



# IN ROOM DINING



VISTA COLLINA  
RESORT

Discover Your Perfect Napa

# BREAKFAST MENU

Available 6:30 a.m. to 11:00 a.m.

To order, touch Room Service on your telephone.

## THE LIGHTER SIDE

- McCann's Steel Cut Oats** 12  
Brûléed Sugar | Sweet Cream | California Berries
- Classic Continental** 17  
Fresh Fruit | Juice | Fresh Morning Pastries  
Coffee or Tea
- Cold Smoked Salmon** 18  
Toasted Bagel | Chive Cream Cheese | Tomatoes  
Shaved Tomato | Hardboiled Egg  
Capers GF\*

## EGGS & OMELETS

- Classic Eggs Benedict** 18  
Duroc Canadian Bacon | Costeaux Bakery English Muffin  
Fingerling Potatoes | Hollandaise
- Wine Country Breakfast** 17  
Two Eggs Any Style | Country Potatoes | Choice of Toast  
Served with your Choice of:  
Applewood Smoked Bacon | Sausage Links  
Country Pork Sausage GF\*
- Make-Your-Own Omelet** 18  
Your Choice of Ingredients:  
Ham | Bacon | Cheddar | Mozzarella | Goat Cheese  
Feta | Onion | Tomato | Wild Mushrooms | Spinach  
Asparagus | Bell Pepper  
Country Potatoes & Choice of Toast GF\*
- Huevos Rancheros** 17  
Pork Chorizo | Corn Tortillas | Pico de Gallo  
Cumin Stewed Black Beans | Salsa Verde  
Crema | Avocado

## FROM THE GRIDDLE

- Anson Mills Buttermilk Pancakes** 15  
Regular | Banana | Blueberry | Chocolate Chips
- Brioche French Toast** 16  
Raspberry Compote | Whipped Mascarpone  
Crème Fraiche

## FRUITS & CEREALS

- Seasonal Berries & Stonyfield Organic Yogurt** 10  
Meritage Granola GF\*
- Fresh Fruits** 10  
Melons | Pineapple | Seasonal Fruits  
California Berries GF
- Breakfast Cereals** 8  
Whole Milk | 2% | Skim | Soy GF\*

## SIDES

- Duroc Canadian Bacon** GF 8
- Applewood Bacon** GF 8
- Country Pork Sausage** GF 8
- Aidells Chicken Apple Sausage** GF 8
- Country Potatoes** GF 7
- Toast** GF\* 4
- Bagel** 4
- Breakfast Pastries Basket** 8

## COFFEE & JUICE

- Peerless Coffee** 8/12
- Numi Organic Tea** 6
- Freshly squeezed Juice** (Orange, Grapefruit, Apple) 7
- Juice** (Cranberry, Pineapple, Tomato, V8) 6

GF Gluten Free

GF\* Gluten Free Available Upon Request

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

A \$3.50 Dining Charge, 23% Gratuity & Tax will be added to your check.

## LUNCH & DINNER MENU

Available 11:00 a.m. to 11:00 p.m.  
To order, touch Room Service on your telephone.

### SALADS, SANDWICHES & MORE...

<b>Kale &amp; Strawberry Salad</b>	15
Fresh Strawberries   Marcona Almonds Crispy Quinoa   Citrus Vin GF	
<b>Sweet Gem Caesar</b>	15
Butter Crunch Croutons   Parmesan   Garlic Dressing White Anchovy GF*	
<b>California Cobb</b>	16
Bibb Lettuce   Point Reyes Blue   Applewood Bacon Avocado   Egg   Blue Cheese Dressing GF	
<b>Add to Any Salad</b>	
Mary's Organic Grilled Chicken	5
Pan Seared Salmon	7
Garlic Shrimp	9
<b>Chicken Wings</b>	17
Buffalo Sauce   Pt Reyes Blue Cheese Dressing Crisp Celery   Carrots GF	
<b>Chef's Daily Soup</b>	10
<b>Muffuletta Wrap</b>	16
La Quercia Prosciutto   Provolone   Zoë's Salami Giardiniera   Green Olive	
<b>8 oz Black Angus Burger</b>	19
Short-rib & Chuck Patty   Basque Bakery Brioche Boston Lettuce   Tomatoes Pickles   Grilled Onions White Cheddar GF*	
<b>Roasted Turkey Club</b>	16
Herb Roasted Turkey   Applewood Bacon   Tomato Gruyere   Bibb Lettuce   House Aioli	
<b>ENTREES</b> (after 5 p.m.)	
<b>Catch of the Day</b>	MKT
Market Fish with Chef's daily preparation	
<b>Steak Frites</b>	35
Angus Flat Iron   Caramelized Shallot   Baby Carrots Pommes Frites   Bordelaise GF*	
<b>Garganelli</b>	16
Tomato Conserva   Arugula   Parmesan Reggiano <b>Add:</b> Baby Vegetables 4   Italian Sausage 5 Garlic Shrimp 9	
<b>Mary's Brick Cooked Half Chicken</b>	29
Little Gem Potatoes   Seasonal Vegetables Chicken Thyme Jus   Lemon	

