



BREAKFAST MENU 8AM-12PM THURSDAY-SUNDAY

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| <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

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| 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

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| <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 | | \$19 |
| <i>Chicken Enchiladas</i> | | \$19 |
| Two corn tortillas, shredded chicken breast, black beans, cheese blend, sour cream, pepper sauce & rice | | \$26 |
| <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

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| 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

Americano

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

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

NON-ALCOHOLIC DRINKS

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| 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

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

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

Red Wine



CABERNET SAUVIGNON

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

PINOT NOIR

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

INTERESTING REDS

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

Port

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

Sparkling

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