

# SIPS

## SPECIALTY COCKTAILS

*Jimosa* \$12  
champagne, hibiscus liqueur, preserved hibiscus flower

*White Sangria* \$12  
fresh fruit steeped in white wine

*Frosé* \$14  
rosé sorbet with wild flowers

*Spa Reviver* \$12  
vodka, lemon juice, cointreau, lillet, pernod

*Garden Collins* \$12  
vodka, fresh cucumbers, lemon juice,  
soda water, simple syrup

*Bloody Rosemary* \$14  
bloody mary with rosemary-infused vodka

*Bernardo Bramble* \$12  
gin, lemon juice, simple syrup, blackberry liquor

*Piña Colada* \$12  
white rum, lime, pineapple juice, coconut water, coconut  
syrup, served over ice with a dark rum float

*El Padrino Margarita* \$15  
corralejo reposado tequila, fresh-squeezed lime juice,  
cointreau, damiana liqueur

## BUBBLES (glass / bottle)

*Kenwood Yulupa, Champagne* \$9 / \$36

*Zonin, Prosecco* \$10 / \$40

*½ bottle of Veuve Clicquot Brut, Champagne* \$65

*Moët & Chandon Brut Impérial, Champagne* \$90

## WHITE WINE (glass / bottle)

*Benvolio, Pinot Grigio* \$10 / \$40

*Mohua, Sauvignon Blanc* \$11 / \$44

*Cakebread, Sauvignon Blanc* \$16 / \$64

*Sycamore Lane, Chardonnay* \$9 / \$36

*The White Queen, Chardonnay* \$14 / \$56

*Mont Gravet, Rosé* \$9 / \$36

## RED WINE (glass / bottle)

*Talbott 'Kali Hart', Pinot Noir* \$14 / \$56

*Sycamore Lane, Cabernet Sauvignon* \$9 / \$36

## BEER

*Bud Light* \$5

*Dos Equis* \$6

*Corona Extra* \$6

*Stella Artois* \$6

### Craft

*Ballast Point Sculpin IPA* 12oz \$8

*Refuge Brewery Blood Orange Wit* 16oz \$8

*Dale's Pale Ale* 12oz \$7

*Modern Times Blazing World Amber* 16oz \$9

## MOCKTAILS

*Cucumber Seltzer* \$6

*Flavored Lemonade* \$6

*Coconut Water* \$5

coconut lavender, carrot  
ginger or sweet basil

*Blackberry Iced Tea* \$6

*Beverages available for spa pool service only.*



THE SPA

AT RANCHO BERNARDO INN

# BITES

## APPETIZERS

*Roasted Garlic Chipotle Guacamole* \$15 (GF)  
fresh tortilla chips, lime, cilantro

*Roasted Corn Bruschetta* \$14  
roasted sweet white corn, feta cheese, caramelized onions,  
cherry heirloom tomatoes, garden basil, balsamic glaze,  
served on grilled french bread

*Hummus with Sun-Dried Tomatoes  
and Niçoise Olives* \$15 (VG)  
grilled pita bread, fried chickpeas, fresh veggies

*Artisanal Cheese Plate* \$18  
chef's selection of fine cheeses and cured meats, honeycomb,  
baguette, dried fruit

*Burrata Caprese* \$15 (GF)(VG)  
burrata cheese, heirloom tomatoes, balsamic, garden basil oil

*Seasonal Fruit Plate* \$10 (GF)(VG)(V)  
sliced assorted seasonal fruit and berries

## SALADS

*Cobb Salad* \$16  
bacon, tomatoes, blue cheese crumbles, hardboiled egg,  
grilled chicken, avocado, romaine lettuce, blue cheese dressing

*Arugula Salad* \$15 (GF)(VG)  
fresh strawberries, jícama, toasted pistachios, goat cheese crumbles,  
champagne vinaigrette

*Buddha Bowl* \$16  
red and white quinoa, grilled chicken, avocado, mixed greens,  
roasted sweet potato, red onions, peanut sauce

### ADD ON

*Grilled Salmon* \$10

*Grilled Local Vegetables* \$7

*Grilled Chicken* \$8

*Substitute or add Tofu on any  
dish for additional \$7*

## ENTRÉES

*most entrées served with house chips  
substitute a side green salad for \$6 or fries for \$5*

*Chicken Lettuce Cups* \$15  
chinese five spice chicken, napa cabbage, carrots, green onions,  
red peppers, garlic soy sauce, peanut dipping sauce

*The Spa Burger* \$16  
grass-fed beef patty, grilled onions, butter leaf lettuce, tomatoes,  
cheddar cheese, thousand island, served on a brioche bun

*Salmon BLT Sandwich* \$18 (GF)  
grilled & smoked salmon, bacon, butter lettuce,  
marinated tomatoes, caper aioli

*Grilled Shrimp Tacos* \$16 (VG)  
corn tortilla, napa cabbage, chili lime crema, watermelon radish,  
pineapple mango salsa, queso fresco

*Grilled Triple Cheese Sandwich* \$15  
caramelized onions, tomato jam, smoked gouda, swiss,  
cheddar cheese, served on sourdough bread

*Turkey Avocado Wrap* \$15  
caramelized onions, sliced turkey, bacon, chipotle aioli,  
alfalfa sprouts, butter lettuce, tomatoes, whole wheat wrap

## DESSERTS

*Assorted Mini Cupcakes (4)* \$8     *Chocolate Flourless Cake* \$10  
*Berries and Cream Mousse* \$10     chocolate sauce and  
raspberry purée and berries     whipped cream

(GF) Gluten Free     (VG) Vegetarian     (V) Vegan  
*Gluten-free bread available upon request*

*The consumption of raw or undercooked eggs, meat, poultry, seafood  
or shellfish may increase your risk of foodborne illness.*



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