



THE PONY ROOM

BRUNCH

BREAKFAST FAVORITES

- AÇAI BREAKFAST BOWL \$21
Strawberries • Bananas • RV Granola
- SIGNATURE LEMON SOUFFLÉ PANCAKES
OR BUTTERMILK PANCAKES \$23
100% Maple Syrup • Confectioner's Sugar • Fresh Berries
- AVOCADO TOAST 🌿 \$23
Squaw Bread • Poached Eggs • Sea Salt • Cilantro •
Red Onion • Citrus
- RV BREAKFAST FLATBREAD \$26
Applewood-Smoked Bacon • Free Range Eggs
Emmenthal & Gruyere Cheese
- BRANDT BEEF BACON BREAKFAST TORTA \$25
Farm Egg • Refried Beans • Pepperjack • Salsa Fresca • Guacamole
Telera Roll • Breakfast Potatoes
- HUEVOS RANCHEROS **GF** \$27
Two Eggs • Black Beans • Smoked Bacon • Crispy Corn Tortilla • Salsa
Guacamole • Cheese • Sour Cream

SALADS

- SEAFOOD LOUIE SALAD **GF** \$39
Shrimp • Lobster • Bacon • Hard Boiled Egg • Louie Dressing
- SCARBOROUGH KALE & KING SALMON SALAD **GF** . \$36
Organic Chopped Kale • Pine Nuts • Tomatoes • Carrots • Avocado
Laura Chenel's Goat Cheese • Red Wine Vinaigrette
- CLASSIC CAESAR SALAD \$19
Romaine Lettuce • Parmesan Cheese • 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

SIDES

- SMOKED BACON **GF** \$9
- TURKEY BACON **GF** \$9
- PORK SAUSAGE **GF** \$9
- COUNTRY HAM **GF** \$9
- CHICKEN-APPLE SAUSAGE **GF** \$9
- HERB-ROASTED POTATOES **GF** \$9
- SEASONAL FRUIT CUP **GF V** \$9
- ASSORTED TOASTS \$7
- ASSORTED BAGELS \$7
- ENGLISH MUFFIN \$7
- GLUTEN-FREE BREAD **GF** \$7
- ASSORTED BREAKFAST CEREALS 🌿 \$9

- BAJA CALIFORNIA MACHACA & EGG BURRITO \$24
Salsa Molcajete • Avocado • Lime Cilantro Crema
- HOUSEMADE CHORIZO BREAKFAST TACOS \$23
Queso Fresco • Crispy Potato • Housemade Roja and Verde Salsas
Avocado • Pickled Onion
- CLASSIC EGGS BENEDICT \$27
Hollandaise • Grilled Asparagus Spears
Add Lobster \$39
- BUILD-YOUR-OWN OMELET/SCRAMBLE \$25
Local Farm Eggs with Choice of: Cheddar, Jack, Goat Cheese •
Tomatoes, Bell Peppers, Onions, Spinach, Mushrooms, Asparagus •
Bacon, Turkey Bacon, Sausage • Goat Cheese • Smoked Bacon •
Caramelized Onions
Add Lobster \$39
- SWEET TREAT 🌿 \$14
RV Cinnamon Roll Baked in Cast Iron • Sweet Confectioner's Glaze

SANDWICHES & MORE

- CRISPY CHICKEN SANDWICH \$26
Iceberg Lettuce • House Ranch • Shaved Red Onions • Tomatoes
Kennebec Fries or Housemade Chips
- THE RANCHO BRUNCH BURGER \$28
Brandt Beef • Crispy Pancetta • Fried Farm Egg • Bearnaise
"The Sauce" • Housemade Pickle • Kennebec Fries • Black Truffle Aioli
- FRENCH DIP SANDWICH \$29
Sliced Brandt Prime Rib • Au Jus • Provolone Cheese • Horseradish
Cream • Carmelized Onion • Toasted Hoagie Roll
Kennebec Fries or Housemade Chips
- WEDGE OF QUICHE LORRAINE \$25
With Cup of Soup & House Salad

SLOW JUICES, SMOOTHIES, & SIPS

- VITALIZING SHOT \$10
Ginger • Apple • Cayenne • Apple Cider Vinegar
- WELLNESS JOURNEY JUICE \$13
Apples • Kale • Celery
- RV BLOODY MARY \$16
Vodka • Tomato Juice • Spices
- VALENCIA PROTEIN SMOOTHIE \$13
Chocolate • Bananas • Peanut Butter • Whey Protein
- SUNRISE SMOOTHIE \$13
Bananas • Strawberries • Honey • Yogurt



MARGARITAS

LAWLESS \$17
Stay glamorous with this thirst-quenching skinny margarita served over crushed ice.

LA PIÑATA \$17
Fire-roasted pineapple blended with mezcal and serrano-infused tequila.

PONY EXPRESS \$17
Our signature classic style margarita.

REIN \$17
Inspired by our award-winning Spa, this margarita is shaken with cucumber and basil.

CUCURRUCUCU \$17
A paloma with a little attitude.

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.

SANGRIA \$17
Who can turn down a great sangria? Your choice of red or white.

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.

VERMOUTH & SODA \$13
Your choice of bianco or rosé vermouth, served with citrus and club soda. Trust us. It's delicious.

THYME IS ON MY SIDE \$17
Herb-spiced honey paired with grapefruit lemonade and laced with vodka.

GEORGES' BERRIES & 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 *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

BILLECART-SALMON "BRUT ROSÉ"
Champagne, France *glass* \$40 • *bottle* \$160

VEUVE CLICQUOT "YELLOW LABEL BRUT"
Reims, Champagne, France *glass* \$32 • *bottle* \$125

WHITE WINE

2019 KISTLER "LES NOISSETIERS" 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 CHARDONNAY
Napa Valley CA *glass* \$26 • *bottle* \$98

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 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

2020 CHATEAU D'ESCLANS "WHISPERING ANGEL" ROSÉ
Provence, France *glass* \$18 • *bottle* \$72

2020 DOMAINE DE TERREBRUNE BANDOL ROSÉ
Provence, France *glass* \$24 • *bottle* \$94

RED WINE

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

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

2019 COLOME "AUTENTICO" MALBEC
Salta, Argentina *glass* \$16 • *bottle* \$64

2015 ETTORE GERMANO NEBBIOLO
Serralunga d'Alba, Barolo, Italy *glass* \$22 • *bottle* \$84

2019 PLAN B TINTO, GRENACHE BLEND
Valle De Guadalupe, Mexico. *glass* \$16 • *bottle* \$64

2017 DU GRAPPIN, BEAUJOLAIS VILLAGES
Gamay, France *glass* \$16 • *bottle* \$64