

refresh

SPECIALTY COCKTAILS

Jimosa \$12

kenwood yulupa champagne, hibiscus liqueur,
preserved hibiscus flower

White Sangria Slush \$12

fresh fruit steeped in white wine

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

Bernardo Breeze \$12

ketel one citron, triple sec, sweet 'n' sour, sauza
silver tequila, myers rum, pineapple juice, tajin

Piña Colada \$12

malibu rum, lime, pineapple juice, coconut water,
coconut syrup, served over ice or blended with a dark rum float

El Padrino Margarita \$15

corralejo reposado tequila, fresh-squeezed lime juice,
cointreau, damiana liqueur

JC Cooler \$12

corralejo tequila, pineapple juice, ginger ale

BUBBLES (glass / bottle)

Kenwood Yulupa, Champagne \$9 / \$36

Zonin, Prosecco \$10 / \$40

1/2 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 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, carrot

Blackberry Iced Tea \$6

ginger or sweet basil

Beverages available for spa pool service only.



THE SPA

AT RANCHO BERNARDO INN

nourish

APPETIZERS

Butternut Squash Bisque \$14 (VG)

truffle cream, grilled cornbread

Hummus and Olive Tapenade \$15 (VG)

warm pita bread, grilled winter vegetables

Artisanal Cheese Plate \$18

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

Grilled Peach and Asparagus \$15

toasted baguette, burrata cheese, local honey, arugula

Breaded Cauliflower \$15 (VG)

lemon, parmesan, truffle aioli

SALADS

Grilled Chicken Salad \$16 (GF)

toasted almonds, blueberries, mixed greens, orange supremes, poppy seed vinaigrette

Winter Panzanella Salad \$15 (VG) (V)

toasted baguette, brussels sprouts, grilled corn, oven-roasted tomatoes, arugula, mustard vinaigrette

Beet and Goat Cheese Salad \$16 (GF) (VG)

roasted beets, laura chenel's goat cheese, balsamic reduction, mixed greens

ADD ON

Grilled Salmon \$9

Grilled Chicken \$7

Grilled Local Vegetables \$6

ENTRÉES

*most entrées served with house chips
substitute a side green salad for \$4*

Chicken Lettuce Cups \$15 (GF)

chinese five spice chicken, napa cabbage, carrots, green onion, red peppers, garlic-soy sauce, peanut dipping sauce

The Spa Burger \$16

grass-fed beef patty, grilled onion, butter leaf lettuce, tomato, cheddar, thousand island, brioche bun

Salmon BLT Sandwich \$18

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

Lobster Mac and Cheese \$16

gruyère cheese béchamel sauce, garlic sautéed lobster, breadcrumbs

Croque Monsieur with a Modern Twist \$15

sourdough bread, caramelized onion, tomato jam, ham, béchamel, served with a house salad

Grilled Maple Soy Salmon \$18 (GF)

chef's selection local grilled vegetables, red quinoa, micro greens

DESSERTS

Traditional Cheesecake \$10

chocolate sauce,
raspberries

Warm RBI Bread Pudding \$10

golden raisins, toasted
almonds, crème anglaise

(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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