

## I N - R O O M D I N I N G

Breakfast  
7:00am–11:00am

Lunch  
11:00am–2:00pm

Midday  
2:00pm–4:00pm

Dinner  
4:00pm–10:00pm

Late Night  
10:00pm–7:00am

Please dial extension 321 to order.

*20% service charge and \$6 delivery fee apply.*

# B R E A K F A S T

7:00am - 11:00am | Please call extension 321 to order.

## A GOOD START

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BREAKFAST PASTRIES & BREADS 🌿 \$10

Assortment of Three Items • Served with Assorted Jams, Honey & Butter

AÇAÍ BREAKFAST BOWL **GF V** \$21

Strawberries • Bananas • RV Granola

AVOCADO TOAST 🌿 \$23

Poached Eggs • Sea Salt • Cilantro • Red Onion • Citrus • Squaw Bread

SEASONAL OATMEAL **V** \$19

Seasonal Fruit • Cinnamon • Maple Syrup • Flax Seed • Local Walnuts

NORWEGIAN SMOKED SALMON 🌿 \$25

Poppy Seed Bagel • Cream Cheese • Capers • Red Onions • Tomatoes

SWEET TREAT 🌿 \$14

RV Cinnamon Roll Baked in Cast Iron • Sweet Confectioner's Glaze

## RANCHO VALENCIA SPECIALTIES

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BAJA MACHACA BURRITO \$24

Shredded Beef Short Rib • Free-Range Eggs • Diced Potatoes

Sautéed Peppers and Onions • Cilantro Crema

CLASSIC EGGS BENEDICT \$27

(ADD LOBSTER) \$39

Hollandaise • Grilled Asparagus Spears

SIGNATURE LEMON SOUFFLÉ PANCAKES OR

BUTTERMILK PANCAKES 🌿 \$23

100% Maple Syrup • Powdered Sugar • Fresh Berries

VALENCIA BREAKFAST \$25

Two Eggs • Herb-Roasted Potatoes • Choice of Breakfast Meats

Toast, Homemade Preserves

WEDGE OF QUICHE LORRAINE \$25

Applewood-Smoked Bacon • Free-Range Eggs  
Emmental & Gruyère Cheeses

HUEVOS RANCHEROS **GF** \$27

Two Eggs Over-Easy • Black Beans • Bacon • Crispy Corn Tortilla  
Salsa • Guacamole • Cheese • Sour Cream

TURKEY BACON & AVOCADO OMELET \$26

Served with a Side of Chopped Pineapple, Bananas, Walnuts,  
& Blueberries • Toast

CORNED BEEF HASH \$27

Diced Potato • Sautéed Peppers & Onions • Poached Eggs

## SIDES

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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

BREAKFAST CEREALS  \$9

Corn Flakes • Raisin Bran • Special K • Frosted Flakes • Cheerios



## **KIDS' BREAKFAST**

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CALIFORNIA FRUIT & BERRY SALAD **GF** 🌿 \$12

Vanilla Yogurt

SILVER DOLLAR PANCAKES 🌿 \$12

Maple Syrup • Powdered Sugar • Berries

ONE EGG, ANY STYLE \$12

Potatoes • Bacon or Sausage • Toast

ASSORTED BREAKFAST CEREALS 🌿 \$12

## **SENSE-BASED SLOW JUICES & SMOOTHIES**

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WELLNESS JOURNEY JUICE **GF V** \$13

Apples • Kale • Celery

VALENCIA PROTEIN SMOOTHIE **GF** 🌿 \$13

Chocolate • Bananas • Peanut Butter • Whey Protein

SUNRISE SMOOTHIE **GF** 🌿 \$13

Bananas • Strawberries • Honey • Yogurt

ABC JUICE **GF V** \$13

Apples • Beets • Cucumbers

## **OTHER BEVERAGES**

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POT OF COFFEE Small \$12 • Large \$16

CAPPUCCINO OR LATTE \$8

TEA LEAVES TEA \$9

ORANGE, GRAPEFRUIT, OR APPLE JUICE \$8

V-8, TOMATO, PINEAPPLE, OR CRANBERRY JUICE \$7

STILL OR SPARKLING BOTTLED WATER \$8

BLACK ICED TEA \$5

RV CITRUS ICED TEA \$5

LEMONADE \$5

ARNOLD PALMER \$5

# LUNCH

11:00am - 2:00pm | Please call extension 321 to order.

