



THE PONY ROOM

DINNER

FROM THE FIELD

- HEIRLOOM TOMATO & BURRATA GF \$19
Creamy Italian Burrata • Local Heirloom Tomatoes
Aged Balsamic • California Olive Oil • Petit Basil
SCARBOROUGH KALE SALAD GF \$21
Organic Chopped Kale • Toasted Pine Nuts • Tomatoes • Carrots
Avocados • Goat Cheese • Red Wine Vinaigrette
WEDGE SALAD \$19
Baby Iceberg Lettuce • Point Reyes Blue Cheese
Grape Tomatoes • Crispy Onions • Chopped Bacon
Blue Cheese Dressing
CLASSIC CAESAR SALAD \$19
Romaine Lettuce • Parmesan Cheese • Croutons
Classic Dressing
Add White Anchovy \$3
CHOPPED HEIRLOOM VEGETABLE SALAD GF V \$19
Heirloom Beans • Chickpeas • Black Quinoa • Wild Arugula
Radicchio • Endive • Avocado • Salsa Verde Vinaigrette
LOCAL PEACH SALAD GF \$19
Walnuts • Goat Cheese • Raisins • Apple Cider Vinaigrette

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

FROM THE FARM

- FIRE-ROASTED CAULIFLOWER GF V \$19
Olive Pesto Salad • Caper & Mustard Oil • Onions
CRISPY BRUSSEL SPROUTS & BACON \$19
Shallots • Balsamic • Shaved Parmesan
WOOD-ROASTED SWEET POTATO GF \$18
Grass-Fed Butter • Rosemary Pecan Crumble
MEXICAN-SPICED EDAMAME GF V \$9
Fresh Steamed Edamame • Ancho Chili Powder • Cumin
Coriander
RV GARDEN CRUDITÉES GF V \$18
Marinated Roasted Raw Vegetables • Hominy Hummus
EGGPLANT AU GRATIN GF \$19
Roasted Garlic Tomato Sauce • Laura Chenel Goat Cheese
Caramelized Sweet Peppers
MEXICAN STREET CORN GF \$17
Guajillo Aioli • Cotija Cheese • Micro Cilantro
Housemade Tajín Rub

FROM THE HEARTH

- SAUSAGE & PEPPERONI PIZZA \$25
Chives • Mozzarella • Chili Flakes
MARGHERITA PIZZA \$23
Garden Basil • Tomatoes • Buffalo Mozzarella • Parmesan

FROM THE SEA

- CLASSIC CEVICHE GF \$26
White Fish • Avocados • Cilantro • Limes • Onions • Cucumbers
Corn Tortilla Chips
RV AHI POKE \$27
Avocado • Sesame Seeds • Ginger • Soy • Cucumbers
Crispy Wontons • Wakame Seaweed Salad • Sambal Aioli
JUMBO SHRIMP COCKTAIL GF \$25
Housemade Cocktail Sauce • Avocado Salad • Lemon
OYSTERS ON THE HALF SHELL GF
\$5 EACH ... \$25 1/2 DOZEN ... \$46 1 DOZEN
Mignonette • Horseradish • Cocktail Sauce
SWORDFISH BITES GF \$26
Swordfish Skewers • Sweet Chili Dipping Sauce • Tzatziki
Tartar Sauce
JALAPEÑO LOCAL CRUDO \$26
House Ponzu • Spicy Togarashi
SESAME SALMON SKEWERS GF \$26
Sesame Glaze • House Slaw
SERASPE FAMILY SPOT PRAWNS \$36
Bichotan Grilled Prawns • Sungold Tomato • Jaloro Pepper Aioli

PONY CLASSICS

- BRANDT BEEF SLIDERS \$23
"The Sauce" • Crispy Onions • Béarnaise • Bacon
LOBSTER NACHOS \$37
Jack & Cheddar Cheeses • Avocado & Corn Salsa
Roasted Poblano • Guajillo Aioli • Shredded Romaine
HOUSEMADE GUACAMOLE GF \$19
Warm House Tortilla Chips • Salsa Fresca • Salsa Molcajete
BACON-WRAPPED DATES GF \$19
Point Reyes Blue Cheese-Stuffed Dates
Applewood-Smoked Bacon • Blood Orange Glaze
BUFFALO POPCORN CHICKEN BITES \$21
Blue Cheese • Cabbage Slaw • RV Buffalo Glaze
BUTTERMILK CALAMARI \$22
Spicy Tomato • Crispy Herbs
NEW ZEALAND LAMB LOLLIPOPS GF \$27
Mustard Glaze • Tzatziki
ZUCCHINI CHIPS \$16
Cucumber & Dill Yogurt

