



BREAKFAST MENU 8AM-12PM
THURSDAY-SUNDAY

<i>Hot Oatmeal Breakfast</i>	\$12
Chia seeds, salted butter, cinnamon, maple syrup, almonds, granola, strawberries & cream	
<i>Warm Muffins & Scones for Two</i>	\$14
Two muffins & two blueberry scones, soft butter & strawberry preserves	
<i>Strauss Farms Greek Yogurt & Fruit Bowl</i>	\$12
Golden pineapple, seasonal melons, banana, berries & granola drizzled with blue agave syrup	
<i>Avocado Toast</i>	\$12
Smashed avocado on a baguette roll, lime juice, sea salt, hard-boiled egg, onion & micro greens	Add smoked salmon +\$7
<i>Eggs Benedict</i>	\$18
Poached eggs, canadian bacon, english muffin, classic hollandaise sauce & Yukon potatoes	
<i>Oceano Breakfast Plate</i>	\$16
Two pancakes, two eggs, two pieces of meat	
<i>Chilaquiles</i>	\$16
Corn tortilla chips, red sauce, black beans, cheese, pico de gallo, sour cream, two eggs any style & Yukon Potatoes	
<i>Huevos Rancheros</i>	\$16
Two crisp corn tortillas, salsa, black beans, avocado, cotija cheese, two eggs any style	
<i>Breakfast Burrito</i>	\$16
Scrambled eggs, chorizo, potatoes, peppers, black beans, jack cheese, salsa, flour tortilla, pico de gallo & sour cream on the side	
<i>Denver Omelet</i>	\$17
Three egg omelet, ham, bell peppers, onions, aged white cheddar, toast & Yukon potatoes	
<i>Custom Omelet</i>	\$18
Three egg omelet with one meat, one cheese, and one vegetable of your choosing, toast & Yukon potatoes	
<i>Chef Omelet</i>	\$16
Egg white omelet with Roma tomatoes, basil, mozzarella cheese, topped with avocado, toast & Yukon potatoes	
<i>Banana French Toast</i>	\$15
Cinnamon & vanilla bean-battered egg bread, pure maple syrup, soft butter & pecans	

Sides

Add side pancake	\$3.50
Add side hashbrowns	\$4.50
Add side bacon, ham, sausage link or Adielle's apple chicken sausage	\$8

Room service orders will include a \$5.00 tray charge

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



AFTERNOON MENU 12PM-9PM
THURSDAY-SUNDAY

<i>Oceano Clam Chowder</i>	Cup \$8
New England clam chowder, golden potatoes, mirepoix, herbs, oyster crackers	Bowl \$12
<i>Chili</i>	Cup \$8
Ground beef, kidney beans, crushed tomatoes, peppers, onions	Bowl \$12
<i>Chicken Quesadilla</i>	\$16
Chicken breast, pico de gallo, cheese blend, avocado, sour cream, crispy flour tortilla	
<i>Chicken Enchiladas</i>	\$19
Two corn tortillas, shredded chicken breast, black beans, cheese blend, sour cream, pepper sauce & rice	
<i>Salmon Salad</i>	\$26
Salmon, mixed greens, feta cheese, parmesan cheese, tomatoes, cucumbers, dried cranberries, white balsamic dressing	
<i>Caesar Salad</i>	\$15
Romaine lettuce, croutons, parmesan cheese, Caesar dressing	Add chicken +\$10
	Add salmon +\$12
<i>Half-Pound Angus Burger</i>	\$20
Toasted onion Kaiser roll, choice of cheese, lettuce, tomato, onions, pickles & French fries	
<i>Fish & Chips</i>	\$20
Home-made crispy tempera wild pacific cod, French fries, tartar sauce, lemon wedges & malt vinegar	
<i>Turkey Club Sandwich</i>	\$18
Turkey breast, smoked bacon, Swiss cheese, greens, avocado, tomatoes, mayo & French fries	
<i>Chicken Parmesan Sandwich</i>	\$16
Served on a sweet Hoagie roll, with fresh mozzarella and marinara sauce, served with French Fries	
<i>Tri-Tip Sandwich</i>	\$22
Thin shaved Tri-tip on a sweet Hoagie roll, sauteed onions, bell peppers, Jack cheese & French fries	
<i>Chicken Penne Pasta</i>	\$20
Pink Marinara or Alfredo sauce	
<i>Chili Nachos</i>	\$23
Tortilla chips, blend of cheese, fresh salsa, sour cream, topped with beef chili	
<i>Chicken Wings</i>	\$18
Your choice of Hot Sauce or BBQ, served with carrots & celery and a side of ranch	
<i>Local Fish Tacos</i>	\$17
Fresh catch grilled w/ lime slaw, avocado, pico de gallo & chipotle aioli	
<i>Fried Calamari from Monterey</i>	\$18
Crispy calamari, jalapeno rings, zucchini, French fries, marinara, tartar sauce & lemon	
<i>Kids' Meals</i>	\$12
Mac & Cheese or Chicken Tenders, both served with French Fries	

Desserts

Black Magic Cake	\$10
Sorbet with Fresh Fruit Salad & Mint	\$8
Vanilla Bean Gelato with Macerated Berries	\$8
Petite Rustic Apple Put with Vanilla Bean Gelato	\$10

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DRINK MENU 8AM-9PM
THURSDAY-SUNDAY

HOUSE SPECIALTIES - \$14

Strawberry Margarita

Tequila Blanco, DeKuyper Triple Sec, Strawberry Puree, Chopped Strawberries, 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

Long Island Iced Tea

Aged White Rum, Vodka, Tequila Blanco, Gin, DeKuyper Triple Sec, Sweet & Sour Mix, Coca-Cola, Served in a Tall Glass over Ice

Make-It-Your-Own Mule

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

American

Vodka or Gin, Sweet Vermouth, Campari Soda Water, Served in a Rocks glass

Oceano Martini

Vodka, Dry Vermouth, Dash of Blue Curacao

Espresso Martini

Coffee Liqueur and Baileys, served in a Rocks or Martini Glass

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 Luxardo Maraschino Cherry.

OTHER DRINKS

Beer	\$10
White Claw	\$7
HopDogma Hazy IPA	\$12
Mimosa / Bellini	\$10
Bloody Mary with Celery	\$12

NON-ALCOHOLIC DRINKS

Orange, Cranberry, Apple & Grapefruit Juice	\$6
Coffee	\$2.75
Milk	\$5
Hot Cocoa with Whip	\$6
Republic of Tea	\$5
Sodas	\$5
Strawberry Lemonade	\$5
Pellegrino 500 ML / 1L	\$5 / \$10

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DRINK MENU 8AM-9PM

THURSDAY-SUNDAY

White Wine



CHARDONNAY

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

SAUVIGNON BLANC

Babich, New Zealand	\$13 / \$48
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PINOT GRIGIO

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

Red Wine



CABERNET SAUVIGNON

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

PINOT NOIR

Hess Allomi	\$14 / \$57
La Crema	\$12 / \$42

INTERESTING REDS

Alexander Valley Zinfandel	\$10 / \$36
Ferrari Carano Merlot	\$14 / \$50

Port

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

Sparkling

Cava, Campo Viejo	\$10 / \$25
Ruffino Prosecco	\$12 / \$42
G.H. Mumm	\$16 / \$60
Le Grand Courtage Brut Rose	\$14 / \$50