## SOUPS

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TOMATO BISQUE **GF** 🌿 \$18

SOUP OF THE DAY \$18

## SALADS

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CLASSIC CAESAR SALAD 🌿 \$19

Romaine Lettuce • Parmesan • Croutons • Classic Dressing

*Add White Anchovy \$3*

SEAFOOD LOUIE SALAD **GF** \$39

Shrimp • Lobster • Bacon • Hard Boiled Egg • Louie Dressing

TOASTED QUINOA & VEGETABLE SALAD **GF** 🌿 \$25

Butter Lettuce • Cranberries • Roasted Vegetables • Sonoma Goat Cheese

Roasted Tomato & Sherry Vinaigrette

RARE-SEARED HERB-CRUSTED

AHI TUNA NIÇOISE SALAD **GF** \$29

French Green Beans • Grape Tomatoes • Capers

Roasted Potatoes • Balsamic Vinaigrette

JULIAN APPLE SALAD **GF** . . . . . \$19

Walnuts • Goat Cheese • Raisins • Apple Cider Vinaigrette

SCARBOROUGH KALE & KING SALMON SALAD **GF** \$36

Organic Chopped Kale • Laura Chenel's Goat Cheese • Tomatoes

Carrots • Pine Nuts • Avocados • Red Wine Vinaigrette

GREEK SALAD **GF** 🌿 \$19

Romaine Hearts • Heirloom Tomatoes • Red Onions • Cucumbers

Feta • Pepperoncinis • Red Wine Vinaigrette

RV COBB SALAD "CHOP CHOP" **GF** \$26

Romaine Lettuce • Blue Cheese • Bacon • Grilled Chicken

Tomatoes • Hardboiled Egg • Avocados • Balsamic Vinaigrette

## SANDWICHES & MORE

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### FRENCH DIP SANDWICH \$29

Sliced Brandt Prime Rib • Au Jus • Provolone Cheese  
Horseradish Cream • Caramelized Onions • Toasted Hoagie Roll  
Kennebec Fries or Housemade Chips

### OVEN-ROASTED TURKEY PANINI \$24

Havarti • Avocados • Tomatoes • Smoked Bacon  
Toasted Multi-Grain • Garlic Aioli  
Served with Cup of Soup or House Salad

### THE CRISPY CHICKEN SANDWICH \$26

Iceberg Lettuce • House Ranch • Shaved Onion • Tomatoes

### WEDGE OF QUICHE LORRAINE \$25

Applewood-Smoked Bacon • Free-Range Eggs  
Emmental & Gruyère Cheeses  
Served with Cup of Soup or House Salad

### DAILY MARKET FISH **GF** \$31

Vegetable Succotash • RV Garden Herb & Citrus

### THE RANCHO BURGER \$28

Brandt Beef • Crispy Pancetta • Lettuce • Tomatoes • “The Sauce”  
Housemade Pickle • Choice of Kennebec Fries or Onion Rings  
Black Truffle Aioli

### TUNA AND AVOCADO LETTUCE CUPS **GF** \$24

Albacore Tuna Salad • Fresh Avocados • Red Wine Vinaigrette  
Butter Lettuce • Opal Basil

### GRILLED FISH TACOS **GF** \$27

Avocado Crema • Shredded Cabbage • Pico de Gallo • Corn Tortillas  
Spanish Rice & Black Beans



# M I D D A Y

2:00pm - 4:00pm | Please call extension 321 to order.

## FROM THE FIELD

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FIRE-ROASTED CAULIFLOWER **GF V** \$19  
Olive Pesto Salad • Caper & Mustard Oil • Onions

WEDGE SALAD \$19  
Baby Iceberg • 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 Chicken* \$7 • *Add Shrimp* \$13 • *Add Salmon* \$15 • *Add White Anchovy* \$3

## FROM THE SEA

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JUMBO SHRIMP COCKTAIL **GF** \$25  
Housemade Cocktail Sauce • Avocado Salad • Lemon

GRILLED FISH TACOS **GF** \$27  
Avocado Crema • Shredded Cabbage • Pico de Gallo • Corn Tortillas

LOBSTER TACOS **GF** \$39  
Shredded Cabbage • Guajillo Aioli • Corn Tortillas • Avocado