- BASKET OF TRUFFLE FRIES \$13
Black Truffle Aioli • Cotija Cheese • Parsley

SERIOUS PLATES

- MISO-CRUSTED SEA BASS \$43
Vegetable Fried Rice • Bibb Lettuce • Crispy Wonton
Shredded Carrots • Pickled Onion • Shredded Radish
CRISPY SKIN SALMON GF \$39
Asparagus • Trio of Quinoa • Hollandaise
POLLO ASADO \$34
Guajillo & Pineapple Cerveza Brined Mary's Chicken
Local Refried Beans • Chino Corn • Warm Corn Tortillas
Salsa Borracha
STEAK FRITES \$57
14oz. New York Strip • Bearnaise • Kennebec Fries
CASCADE CREEK LAMB \$41
Crispy Grains • Serrano Yogurt • Persian Cucumbers
Marinated Onions • Warm Naan Bread
THE RANCHO BURGER \$26
Brandt Beef • Crispy Pancetta • Lettuce Tomatoes
"The Sauce" • Housemade Pickle
Choice of Kennebec Fries or Onion Rings
Black Truffle Aioli
ALASKAN HALIBUT GF \$44
Sweet Peas • Iberico Pancetta • Noilly Prat Beurre Blanc
Beech Mushrooms

BAJA STREET PLATES

- LOBSTER TACOS GF \$37
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
VEGAN AL PASTOR TACOS GF V \$25
Jackfruit • Cabbage • Avocado • Vegan Cotija
Corn Tortillas • Spanish Rice & Black Beans
SHORT RIB TAQUITOS \$23
Guacamole • Cotija • Tomatillo Salsa Verde
Spanish Rice & Black Beans
RV SQUASH BLOSSOM QUESADILLA \$18
Garden Grown Squash Blossoms • Queso Fresco
Homemade Sourdough Tortilla • Salsa Verde
TACOS À LA CARTE
Lobster (3) GF \$32
Fish (3) GF \$22
Carne Asada (3) GF \$22
Short Rib Taquitos (5) \$18

EXECUTIVE CHEF JOSHUA HOLT



LAWLESS	\$17
Stay glamorous with this thirst-quenching, low-calorie, skinny margarita served over crushed ice.	
PONY EXPRESS.	\$17
Our signature classic style margarita.	
PALOMINO	\$17
Magnificent and golden like the Spanish horse it was named after. This margarita features fresh ginger and lime.	
CHARREADA	\$17
Smokey mezcal is balanced by housemade savory and fruity chamoy to alter this paloma.	
LA PIÑATA	\$17
Fire-roasted pineapple blended with mezcal and serrano-infused tequila.	
CUCURRUCUCU.	\$17
A paloma with a little attitude.	
EL JEFE	\$22
This top-shelf Cadillac margarita is fit for a king.	
REIN	\$17
Inspired by our award-winning Spa, this margarita is shaken with cucumber and basil.	

SAN DIEGO DRAFT BEER

MOTHER EARTH BREW CO. CALI CREAMIN' 5.5%	\$9
PIZZA PORT CHRONIC AMBER 4.8%	\$9
HARLAND BREWING COMPANY HAZY IPA 6.5%.	\$9
SOUTHNORTE SEA SEÑOR MEXICAN-STYLE LAGER 4.5%	\$9
ASK ABOUT OUR SEASONAL FAVORITE.	\$9

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.	

