



THE PONY ROOM

LUNCH

STARTERS

- HOUSEMADE GUACAMOLE GF \$19
Warm House Tortilla Chips • Salsa Fresca • Salsa Molcajete
JUMBO SHRIMP COCKTAIL GF \$25
Housemade Cocktail Sauce • Avocado Salad • Lemon
BRANDT BEEF SLIDERS \$23
“The Sauce” • Crispy Onions • Béarnaise • Bacon
RV AHI POKE \$27
Avocado • Sesame Seeds • Ginger • Cucumber • Crispy Wontons
Wakame Seaweed Salad • Sambal Aioli
CLASSIC CEVICHE GF \$26
White Fish • Avocado • Cilantro • Lime • Onion • Cucumber
Corn Tortilla Chips
MEXICAN SPICED EDAMAME GF V \$9
Fresh Steamed Edamame • Ancho Chili Powder • Cumin • Coriander
DAILY SOUP Cup \$12 • Bowl \$18

SALADS

- SEAFOOD LOUIE SALAD GF \$37
Shrimp • Lobster • Bacon • Hard Boiled Egg • Louie Dressing
TOASTED QUINOA & VEGETABLE SALAD GF \$25
Butter Lettuce • Cranberry • Roasted Vegetables
Sonoma Goat Cheese • Roasted Tomato & Sherry Vinaigrette
SCARBOROUGH KALE & KING SALMON SALAD GF \$36
Organic Chopped Kale • Laura Chenel’s Goat Cheese • Tomatoes
Carrots • Pine Nuts • Avocados • Red Wine Vinaigrette
GRILLED SKIRT STEAK & ARUGULA SALAD \$28
Charred Corn • Crispy Onions • Point Reyes Blue Cheese • Edamame
Sweet Chili Vinaigrette
CLASSIC CAESAR SALAD \$19
Romaine Lettuce • Parmesan • Croutons • Classic Dressing
Add White Anchovy \$3
RARE-SEARED HERB-CRUSTED AHI TUNA
NIÇOISE SALAD GF \$29
French Green Beans • Grape Tomatoes • Capers • Roasted Potatoes
Balsamic Vinaigrette
GRILLED CHICKEN & LOCAL PEACH SALAD GF \$26
Walnuts • Goat Cheese • Raisins • Apple Cider Vinaigrette
GREEK SALAD GF \$19
Romaine Hearts • Heirloom Tomatoes • Red Onions • Cucumbers • Feta
Pepperoncini • Red Wine Vinaigrette
RV COBB SALAD “CHOP CHOP” GF \$26
Romaine Lettuce • Blue Cheese • Bacon • Grilled Chicken
Tomatoes • Hardboiled Egg • Avocados • Balsamic Vinaigrette

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

RV LUNCH TRIO (served with a cup of soup & house salad)

- WEDGE OF QUICHE LORRAINE \$25
Applewood-Smoked Bacon • Free-Range Eggs
Emmental & Gruyère Cheeses
LOBSTER SALAD WRAP \$37
Bibb Lettuce • Avocado • Tomato • Bacon • Lemon Herb Aioli
OVEN-ROASTED TURKEY PANINI \$24
Havarti • Avocado • Tomato • Smoked Bacon • Toasted Multi-Grain
Garlic Aioli

BUILD-YOUR-OWN BOWL

- BYOB BOWL GF V \$24
Pick Your Grain
Brown Rice • Cauliflower Rice • Quinoa
Pick Your Green
Shredded Romaine • Spinach • Cabbage • Chopped Kale
Pick Your Veg
Steamed Broccoli • Steamed Zucchini • Asparagus • Sweet Potato
Snap Peas • Avocado
Pick Your Protein — Choose One
Chicken • Salmon • Shrimp • Tofu • Poke
Pick Your Sauce
Guacamole • Pico de Gallo • Hummus • Teriyaki • Tamari • Lemon

