

BREAKFAST MENU

Available 6:30 AM – 11:00 AM. Please call “In-Room Dining” to place your order.

BREAKFAST COMBOS *includes choice of juice, coffee, or tea*

TWO EGG BREAKFAST

Two Eggs Any Style with Choice of Breakfast Meat, Potatoes, and Choice of Toast 38

HEALTHY START BREAKFAST

Egg White Omelet with Wilted Greens, Avocado, Tomato, Sprouts, Cottage Cheese 35

CONTINENTAL BREAKFAST

Assorted Baked Breakfast Pastries with Fruit Preserves, Seasonal Sliced Fruit 29

SPECIALTIES

SMOKED SALMON

Everything Bagel, Cream Cheese, Red Onion, Capers, Tomato 22

BREAKFAST BURRITO

Scrambled Eggs, Potatoes, Chorizo, Cheddar Cheese, Avocado, Salsa, Flour Tortilla 28

WEST COAST OMELET

ham, caramelized onion, bell peppers, cheddar, avocado, breakfast potatoes 36

AVOCADO TOAST

Grilled Country Bread, Smashed Avocado, EVOO, Lemon, Sunny Side Up Eggs 25

CLASSIC EGGS BENEDICT

Poached Eggs, Country Ham, English Muffin, Hollandaise, Breakfast Potatoes 38

MACRO BREAKFAST BOWL

Sweet Potatoes, Kale, Sunny Side Up Egg, Avocado, Tomato, Feta 26

PROTEIN SCRAMBLE

Eggs, Chicken Sausage, Chèvre, Spinach, Hemp Hearts, Avocado, Black Beans 26

EGG WHITE FRITTATA

Spinach, Artichoke, Mushroom, Chèvre 26

GRIDDLE *served with warm maple syrup*

BUTTERMILK PANCAKES

Choice of Strawberry, Blueberry, or Chocolate Chip 22

MALT AND VANILLA WAFFLE

Honey Pecan Butter, Fresh Berries, Whipped Cream 20

CHALLAH BREAD FRENCH TOAST

Housemade Preserves, Lemon Whipped Mascarpone 24

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FRUIT & PANTRY

Ojai Granola, Fresh Berries, Honey, Almond 16
Steel Cut Oatmeal Brown Sugar, Raisins, Berry Compote 18
Ruby Red Grapefruit 7
Seasonal Fruit Bowl 16
Mixed Berries or Strawberries 9
Selection of Cereals with Bananas or Mixed Berries 14

BAKERY

Blueberry, Banana, Bran Muffin, or Gluten-Free Blueberry or Chocolate Muffin 7
Gluten Free Nutty Bird Bread by Jane the Bakery 7
Plain or Chocolate Croissant 6
Vegan Banana Nut Bread 7
Cinnamon Roll 6
Bagel with Cream Cheese 8

SIDES

Sliced Avocado or Tomato 7
Pork Sausage 9
Chicken Apple Sausage 9
Crispy Bacon 9
Country Ham 9
Breakfast Fingerling Potatoes 8

MORNING BEVERAGES *coffee and tea available all day*

Pot of Regular or Decaf Coffee 16
Orange, Grapefruit, Apple, Cranberry, or Tomato Juice 8
Whole, Low-Fat, Skim, Almond, or Soy Milk 6
Revel “Pink Moment” Kombucha with Green Tea, Raw Local Honey, and Ginger 14
All Green Juice with Cold Pressed Spinach, Cucumber, Celery, Parsley, and Green Apple 14
Immunity Boost Juice with Cold Pressed Carrot, Orange, and Ginger 14
Smoothie of the Day 12
Mimosa with Fresh Squeezed Orange Juice and Domaine Carneros Brut 22
Spicy Bloody Mary with Hendry’s Vodka and Jimmy’s Pub Signature Bloody Mix 18

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ALL DAY MENU

Available 11:00 AM – 10:00 PM. Please call “In-Room Dining” to place your order.

