

refresh

SPECIALTY COCKTAILS

Jimosa \$12

kenwood yulupa champagne, hibiscus liqueur,
preserved hibiscus flower

Amaretto Sól \$12

ketel one vodka, disaronno, orange juice,
pineapple juice, club soda

Spa Reviver \$12

ketel one vodka, lemon juice, Cointreau, lillet, pernod

Garden Collins \$12

ketel one vodka, fresh cucumbers, lemon juice,
soda water, simple syrup

Bloody Rosemary \$14

bloody mary with ketel one rosemary-infused vodka

Blueberry Press \$12

tanqueray gin, st. germain, blue-berry thyme syrup,
club soda, mint

Piña Colada \$12

malibu rum, lime, pineapple juice, coconut water

El Pomelo \$15

corralejo reposado tequila, cointreau, sweet & sour,
grapefruit juice, agave, pressed lime, tajin rim

JC Julep \$13

maker's mark, muddled, strawberries, mint, lemonade

BUBBLES (glass / bottle)

Kenwood Yulupa, Champagne \$9 / \$36

Zonin, Prosecco \$10 / \$40

Moët & Chandon Brut Imperial, Champagne \$120

Veuve Clicquot Brut, Champagne \$133

WHITE WINE (glass / bottle)

Benvolio, Pinot Grigio \$10 / \$40

Mobua, Sauvignon Blanc \$11 / \$44

Cakebread, Sauvignon Blanc \$16 / \$64

Sycamore Lane, Chardonnay \$9 / \$36

Sonoma Cutrer, Chardonnay \$14 / \$56

Mont Gravet, Rose \$9 / \$36

RED WINE (glass / bottle)

Talbott 'Kali Hart' Pinot Noir \$15 / \$60

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

BEER

Bud Light \$5

Dos Equis \$6

Corona Extra \$6

Stella Artois \$6

Blue Moon \$6

Craft

Ballast Point Sculpin IPA 12 oz \$9

Refuge Brewery Blood Orange Wit 16 oz \$8

Stone Pale Ale 12 oz \$7

Modern Times Blazing World Amber 16 oz \$9

MOCKTAILS

Cucumber Seltzer \$6

Flavored Lemonade \$6

Coconut Water \$5

coconut lavender,

Blackberry Iced Tea \$6

or sweet basil

Beverages available for spa pool service only



THE SPA

AT RANCHO BERNARDO INN

01-22-19

nourish

APPETIZERS

Tomato Bisque \$15 (VG)

white truffle oil, Baguette, basil, shaved manchego

Hummus and Olive Tapenade \$15 (VG)

warm pita bread, fresh vegetables, olive oil roasted tomatoes

Artisinal Cheese Plate \$20

chef's selection of fine cheeses and cured meats,
honeycomb, baguette, dried fruits

Fried Yuca \$15 (VG)

purple sweet potato, peruvian inspired aji cheese sauce,
sea salt, mint

SALADS

Date and Arugula Salad \$18 (VG) (GFR)

bacon wrapped dates, blue cheese, wild arugula, pomegranate,
brussel sprout chips, balsamic reduction, toasted hazelnuts

Butternut Squash with Petite Lobster Salad \$18

roasted butternut squash, meyer lemon, crème fraiche,
petite greens and lobster salad

Panzanella Salad \$15 (VG) (V)

toasted baguette, brussel sprouts, roasted corn, oven roasted
tomatoes, rainbow swiss chard with a mustard vinaigrette

ADD ONS

Grilled Salmon \$10

Grilled Chicken \$8

Grilled Local Vegetables \$7

Substitute Tofu \$4 | *Add Tofu* \$7

ENTREES

most entrees served with chips or substitute a side green salad for \$6

The Spa Burger \$16

grass fed beef, grilled onion, butter leaf lettuce, tomato,
cheddar cheese, thousand island, served on a brioche bun

Salmon BLT Sandwich \$18

grilled and smoked salmon, bacon, butter lettuce,
marinated tomatoes, caper aioli

Truffle Flatbread \$18

portabella mushrooms, white truffle oil, white sauce,
arugula, shaved pecorino cheese

Grilled Chicken Sandwich \$16

caramelized onion, grilled chicken, bacon, garlic aioli,
provolone cheese, avocado, butter lettuce, tomatoes,
sourdough bread

Harvest Bowl, Seasonally Inspired \$18 (GFR)

white and red quinoa, grilled chicken, heirloom beets,
dried cranberries, roasted sweet potatoes,
mixed greens, white balsamic vinaigrette

Roasted Eggplant and Persimmon \$16 (VG) (GFR)

roasted eggplant, grilled persimmon, yogurt pear sauce,
petite spinach and arugula salad with rosemary lemon
vinaigrette, pomegranate seeds

Autumn Garden Pasta \$18

basil pesto, fresh cooked pasta, shaved parmesan,
grilled seasonal vegetables, pine nuts

DESSERTS

Traditional Cheesecake \$10

chocolate sauce, raspberries

Molten Chocolate Cake \$12

caramel sauce and whipped cream

Add Vanilla Ice Cream for \$3

(VG) Vegetarian (V) Vegan (GFR) Gluten Free

Gluten Free Bread available Upon Request

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



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