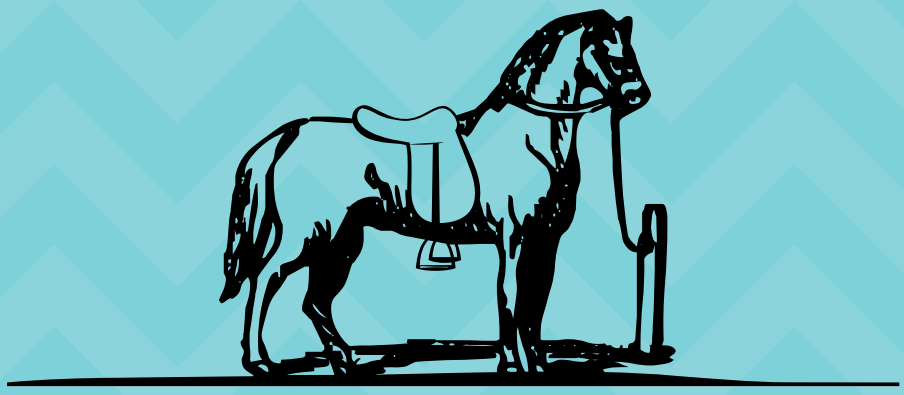


The Pony Room

2024 Forbes TRAVEL GUIDE RESORT

RELAIS & CHATEAUX

2024 Forbes TRAVEL GUIDE SPA













D I N I N G H O U R S

Breakfast
7:00am–11:00am

Brunch (*Weekends Only)*
7:00am–2:00pm

Lunch
11:00am–2:00pm

Midday
2:00pm–4:00pm

Dinner
4:00pm–9:00pm

THE PONY ROOM

THE PONY ROOM

BREAKFAST

RANCHO VALENCIA SPECIALTIES

VALENCIA BREAKFAST $29
Two Eggs • Choice of Potato • Choice of Breakfast Meat
Toast • Homemade Preserves

HUEVOS RANCHEROS GF $31
Two Eggs Over-Easy • Black Bean • Bacon • Crispy Corn Tortilla
Salsa • Guacamole • Cheese • Sour Cream

BABY SPINACH AND FETA FRITTATA GF $27
Organic Local Eggs • Baby Spinach • Asparagus • Feta Cheese • Fresh Winter Greens

CALIFORNIA BREAKFAST BURRITO $29
Marinated Carne Asada • Free-Range Egg • French Fries
Sautéed Pepper and Onion • Cilantro Crema

RANCHO STEAK AND EGGS GF $49
10 oz. Prime NY Steak • Organic Local Eggs
Hash Brown Potato • Chimichurri

BENEDICTS

CLASSIC EGGS BENEDICT $33
English Muffin • Hollandaise • Smoked Ham • Winter Greens
Add Lobster $25

CALI EGGS BENEDICT $33
Sourdough • Avocado • Whipped Ricotta • Baked Tomato
Chipotle Hollandaise • Winter Greens

BREAKFAST BOWLS

STEEL CUT OATMEAL V $19
Seasonal Fruit • Cinnamon • 100% Maple Syrup • Flax Seed • Walnut

AÇAÍ BOWL GF V $21
Blueberries • Banana • Coconut • Granola

LOCAL BERRY PARFAIT GF $19
Greek Yogurt • Seasonal Berries • Berry Jam • Housemade Granola

HOT / ICED BEVERAGES

COFFEE BY THE POT . . . . . *small* $12 • *large* $16

ESPRESSO DRINKS $9

HOT CHOCOLATE $9

ART OF TEA SELECTION $9
» Caffeinated - Earl Grey, English Breakfast, Happy, Jasmine Reserve,
» Matcha, Tali's Masala Chai
» Herbal - Chamomile, French Lemon Ginger, Pacific Coast Mint

RANCHO VALENCIA CITRUS ICED TEA $9

BLACK ICED TEA $9

SIDES

BACON, SAUSAGE, OR HAM GF $9
HASHBROWNS GF $9
SEASONAL FRUIT CUP GF V $9
BAGEL, BREAD, OR ENGLISH MUFFIN $7
ASSORTED BREAKFAST CEREALS $9

BUILD-YOUR-OWN OMELET/SCRAMBLE GF $29
Cheddar, Jack, or Goat Cheese • Tomato • Bell Pepper
Onion • Spinach • Mushroom • Bacon • Turkey Bacon • Sausage
Add Lobster $25

AVOCADO TOAST $26
Poached Eggs • Labneh • Local Avocado • Toasted Pepitas
Salsa Macha • Sourdough Bread

BAGEL & LOX. $29
Norwegian Smoked Salmon • Bagel • Cream Cheese
Caper • Red Onion • Heirloom Tomato

RANCHO BREAKFAST SANDWICH $23
Brioche Bun • Farm Fresh Eggs
Crisp Bacon • American Cheese

SWEET TREATS

SIGNATURE BUTTERMILK PANCAKES $28
Berry Compote • Powdered Sugar

GLUTEN-FREE LEMON PANCAKES GF $28
California Citrus • Bellwether Ricotta
Seasonal Berries • Toasted Pine Nuts

BELGIAN WAFFLE $28
Vanilla Bean Whipped Cream • 100% Maple Syrup

VALENCIA FRENCH TOAST $28
Brioche • Julian Apple Compote
Cinnamon • Whipped Vanilla Crème Fraîche

GIANT CINNAMON ROLL $19
Fresh Baked in Cast Iron • Sweet Confectioner's Glaze

BREAKFAST PASTRY BASKET $19
Croissant, Chocolate Croissant, Cheese & Berry Danish,
Blueberry Muffin, Orange Vanilla Concha

SLOW JUICES, SMOOTHIES, & SIPS

(all juices are slow pressed daily in house)

