



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.

Republic of tea	5.	Mimosa or Bellini	10.
Coffee	2.75	Sodas	5.
Milk	5.	Bloody Mary with celery sticks	12.
Hot chocolate w/whip cream	6.	Strawberry Mint Lemonade	5.
Orange, cranberry, apple, grapefruit juice	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

Oceano Clam Chowder		Cup	8.
New England clam chowder, golden potatoes, mirepoix, herbs, oyster crackers		Bowl	12.
Minestrone Soup		Cup	6.
Italian Classic Minestrone soup		Bowl	11.
Fried Calamari from Monterey			
Crispy calamari, jalapeno rings, zucchini, French fries, marinara, tartar sauce & lemon			18.
Chicken Quesadilla			
Spicy chicken breast, pico di gallo, cheese blend, avocado, sour cream, crispy tortilla			16.
Grilled Salmon Salad			
Salmon, mixed greens, feta cheese, tomatoes, cucumbers, cranberry-raisins, white balsamic dressing			26.
Caesar Salad			
Romaine lettuce, croutons, Parmesan cheese, and Caesar dressing	Add Chicken 10.	Add Salmon 12.	15.
Fish & Chips			
Crispy beer battered wild pacific cod, French fries, tartar sauce, lemon wedges, & malt vinegar			20.
Half Pound Angus Burger			
Toasted onion Kaiser roll, choice of cheese, lettuce, tomato, onions, pickles & French fries			20.
Turkey Club Sandwich			
Turkey breast, smoked bacon, Swiss cheese, greens, tomatoes, mayo & French fries			18.
Lemon Pepper Chicken Sandwich			
Served on sweet Hoagie roll, white cheddar, lettuce, tomatoes, onions, mayonnaise & Cajun French fries			16.
Local Fish Tacos (3)			
Fresh catch grilled w/lime slaw, avocado, pico di gallo & chipotle aioli			17.
Tri-Tip Sandwich			
Thin shaved Tri-Tip on sweet Hoagie roll, sauteed onions, bell peppers, Jack cheese & French Fries			20.
Chicken Alfredo Pasta			
Red or white sauce			22.
Nachos			
Tortilla chips, blend of cheese, fresh salsa, sour cream, black beans w/beef or chicken			23.
Kids Meals			
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.

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



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 \$14.

Room service orders will include a \$5.00 tray charge



BEER \$10

Bud Light (4.2% abv)	Guinness Stout Draught (4.2% abv)	Heineken (5.0% abv)
Corona (4.2% abv)	Bear Republic Racer 5 (7.5% abv)	Budweiser (5.0% abv)
Modelo (5.4% abv)	Anchor Steam (4.9% abv)	Blue Moon (5.4% abv)
Sierra Nevada (5.6% abv)	White Claw (5.0% abv) \$7	Coors Light (4.2% abv)
Sapporo (5.0% abv)	Hop Dogma Hazy IPA (6.9% abv) \$12	Stella Artois (5.0% abv)
Republic of Tea \$5		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	\$13 / \$48
---------------------	-------------

PINOT GRIGIO

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

SPARKLING

Korbel	\$12 / \$25
Ruffino Prosecco	\$12 / \$42
G.H Mumm	\$16 / \$60
Le Grand Courtaige 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	\$14 / \$60

PINOT NOIR

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

INTERESTING REDS

Four Vines Zinfandel, Lodi	\$10 / \$36
Ferrari Carano Merlot	\$14 / \$50

PORT

Dow 10 Year	\$18
Dow 20 year	\$26