



ESTANCIA   
LA JOLLA  
HOTEL & SPA

# In Room Dining

*We use organic products and are guided by the principles of sustainability.*

# BREAKFAST

Served 6:00 a.m. - 11:30 a.m.

## Lighter Fare

### ♥ Breakfast Shakes

Choice of: Mango Orange,  
Papaya Kiwi or Mixed Berry  
7

### ♥ Irish Oatmeal

Dried Currants, Cherries and Golden Raisins,  
Agave Nectar  
8

### ♥ Fruit and Yogurt

Select Melons and Berries  
with Honeycomb Yogurt  
10

## Adobe Specialties

### ♥ Continental

Fresh Morning Bakeries,  
Fruit, Juice and Coffee or Tea  
13

### Blackhorse Breakfast

Two Eggs Any Style, Roasted Poblano Hash,  
Choice of Applewood Smoked Bacon,  
Turkey Jalepeño Sausage, Ham or Chicken  
Apple Sausage and Blue Corn Cakes  
16

### Smoked Salmon Bagel

Cambridge House Pit Smoked Salmon,  
English Cucumber, Tomato,  
Boursin Cheese  
16

### Crab Cake Benedict

Grilled Asparagus and Béarnaise Sauce  
18

### Omelete

Choice of Three: Bacon, Ham,  
Sausage, Mushrooms, Spinach, Asparagus,  
Broccoli, Bell Peppers, Tomatoes, Cheese  
13

### ♥ Egg White Frittata

Shitake Mushrooms, Arugula, Tomatoes,  
Chicken Apple Sausage, Avocado  
and Cotija Cheese  
14

### ♥ A Heart Healthy Choice

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22% Service Charge added to all checks  
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## Kids All Day

Served 11:30 a.m. - 10:00 p.m.

🍏 Edamame  
6

🍏 Guacamole with Garden Salsa Sun Chips  
7

🍏 Multi Grain Mac & Cheese  
Award Winning Recipe by Lorin Cook of Alpine, NJ  
8

Chicken Kabobs  
Chicken with Vegetables over White Rice  
8

🍏 2 Slammin' Sliders  
French Fries, Fresh Fruit  
8

"Cheesy" Quesadilla Roll-ups  
Mexican Rice, Black Beans, Fresh Fruit  
8

🍏 Honey Mustard Turkey Pinwheel  
Potato Chips, Fresh Fruit  
8

Chicken Caesar Salad  
Hearts of Romaine, Caesar Dressing, Grana Padano  
8

Chicken Tenders  
French Fries, Fresh Fruit, Ranch Dressing  
8

Pepperoni Pizza  
14

🍏 Mango Mania  
7

🍏 Peanut Butter and Banana Smoothie  
7


### 🍏 A Destination Kids Café Healthy Choice

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## KIDS MENU


### Kids Breakfast

Served 6:00 a.m. - 11:30 a.m.

 **Reach for the Stars Parfait**  
Yogurt, Granola and Fruit  
6

**Lil' Blackhorse Breakfast**  
One Egg Any Style, Applewood Smoked Bacon or Sausage  
and Fresh Fruit  
7

**Silver Dollar Pancakes**  
Sweet Cream Butter and Maple Syrup  
6

 **Funky Monkey French Toast**  
Peanut Butter, Bananas, Syrup  
6


**Fresh Fruit Bowl**  
5

 **2 Fruit Crepes**  
7

 **Kids Oatmeal Almonds and Berries**  
4

**Breakfast Shakes**  
Chocolate, Mixed Berry or Orange Mango  
7

 **Mango Mania**  
7

 **Peanut Butter and Banana Smoothie**  
7

### From the Griddle

**Stuffed Brioche French Toast**  
Mascarpone, Candied Pecans,  
Sweet Cream Berries  
13

**Belgian Waffle**  
Sour Cherry Compote,  
Vanilla Chantilly Cream  
11

**Blue Corn Pancakes**  
Blueberries, Ripe Plantain,  
Orange Crème Fraiche  
12

**Breakfast Meats**  
Applewood Smoked Bacon, Ham,  
Turkey Jalepeño or Chicken Apple Sausage  
6

### Classic Additions

Croissant, Danish, Muffin or Breakfast Bread  
*Choice of 2*  
6

Fruit Yogurt  
5

Granola Parfait with Seasonal Berries  
5

Selection of Breakfast Cereal  
5

Roasted Poblano Hash  
5

Fresh Fruit Mélange  
6

Selection of Toasted Bread,  
English Muffin or Bagel  
5

Cottage Cheese  
5

2 Eggs Any Style  
5

Fresh Berries  
6

House Made Granola  
5

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## BEVERAGES

### Milk

Whole, 2%, Non-Fat, or Soy  
3

Fresh Squeezed Orange, Tangerine  
or Grapefruit Juice  
4.50

Cranberry, Apple, Pineapple or Tomato Juice  
4.50



Fresh Brewed Starbucks Coffee  
Full Pot 9 or Half of Pot 6

Tazo Tea  
Ask Server about Daily Selection  
5

## ALL DAY DINING

Served 11:30 a.m. - 5:00 p.m.