ABC JUICE GF V $13
Apple • Beet • Cucumber

VITALIZING SHOT GF V $10
Ginger • Apple • Cayenne • Apple Cider Vinegar

WELLNESS JOURNEY JUICE GF V $13
Apple • Kale • Celery

VIRGIN MARY GF V $13
Tomato Juice • Spices

VALENCIA PROTEIN SMOOTHIE GF V $13
Chocolate • Banana • Peanut Butter • Whey Protein

SUNRISE SMOOTHIE GF $13
Banana • Strawberry • Honey • Yogurt

STEHLY FARM'S VALENCIA ORANGE JUICE GF V $11
Local Organic Fresh-Pressed Orange Juice

GF GLUTEN FREE VEGETARIAN V VEGAN

SELECT ITEMS CAN BE MADE VEGAN OR GLUTEN FREE ON REQUEST

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ZERO-PROOF COCKTAILS

NUMBER ONE $15
Seedlip Orange, Citrus & Tropical Juices

NUMBER TWO $15
Seedlip Agave, Lime, Coconut, Almond

NUMBER THREE $15
Seedlip Garden, Matcha, Oatmilk

NUMBER FOUR $15
Spiced Tea-Infused Seedlip, Lime, Tonic

STRAWBERRY LEMONADE KOMBUCHA $9

BLACKBIRD COFFEE NITRO COLD BREW $9

BEER

CORONA LIGHT 4.1% . . . . . *bottle* $8

HEINEKEN 5.2% . . . . . *bottle* $8

ALESMITH SAN DIEGO PALE ALE .394 6% . . . . . *bottle* $8

CALI SQUEEZE BLOOD ORANGE
HEFEWEIZEN 5.4% . . . . . *bottle* $10

DUVEL BELGIAN ALE 8.5% . . . . . *bottle* $10

ALPINE DUET IPA 7% . . . . . *bottle* $8

SEASONAL SELECTION OF LOCAL DRAFT . . . . . *glass* $9

ALCOHOL-FREE BEER

ATHLETIC BREWING UPSIDE DAWN GOLDEN ALE $8

ATHLETIC BREWING FREE WAVE HAZY IPA $8

ATHLETIC BREWING LITE $8

SPARKLING WINE

MIQUEL PONS, CAVA, BRUT RESERVA
D.O. Penedes, Spain . . . . . *glass* $18 • *bottle* $68

HUBERT MEYER CRÉMANT D'ALSACE BRUT ROSÉ
Alsace, France . . . . . *glass* $19 • *bottle* $70

SCARPETTA PROSECCO BRUT
Veneto, Italy . . . . . *glass* $19 • *bottle* $72

DIEBOLT-VALLOIS, BLANC DE BLANC
Champagne, France . . . . . *glass* $28 • *bottle* $120

VEUVE CLICQUOT "YELLOW LABEL" BRUT
Champagne, France . . . . . *glass* $33 • *bottle* $130

LAURENT-PERRIER "CUVÉE ROSÉ"
Champagne, France . . . . . *glass* $40 • *bottle* $140

WHITE WINE & ROSÉ

SCARPETTA PINOT GRIGIO
Friuli-Venezia Giulia, Italy . . . . . *glass* $16 • *bottle* $61

WITTMANN ESTATE TROCKEN RIESLING
Rheinhessen, Germany . . . . . *glass* $18 • *bottle* $72

PAZO DAS BRUXAS ALBARIÑO
Rías Baixas, Spain . . . . . *glass* $18 • *bottle* $72

ARONA SAUVIGNON BLANC
Marlborough, New Zealand . . . . . *glass* $17 • *bottle* $65

HENRI BOURGEOIS SAUVIGNON BLANC
Sancerre, France . . . . . *glass* $22 • *bottle* $84

DOMAINE DE LA MEULIÈRE CHARDONNAY
Chablis, Burgundy, France . . . . . *glass* $22 • *bottle* $84

KISTLER "LES NOISETIERS" CHARDONNAY
Sonoma Coast, CA . . . . . *glass* $40 • *bottle* $145

RANCHO VALENCIA CHARDONNAY
Napa Valley, CA . . . . . *glass* $19 • *bottle* $76

ALBERT BICHOT CHARDONNAY
Burgundy, France . . . . . *glass* $24 • *bottle* $89

CHÂTEAU D'ESCLANS "WHISPERING ANGEL" ROSÉ
Provence, France . . . . . *glass* $22 • *bottle* $84

DOMAINES OTT ROSÉ CHÂTEAU DE SELLE
Côtes de Provence, France . . . . . *glass* $30 • *bottle* $115

RED WINE

MAISON ROCHE DE BELLENE PINOT NOIR
Cuvée Réserve, Burgundy, France . . . . . *glass* $24 • *bottle* $89

ST. INNOCENT "VILLAGES CUVÉE" PINOT NOIR
Willamette Valley, Oregon . . . . . *glass* $27 • *bottle* $104

MELVILLE "ESTATE" PINOT NOIR
Sta. Rita Hills, CA . . . . . *glass* $19 • *bottle* $76

G&C LURTON MERLOT
Sonoma, County CA . . . . . *glass* $18 • *bottle* $72

LA RIOJA ALTA "VIÑA ARDANZA" RESERVA TEMPRANILLO
Rioja, Spain . . . . . *glass* $24 • *bottle* $89

EDMOND LATOUR GRENACHE BLEND
Vacqueyras, Southern Rhône, France . . . . . *glass* $18 • *bottle* $72

GRGICH HILLS CABERNET FRANC
Napa Valley, CA . . . . . *glass* $26 • *bottle* $98

PAUL HOBBS CABERNET SAUVIGNON
Napa Valley, CA . . . . . *glass* $44 • *bottle* $169

DAOU "RESERVE" CABERNET SAUVIGNON
Paso Robles, CA . . . . . *glass* $27 • *bottle* $104

RANCHO VALENCIA CABERNET SAUVIGNON
Napa Valley, CA . . . . . *glass* $19 • *bottle* $76

ROCCOLO GRASSI CORVINA BLEND
Valpolicella, Veneto, Italy . . . . . *glass* $24 • *bottle* $89

M DE MOULIN RICHE BORDEAUX
Saint-Julien, France . . . . . *glass* $34 • *bottle* $130

WINE LIST

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BEVERAGE LIST

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CHILDRENS' BREAKFAST

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

MAIN

CALIFORNIA FRUIT & BERRY SALAD GF $15
Vanilla Yogurt

SILVER DOLLAR PANCAKES $15
Maple Syrup • Powdered Sugar • Berries

ONE EGG, ANY STYLE $15
Potato • Bacon or Sausage • Toast

ASSORTED BREAKFAST CEREALS $15
Cheerios or Froot Loops • Served with Sliced Banana

BAKED FRENCH TOAST $15
Brioche • Cinnamon • Powdered Sugar

BREAKFAST QUESADILLA $15
Scrambled Egg • Cheddar • No Funny Stuff!