SANDWICHES & MORE

- THE RANCHO BURGER \$26
Brandt Beef • Crispy Pancetta • Lettuce • Tomatoes • “The Sauce”
Housemade Pickle • Choice of Kennebec Fries or Onion Rings
Black Truffle Aioli
THE CRISPY CHICKEN SANDWICH \$26
Iceburg Lettuce • House Ranch • Shaved Onion • Tomatoes
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
RV TURKEY CLUB SANDWICH \$24
Turkey Breast • Applewood-Smoked Bacon • Avocados
Dijon Mustard • Aioli • Bibb Lettuce • Heirloom Tomatoes
Sourdough Bread • Kennebec Fries or Housemade Chips
TUNA AND AVOCADO LETTUCE CUPS GF \$24
Albacore Tuna Salad • Fresh Avocados • Red Wine Vinaigrette
Butter Lettuce • Opal Basil
FRENCH DIP SANDWICH \$28
Sliced Brandt Prime Rib • Au Jus • Provolone Cheese
Horseradish Cream • Caramelized Onions • Toasted Hoagie Roll
Kennebec Fries or Housemade Chips
DAILY MARKET FISH GF \$31
Vegetable Succotash • RV Garden Herb & Citrus
Herb-Roasted Baby Potatoes



MARGARITAS

LAWLESS \$17 Stay glamorous with this thirst-quenching skinny margarita served over crushed ice.	PONY EXPRESS. \$17 Our signature classic style margarita.	CUCURRUCUCU. \$17 A paloma with a little attitude.
LA PIÑATA \$17 Fire-roasted pineapple blended with mezcal and serrano-infused tequila.	REIN \$17 Inspired by our award-winning Spa, this margarita is shaken with cucumber and basil.	EL JEFE \$22 This top-shelf Cadillac margarita is fit for a king.

SEASONAL COCKTAILS

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.	THYME IS ON MY SIDE \$17 Herb-spiced honey paired with grapefruit lemonade and laced with vodka.
SANGRIA \$17 Who can turn down a great sangria? Your choice of red or white.	VERMOUTH & SODA \$13 Your choice of bianco or rosé vermouth, served with citrus and club soda. Trust us. It's delicious.	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.

*Ask your server about our signature mocktails.

SPARKLING WINE

FOREST-MARIÉ "BRUT DE BLANCS" Trigny, Champagne, France <i>glass</i> \$24 • <i>bottle</i> \$77	BILLECART-SALMON "BRUT ROSÉ" Champagne, France <i>glass</i> \$40 • <i>bottle</i> \$160
LUCIEN ALBRECHT CREMANT D'ALSACE BRUT ROSÉ Burgundy, France <i>glass</i> \$18 • <i>bottle</i> \$72	VEUVE CLICQUOT "YELLOW LABEL BRUT" Reims, Champagne, France <i>glass</i> \$32 • <i>bottle</i> \$125
VINS EL CEP KILA CAVA Catalonia, Spain <i>glass</i> \$17 • <i>bottle</i> \$61	

WHITE WINE

2019 KISTLER "LES NOISSETIERS" CHARDONNAY Sonoma Coast, CA <i>glass</i> \$35 • <i>bottle</i> \$133
2018 JEAN-MARC BROCARD "VAU DE VEY" CHARDONNAY Chablis 1er Cru, Burgundy, France <i>glass</i> \$22 • <i>bottle</i> \$44
RANCHO VALENCIA CHARDONNAY Napa Valley, CA. <i>glass</i> \$17 • <i>bottle</i> \$65
2017 HILL FAMILY CHARDONNAY Napa Valley, CA. <i>glass</i> \$16 • <i>half liter</i> \$36 • <i>liter</i> \$65
2019 STAGLIN SALUS CHARDONNAY Santa Barbara, CA. <i>glass</i> \$26 • <i>bottle</i> \$98
2019 HENRI BOURGEOIS "LES BARONNES" SAUVIGNON BLANC • Sancerre, France . . . <i>glass</i> \$18 • <i>bottle</i> \$72
2019 SPOTTSWOODE SAUVIGNON BLANC Napa Valley, CA <i>glass</i> \$17 • <i>bottle</i> \$65
2019 ARONA SAUVIGNON BLANC Marlborough, New Zealand. <i>glass</i> \$16 • <i>bottle</i> \$64
2019 SCARPETTA PINOT GRIGIO Friuli-Venezia Giulia, Italy <i>glass</i> \$15 • <i>bottle</i> \$57
2019 RIDGE GRENACHE BLANC Paso Robles, CA. <i>glass</i> \$18 • <i>bottle</i> \$72
2020 CHATEAU D'ESCLANS "WHISPERING ANGEL" ROSÉ Provence, France. <i>glass</i> \$18 • <i>bottle</i> \$72
2020 CHATEAU LEOUBE LE SECRET ROSÉ Provence, France. <i>glass</i> \$25 • <i>bottle</i> \$92

RED WINE

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