



PONY - T O - G O

AVAILABLE 11AM-8PM LAST ORDER — 7 DAYS A WEEK

FROM THE FIELD

- SCARBOROUGH KALE **GF** 🌿 \$20
Organic Chopped Kale • Toasted Pine Nuts • Tomatoes • Carrots
Avocado • Goat Cheese • Red Wine Vinaigrette
- WEDGE SALAD. \$18
Baby Iceberg Lettuce • Point Reyes Blue Cheese
Grape Tomatoes • Crispy Onions • Chopped Bacon
Blue Cheese Dressing
- CLASSIC CAESAR SALAD 🌿 \$18
Romaine Lettuce • Parmesan Cheese • Croutons
Classic Dressing
Add White Anchovy \$3

ADD CHICKEN \$7 • ADD SHRIMP \$13 • ADD SALMON \$15 • ADD TOFU \$5

FROM THE FARM

- ROASTED BROCCOLI **GF V**. \$17
Farmers’ Market Broccoli • Caramelized Garlic Confit
- CRISPY BRUSSEL SPROUTS & BACON **GF** . . . \$18
Shallots • Balsamic • Shaved Parmesan
- WOOD-ROASTED SWEET POTATO **GF** 🌿 . . . \$16
Grass-Fed Butter • Rosemary Pecan Crumble

FROM THE SEA

- CLASSIC CEVICHE **GF** \$25
White Fish • Avocado • Cilantro • Lime • Onion • Cucumber
Corn Tortilla Chips
- RV AHI POKE. \$27
Avocado • Sesame Seeds • Ginger Soy • Cucumbers
Crispy Wonton • Wakame Seaweed Salad • Sambal Aioli
- JUMBO SHRIMP COCKTAIL **GF**. \$25
Housemade Cocktail Sauce • Avocado Salad • Lemon

PONY CLASSICS

- HOUSEMADE GUACAMOLE **GF** 🌿 \$18
Warm House Tortilla Chips • Salsa Fresca • Salsa Molcajete
- BUFFALO POPCORN CHICKEN BITES \$19
Blue Cheese • Cabbage Slaw • RV Buffalo Glaze
- BRANDT FARM BEEF SLIDERS. \$20
“The Sauce” • Crispy Onions • Béarnaise • Bacon
- NEW ZEALAND LAMB LOLLIPOPS **GF** \$24
Mustard Glaze • Tzatziki

DESSERT

- SIX-LAYER CARROT CAKE \$15
Spiced Walnuts • Pineapple
- BREAD AND BUTTER PUDDING. \$15
Salted Caramel Sauce • Crème Anglaise
- RV SIGNATURE COOKIES \$6
Chocolate Chip • Oatmeal Raisin • Triple Chocolate
White Chocolate Macadamia • Peanut Butter • Snickerdoodle

SERIOUS PLATES

- FRIED CHICKEN. \$37
Mashed Potatoes • Chicken Gravy • Steamed Broccoli
- THE RANCHO BURGER \$26
Brandt Beef • Crispy Pancetta • Lettuce • Tomato
“The Sauce” • Housemade Pickle • Black Truffle Aioli
Choice of Kennebec Fries or Onion Rings
- GLUTEN-FREE TURKEY MEATBALLS **GF** . . . \$29
Gluten-free Penne Pasta • Roasted Garlic Tomato Sauce
Fresh Mozzarella • Petite Basil
- CRISPY SKIN SALMON **GF**. \$39
Asparagus • Trio of Quinoa • Hollandaise

BAJA STREET PLATES

- LOBSTER TACOS **GF** \$35
Shredded Cabbage • Guajillo Aioli • Corn Tortillas
Avocado • Spanish Rice & Black Beans
- GRILLED FISH TACOS **GF** \$27
Avocado Crema • Shredded Cabbage • Pico de Gallo
Corn Tortillas • Spanish Rice & Black Beans
- CARNE ASADA TACOS **GF** \$27
Grilled Scallions • Cotija • Tomatillo Salsa Verde
Corn Tortillas • Spanish Rice & Black Beans