DRINKS

ORANGE JUICE $11

MILK $6

APPLE JUICE $9

HOT CHOCOLATE $7

GF GLUTEN FREE VEGETARIAN V VEGAN

THE PONY ROOM

BRUNCH

VALENCIA BREAKFAST

BAGEL & LOX $29
Norwegian Smoked Salmon • Bagel • Cream Cheese
Caper • Red Onion • Heirloom Tomato

CHILAQUILES $29
Salsa Roja • Cotija • Fried Eggs

HUEVOS RANCHEROS GF $31
Two Eggs Over-Easy • Black Bean • Bacon • Crispy Corn Tortilla • Salsa • Guacamole
Cheese • Sour Cream

CALIFORNIA BREAKFAST BURRITO $29
Marinated Carne Asada • Free-Range Egg • French Fries
Sautéed Pepper and Onion • Cilantro Crema

HOUSEMADE CHORIZO BREAKFAST TACOS $27
Queso Fresco • Crispy Potato • Housemade Salsa Roja and Verde
Avocado • Pickled Onion • Farm Egg

BUILD-YOUR-OWN OMELET/SCRAMBLE GF $29
Cheddar • Jack • Goat Cheese • Tomato • Bell Pepper • Onion
Spinach • Mushroom • Bacon • Turkey Bacon • Sausage
Add Lobster $25

RANCHO STEAK AND EGGS GF $49
10 oz. Prime NY Steak • Organic Local Eggs
Hash Brown Potato • Chimichurri

CLASSIC EGGS BENEDICT $33
English Muffin • Hollandaise • Smoked Ham • Winter Greens
Add Lobster $25

CALI EGGS BENEDICT $33
Sourdough • Avocado • Whipped Ricotta
Baked Tomato • Chipotle Hollandaise • Winter Greens

MEXICALI RICE AND FRIED EGG GF $33
Shrimp • Corn • Chorizo • Poblano • Lobster • Scallions
Farm Egg • Crispy Shallots • Salsa Macha

RANCHO BREAKFAST SANDWICH $23
Brioche Bun • Farm Fresh Eggs • Crisp Bacon • American Cheese

PONY CLASSICS

BAKED TO ORDER FOCACCIA $19
Honey-Whipped Gioia Ricotta • Rosemary • Sea Salt

HOUSEMADE GUACAMOLE $21
Warm House Tortilla Chips • Salsa Fresca • Salsa Molcajete

TURKEY MEATBALLS $29
Organic tomato sauce • Parmesean • Baguette

SWEET TREATS

GLUTEN FREE LEMON PANCAKES GF $28
California Citrus • Bellwether Ricotta
Seasonal Berries • Toasted Pine Nuts

VALENCIA FRENCH TOAST $28
Brioche • Julian Apple Compote • Cinnamon
Whipped Vanilla Crème Fraîche

GIANT CINNAMON ROLL $19
Fresh Baked in Cast Iron • Sweet Confectioner's Glaze

BREAKFAST PASTRY BASKET $19
Croissant, Chocolate Croissant, Cheese & Berry Danish,
Blueberry Muffin, Orange Vanilla Concha

SIDES

BACON, SAUSAGE, OR HAM GF $9
HASHBROWNS GF $9
SEASONAL FRUIT CUP GF V $9
BAGEL, BREAD, OR ENGLISH MUFFIN $7
ASSORTED BREAKFAST CEREALS $9

SALADS & SANDWICHES

SEAFOOD LOUIE SALAD GF $41
Little Gem Lettuce • Shrimp • Lobster • Bacon • Hard Boiled Egg
Louie Dressing

KALE & SALMON SALAD GF $37
Organic Chopped Kale • Pine Nut • Tomato • Carrot • Avocado
Laura Chenel's Goat Cheese • Red Wine Vinaigrette

CAESAR SALAD $28
Little Gem Lettuce • Sourdough Croutons
Parmigiano Reggiano • Classic Caesar Dressing
Add White Anchovy $3

BLACKENED SWORDFISH SANDWICH $35
Pickled Jalapeño Tartar Sauce • Heirloom Tomato
Bibb Lettuce • Brioche

THE RANCHO BURGER $33
Brandt Beef • Crispy Pancetta • Lettuce • Tomato • "The Sauce"
Housemade Pickle • Black Truffle Aïoli • Housemade Fries
Vegan Option Available

AVOCADO TOAST $26
Poached Eggs • Labneh • Local Avocado • Salsa Macha
Toasted Pepitas • Sourdough Bread

FRENCH DIP SANDWICH $35
Sliced Brandt Prime Rib • Au Jus • Provolone Cheese
Horseradish Cream • Carmelized Onion
Toasted Hoagie Roll • Housemade Fries

WEDGE OF QUICHE LORRAINE $24
Applewood-Smoked Bacon • Free-Range Egg
Emmental & Gruyère Cheese • House Salad

OYSTERS ON THE HALF SHELL GF

$5 EACH ..... $25 ½ DOZEN .....$46 1 DOZEN
Yuzu Ginger Mignonette • Fermented Hot Sauce • Lemon