### PIZZA

<b>Neapolitan</b>	16
Fresh Mozzarella   Tomato Conserva   Sweet Basil	
<b>Pepperoni &amp; Roasted Pepper</b>	18
Zoe's Local Pepperoni   Mozzarella   Parmesan Roasted Pepper   Herbs	
<b>Seasonal</b>	18
Seasonal Pizza with Local Ingredients <b>Additions:</b> Prosciutto 6   Zoe's Pepperoni 5	

### SIDES

<b>French Fries</b> GF*	6
<b>Fresh Cut Fruit</b> GF	6
<b>Mixed Greens</b> GF	6

### KIDS MENU

<b>Kids Pasta</b> Butter or Marinara with Cheese	11
<b>Seared Salmon</b> Little Potatoes   Baby Carrots	14
<b>Crispy Chicken Tenders</b> French Fries & Ranch	13
<b>Angus Burger</b> With or without Cheese	13
<b>Kid's Pizza</b> Cheese or Zoe's Pepperoni	11

### LATE NIGHT MENU

Available 11:00 p.m. to 6:30 a.m.

<b>Herb Roasted Chicken &amp; Kale Salad</b>	18
Fresh Herbs   Parmesan   Cabbage Roasted Cashew Dressing GF	
<b>Sweet Gem Caesar</b>	15
Butter Crunch Croutons   Parmesan Cheese Garlic Dressing   White Anchovy GF*	
<b>Turkey Wrap</b>	16
Romaine Lettuce   Black Bean Pure   Gruyere Red Onion   Pop Chips	
<b>Fresh Fruit &amp; Berries</b>	12
California Fruit & Melons   Seasonal Berries GF	
<b>Local Cheese</b>	17
Artisan Cheeses from California Farms   Berries Spiced Nuts	



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## BEVERAGE MENU

Wines by the Glass or Bottle

To order, touch Room Service on your telephone.

### WHITES & SPARKLING

	6OZ	9OZ	BOTTLE
Schramsberg Blanc de Noir Sparkling Wine	26	-	100
Trinitas Cellars Sauvignon Blanc	14	18	50
Chalk Hill Sonoma Coast Chardonnay	14	19	52
Artesa Chardonnay	14	19	50

### REDS

	6OZ	9OZ	BOTTLE
La Crema Pinot Noir	14	19	52
Duckhorn Merlot	14	18	50
Orin Swift The Prisoner Red Blend	30	40	115
Jordan Cabernet Sauvignon	32	43	125
Franciscan Cabernet Sauvignon	14	19	50

### LIQUOR

50ml Bottle with Choice of Mixer:

Coke, Diet Coke, Sprite, Soda Water

Orange Juice, Grapefruit Juice, Cranberry Juice

Tito's Vodka	16
Tanqueray Gin	16
Woodford Reserve Bourbon	16
Herradura Silver Tequila	16
Captain Morgan's Spiced Rum	16
Johnny Walker Black Label Scotch	16

### COLD BEVERAGES

Coke, Diet Coke, Sprite	5
Iced Tea-Glass / Pitcher	6 / 12
Evian Water (500ml / 1 Liter)	5 / 8
Badoit Sparkling Water	8
Freshly Squeezed Juice (Orange, Grapefruit, Apple)	7
Juice (Cranberry, Pineapple, Tomato, V8)	6

### DESSERTS

Seasonal Crème Brûlée	11	Bag of Homemade Chocolate Chip Cookies	10
Nana's Chocolate Cake	11	Pint of Three Twins Organic Ice Cream	12
Stacked High with Chocolate Fudge Icing		Bittersweet   Salted Caramel   Madagascar Vanilla	

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