### Starters

#### Soup du Jour

Chef's Daily Creation  
7

#### ♥ Market Salad

Chef's Selection of Fresh Farmer's Market Greens  
& Vegetables of the Season, Goat Cheese,  
Meyer Lemon Basil Vinaigrette  
9

#### Chopped Caesar Salad

Sweet Romaine, Grana Padano  
Housemade Caesar Dressing  
9

## AFTER HOURS

Served 11:00 p.m. - 2:00 a.m. Friday and Saturday only

#### ♥ Romaine Heart Caesar

Baby Sweet & Red Romaine, House Caesar Dressing, Grana Padano  
10  
With Chicken  
16

#### Club Sandwich

Honey Roasted Turkey, Applewood Bacon, Croissant  
Served with Potato Chips  
12

#### California Pizza made to Order:

Three Cheese  
12  
Pepperoni and Mushroom  
15

#### "Meaty" Macaroni & Cheese

Ham, Macaroni, Three Cheeses  
16

#### Bacon Cheeseburger

Butter Lettuce, Tomato, Carmelized Onions,  
Aged Cheddar, Applewood Smoked Bacon  
14

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## DESSERTS

**Vanilla Bean Crème Brulee**  
9

**Berry Crumble**  
9

**Key Lime Cheesecake**  
9

**Chocolate Decadence Cake**  
9

## WINE LIST

### Glass Price / Bottle Price

#### White:

Salneval Albarino, Rias Baixas 9 / 31

Sparkling, Estancia Private Label 9 / 36

Sparkling, Roederer Estate, Anderson Valley 15 / 53

Chardonnay, Estancia Private Label 9 / 31

Chardonnay, Sparrowhawk, Sonoma County 13 / 42

 Chardonnay, De Loach "OFS", Russian River Valley 17 / 60

Sauvignon Blanc, Clifford Bay, New Zealand 9 / 31

Viognier, Loredona, Lodi 10 / 34

#### Red:

Pinot Noir, Clifford Bay, New Zealand 12 / 36

Pinot Noir, Diva, Monterey 15 / 53


Merlot, Estancia Private Label 9 / 31

Malbec, The Show, Mendoza 10 / 34

Cabernet, Estancia Private Label 9 / 31

Cabernet, Smith and Hook, Central Coast 14 / 49

Zinfandel, Macleod, Sonoma Valley 15 / 53

 Syrah, Bonterra, Mendocino 12 / 36

### Organic and Sustainable Wines

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## Entrees

### Lobster Cobb

Smoked Bacon, Blue Cheese,  
Egg, Grape Tomatoes,  
Watercress, Baby Iceburg, Bibb Lettuce,  
Avocado Cilantro Green Goddess Dressing  
21

### ♥ Free Range Chicken Salad

Grilled Chicken, Butter Lettuce,  
Celery Root, Candied Walnuts, Julian Apples,  
Dijon Vinaigrette  
14

### Bacon Cheeseburger

Applewood Smoked Bacon, Butter Lettuce,  
Tomato, Carmelized Sugar Onions,  
Aged Cheddar, Toasted Buttermilk Bun with Pickle,  
Cherry Pepper and French Fries  
14

### Estancia Club Sandwich

Honey Roasted Turkey, Applewood Smoked Bacon,  
Croissant Served with Potato Chips  
12

### Mushroom Ravioli

Spoon Spinach, Goat Cheese,  
Shiitake Mushrooms, Grape Tomatoes  
16

### ♥ Whole Wheat Penne Pasta

Asparagus, Spinach, Roasted Tomatoes,  
Pinenuts, Grana Padano  
19

### NY Steak

Herb French Fries, Pernod Butter  
24

### ♥ Loch Duart Salmon

Steamed Vegetables, Roasted Fingerling Potatoes,  
Lemon Basil Butter  
21

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# DINNER

Served 5:00 p.m. - 11:00 p.m.

## Starters

### Soup du Jour

Chef's Daily Creation  
9

### ♥ Market Salad

Chef's Selection of Fresh Farmer's Market Greens  
& Vegetables of the Season, Goat Cheese,  
Meyer Lemon Basil Vinaigrette  
10

### Chicory Greens Salad

Pancetta Chip, Pt Reyes Blue Cheese,  
Preserved Figs, Black Truffle Vinaigrette  
14

### Petit Caesar Salad

Sweet & Red Romaine, Hard-Boiled Egg,  
Housemade Caesar Dressing, Grana Padano  
10

### Ricotta and Spinach Ravioli

Basil Alfredo, Roasted Tomatoes, Baked Ricotta  
13

### "BLT" Risotto

Bacon Risotto, Grilled Romaine Leaves,  
Marinated Tomatoes  
14

## Entrees

### ♥ Local Halibut

Cous Cous, Cucumber, Kalamata Olive, Tomato,  
Feta Cheese, Radish, Baby Greens, Lemon Oil  
19

### ♥ Loch Duart Salmon

Potato Cakes, Wild Mushrooms,  
Red Wine Tarragon Butter  
24

### Shelton Farms Free Range Chicken

Whipped Potato, Baby Vegetable, Tarragon-Sherry Jus  
21

### ♥ Whole Wheat Penne Pasta

Asparagus, Spinach, Roasted Tomatoes,  
Pinenuts, Grana Padano  
19

### Bacon Cheeseburger

Butter Lettuce, Tomato, Carmelized Onions,  
Aged Cheddar, Applewood Smoked Bacon  
14

### New York Steak

Roasted Fingerling Potatoes, Grilled Asparagus,  
Marchand-du-Vin Butter  
28

### Filet Mignon

Boursin Grits, Baby Vegetables, Zinfandel Glace  
26

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