SLOW JUICES, SMOOTHIES, & SIPS

ABC JUICE GF V $13
Apple • Beet • Cucumber

VITALIZING SHOT GF V $10
Ginger • Apple • Cayenne • Apple Cider Vinegar

WELLNESS JOURNEY JUICE GF V $13
Apple • Kale • Celery

VIRGIN MARY GF V $13
Tomato Juice • Spices

VALENCIA PROTEIN SMOOTHIE GF V $13
Chocolate • Banana • Peanut Butter • Whey Protein

SUNRISE SMOOTHIE GF $13
Banana • Strawberry • Honey • Yogurt

STEHLY FARM'S VALENCIA ORANGE JUICE GF V $11
Local Organic Fresh-Pressed Orange Juice

HOT / ICED BEVERAGES

COFFEE BY THE POT . . . . . *small* $12 • *large* $16
ESPRESSO DRINKS $9
HOT CHOCOLATE $9
ART OF TEA SELECTION $9

» Caffeinated - Earl Grey, English Breakfast, Happy, Jasmine Reserve

» Matcha, Tali's Masala Chai

» Herbal - Chamomile, French Lemon Ginger, Pacific Coast Mint

RANCHO VALENCIA CITRUS ICED TEA $9
BLACK ICED TEA $9

GF GLUTEN FREE

VEGETARIAN

V VEGAN

SELECT ITEMS CAN BE MADE VEGAN OR GLUTEN FREE ON REQUEST

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THE PONY ROOM

LUNCH

STARTERS

HOUSEMADE GUACAMOLE . . . $21
Warm House Tortilla Chips • Salsa Fresca • Salsa Molcajete

BAKED TO ORDER FOCACCIA . . . $19
Honey-Whipped Gioia Ricotta • Rosemary • Sea Salt

RANCHO MEZZE . . . $21
Hummus • Avocado Labneh • Muhammara • Persian Cucumber Radishes
Marinated Olives & Feta • Pita

TRADITIONAL MEXICAN CEVICHE . . . $27
Local Halibut • Cucumber • Red Onion
Avocado • Lime • Corn • Tortilla Chips

AHI POKE . . . $27
Avocado • Sesame Seed • Macha Aïoli • Taro Chips

JUMBO BAJA SHRIMP COCKTAIL GF . . . $29
Cocktail Sauce • Guacamole • Lemon

BRANDT BEEF SLIDERS . . . $27
"The Sauce" • Crispy Onion • Béarnaise • Bacon

HAND-CUT TRUFFLE FRENCH FRIES . . . $21
Ketchup • Truffle Aïoli

SALMON TARTARE TOSTADITOS . . . $30
Lemon • Caper • Mustard Vinaigrette

WARM SPINACH & ARTICHOKE DIP . . . $21
Parmigiano & Roasted Garlic Cream • Toasted Baguette

FRIED RICE MEXICALI GF . . . $33
Shrimp • Corn • Chorizo • Poblano • Lobster • Scallions
Farm Egg • Crispy Shallots • Salsa Macha

DAILY SOUP . . . CUP $12 • BOWL $15

SALADS

ADD CHICKEN $12 • ADD SHRIMP $16 • ADD SALMON $16 • ADD TOFU $6

SEAFOOD LOUIE SALAD GF . . . $41
Little Gem Lettuce • Shrimp • Lobster • Bacon • Hard Boiled Egg • Louie Dressing

KALE & SALMON SALAD GF . . . $37
Organic Chopped Kale • Laura Chenel's Goat Cheese • Tomato
Carrot • Pine Nut • Avocado • Red Wine Vinaigrette

COBB SALAD "CHOP CHOP" GF . . . $31
Chopped Romaine • Blue Cheese • Bacon • Grilled Chicken • Tomato
Hard Boiled Egg • Avocado • Balsamic Vinaigrette

CAESAR SALAD . . . $28
Little Gem Lettuce • Sourdough Crouton
Parmigiano Reggiano • Classic Caesar Dressing
Add White Anchovy $3

SEARED AHI TUNA NIÇOISE SALAD GF . . . $35
Mesclun Greens • Roasted Marble Potatoes • Haricot Vert
Heirloom Cherry Tomato • Niçoise Olives • Capers
Lemon Thyme Vinaigrette

TUNA SALAD CUPS GF . . . $24
Butter Lettuce • Pickled Red Onion • Avocado

HEIRLOOM TOMATOES & BURRATA GF . . . $28
Locally-Made Burrata • Hazelnut Crunch • Aged Balsamic Glaze • Sherry Vinaigrette

SKIRT STEAK SALAD GF . . . $36
Chipotle Lime Vinaigrette • Marinated Steak • Charred Corn
Wild Arugula • Black Bean • Cotija

MEDITERRANEAN CHOP SALAD GF . . . $28
Chopped Romaine • Tomato • Cucumber • Chickpeas • Onion • Olives • Feta
Oregano Vinaigrette

GREEN SALAD GF . . . $26
Little Gem Lettuce • Heirloom Tomatoes • Green Beans
Cucumber • Avocado • Chardonnay Vinaigrette

LUNCH TRIO *(served with a cup of soup & house salad)*

WEDGE OF QUICHE LORRAINE . . . $29
Applewood-Smoked Bacon • Free-Range Egg
Emmental • Gruyère Cheese

RUSTIC CAPRESE SANDWICH . . . $29
Housemade Focaccia • Heirloom Tomato
Buffalo Mozzarella • Pesto • Balsamic Glaze

TUNA MELT . . . $29
Sharp Cheddar • Citrus Mayo
House Dill Pickles • Caraway Rye

BOWLS

MEDITERRANEAN BOWL . . . $36
Saffron Rice • Cucumber & Tomato Salad • Hummus
Kalamata Olives • Feta • Lemon Vinaigrette
Choice of Pan Seared Salmon, Grilled Shrimp or Chicken Breast

TERIYAKI CHICKEN OR SALMON BOWL . . . $36
Brown Rice • Baby Bok Choy
Asparagus • Broccoli • Carrot • Snap Peas

