



# In Room Dining



VISTA COLLINA

Discover Your Perfect Napa

STAY GOLDEN®

# 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, Potato, Poached Egg, Dijon  
Cream Sauce

## INDULGENCE

14 **Brioche French Toast** 19  
Bouchon Bakery Brioche, Berries, Whip Cream

13 **Pastry Basket** 16  
Daily Selection of Fresh House Made Pastries

16 **Buttermilk Pancakes** 17  
Maple Syrup, Blueberries

## SIDES

21 **Toast** 4

**Fruit** 6

**Hash Browns** 5

**Bacon** 4

**Sausage** 4

**Berries** 8

**Avocado** 4

## COFFEE & JUICE

Peerless Coffee 9/13

21 **Numi Organic Tea** 6

**Freshly Squeezed Juice (orange, grapefruit, apple)** 7

## KID'S BREAKFAST

**Scrambled Eggs, Bacon and Toast** 10

**Silver Dollar Pancakes, Whipped Cream and Banana** 9

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.

S T A Y G O L D E N ®

# ALL DAY DINING

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

## APPETIZER

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

## GREENS

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

## ENTREES

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

## SIDES

- Seasonal Vegetables** 11

## KID'S MENU

- 14 Peanut Butter & Jelly Sandwich, Fries** 10
- Kid's Flatbread, Mozzarella, Tomato** 13
- 22 Crispy Chicken Fingers, Fries, Ranch** 13
- Burger, White Cheddar, Fries** 13
- 23 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
- 22 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
- 21 Peanut M&Ms** 4
- Butterfinger Bar** 4
- Kit Kat** 4
- 29 Skittles** 4
- Kettle Chips** 4  
Sea Salt, BBQ, Vinegar
- Edible Cookie Dough** 4
- Caramel Popcorn** 8
- 29 Traditional Crème Brulee** 12
- Nana's Chocolate Cake** 12  
Stacked High with Chocolate Fudge Icing
- Bag of House Made Of Chocolate Chip Cookies** 12
- 26 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, Toothpaste, Mouthwash or Deodorant	5
Health Care Tylenol, Benadryl, Advil, Pepto Bismol, Band Aides, or Neosporin	5

## SUITE RETREATS

### SIP, SOAK AND UN(WINE)

Our bath butler program offers the ultimate way to unwind after a day in the vineyards. Enjoy three glasses of wine, each expertly paired with three Napa-inspired bath soaks. 75

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