrot & ginger tonic | 6

cucumber lemon-lime fizz | 6

Dole® breeze smoothie | 6

soy, whole, skim milk | 4

soda | 4

soda choices: Coke®, Diet Coke®,

Sprite®, ginger ale, club soda

regular & decaf coffee | 9

Mighty Leaf® selection of teas | 9

hot chocolate | 5

cappuccino/latte/espresso | 3.5

double shot | 3

1 ltr. still water | 7

1 ltr. sparkling water | 7



Iced Teas | 5

passion fruit~green tea

blackberry~sage

pomegranate~green tea

ginger~peach

republic~darjeeling

acai berry~red tea

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuity and Service Charge: 20% of the Food & Beverage will be added to your account:

An additional \$4.00 In-Room Dining charge, plus applicable state and local tax will also be added to your account 4/11



*Experience our award winning restaurant in your room!  
Served from 5:30pm-10:30pm*

## APPETIZERS

### **Vela Tasting Board | 18**

small producer artisanal cheeses, air dried meats, olives, hummus and rustic bread

### **Local Tomatoes Chef's Way | 15**

local heirloom tomatoes prepared on a whim

### **Farmer's Greens and Baby Vegetables | 13**

truffle tremor cheese, champagne shallot vinaigrette

### **Baja White Prawn Escabèche | 16**

red chile, Hass avocado, preserved lemon, basil

### **Ahi Tuna Tataki | 14**

house-made kim chee , crispy garlic, sweet soy

## ENTRÉES

### **Grilled Hawaiian Tuna | 31**

haricots verts, preserved lemon, artichoke, olive, crush fingerlings

### **New Zealand King Salmon | 30**

warm fennel salad, mission figs, fig mustard, petite lettuces

### **Coq au Vin 'Blanc' | 26**

sweet pearl onions, fingerling potatoes, baby vegetables, roasted chicken and herb jus

### **Meyer Ranch Flat Iron Steak | 31**

grilled asparagus, marble potatoes, piquillo romesco, salsa verde



\*As diets vary, we can prepare a variety of special items to be low fat, gluten-free, vegan or vegetarian. Just ask us!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuity and Service Charge: 20% of the Food & Beverage will be added to your account:

An additional \$4.00 In-Room Dining charge, plus applicable state and local tax will also be added to your account 4/11



## IN ROOM DINING WINE LIST

### HALF BOTTLES

#### **Sparkling**

Champagne, Pierre Gimonnet, 1er Cru, Blanc de Blanc, Brut, Cuis, NV	70
Pol Clément, France, NV	20

#### **White**

Sauvignon Blanc, Brander, Santa Ynez Valley	22
Pinot Grigio, Alois Lageder, Alto Adige	28
Pinot Gris, Adelsheim, Willamette Valley	24
Chardonnay, Acacia, Carneros	25
Chardonnay, Saintsbury, Carneros	28

#### **Red**

Pinot Noir, Calera, Central Coast	33
Chianti, Rocca della Macie, Tuscany	23
Zinfandel, Peachy Canyon, 'Westside', Paso Robles	25
Merlot, Swanson, Napa Valley	41
Cabernet Sauvignon, Flora Springs, Napa Valley	38
Cabernet Sauvignon, Dry Creek, Sonoma Valley	29
Claret, Ramey, Napa Valley	48

### FULL BOTTLES

#### **Sparkling**

Champagne, Möet & Chandon, 'Imperial', France NV	100
--	-----

#### **White**

Pinot Grigio, Jermann, Venezia Giulia	55
Riesling, Hans Lang, 'Johann Maximillian', Spatlese, Rheingau	60
Sauvignon Blanc, Dog Point, New Zealand	54
Chardonnay, Neyers, Carneros	65

#### **Red**

Pinot Noir, Chronicle, Sonoma Coast	69
Madrigal, Merlot, Napa Valley	60
Red Blend, Bridesmaid, Napa Valley	60
Cabernet Sauvignon, Pellegrini, 'Cloverdale Ranch', Alexander Valley	62
Cabernet Sauvignon, Neal Family Vineyards, Napa Valley	90

**For a more comprehensive wine selection please touch 54  
for the Vela Restaurant Wine List**

Gratuity and Service Charge: 20% of the Food & Beverage will be added to your account:  
An additional \$4.00 In-Room Dining charge, plus applicable state and local tax will also be added to your account.  
Valid ID required for all alcoholic purchases. 6/11



### **HOSPITALITY MENU**

*Served daily from 10am to 11pm for a minimum of 10 guests  
3 hour advance notice is required*

**Champagne Poached Jumbo Prawns | 5 per piece**  
harissa cocktail sauce

**Coriander Crusted Ahi Tuna | 5 per piece**  
piquillo pepper romesco, charred scallion

**Smoked Chicken Quesadillas | 10 each**  
oven dried tomatoes, green onion, manchego cheese

**Goat Cheese Crostini | 4 per piece**  
candied walnuts, golden raisins

**Dungeness Crab Cakes | 6 per piece**  
lemon aioli, micro basil

**Sushi**  
price varies depending on type of roll  
\*Sushi orders require 24 hour advance notice

**Tropical Fruit Martinis | 6 each**  
seasonal fruit, fresh lime, mint, toasted coconut

**Bayfront Continental | 14 per person**  
granola, wild berry fat free yogurt, breakfast pastry, seasonal fruit, coffee and citrus juice