SOUTH OF THE BORDER BOWL . . . $36
Mexican Rice • Black Beans • Chopped Romaine • Guacamole
Pico de Gallo • Queso Fresco • Pickled Onions
Choice of Carne Asada or Chicken Breast

SANDWICHES & MORE

BLACKENED SWORDFISH SANDWICH . . . $35
Pickled Jalapeño Tartar Sauce • Heirloom Tomato
Bibb Lettuce • Brioche

BAJA CHICKEN LETTUCE CUPS GF . . . $31
Jidori Free Range Chicken • Corn Salsa • Pickled Onions
Avocado Creama • Butter Lettuce

THE RANCHO BURGER . . . $33
Brandt Beef • Crispy Pancetta • Lettuce • Tomato • "The Sauce"
Housemade Pickle • Black Truffle Aïoli • Housemade Fries
Vegan Option Available

CHICKEN PANINI . . . $29
Grilled Marinated Breast • Havarti • Avocado • Garlic Aïoli
Arugula • House Jam • Pressed Hoagie Roll

TURKEY CLUB SANDWICH . . . $29
Turkey Breast • Applewood-Smoked Bacon • Avocado • Aïoli
Dijon Mustard • Bibb Lettuce • Heirloom Tomato • Black Hat Sourdough

FRENCH DIP SANDWICH . . . $35
Sliced Brandt Prime Rib • Au Jus • Provolone Cheese
Horseradish Cream • Caramelized Onion
Toasted Hoagie Roll • Housemade Fries

LOBSTER TACOS GF . . . $39
Shredded Cabbage • Guajillo Aïoli • Avocado • Corn Tortilla

GRILLED FISH TACOS GF . . . $31
Cabbage Slaw • Pico de Gallo • Chipotle Crema
Salsa Verde • Corn Tortilla

CARNE ASADA TACOS GF . . . $32
Pinto Beans • Avocado • Marinated White Onions
Corn Tortilla • Salsa Molcajete

GF GLUTEN FREE

VEGETARIAN

V VEGAN

SELECT ITEMS CAN BE MADE VEGAN OR GLUTEN FREE ON REQUEST

060526



GF GLUTEN FREE VEGETARIAN V VEGAN

SMALL BITES $8

ANTS ON A LOG
Celery Logs filled with Peanut Butter
Golden Raisins

ICEBERG SALAD
Carrot • Cucumber • Side of Ranch Dressing

FRENCH FRIES

SLICED APPLES
Cinnamon Apple Sauce

MAIN ATTRACTIONS $15

GRILLED CHEESE
Served with French Fries

PEANUT BUTTER AND JELLY
Wheat or White Bread • Chips

RAVIOLI YOUR WAY
Four Cheese Ravioli
Choice of Tomato Sauce or Butter & Cheese

CHICKEN BREAST
French Fries • Seasonal Veggies

CHEESE QUESADILLA
Cheese Blend • Guacamole • Pico de Gallo

PIZZA
Cheese or Pepperoni

MINI CORN DOGS
Served with Mustard & Ketchup for Dipping!

ALL BEEF KOSHER HOT DOG
Served with Housemade Potato Chips

CRISPY CHICKEN STRIPS
Served with French Fries

RASCAL BURGER SLIDERS
Plain or Cheese • Served with French Fries

MACARONI & CHEESE
Toasted Bread Crumbs

BEAN, RICE & CHEESE BURRITO
Black Beans • Spanish Rice • Cheddar-Jack
Guacamole • Pico de Gallo

SALMON GF
Steamed Broccoli & Carrots • Lemon

DESSERTS $8

GIANT CHOCOLATE CHIP COOKIE
Yum!

ICE CREAM
Two Scoops of Vanilla or Chocolate

MILKSHAKE
Vanilla • Chocolate • Strawberry

SUNDAE
Chocolate Sauce • Whipped Cream

070626

THE PONY ROOM

MIDDAY

WEDGE SALAD $26
Iceberg Lettuce • Point Reyes Blue Cheese • Grape Tomato • Crispy Onion • Chopped Bacon • Blue Cheese Dressing
Add Chicken $12

HEIRLOOM TOMATOES & BURRATA GF $28
Locally-Made Burrata • Hazelnut Crunch • Aged Balsamic Glaze • Sherry Vinaigrette

CAESAR SALAD $28
Little Gem Lettuce • Sourdough Croutons • Parmigiano Reggiano • Classic Caesar Dressing
Add Chicken $12 • Add White Anchovy $3

• • •

BRUSSELS SPROUTS $19
Smoked Bacon • Saba • Parmesan

WOOD-FIRED CAULIFLOWER GF V $19
Lime Vinaigrette • Moroccan Herb Sauce

MARGHERITA FLATBREAD $23
Oven-Roasted Tomato • Basil • Mozzarella

HAND-CUT TRUFFLE FRENCH FRIES $21
Ketchup • Truffle Aïoli

• • •

JUMBO BAJA SHRIMP COCKTAIL GF $29
Cocktail Sauce • Guacamole • Lemon

TRADITIONAL MEXICAN CEVICHE $29
Local Halibut • Avocado • Lime • Onion • Cucumber • Corn Tortilla Chips

GRILLED FISH TACO GF $11
Cabbage Slaw • Pico de Gallo • Chipotle Crema • Salsa Verde • Corn Tortilla

LOBSTER TACO GF $14
Shredded Cabbage • Guajillo Aïoli • Avocado • Corn Tortilla

• • •

CARNE ASADA TACO GF $12
Pinto Beans • Avocado • Marinated White Onions • Corn Tortilla

THE RANCHO BURGER $33
Brandt Beef • Crispy Pancetta • Lettuce • Tomato • "The Sauce" • Housemade Pickle • Black Truffle Aïoli • Housemade Truffle Fries
Vegan Option Available

BRANDT BEEF SLIDERS $27
"The Sauce" • Crispy Onion • Béarnaise • Bacon

LOBSTER NACHOS $39
Jack & Cheddar Cheese • Guacamole • Pico de Gallo • Guajillo Aioli • Salsa Macha

