



**BREAKFAST 8AM-12PM**  
Thursday-Sunday

**Hot Oatmeal Breakfast**

Chia seeds, salted butter, cinnamon, maple syrup, almonds/granola, strawberries & cream 12.

**Warm Muffins & Scones for Two**

Two muffins & two blueberry scones, soft butter, blackberry & strawberry jelly 14.

**Strauss Farms Greek Yogurt & Fruit Bowl**

Golden pineapple, seasonal melon, banana, berries & granola drizzled with blue agave syrup 12.

**Smoked Salmon Avocado Toast**

Smashed avocado, lime juice, sea salt, smoked salmon, hard cooked egg, onion, and micro greens 17.

**Banana French Toast**

Cinnamon & vanilla bean battered egg bread, soft butter, pecans, pure maple syrup topped w/ bananas 15.

**Eggs Benedict**

Poached eggs, Canadian bacon, English muffin, classic hollandaise sauce, served w/Yukon potatoes 18.

**Breakfast Plate**

Two eggs any style, choice of breakfast meat, choice of toast served w/Yukon potatoes 16.

**Mexican Chilaquiles**

Tortilla chips, two eggs any style, salsa, cilantro, black beans, cheese, sour cream, served w/Yukon potatoes 16.

**Breakfast Burrito**

Flour tortilla, scrambled eggs, **CHORIZO**, peppers, black beans, jack cheese, salsa, served w/Yukon potatoes 16.

**Denver Omelet**

3 eggs, cured ham, bell peppers, onions, aged white cheddar, choice of toast, served w/Yukon potatoes 17.

**Chefs' Egg White Omelet**

Roma tomatoes, basil, mozzarella cheese topped with avocado, choice of toast, served w/Yukon potatoes 16.

Sides: Smoked Bacon, Ham, Link Sausages, Adielle's apple chicken sausage 8.

Orange Juice 6. Mimosa or Bellini 10.

Coffee 4. Sodas 5.

Milk 5. Bloody Mary with celery sticks 12.

Hot chocolate w/whip cream 6. Strawberry Mint Lemonade 5.

Cranberry, Apple, grapefruit juices 6. Pellegrino 500ml /1L 5/10.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs  
may increase risk of food borne illness especially if you have certain medical conditions*

Room service orders will include a \$5.00 tray charge



**AFTERNOON MENU 12PM-9PM**  
Thursday-Sunday

<b>Oceano Clam Chowder</b>		Cup	8.
New England clam chowder, golden potatoes, mirepoix, herbs, oyster crackers		Bowl	12.
<b>Fried Calamari from Monterey</b>			
Crispy calamari, jalapeno rings, zucchini, French fries, marinara, tartar sauce & lemon			18.
<b>Chicken Quesadilla</b>			
Spicy chicken breast, pico di gallo, cheese blend, avocado, sour cream, crispy tortilla			16.
<b>Grilled Salmon Salad</b>			
Salmon, mixed greens, feta cheese, tomatoes, cucumbers, cranberry-raisins, white balsamic dressing			26.
<b>Caesar Salad</b>			
Romaine lettuce, croutons, Parmesan cheese, and Caesar dressing	Add Chicken 6.	Add Salmon 10.	15.
<b>Fish &amp; Chips</b>			
Crispy beer battered wild pacific cod, French fries, tartar sauce, lemon wedges, & malt vinegar			20.
<b>Half Pound Angus Burger</b>			
Toasted onion Kaiser roll, choice of cheese, lettuce, tomato, onions, pickles & French fries			20.
<b>Turkey Club Sandwich</b>			
Turkey breast, smoked bacon, Swiss cheese, greens, tomatoes, mayo & French fries			18.
<b>Lemon Pepper Chicken Sandwich</b>			
Served on sweet Hoagie roll, white cheddar, lettuce, tomatoes, onions, mayonnaise & Cajun French fries			16.
<b>Local Fish Tacos (3)</b>			
Fresh catch grilled w/lime slaw, avocado, pico di gallo & chipotle aioli			17.
<b>Tri-Tip Sandwich</b>			
Thin shaved Tri-Tip on sweet Hoagie roll, sauteed onions, bell peppers, Jack cheese & French Fries			20.
<b>Chicken Alfredo Pasta</b>			
Red or white sauce			22.
 <b>Kids Meals</b>			
Mac & Cheese or Chicken Tenders both with French fries			12.
Petite Rustic Apple Pie with Vanilla Bean Gelato	10.	Black Magic Cake	10.
Vanilla Bean Gelato, Macerated Berries	8.	Sorbet with fresh fruit salad & mint	8.