**House-Made Kettle Chips and Dip | 5 per person**  
traditional salsa fresca, creamy garlic dip

**Hummus, Olives, Artisanal Bread | 6 per person**

**Artisanal Meat and Cheese Platter | 8 per person**  
local honey, olives, artisan bread

**Panini Sampler | 12 per person**  
oven roasted turkey and artisanal meat grilled sandwiches

**Baby Vegetable Martinis | 10 per person**  
baby carrots, zucchini, bell peppers, radishes, with creamy garlic dipping sauce

**Assorted Sweet Bites | 8 per person**  
house-made petits fours

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuity and Service Charge: 24% of the Food & Beverage will be added to your account:

An additional \$4.00 In-Room Dining charge, plus applicable state and local tax will also be added to your account. 6/11



**HOSPITALITY BEVERAGE**

If you have chosen to entertain your clients at your favorite bar, your experience would be more like what we do at the Hilton Bayfront: highly trained mixologists that create your favorite cocktails using fresh organic produce, featuring premium spirits, wines and garnishes to impress. Not your typical banquet bar... Welcome to the Bayfront Experience!

**Bar Selections**

BLUE Level

8 host | 90 per bottle  
Smirnoff Vodka  
Bombay Gin  
Cuervo Gold Tequila  
Myers Platinum Rum  
J&B Scotch  
Jim Beam Whiskey  
Seagram's 7 Whiskey

DEEP BLUE level

9 host | 150 per bottle  
Stoli Vodka  
Tanqueray Gin  
Sauza Hornitos Tequila  
Bacardi Rum  
Johnnie Walker Red Label Scotch  
Maker's Mark Whiskey  
Canadian Club Whiskey

ROYAL BLUE level

10 host | 180 per bottle  
Grey Goose Vodka  
Hendricks Gin  
Herradura Reposado  
10 Cane Rum  
McCallan 12 Scotch  
Bookers Whiskey  
Crown Royal Whiskey

Wine    Sommelier selected cabernet, chardonnay and sparkling

Beer    A collection of domestics & imports

**Package Pricing**

BLUE level                    19 for the first hour | 10 for each additional hour  
DEEP BLUE level            20 for the first hour | 11 for each additional hour  
ROYAL BLUE level          22 for the first hour | 13 for each additional hour

**Wine, Beer and More**

premium selected wines | 10 host                    sommelier wine series | 15 host  
domestic beer | 7 host                                    imported beer | 8 host  
hand crafted beer | 8 host                              non alcoholic beer | 7 host  
soft drinks | 4 host                                        juices | 6 host  
bottled water | 5 host                                    energy drinks | 6 host  
cordials | 9 host    cognac | 15 host

**Just want beer and wine?**

16 for 1 hour | 7 for each additional hour

**Just a few notes about our service...**

Our mixologists, cocktail servers and managers take great pride in the art of mixing and serving a perfect Manhattan or a hand muddled mojito.

150 per mixologist for 4 hours

100 per server for 4 hours

***Bottle service will include complimentary mixers and fruit garnishes for all your cocktails.***

Gratuity and Service Charge: 24% of the Food & Beverage will be added to your account:  
An additional \$4.00 In-Room Dining charge, plus applicable state and local tax will also be added to your account.  
Valid ID required for all alcoholic purchases. 6/11



**IN ROOM DINING BOTTLE SERVICE**

*Served from 11am to 11pm*

**Vodka**

Smirnoff	90
Stoli	130
Absolut	120
Grey Goose	180
Ketel One	125

**Rum**

Myers Platinum	90
Bacardi	100
Pyrat	150
Captain Morgan	125
10 Cane	125

**Scotch**

J&B	125
Dewars	150
Chivas 12yr	175
Macallan 12yr	225
Johnnie Walker Red	150
Johnnie Walker Black	200

**Cognac**

Kelt VSOP	225
-----------	-----

**Mixers & Garnish**

(no charge with bottle purchase)

- Coke®/Diet Coke®
- Sprite®
- club soda
- tonic water
- ginger ale
- orange juice
- cranberry juice
- olives
- lemons
- limes

**Gin**

Bombay	130
Tanqueray	125
Bombay Sapphire	150
Hendrick's	175
Right Gin	125

**Tequila**

Cuervo Gold	90
Sauza Hornitos	125
Fortaleza Blanco	175
Herradura Reposado	150
Patron Silver	175
Don Julio Añejo	250

**Whiskey/Bourbon**

Jim Beam	100
Seagram's 7	90
Seagram's VO	100
Maker's Mark	150
Canadian Club	100
Jack Daniel's	150
Booker's	225
Crown Royal	150
Jameson	140
Knob Creek	175
Woodford Reserve	175

**Additional Drink Mix | 3 each**

- Mojito mix
- Bloody Mary mix
- Margarita mix

**Red Bull | 5 each**  
regular or sugar free

**Chef's Snack Mix | 9**