## FROM THE LAND

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BRANDT BEEF SLIDERS \$23  
“The Sauce” • Crispy Onion • Béarnaise • Bacon

BUFFALO POPCORN CHICKEN BITES \$21  
Blue Cheese • Cabbage Slaw • RV Buffalo Glaze

BACON-WRAPPED DATES **GF** \$19  
Point Reyes Blue Cheese-Stuffed Dates • Applewood-Smoked Bacon  
Blood Orange Glaze

CARNE ASADA TACOS **GF** \$29  
Grilled Scallions • Cotija • Tomatillo Salsa Verde • Corn Tortillas

## FROM THE HEARTH

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SAUSAGE & PEPPERONI \$25  
Chive • Mozzarella Cheese • Chili Flakes

MARGHERITA  \$23  
Garden Basil • Tomatoes • Buffalo Mozzarella • Parmesan

# D I N N E R

4:00pm - 10:00pm | Please call extension 321 to order.

## SMALL PLATES

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### RV AHI POKE \$27

Avocado • Sesame Seeds • Ginger • Soy • Cucumbers • Crispy Wontons  
Wakame Seaweed Salad • Sambal Aioli

### 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

### GRILLED FISH TACOS (3) **GF** \$27

Avocado Crema • Shredded Cabbage • Pico de Gallo • Corn Tortillas  
Spanish Rice & Black Beans

### CARNE ASADA TACOS (3) **GF** \$29

Grilled Scallions • Cotija • Tomatillo Salsa Verde • Corn Tortillas  
Spanish Rice & Black Beans

### LOBSTER TACOS **GF** \$39

Shredded Cabbage • Guajillo Aioli • Corn Tortillas • Avocados  
Spanish Rice & Black Beans

### BEETS & BURRATA **GF** 🌿 \$19

Hazelnuts • Berries • Avocado • Berry Balsamic Reduction

### BUFFALO POPCORN CHICKEN BITES \$21

Blue Cheese • Cabbage Slaw • RV Buffalo Glaze

### BACON-WRAPPED DATES **GF** \$19

Point Reyes Blue Cheese-Stuffed Dates • Applewood-Smoked Bacon  
Blood Orange Glaze



## FROM THE HEARTH

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SAUSAGE & PEPPERONI PIZZA \$25

Chives • Mozzarella • Chili Flakes

MARGHERITA PIZZA  \$23

Garden Basil • Tomatoes • Buffalo Mozzarella • Parmesan

WOOD-ROASTED SWEET POTATO **GF**  \$18

Grass-Fed Butter • Rosemary Pecan Crumble

## SALADS

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CLASSIC CAESAR SALAD  \$19

Romaine Lettuce • Parmesan • Croutons • Classic Dressing

*Add White Anchovy \$3*

WEDGE SALAD \$19

Baby Iceberg • Point Reyes Blue • Grape Tomatoes

Crispy Onions • Chopped Bacon • Blue Cheese Dressing

SCARBOROUGH KALE SALAD **GF** \$21

Organic Chopped Kale • Laura Chenel's Goat Cheese • Tomatoes

Carrots • Pine Nuts • Avocados • Red Wine Vinaigrette

JULIAN APPLE SALAD **GF** \$19

Walnuts • Goat Cheese • Raisins • Apple Cider Vinaigrette



## SERIOUS PLATES

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### POLLO ASADO \$34

Guajillo & Pineapple Cerveza Brined Mary's Chicken • Chino Corn  
Local Refried Beans • Warm Corn Tortillas • Salsa Borracha

### CRISPY SKIN SALMON **GF** \$39

Asparagus • Trio of Quinoa • Hollandaise

### BRANDT BEEF STEAK FRITES \$63

10 oz. Filet Mignon • Bearnaise • Kennebec Fries

### MISO-CRUSTED SEA BASS \$43

Vegetable Fried Rice • Bibb Lettuce • Crispy Wonton  
Shredded Carrots Pickled Onion • Shredded Radish

### THE RANCHO BURGER \$28

Brandt Beef • Crispy Pancetta • Lettuce • Tomatoes • "The Sauce"  
Housemade Pickle • Choice of Kennebec Fries or Onion Rings  
Black Truffle Aioli

### JALAPEÑO SALMON CHOWDER \$17

House-Smoked Bacon • Yukon Potatoes • Espelette Chili Oil



# K I D ' S M E N U

11:00am - 10:00pm | Please call extension 321 to order.

