



IN ROOM DINING MENU

THE
Meritage
RESORT AND SPA®

BREAKFAST MENU

Available from 6:30 a.m. until 11:00 a.m.

LIGHTER SIDE

House Made Granola

Organic Greek Yogurt, Seasonal Fruits

Steel Cut Oats

Berries, Brown Sugar, Raisins

Fresh Fruit Plate

Market Selection of Seasonal Fruits

EGGS

Wine Country Breakfast

2 Local Eggs Any Style, Choice of Applewood Smoked Bacon, Chicken Apple Sausage or Pork Sausage, Crispy Butterball Potatoes, Choice of White Toast, Whole Wheat Toast, Sourdough Toast or an English Muffin

Napa Omelet

Your choice of 3 ingredients - Diced onions, Bell peppers, Tomatoes, Ham, Bacon, Sausage, Cheddar, Pepper Jack Cheese

\$1 per additional ingredients

Lorraine Frittata

Baked Eggs, Applewood Smoked Bacon, Gruyere Cheese, Baby Gem Lettuce

Short Ribs Hash

Braised Short Ribs, Potatoes, Poached Egg, Dijon Cream Sauce

INDULGENCE

Brioche French Toast

Bouchon Bakery Brioche, Berries, Whip Cream

Pastry Basket

Daily Selection of Fresh House Made Pastries

Buttermilk Pancakes

Maple syrup, Blueberries

SIDES

Toast

Fruit

Hash Browns

Bacon

Sausage

Berries

Avocado

COFFEE & JUICE

Peerless Coffee

Numi Organic Tea

Freshly Squeezed Juice (orange, grapefruit, apple)

KID'S BREAKFAST

Scrambled Eggs, Bacon and Toast

Silver Dollar Pancakes, Whipped Cream and Banana

To order, touch room service on your phone.

Please note that a \$5 delivery fee, 23% service charge & tax will be applied to your bill.

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

ALL DAY DINING

Available from 11:00 a.m. until 11:00 p.m.

APPETIZER

- Tomato Soup** 14
Creamy Tomato Bisque, Cheese Bread
- Cheese Plate** 22
Chef's Selection of Cheeses with Traditional Condiments and Grilled Bread
- Charcuterie** 23
Chef's Selection of Cured Meats with Whole Grain Mustard and Grilled Bread
- Smoked BBQ Wings** 17
Bourbon Barbeque Sauce, Pickled Celery, Ranch

GREENS

- Vista Collina Salad** 22
Frisee, Spinach, Burnt Lemon, Lardon, Grilled Chicken Breast
- California Classic** 23
Heirloom Cherry Tomato, Cucumber, Avocado, Croutons, Pan Seared Shrimp, Citrus Dijon
- Organic Mix Green Salad** 10
Baby Greens, Cherry Tomatoes, Cucumber, Balsamic Dressing

ENTREES

- VC Burger** 21
Angus Prime Patty, Shallot Marmalade, Gruyere Cheese Skirt, Grilled Peppers, French Fries
- Catch of the Day** 29
Local Catch, Quinoa Tabbouleh, Chimichurri
- Steak Frites** 35
Prime Flat Iron, Shallot Marmalade, Bordelaise, French Fries
- Lobster Mac & Cheese** 29
Maine Lobster, Fusili Pasta, Gruyere Mornay
- Tuna Tartine** 18
Tuna Salad, Olives, Butter Lettuce, Levain Bread
- Crispy Falafel** 26
Quinoa Tabbouleh, Grilled Asparagus, Herbs

SIDES

- Seasonal Vegetables** 11

KID'S MENU

- Peanut Butter & Jelly Sandwich**, Fries 10
- Kid's Flatbread**, Mozzarella, Tomato 13
- Crispy Chicken Fingers**, Fries, Ranch 13
- Burger**, White Cheddar, Fries 13
- Hot Dog**, Fries 13

LATE NIGHT

Available from 10 p.m. until 5 a.m.

- FIVETOWN Turkey Sandwich** 18
Turkey Breast, Shredded Lettuce, Pickled Red Onion, Sliced Tomato, House Seasoning, Kettle Chips
- FIVETOWN Pastrami Sandwich** 18
House Thousand Island, Sliced Pastrami, Shredded Lettuce, Pickled Red Onion, Sliced Tomato, House Seasoning, Kettle Chips
- FIVETOWN Cesar Salad** 18
Chicken Breast Cesar, Romaine, Panko Breadcrumbs

SWEETS & TREATS

- Hershey's Milk Chocolate Bar** 4
- Peanut M&Ms** 4
- Butterfinger Bar** 4
- Kit Kat** 4
- Skittles** 4
- Kettle Chips** 4
Sea Salt, BBQ, Vinegar
- Edible Cookie Dough** 4
- Caramel Popcorn** 8
- Traditional Crème Brulee** 12
- Nana's Chocolate Cake** 12
Stacked High with Chocolate Fudge Icing
- Bag of House Made of Chocolate Chip Cookies** 12
- Bag of Gluten Free Cookies** 12
- Pint of Sweet Scoop** All Organic Local Ice Cream 13
Chocolate, Vanilla, Sea Salt Caramel

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DRINK MENU

SPARKLING WINES

Prosecco, La Marca, Italy	15/45
Sparkling Brut, Chandon, California (187ml)	15
Etoile Brut	75

WHITE WINES

Chardonnay, Trinitas, Carneros, Napa Valley	15/60
Sauvignon Blanc, Trinitas, Napa Valley	16/64
Pinot Gris, Etude, Carneros	15/60

RED WINES

Red Blend 'Mysteriama', Trinitas Cellars, Mendocino	14/56
Cabernet, Trinitas Cellars, Napa Valley	21/84
Pinot Noir, Trinitas Cellars, Napa Valley	16/64

ON THE ROCKS COCKTAILS

The Aviation	18
Mai Tai	18
Cosmopolitan	18
Old Fashioned	18
Margarita	18

Cold Beverages

Coke, Diet Coke, or Sprite	7
Iced Tea	7
Kombucha	8
Coconut Water	8
Bai Beverages	8
Evian or Badoit Bottled Water	8

WINE COUNTRY PICNIC

The Village Lawn Butler is at your service to help you curate the perfect day on our expansive lawn, including your selected picnic items, a blanket, lawn games and wine service. Please call Concierge to coordinate; advanced reservations are required.

FOUR LEGGED FRIENDS

Beef and Rice	13
Chicken and Yams	13
Turkey and Yams (grain free and gluten free)	13
Bacon Dog Treat (grain and gluten free)	11

IN CASE YOU FORGOT

Toothbrush	5
Toothpaste	5
Mouthwash	5
Deodorant	5
Health Care	
Tylenol	5
Benadryl	5
Advil	5
Pepto Bismol	5
Band Aides	5
Neosporin	5

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