- TACOS À LA CARTE
- Lobster (3) **GF**. \$30
- Fish (3) **GF**. \$22
- Carne Asada (3) **GF** \$22

FAMILY-STYLE

THESE DISHES ARE DESIGNED TO BE REHEATED AT HOME AND ENJOYED AT YOUR CONVENIENCE | SERVES 4

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| CHICKEN ENCHILADAS. \$90
Guajillo Braised Chicken • Melted Cheddar Jack •
Fresh Corn Tortillas • Enchilada Sauce • Mexican Rice
Crema Fresca • Fresh Lime • Chips & Guacamole | SHELTON FARMS TURKEY MEATLOAF . . . \$90
Roasted Garlic Mashed Potatoes • Tomato Conserva |
| BRANDT BEEF LASAGNA \$90
Brandt Beef & Vegetable Ragu • Fresh Pasta • Ricotta
Mozzarella | FRENCH ONION SOUP. \$48
Caramelized Onion Soup • Toasted Brioche
Melted Gruyere & Emmental |
| | BREAD AND BUTTER PUDDING. \$60
Salted Caramel Sauce • Crème Anglaise |

EXECUTIVE CHEF JOSHUA HOLT



PONY ROOM COCKTAILS — AVAILABLE UNTIL 9PM

LAWLESS	\$15
Stay glamorous with this thirst-quenching, low-calorie, skinny margarita served over crushed ice.	
PONY EXPRESS.	\$15
Our signature classic style margarita.	
PALOMINO	\$15
Magnificent and golden like the Spanish horse it was named after. This margarita features fresh ginger and lime.	
CHARREADA.	\$15
Smokey mezcal is balanced by housemade savory and fruity chamoy to alter this paloma.	
LA PIÑATA	\$15
Fire-roasted pineapple blended with mezcal and serrano-infused tequila.	
EL JEFE	\$25
This top-shelf Cadillac margarita is fit for a king.	
HACIENDA	\$15
Invigorating and refreshing basil vodka gimlet.	
THYME IS ON MY SIDE	\$15
Herb-spiced honey paired with grapefruit lemonade and laced with vodka.	
FIGGY STARDUST.	\$15
Bourbon infused with vanilla, cardamom, and figs, then stirred with honey and mole bitters.	

WHITE WINE

2018 KISTLER “LES NOISETIERS” CHARDONNAY	
Sonoma Coast, CA.	glass \$32 • bottle \$125
2018 JEAN-MARC BROCARD “VAU DE VEY” CHARDONNAY	
Chablis 1er Cru, Burgundy, France	glass \$20 • bottle \$80
2017 HILL FAMILY CHARDONNAY	
Napa Valley, CA	glass \$16 • half liter \$36 • liter \$65
2018 TYLER CHARDONNAY	
Santa Barbara, CA	glass \$15 • bottle \$54
RANCHO VALENCIA CHARDONNAY	
Napa Valley, CA	glass \$15 • bottle \$55
2018 DELILLE CELLARS “CHALEUR BLANC” SAUVIGNON BLANC	
Columbus Valley, Washington.	glass \$17 • bottle \$60
2019 ARONA SAUVIGNON BLANC	
Marlborough, New Zealand	glass \$14 • bottle \$50
2018 HENRI BOURGEOIS “LES BARONNES” SAUVIGNON BLANC	
Sancerre, France	glass \$16 • bottle \$56
2019 NIGL “FREIHEIT” GRÜNER VELTLINER	
Kremstal, Austria.	glass \$13 • bottle \$48
2019 DOMAINE DE TERREBRUNE ROSÉ	
Bandol, France	glass \$20 • bottle \$76
2019 SCARPETTA PINOT GRIGIO	
Friuli-Venezia Giulia, Italy.	glass \$15 • bottle \$52
2018 TABLAS CREEK, “PATELIN DE TABLAS” BLANC	
Paso Robles, CA	glass \$16 • half liter \$36 • liter \$64