## KID'S MAINS

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GRILLED WHITE FISH \$12

Steamed Rice • Broccoli

PEANUT BUTTER AND JELLY 🌿 \$12

Wheat or White Bread • Chips

RAVIOLI YOUR WAY 🌿 \$12

Four Cheese Ravioli • Choice of Tomato Sauce or Butter & Cheese

CHICKEN BREAST \$12

Mashed Potatoes • Sweet Corn

CHEESE QUESADILLA 🌿 \$12

Cheese Blend • Guacamole • Pico de Gallo

KID'S PIZZA \$12

Cheese or Pepperoni

MINI CORN DOGS \$12

Served with Mustard & Ketchup for Dipping!

ALL BEEF KOSHER HOT DOG \$12

Served with Housemade Potato Chips

CRISPY CHICKEN STRIPS \$12

Served with French Fries

RASCAL BURGER SLIDERS \$12

Plain or Cheese • Served with French Fries

MACARONI & CHEESE 🌿 \$12

Toasted Bread Crumbs

BEAN, RICE & CHEESE BURRITO \$12

Black Beans • Spanish Rice • Cheddar-Jack • Guacamole • Pico de Gallo

## KID'S SMALL BITES

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ANTS ON A LOG \$7

Celery Logs filled with Peanut Butter • Golden Raisins

ICEBERG SALAD  \$7

Carrots • Cucumbers • Side of Ranch Dressing

FRENCH FRIES  \$7

SLICED APPLES  \$7

Cinnamon Apple Sauce



# D E S E R T S

11:00am - 10:00pm | Please call extension 321 to order.

## SWEETS

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PONY CHOCOLATE LAVA CAKE \$15

Caramel Sauce • Vanilla Bean Ice Cream

SIGNATURE PONY CHURROS \$15

Warm Chocolate • Butterscotch Sauce

PUMPKIN CHEESECAKE \$15

Caramel Corn • Brown Sugar Strussel

PECAN PIE \$15

Fall Spiced Ice Cream

CRÈME BRÛLÉE \$15

Vanilla Bean • Petite Cookie

H&J COOKIE SUNDAE \$15

Warm Chocolate Chip Cookie • Vanilla Ice Cream • Brandy Cherries  
Caramel Sauce • Whipped Cream

DARK CHOCOLATE BREAD PUDDING \$15

Crème Anglaise

GIANT COOKIE \$8

Chocolate Chip • Peanut Butter • Oatmeal Raisin • Snickerdoodle  
Triple Chocolate • White Chocolate Macadamia Nut



# C O C K T A I L S

4:00pm - 10:00pm | Please call extension 321 to order.

## COCKTAILS

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### 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.

### AUTUMN FIZZ \$17

Bourbon, apple, ginger and sage make this a firm Fall favorite.

### LA PIÑATA \$17

Fire-roasted pineapple blended with mezcal and serrano-infused tequila.

### EL JEFE \$22

This top-shelf Cadillac margarita is fit for a king.

### 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.

### BLACKBERRIES & RYE \$17

Fresh black and blueberries, shaken with rye whiskey and a spritz of “ros” for our twist on a French 75.

# L A T E N I G H T

10:00pm - 7:00am | Please call extension 321 to order.

## CLASSIC CAESAR SALAD \$19

Romaine Lettuce • Parmesan Cheese • Croutons • Classic Dressing  
*Add White Anchovy \$3 • Add Chicken \$7 • Add Shrimp \$13*

## WEDGE SALAD \$19

Baby Iceberg • Point Reyes Blue Cheese • Cherry Tomatoes  
Crispy Onions • Chopped Bacon • Blue Cheese Dressing

## HAWAIIAN KANPACHI CRUDO \$26

Fresh Jalapeño • House Ponzu • Furikake

## JUMBO SHRIMP COCKTAIL **GF** \$25

Housemade Cocktail Sauce • Avocado Salad • Lemon

## RV AHI POKE \$27

Avocado • Sesame Seeds • Ginger • Cucumbers • Crispy Wontons  
Wakame Seaweed Salad • Sambal Aioli

## SCARBOROUGH KALE SALAD **GF** \$21

Organic Chopped Kale • Laura Chenel's Goat Cheese • Tomatoes  
Carrots • Pine Nuts • Avocados • Red Wine Vinaigrette

