



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. - 10:30 a.m.

Lighter Fare

Breakfast Shakes

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

Irish Oatmeal

Dried Currants, Cherries and Golden Raisins,
Agave Nectar
8

Fruit and Yogurt

Select Melons, Berries,
Honeycomb Yogurt
10

Adobe Specialties

Continental

Fresh Morning Bakeries,
Seasonal Fruit, Juice and Coffee or Tea
11

Blackhorse Breakfast

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

Smoked Salmon Bagel

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

AFTER HOURS

Served 10:00 p.m. - 2:00 a.m. Friday and Saturday only

Hearts of Romaine

House Caesar Dressing, Grana Padano, Foccacia Croutons
12
with Grilled Chicken Breast 16

Mista Salad

Mesclun Greens, Roma Tomatoes, Cucumbers,
Carrots, Lemon Basil Vinaigrette
12

Estancia Croissant Club Sandwich

Honey Roasted Turkey, Applewood Bacon
Served with Kettle Chips or Fresh Fruit
12

Southwest Chicken Ravioli's

Corn Nage, Roasted Poblano's, Black Beans, Cilantro
16

Bacon Cheeseburger

Butter Lettuce, Tomato, Carmelized Onions,
Aged Cheddar, Applewood Bacon
Served with Kettle Chips or Fresh Fruit
12

Foccacia Pizza

with Cheese
12
with Pepperoni
14

Extras

Whole Fresh Fruit
3

Pineapple Sorbet
7

Assorted Housemade
Cookies and Milk
10

Mixed Nuts
5

Haagen Dazs Ice Cream Bars
5

WINE LIST

Glass Price / Bottle Price

White:

- Sparkling, Estancia Private Label 9 / 36
- Sparkling, Roederer Estate, Anderson Valley 14 / 53
- Chardonnay, Estancia Private Label 9 / 31
- Chardonnay, Sonoma-Cutrer, Sonoma 14 / 45
- Sauvignon Blanc, Brander, Santa Ynez 10 / 29
- Pinot Grigio, Guenoc, California 9 / 29
- Riesling, Loredona, Monterey 10 / 34

Red:

- Pinot Noir, Valley of the Moon, Crneros 9 / 36
- Pinot Noir, Byron, Central Coast 14 / 45
- Merlot, Estancia Private Label 9 / 31
- Merlot, Markham, Napa Valley 12 / 39
- Cabernet, Estancia Private Label 9 / 31
- Cabernet, Kunde Estate, Sonoma Valley 12 / 33
- Zinfandel, Seghesio, Sonoma County 13 / 49
- Syrah, Zaca Mesa, Santa Ynez Valley 12 / 36

Adobe Specialties (continued)

Crab Cake Benedict

Grilled Asparagus, Béarnaise Sauce,
Roasted Poblano Hash
18

Omelete

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

Egg White Frittata

Shitake Mushrooms, Arugula, Tomatoes,
Chicken Apple Sausage, Avocado,
Cotija Cheese
13

From the Griddle

Stuffed Brioche 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

Bacon, Ham, Country Sausage,
or Chicken Apple Sausage
6

Classic Additions

Assorted Fruit Danish, Muffins, and Breads
Choice of 2
5

Fruit Yogurt
5

Whole Fruits of the Season
Choice of 2
5

Selection of Breakfast Cereal
5

Roasted Poblano or Chorizo Hash
5

Fresh Fruit Mélange
5

Selection of Toasted Bread,
English Muffin or Bagel
5

Cottage Cheese
5

2 Eggs Any Style
5

Assorted Seasonal Berries
6

House Made Granola
5

Entrees**Lobster Cobb**

Smoked Bacon, Blue Cheese, Egg,
Grape Cherry Tomato, Watercress,
Baby Iceberg, Bibb Lettuce,
Avocado Cilantro Green Goddess Dressing
21