WHITE WINE

2019 ARONA SAUVIGNON BLANC Marlborough, New Zealand	glass \$16 • bottle \$64
2019 SCARPETTA PINOT GRIGIO Friuli-Venezia Giulia, Italy.	glass \$15 • bottle \$57
2019 RIDGE GRENACHE BLANC Paso Robles, CA	glass \$18 • bottle \$72
2019 HENRI BOURGEOIS “LES BARONNES” SAUVIGNON BLANC Sancerre, France	glass \$18 • bottle \$72
2019 SPOTTSWOODE SAUVIGNON BLANC Napa Valley, CA	glass \$17 • bottle \$65
2019 KISTLER “LES NOISETIERS” CHARDONNAY Sonoma Coast, CA	glass \$35 • bottle \$133
2018 JEAN-MARC BROCARD “VAU DE VEY” CHARDONNAY Chablis 1er Cru, Burgundy, France.	glass \$22 • bottle \$84
RANCHO VALENCIA CHARDONNAY Napa Valley, CA	glass \$17 • bottle \$65
2017 HILL FAMILY CHARDONNAY Napa Valley, CA	glass \$16 • half liter \$36 • liter \$65
2019 STAGLIN SALUS CHARDONAY Napa Valley, CA	glass \$26 • bottle \$98
2020 CHATEAU D'ESCLANS "WHISPERING ANGEL" ROSÉ Provence, France	glass \$18 • bottle \$72
2020 CHATEAU LEOUBE LE SECRET ROSÉ Provence, France	glass \$25 • bottle \$92

SPARKLING WINE

FOREST-MARIÉ “BRUT DE BLANCS” Trigny, Champagne, France.	glass \$24 • bottle \$77
LUCIEN ALBRECHT CREMANT D'ALSACE BRUT ROSÉ Burgundy, France	glass \$18 • bottle \$72
VINS EL CEP KILA CAVA Catalonia, Spain	glass \$17 • bottle \$61

SEASONAL COCKTAILS

SANGRIA	\$17
Who can turn down a great sangria? Your choice of red or white.	
SUNDAY, BUBBLY SUNDAY	\$17
This light and floral spritz showcases a local San Diego You & Yours Sunday Gin.	
I CAN GREEN TEALY (NOW THE RAIN HAS GONE)	\$17
Green tea, honey, peach and Plymouth Gin combined to make this clean and refreshing perfection.	
HACIENDA	\$17
Invigorating and refreshing basil vodka gimlet.	
THYME IS ON MY SIDE	\$17
Herb-spiced honey paired with grapefruit lemonade and laced with vodka.	
DON QUIXOTE	\$17
Aperol, tequila, vermouth and tropical fruits make this a beautifully balanced and complex summer sipper.	
GEORGES' BERRIES AND RYE	\$17
Fresh black and blueberries, shaken with rye whiskey and a spritz of ros for our twist on a French 75.	
7TH CHUCKER.	\$17
Hendrick's Gin, cucumbers, elderflower. It's like lying out on a freshly mown lawn.	

BOTTLED BEER

CORONA LIGHT 4.1%.	\$7
HEINEKEN 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

RED WINE

2019 PLAN B TINTO, GRENACHE BLEND Valle De Guadalupe, Mexico	glass \$16 • bottle \$64
2017 DU GRAPPIN, BEAUJOLAIS VILLAGES GAMAY Burgundy, France	glass \$16 • bottle \$64
2018 PATRICE RION PINOT NOIR Côte de Nuits Villages, Burgundy, France	glass \$22 • bottle \$84
2019 WALTER SCOTT CUVÉE RUTH PINOT NOIR Willamette Valley, Oregon	glass \$26 • bottle \$98
2018 MELVILLE “ESTATE” PINOT NOIR Sta. Rita Hills, CA	glass \$16 • bottle \$64
2012 LA RIOJA ALTA “VIÑA ARDANZA” RESERVA TEMPRANILLO Rioja, Spain	glass \$22 • bottle \$84
2016 PAUL HOBBS CABERNET SAUVIGNON Napa Valley, CA	glass \$43 • bottle \$164
RANCHO VALENCIA CABERNET SAUVIGNON Napa Valley, CA	glass \$17 • bottle \$65
2012 CHÂTEAU LA GARDE CABERNET BLEND Pessac-Léognan, Bordeaux, France	glass \$26 • bottle \$99
2017 ALPHA OMEGA II CABERNET BLEND Napa Valley, CA	glass \$25 • bottle \$95
2017 COLOMÉ “AUTHENTICO” MALBEC Salta, Argentina.	glass \$16 • bottle \$64
2015 ETTORE GERMANO NEBBIOLO Serralunga d'Alba, Barolo, Italy.	glass \$22 • bottle \$84

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