GF GLUTEN FREE VEGETARIAN V VEGAN

SELECT ITEMS CAN BE MADE VEGAN OR GLUTEN FREE ON REQUEST

THE PONY ROOM

DINNER

FROM THE FIELD

HEIRLOOM TOMATOES & BURRATA GF $28
Locally-Made Burrata • Hazelnut Crunch Aged
Balsamic Glaze • Sherry Vinaigrette

CAESAR SALAD. $28
Little Gem Lettuce • Sourdough Croutons
Parmigiano Reggiano • Classic Caesar Dressing
Add White Anchovy $3

COBB SALAD "CHOP CHOP" GF $31
Chopped Romaine • Blue Cheese • Bacon • Grilled Chicken
Tomato • Hard Boiled Egg • Avocado • Balsamic Vinaigrette

GREEN SALAD GF $26
Little Gem Lettuce • Heirloom Tomatoes • Green Beans Cucumber •
Avocado • Chardonnay Vinaigrette

WEDGE SALAD. $26
Iceberg Lettuce • Point Reyes Blue Cheese • Grape Tomato Crispy
Onion • Chopped Bacon • Blue Cheese Dressing

KALE SALAD GF $26
Organic Chopped Kale • Laura Chenel's Goat Cheese • Tomato
Carrot • Pine Nut • Avocado • Red Wine Vinaigrette

STRAWBERRY SALAD GF $26
Goat Cheese • Candied Pecans
Red Oak • Strawberry Vinaigrette

ADD CHICKEN $12 • ADD SHRIMP $16 • ADD SALMON $16 • ADD TOFU $6

FROM THE SEA

OYSTERS ON THE HALF SHELL GF
$5 EACH ....$25 ½ DOZEN ....$46 1 DOZEN
Yuzu Ginger Mignonette • Fermented Hot Sauce • Lemon

JUMBO BAJA SHRIMP COCKTAIL GF $29
Cocktail Sauce • Guacamole • Lemon

HAMACHI CRUDO $29
Yuzu Ponzu • Serrano • Shiso

SWORDFISH BITES GF. $29
Sweet Chili Dipping Sauce • Tzatziki • Tartar Sauce

TRADITIONAL MEXICAN CEVICHE $29
Local Halibut • Avocado • Lime • Onion • Cucumber
Corn Tortilla Chips

AHI POKE $27
Avocado • Sesame • Macha Aïoli • Taro Chips

CRISPY CALAMARI $21
Arrabiata Sauce • Lemon • Parsley

SALMON TARTAR TOSTADAS $30
Lemon • Caper • Mustard Vinaigrette

SERIOUS PLATES

DOVER SOLE MEUNIÈRE $64
Asparagus • Lemon Marble Potatoes
Citrus Brown Butter

PONY ROOM SALMON GF $44
Potato Purée • Broccolini • Roast Garlic • Lemon

MISO-CRUSTED SEA BASS $48
Vegetable Fried Rice • Crispy Wonton • Cucumber Salad

CHICKEN PARMESAN $44
Jidori Chicken • Organic Tomato Sauce
Buffalo Mozarella • Handmade Spaghetti

WAGYU BOLOGNESE. $39
Housemade Rigatoni • Aged Parmesan

WHOLE ROASTED BRANZINO. $53
Truffle Fries • Salsa Verde • Caviar Tartar

THE RANCHO BURGER $33
Brandt Beef • Crispy Pancetta • Lettuce • Tomato
"The Sauce" • Housemade Pickle • Black Truffle Aïoli
Housemade Truffle Fries
Vegan Option Available

ROTISSERIE CHICKEN & FRITES GF $44
Brined and Slow Roasted Half Jidori Chicken
Crispy Fries • Warm Dijonnaise

8oz BRANDT BEEF PRIME FILET MIGNON $69
Handcut Fries • Béarnaise

TAMPIQUEÑA. $55
Marinated Brandt Beef Filet Mignon • Chicken Enchiladas •
Rice • Beans • Grilled Peppers & Onions

FROM THE FARM

STEAMED WHOLE ARTICHOKE GF. $21
Butter • Lemon Aïoli

WARM SPINACH & ARTICHOKE DIP $21
Parmigiano & Roasted Garlic Cream • Toasted Baguette

BRUSSELS SPROUTS. $19
Smoked Bacon • Saba • Parmesan

WOOD-FIRED CAULIFLOWER GF V $19
Lime Vinaigrette • Moroccan Herb Sauce

LOCAL BROCCOLINI GFV $19
Organic Broccolini • Olive Oil
Calabrian Chili • Lemon

RANCHO ZUCCHINI CHIPS $19
Lightly Battered • Parmesan • Tzatziki

SAN DIEGO STREET CORN GF $19
Yellow Corn • Butter • Lime Crema • Tajin

GRILLED ASPARAGUS GF $19
Sea Salt • Lemon

PONY CLASSICS

BAKED TO ORDER FOCACCIA $19
Honey-Whipped Gioia Ricotta • Rosemary • Sea Salt

HOUSEMADE GUACAMOLE $21
Warm House Tortilla Chips • Salsa Fresca • Salsa Molcajete

HAND-CUT TRUFFLE FRENCH FRIES $21
Ketchup • Truffle Aïoli

BUFFALO CHICKEN BITES $25
Honey Sriracha Glaze • Housemade Ranch

BRANDT BEEF SLIDERS $27
"The Sauce" • Crispy Onion • Béarnaise • Bacon

SPICED LAMB LOLLIPOPS GF $36
Mustard Caviar • Tzatziki

FRIED RICE MEXICALI GF $33
Shrimp • Corn • Chorizo • Poblano • Lobster • Scallions
Farm Egg • Crispy Shallots • Salsa Macha

CAVIAR & CRISPY POTATOES $49
Crispy Yukon Gold Potatoes • Lemon Crème Fraîche
Petrossian Royal Ossetra Caviar