Chicken Caesar Salad

Romaine Lettuce, Grana Padano,
House Caesar Dressing
12

Bacon Cheeseburger

Butter Lettuce, Tomato,
Caramelized Sugar Onions, Aged Cheddar,
Toasted Buttermilk Bun,
choice of Homemade Potato Chips
or French Fries
12

Southwest Chicken Ravioli

Corn Nage, Black Bean Salsa, Cotija Cheese
16

Steak and Frites

6 oz Bistro Steak, French Fries
and Roquefort Butter
18

Atlantic Salmon

Steamed Vegetables, Roasted Fingerling Potatoes,
Lemon Basil Butter Sauce
19

DESSERTS**Passion Fruit Crème Brulee**

White Chocolate Macadamia Nut Biscotti
10

Fresh Fruit Tart

with Seasoned Berries
10

Chocolate Lava Cake

Grand Mariner Berries
10

Bailey's Cheesecake

Crème Anglaise, Fresh Fruit
10

22% Delivery Charge and
\$2 Service Charge added to all checks

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ALL DAY DINING

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

Starters

Corn Poblano Bisque

8

Market Salad

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

9

Petit Caesar Salad

Sweet & Red Romaine, Egg,
Housemade Caesar Dressing, Grana Padano

9

Creamy Basil Risotto

Goat Cheese, Roasted Tomato, Balsamic Syrup

9

Entrees

Cumin Crusted Mahi Mahi

Rock Shrimp Risotto, Red Pepper Nage, Coriander Salad

21

Free Range Citrus Chicken *

Citrus Salad, Creamed Corn, Avocado Salsa

19

Whole Wheat Penne Pasta

Garlic, Grape Tomatoes, Sun Dried Tomato Pesto,
Basil, Olive Oil, Grana Padano

15

6 oz Filet Mignon

Steamed Vegetables, Whipped Potatoes, Red Wine Sauce

19

Roasted Halibut

Sweet Corn Puree, Veracruzano Sauce

18

* Organic

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BEVERAGES

Morning Favorites

Milk

Whole, 2%, Non-Fat, or Soy

3

Juice

Fresh Squeezed Orange or Grapefruit Juice

4.50

Cranberry, Apple, Pineapple or Tomato Juice

4.50

Estancia Freshly Brewed Coffee

Full Pot - 10

Half of Pot - 6

Mighty Leaf Tea

Breakfast, Earl Grey, Darjeeling Estate,
Bombay Chai, Orange Dulce, Green,
White Orchard, Chamomile Citrus,
or Mint Melange

5

Specialty Coffee Drinks

Espresso, Iced Coffee

5

Cappuccino, Latte, Americano

5

Mocha, Caramel Macchiato

5

Signature Recipe

Mimosa

9

Classic Bloody Mary

10

Chocolate Con Leche
Served Chilled or Warm

6

All Day Favorites

Coke, Diet Coke, Sprite, Diet Sprite

3

Bottle Water
Still or Sparkling

Small - 5

Large - 8

Red Bull

5

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Kids Breakfast

Lil' Blackhorse Breakfast

One Egg Any Style, Bacon or Sausage
and Fresh Fruit

7

Silver Dollar Pancakes

Sweet Cream Butter and Maple Syrup

6

French Toast Sticks

Carlsbad Strawberries and Maple Syrup

6

Fresh Fruit Bowl

4

Kids Oatmeal

4

Breakfast Shakes

Choice of: Chocolate, Mixed Berry or Orange Mango

7

Kids Menu

Chicken Kabobs

Chicken with Vegetables over White Rice

9

Kids Cheese Burger

American Cheese, Fruit Skewer, Potato Chips

9

"Cheesy" Quesadilla Roll-ups

Mexican Rice, Black Beans, Fresh Fruit

9

Chicken Fingers

French Fries or Fresh Fruit

9

Spaghetti & Meat Balls

9

Peanut Butter & Jelly Sandwich

Potato Chips or Fresh Fruit

9