SPARKLING WINE

FOREST-MARIÉ “BRUT DE BLANCS”	
Trigny, Champagne, France	glass \$22 • bottle \$76
JCB NO. 69 CRÉMANT DE BOURGOGNE, ROSÉ	
Burgundy, France	glass \$20 • bottle \$64
CAMPO VIEJO CAVA BRUT RESERVA	
Penedes, Spain.	glass \$16 • bottle \$55

BOTTLED BEER

CORONA LIGHT 4.1%	\$7
STELLA ARTOIS 5.2%	\$7
ALESMITH SAN DIEGO PALE ALE .394 6%	\$8
CORONADO BREWING ORANGE AVE. WIT 5.2%	\$8
DUVEL BELGIAN ALE 8.5%	\$8
ALPINE DUET IPA 7%	\$8
LATITUDE 33° BLOOD ORANGE IPA 7.3%	\$8
BALLAST POINT SCULPIN IPA 7%	\$8
ASHLAND PINEAPPLE HARD SELTZER 5%	\$10
JUNESHINE HARD KOMBUCHA - BLOOD ORANGE MINT 6%	\$10

MOCKTAILS

BEE + GEE.	\$9
We are busy bees, constructing this exotic herb-spiced honey grapefruit lemonade to order.	
VIRGIN LOW-CAL MARG	\$9
Virgin margarita with agave and lime—sweet and bubbly!	
SMOKED APPLE FIZZ	\$9
Club soda with a housemade apple and sage syrup—for the flavor you can throw back time and time again.	

RED WINE

2016 PAUL HOBBS CABERNET SAUVIGNON	
Napa Valley, CA	glass \$40 • bottle \$160
2016 ALPHA OMEGA II CABERNET BLEND	
Napa Valley, CA	glass \$20 • bottle \$80
RANCHO VALENCIA CABERNET SAUVIGNON	
Napa Valley, CA	glass \$15 • bottle \$55
2013 VESPER CARIGNAN	
McCormick Ranch, San Diego County, CA	glass \$14 • half liter \$32 • liter \$60
2017 PATRICE RION PINOT NOIR	
Côte de Nuits Villages, Burgundy, France.	glass \$20 • bottle \$80
2019 WALTER SCOTT "LA COMBE VERTE" PINOT NOIR	
Willamette Valley, Oregon	glass \$18 • bottle \$72
2017 MELVILLE “ESTATE” PINOT NOIR	
Sta. Rita Hills, CA.	glass \$16 • bottle \$64
2015 ETTORE GERMANO NEBBIOLO	
Sarralunga d’Alba, Barolo, Italy	glass \$18 • bottle \$72
2012 LA RIOJA ALTA “VIÑA ARDANZA” RESERVA TEMPRANILLO	
Rioja, Spain	glass \$21 • bottle \$78
2017 COLOMÉ “ESTATE” MALBEC	
Salta, Argentina	glass \$16 • bottle \$60
2017 TURTLE ROCK WILLOWS CUVÉE GRENACHE BLEND	
Willows Creek District, Paso Robles, California	glass \$17 • bottle \$65
2018 ROBERT BIALE “BLACK CHICKEN” ZINFANDEL	
Napa Valley, CA	glass \$16 • bottle \$60
2012 CHÂTEAU LA GARDE CABERNET BLEND	
Pessac-Léognan, Bordeaux, France	glass \$22 • bottle \$82

VEUVE CLICQUOT “YELLOW LABEL BRUT”	
Reims, Champagne, France	glass \$32 • bottle \$125
BILLECART-SALMON “BRUT ROSÉ”	
Champagne, France	glass \$40 • bottle \$160