



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
LOCAL PEACH SALAD GF \$19
Walnuts • Goat Cheese • Raisins • Spring Mix Greens
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
MEXICAN STREET CORN GF \$17
Guajillo Aioli • Cotija Cheese • Micro Cilantro
Housemade Tajin Rub
FARMER'S MARKET ARTICHOKE GF \$19
Lemon Caper Aioli • Drawn Butter
GARDEN SPAGHETTINI GF \$27
Marinated Artichokes • Tomato Brunoises
Nicoise Olives • Calabrian Chilis • California Olive Oil

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 HAMACHI CRUDO \$26
House Ponzu • Spicy Togarashi
SESAME SALMON SKEWERS GF \$26
Sesame Glaze • House Slaw

PONY CLASSICS

- THE RANCHO BURGER \$28
Brandt Beef • Crispy Pancetta • Lettuce Tomatoes
"The Sauce" • Housemade Pickle
Choice of Kennebec Fries or Onion Rings
Black Truffle Aioli
BRANDT BEEF SLIDERS \$23
"The Sauce" • Crispy Onions • Béarnaise • Bacon
LOBSTER NACHOS \$39
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
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
Vegan Option: Miso-Glazed Tofu
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 Flour Tortillas
Salsa Borracha
STEAK FRITES \$63
10oz. Filet Mignon • Bearnaise • Kennebec Fries
CASCADE CREEK LAMB \$44
Crispy Grains • Serrano Yogurt • Persian Cucumbers
Marinated Onions • Warm Naan Bread
ALASKAN HALIBUT GF \$44
Sweet Peas • Iberico Pancetta • Noilly Prat Beurre Blanc
Beech Mushrooms

BAJA STREET PLATES

- LOBSTER TACOS GF \$39
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 \$29
Grilled Scallions • Cotija • Tomatillo Salsa Verde
Corn Tortillas • Spanish Rice & Black Beans
CHICKEN TINGA 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 \$34
Fish (3) GF \$22
Carne Asada (3) GF \$24
Chicken Tinga 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**

A DELICIOUS ROTATION OF SEASONAL LOCAL BREWERS . . . . .	\$9
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**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 DOMAINE DE TERREBRUNE BANDOL ROSÉ Provence, France . . . . .	glass \$24 • bottle \$94

**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.	
GEORGE’S BERRIES & 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