



THE PONY ROOM

PONY - T O - G O

FROM THE FIELD

- SCARBOROUGH KALE GF \$21
Organic Chopped Kale • Toasted Pine Nuts • Tomatoes • Carrots
Avocado • 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 SEA

- CLASSIC CEVICHE \$26
White Fish • Avocado • Cilantro • Lime • Onion • Cucumber
Corn Tortilla Chips
RV AHI POKE \$27
Avocado • Sesame Seeds • Ginger Soy • Cucumbers
Crispy Wonton • Wakame Seaweed Salad • Sambal Aioli
JUMBO SHRIMP COCKTAIL GF \$25
Housemade Cocktail Sauce • Avocado Salad • Lemon
JALAPEÑO HAMACHI CRUDO \$26
House Ponzu • Spicy Togarashi
SESAME SALMON SKEWERS GF \$26
Sesame Glaze • House Slaw

SERIOUS PLATES

- CRISPY SKIN SALMON GF \$39
Asparagus • Trio of Quinoa • Hollandaise
THE CRISPY CHICKEN SANDWICH \$26
Iceburg Lettuce • House Ranch • Shaved Onion • Tomato
THE RANCHO BURGER \$28
Brandt Beef • Crispy Pancetta • Lettuce
Tomato • "The Sauce" • Housemade Pickle
Choice of Kennebec Fries or Onion Rings
Black Truffle Aioli

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

FROM THE HEARTH

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

PONY CLASSICS

- BRANDT BEEF SLIDERS \$23
"The Sauce" • Crispy Onions • Béarnaise • Bacon
HOUSEMADE GUACAMOLE GF \$19
Warm House Tortilla Chips • Salsa Fresca • Salsa Molcajete
BUFFALO POPCORN CHICKEN BITES \$21
Blue Cheese • Cabbage Slaw • RV Buffalo Glaze
BASKET OF TRUFFLE FRIES \$13
Black Truffle Aioli • Cotija Cheese • Parsley

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
VEGAN AL PASTOR TACOS GF V \$25
Jackfruit • Cabbage • Avocado • Vegan Cotija
Corn Tortillas • Spanish Rice + Black Beans
CHICKEN TINGA TAQUITOS \$23
Guacamole • Cotija • Tomatillo Salsa Verde
Spanish Rice & Black Beans

EXECUTIVE CHEF JOSHUA HOLT



PONY ROOM COCKTAILS — SERVES TWO AVAILABLE UNTIL 9PM

LAWLESS	\$30
Stay glamorous with this thirst-quenching, low-calorie, skinny margarita served over crushed ice.	
PONY EXPRESS.	\$30
Our signature classic style margarita.	
PALOMINO	\$30
Magnificent and golden like the Spanish horse it was named after. This margarita features fresh ginger and lime.	
SPICY MEZCALITA	\$30
Smokey mezcal is kicked up by housemade serrano agave to alter this margarita.	
LA PIÑATA	\$30
Fire-roasted pineapple blended with mezcal and serrano-infused tequila.	
EL JEFE	\$40
This top-shelf Cadillac margarita is fit for a king.	
HACIENDA	\$30
Invigorating and refreshing basil vodka gimlet.	
THYME IS ON MY SIDE	\$30
Herb-spiced honey paired with grapefruit lemonade and laced with vodka.	
GEORGES' BERRIES & RYE	\$30
Fresh black and blueberries, shaken with rye whiskey and a spritz of "ros" for our twist on a French 75.	

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 \$16 • bottle \$61
BILLECART-SALMON "BRUT ROSÉ" Champagne, France.	glass \$40 • bottle \$160
VEUVE CLICQUOT "YELLOW LABEL BRUT" Reims, Champagne, France.	glass \$32 • bottle \$125

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

WHITE WINE

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 CHARDONNAY Napa Valley CA	glass \$26 • bottle \$98
2019 HENRI BOURGEOIS "LES BARONNES" SAUVIGNON BLANC • Sancerre, France	glass \$18 • bottle \$72
2018 DELILLE "CHALEUR BLANC" SAUVIGNON BLANC Columbus Valley, Washington	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 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
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
RANCHO VALENCIA CABERNET SAUVIGNON Napa Valley, CA	glass \$17 • bottle \$65
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

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.	