



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** . . . . . \$39  
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 . . . . . \$30  
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 • Spring Mix Greens  
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 . . . . . \$39  
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 . . . . . \$28  
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  
Iceberg Lettuce • House Ranch • Shaved Onion • Tomatoes
- 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
- 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 . . . . . \$29  
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

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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

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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 & 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

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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

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2019 KISTLER "LES NOISETIERS" 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 DOMAINE DE TERREBRUNE BANDOL ROSÉ Provence, France. . . . . <i>glass</i> \$24 • <i>bottle</i> \$94

## RED WINE

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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