TURKEY MEATBALLS $29
Organic tomato sauce • Parmesean • Baguette

BAJA STREET PLATES

CRISPY CHICKEN TAQUITOS. $29
Crispy Corn Tortilla • Braised Chicken
Guacamole • Crema • Cotija

BAJA CHICKEN LETTUCE CUPS GF $31
Jidori Free Range Chicken • Corn Salsa
Pickled Onions • Avocado Crema • Butter Lettuce Cups

CHICKEN ENCHILADAS. $32
Guajillo Braised Chicken • Melted Cheddar Jack
Salsa Roja • Crema Fresca • Guacamole

GRILLED FISH TACOS GF. $31
Cabbage Slaw • Pico de Gallo • Chipotle Crema
Salsa Verde • Corn Tortilla

CARNE ASADA TACOS GF. $32
Pinto Beans • Avocado
Marinated White Onions • Corn Tortilla

LOBSTER TACOS GF $39
Shredded Cabbage • Guajillo Aïoli
Avocado • Corn Tortilla

LOBSTER NACHOS $39
Jack & Cheddar Cheese • Guacamole • Pico de Gallo
Guajillo Aïoli • Salsa Macha

SELECT ITEMS CAN BE MADE VEGAN OR GLUTEN FREE ON REQUEST

GF GLUTEN FREE VEGETARIAN V VEGAN

SEED OILS ARE AVOIDED IN OUR FOOD PREPARATION WHENEVER POSSIBLE.

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THE PONY ROOM MARGARITAS

LAWLESS RANCHO WATER $18
Blanco Tequila, Lime, Lemon, Topo Chico

PONY EXPRESS $19
Reposado Tequila, Cointreau, Lime, Agave

LA PIÑATA $18
Charred-Pineapple Mezcal, Serrano Tequila

ESPRESSO JALISCO $19
Blanco Tequila, Espresso Liqueur, Vanilla

AVO-CLARO $21
Vuelo Plata, Avocado Clarified, Lime

BERRY MEZCALITA $19
Mezcal, Blueberries, Blackberries, Lime, Lemon Juice, Basil leaf, Soda

EL JEFE $27
Volcan XA, Grand Marnier, Lime, Agave

COCONUT MARGARITA $18
Volcan Tequila Blanco, Toasted Coconut, Lime

SADDLE SPICE MARGARITA $19
Vuelo Plata, Lime, Strawberry Pearls

EL SUAVECITO (The Smooth One) $19
Unito Mezcal, Passionfruit, Aperol, Citrus

BEER

CORONA LIGHT 4.1% . . . . . *bottle* $8
HEINEKEN 5.2% . . . . . *bottle* $8
ALESMITH SAN DIEGO PALE ALE .394 6% . . . . . *bottle* $8
CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN 5.4% . . . . . *bottle* $10
DUVEL BELGIAN ALE 8.5% . . . . . *bottle* $10
ALPINE DUET IPA 7% . . . . . *bottle* $8
SEASONAL SELECTION OF LOCAL DRAFT . . . . . *glass* $9

ALCOHOL-FREE BEER

ATHLETIC BREWING UPSIDE DAWN GOLDEN ALE $8
ATHLETIC BREWING FREE WAVE HAZY IPA $8
ATHLETIC BREWING LITE $8

SPARKLING WINE

MIQUEL PONS, CAVA, BRUT RESERVA
D.O. Penedes, Spain . . . . . *glass* $18 • *bottle* $68

HUBERT MEYER CRÉMANT D'ALSACE BRUT ROSÉ
Alsace, France . . . . . *glass* $19 • *bottle* $70

SCARPETTA PROSECCO BRUT
Veneto, Italy . . . . . *glass* $19 • *bottle* $72

DIEBOLT-VALLOIS, BLANC DE BLANC
Champagne, France . . . . . *glass* $26 • *bottle* $120

VEUVE CLICQUOT “YELLOW LABEL" BRUT
Champagne, France . . . . . *glass* $33 • *bottle* $130

LAURENT-PERRIER “CUVÉE ROSÉ”
Champagne, France . . . . . *glass* $39 • *bottle* $140

WHITE WINE & ROSÉ

SCARPETTA PINOT GRIGIO
Friuli-Venezia Giulia, Italy . . . . . *glass* $16 • *bottle* $61

WITTMANN ESTATE TROCKEN RIESLING
Rheinhessen, Germany . . . . . *glass* $18 • *bottle* $72

PAZO DAS BRUXAS ALBARIÑO
Rías Baixas, Spain . . . . . *glass* $18 • *bottle* $72

ARONA SAUVIGNON BLANC
Marlborough, New Zealand . . . . . *glass* $17 • *bottle* $65

HENRI BOURGEOIS SAUVIGNON BLANC
Sancerre, France . . . . . *glass* $22 • *bottle* $84

DOMAINE DE LA MEULIÈRE CHARDONNAY
Chablis, Burgundy, France . . . . . *glass* $22 • *bottle* $84

KISTLER “LES NOISETIERS” CHARDONNAY
Sonoma Coast, CA . . . . . *glass* $40 • *bottle* $145

RANCHO VALENCIA CHARDONNAY
Napa Valley, CA . . . . . *glass* $19 • *bottle* $76

ALBERT BICHOT CHARDONNAY
Burgundy, France . . . . . *glass* $24 • *bottle* $89

CHÂTEAU D’ESCLANS “WHISPERING ANGEL” ROSÉ
Provence, France . . . . . *glass* $22 • *bottle* $84

DOMAINES OTT ROSÉ CHÂTEAU DE SELLE
Côtes de Provence, France . . . . . *glass* $30 • *bottle* $115