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## DRINK MENU

8AM-9PM THURSDAY-SUNDAY

### House Specialties \$14

#### *Classic Margarita*

Tequila Blanco, DeKuyper Triple Sec, Freshly Squeezed Lime Juice, Simple Syrup. Served on the Rocks.

#### *Oceano Manhattan*

Your choice of Bourbon or Rye Whiskey, Martini & Rossi Sweet Vermouth, Angostura Bitters. Served Up or on the Rocks. Garnished with a Luxardo Maraschino Cherry.

#### *Grey Hound*

Choice of Vodka or Gin, and grapefruit juice.

#### *Make-It-Your-Own Mule*

Your choice of: Vodka, Tequila Blanco, Irish Whiskey, or Bourbon. Freshly Squeezed Lime Juice, Citrus-Infused Ginger Beer. Served in a Copper Cup with light Ice.

#### *Capistrano Negroni*

London Dry Gin, Martini & Rossi Sweet Vermouth, Campari. Garnished with an Orange Peel.

#### *HMB Sunset*

Coconut-Infused Rum, Pineapple/Orange Juice Blend, Premium Grenadine Syrup. Served in a Highball Glass over Ice. Garnished with a Luxardo Maraschino Cherry.

#### *Irish Coffee*

Irish Whiskey, Fresh-Brewed Coffee, Heavy Cream, your choice of Kahlua or Bailey's, Maple Syrup. Topped with Whipped Cream.

#### *Oceano Old Fashioned*

Your choice of Bourbon or Rye Whiskey, Muddled Sugar, Orange Aromatic Bitters, Served on the Rocks. Garnished with an Orange Peel and a Luxardo Maraschino Cherry.

*Any House Cocktail can be made-to-order for \$12.*

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## BEER \$10

Bud Light (4.2% abv)	Newcastle Brown Ale (4.7% abv)	Heineken (5.0% abv)
Corona (4.2% abv)	Guinness Stout Draught (4.2% abv)	Budweiser (5.0% abv)
Modelo (5.4% abv)	Bear Republic Racer 5 (7.5% abv)	Blue Moon (5.4% abv)
Sierra Nevada (5.6% abv)	Anchor Steam (4.9% abv)	Coors Light (4.2% abv)
Sapporo (5.0% abv)	White Claw (5.0% abv) \$5	Stella Artois (5.0% abv)
	Hop Dogma Hazy IPA (6.9% abv) \$12	Lagunitas IPA (6.2% abv)

## WHITE WINE

### CHARDONNAY

Hess Shirtail, Monterey	\$12/ \$42
La Crema, Russian River	\$14/ \$60
Cakebread, Napa Valley	\$18/ \$70
Sonoma Cutrer	\$14/ \$50

### SAUVIGNON BLANC

Babich, New Zealand	\$11 / \$42
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### PINOT GRIGIO

Bonterra Rose, Mendocino	\$12 / \$42
Terlato, Friuli Colli	\$11 / \$44
Santa Margherita, Valdadige	\$14 / \$57

### SPARKLING

Korbel	\$12 / \$42
Ruffino Prosecco	\$12 / \$42
G.H Mumm	\$16 / \$60
Le Grand Courtage Brut Rose	\$14 / \$50

## RED WINE

### CABERNET SAUVIGNON

Hess Shirtail, North Coast	\$12 / \$42
Robert Mondavi	\$14 / \$50
B-Side, Napa Valley	\$15 / \$57
Ferrari Carano, Alexander Valley	\$16 / \$60

### PINOT NOIR

Hess Allomi	\$12 / \$42
La Crema, Russian River	\$14 / \$57

### INTERESTING REDS

Four Vines Zinfandel, Lodi	\$9 / \$36
Ferrari Carano Merlot	\$14 / \$50

### PORT

Dow 10 Year	\$18
Dow 20 year	\$25