SPECIALTY COCKTAILS

LOS PALOMOS $21
Cinco Sentidos, Arrete Blanco, Grapefruit, Lime, Soda

SANTE FE PAINKILLER $19
Ten to One Dark Rum, Pineapple, Orange, Coconut

LA GUERA (White Sangria) $19
White Wine, Peach, Lemon, Elderflower

DON'S SANGRIA $18
Red Wine, Rancho Valencia Secret Recipe

BLOOD ORANGE MARTINI $17
Vodka, Yuzu, Blood Orange Purée

13 SOUTH $19
Lalo Tequila Blanco, Poblano Liquor, Pomegranate

THE BUTTERFLY EFFECT $19
Tea-infused Belvedere Vodka, Bergamot, Orange

B&B OLD FASHIONED BLADE AND BOW WHISKEY $21
Blade and Bow Whiskey, Hazelnut, Jamaican Spice, Chocolate

RANCHO MICHELADAS

BLANCO (Lime & Spice, Mexican Lager) $15
ROJO (Clamato & Lime, Dark Lager Beer) $15

BARREL-AGED COCKTAILS

FIGGY STARDUST (Buffalo Trace, Black Fig, Vanilla) $21
WHITE OLD FASHIONED (Tequila Plata, Creme de Cacao, Green Chartreuse) $21

ZERO-PROOF COCKTAILS

NUMBER ONE $15
Seedlip Orange, Citrus & Tropical Juices

NUMBER TWO $15
Seedlip Agave, Lime, Coconut, Almond

NUMBER THREE $15
Seedlip Garden, Matcha, Oatmilk

NUMBER FOUR $15
Spiced Tea-Infused Seedlip, Lime, Tonic

STRAWBERRY LEMONADE KOMBUCHA $9

BLACKBIRD COFFEE NITRO COLD BREW $9

ZERO-PROOF WINE

DR. LO RIESLING . . . . . *glass* $16 • *bottle* $61
FRENCH BLOOM "LE ROSE" SPARKLING . . . . . *glass* $21 • *bottle* $85

RED WINE

MAISON ROCHE DE BELLENE PINOT NOIR
Cuvée Réserve, Burgundy, France . . . . . *glass* $24 • *bottle* $89

ST. INNOCENT "VILLAGES CUVÉE" PINOT NOIR
Willamette Valley, Oregon . . . . . *glass* $27 • *bottle* $104

MELVILLE “ESTATE” PINOT NOIR
Sta. Rita Hills, CA . . . . . *glass* $19 • *bottle* $76

LA RIOJA ALTA “VIÑA ARDANZA” RESERVA TEMPRANILLO
Rioja, Spain . . . . . *glass* $24 • *bottle* $89

EDMOND LATOUR GRENACHE BLEND
Vacqueyras, Southern Rhône, France . . . . . *glass* $18 • *bottle* $72

GRGICH HILLS CABERNET FRANC
Napa Valley, CA . . . . . *glass* $26 • *bottle* $98

PAUL HOBBS CABERNET SAUVIGNON
Napa Valley, CA . . . . . *glass* $44 • *bottle* $169

DAOU "RESERVE" CABERNET SAUVIGNON
Paso Robles, CA . . . . . *glass* $27 • *bottle* $104

RANCHO VALENCIA CABERNET SAUVIGNON
Napa Valley, CA . . . . . *glass* $19 • *bottle* $76

ROCCOLO GRASSI CORVINA BLEND
Valpolicella, Veneto, Italy . . . . . *glass* $24 • *bottle* $89

M DE MOULIN RICHE BORDEAUX
Saint-Julien, France . . . . . *glass* $34 • *bottle* $130

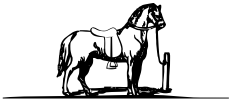
G&C LURTON MERLOT
Sonoma County, CA . . . . . *glass* $18 • *bottle* $72

WINE LIST

R V

BEVERAGE LIST

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Weekly DINNER SPECIALS

MONDAY
WAGYU BEEF FAJITAS *$43*
Sweet Peppers • Grilled Onions • Traditional Flour Tortillas

TUESDAY
BRAISED SHORT RIB *$43*
Polenta • Broccolini
Soubise • Crispy Leek

WEDNESDAY
LOBSTER & FRITES *$63*
Maine Lobster • House Fries • Garlic Butter

THURSDAY
FAMOUS FRIED CHICKEN & BISCUIT *$43*
Steamed Broccoli • Mashed Potatoes & Gravy

FRIDAY
RV FISH & CHIPS *$44*
Fresh Battered Cod • Wedge Fries • Tartar Sauce • Malt Vinegar

SATURDAY
SLOW-ROASTED PRIME RIB *$51*
Popover • Asparagus • Mashed Potatoes • Au Jus

SUNDAY
SLOW ROASTED BRANDT BEEF BRISKET *$47*
Mashed Potatoes • Asparagus

SEASONAL DESSERTS

ICE CREAMS & SORBETS *$12* GF V

GRAND MARNIER SOUFFLÉ *$19*
Crème Anglaise

WARM BUTTER CAKE *$15*
Passion Fruit Custard | Coconut Crumble | Coconut Ice cream | Fresh Strawberries

RED VELVET CAKE *$15*
Cream Cheese Frosting

SIGNATURE *$15*

MESSY SUNDAE
Vanilla Ice Cream | Hot Fudge | Sprinkles | Roasted Peanuts

APPLE COBBLER
Vanilla Ice Cream

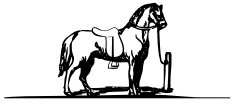
CARROT CAKE
Roasted Pineapple | Candied Pecans

PONY CHOCOLATE LAVA CAKE
Caramel Sauce | Vanilla Bean Ice Cream

SIGNATURE PONY CHURROS
Chocolate Fudge | Butterscotch Sauce

H&J COOKIE SUNDAE
Warm Chocolate Chip Cookie | Vanilla Ice Cream | Brandy Cherry
Caramel Sauce | Whipped Cream

GIANT COOKIE
Chocolate Chip | Peanut Butter | Oatmeal Raisin
Snickerdoodle | Triple Chocolate | White Chocolate Macadamia Nut



RELAIS & CHATEAUX

RANCHO VALENCIA
resort & spa

Forbes TRAVEL GUIDE 2024 RESORT

Forbes TRAVEL GUIDE 2024 SPA

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