SNACKS

- Chips and Salsa with House Made Guacamole 16
- Vegetable Crudités 18
- Chilled Shrimp Cocktail 26
- Crispy Buffalo Chicken Wings 20
- California Cheese Board 28
- Chicken Noodle Soup 14
- White Bean Hummus with Grilled Flatbread 20
- Whipped Goat Cheese and Roasted Strawberries with White Balsamic and Mint 21

SALADS & BOWLS

- CLASSIC CAESAR SALAD
 - Garlic Croutons and Pecorino, Chicken, Salmon, or Shrimp 29
- OJAI COBB SALAD
 - Grilled Chicken, Bacon, Blue Cheese, Tomato, Avocado, Egg, Creamy Herb Dressing 28
- CRISPY GRAIN SALAD
 - Grilled Tuscan Red Quinoa, Marinated Tomatoes, Patty Pan, Sherry Vinaigrette 24
- MEDITERRANEAN BOWL
 - Chicken Shawarma, Farro Tabbouleh, Labneh, Persian Cucumber, Pickled Onion Tahini 28
- HARVEST BOWL
 - Falafel, Quinoa, Artichoke Hearts, Olives, Kale, Avocado, Roasted Pepper, Vegan Tzatziki 26

WOOD FIRED PIZZA

- MARGHERITA
 - Crushed Tomatoes, Mozzarella, Basil 24
- PEPPERONI
 - Crushed Tomatoes, Double Pepperoni, Mozzarella 26
- FUNGHI
 - Shiitake, Portobello, and Button Mushrooms, Fontina, Taleggio, Mozzarella, Thyme 25
- FENNEL SAUSAGE
 - Panna, Mozzarella, Red Onion, Scallion 27

PASTA

- LITTLE NECK CLAM PAPPARDELLE
 - Lemon Herb Butter, Blistered Heirloom Tomato 37
- SPAGHETTI POMODORO
 - San Marzano Tomatoes, Basil, Parmesan 27
- RIGATONI BOLOGNESE
 - Olivella Signature Bolognese Recipe 32
- BLACK TRUFFLE RISOTTO
 - Grated Parmesan 39

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ALL DAY MENU

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ENTREES

GRILLED ARROWHEAD CABBAGE

Butter Beans, Chimichurri, Crunchy Chili Oil 30

LOCAL MARKET FISH

Arugula, Baby Tomato, Ojai Citrus Vinaigrette 37

LOCH DUART SALMON

Asparagus, Oyster Mushrooms, Shaved Fennel, Dill Cream Sauce 36

ROTISSERIE OVEN CHICKEN

Herb Roasted Fingerling Potatoes, Swiss Chard, Thyme Jus 39

STEAK FRITES AU POIVRE

Grilled Bistro Steak with Crispy Fries and Au Poivre Sauce 49

HARRIS RANCH FILET MIGNON

8 Ounce Filet, Red Wine Demi-Glace 65

JIMMY’S SMASH BURGER

American Cheese, Onions, Pickles, Shredded Iceberg, Jimmy’s Special Sauce, Fries 27

SIDES

Aged White Cheddar Mac and Cheese 14

Rosemary Garlic Fries 12

Herb Roasted Fingerling Potatoes 12

Sweet Corn Succotash 12

Grilled Broccolini 12

KIDS MENU

Cheese Pizza 18

Chicken Fingers with Fries 18

All Beef Hot Dog with Fries 12

Grilled Cheese Sandwich with Fries 14

Grilled Chicken Breast or Grilled White Fish with Broccoli 22

SWEET

Milk and Cookies 12

Lemon Posset 15

Chocolate Brownie Layer Cake 16

Nancy’s Fancy Gelato Minis 6

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LATE NIGHT MENU

Available 10:00 PM – 6:30 AM. Please call “In-Room Dining” to place your order.

SNACKS

Chips and Salsa with House Made Guacamole 16

California Cheese Board 28

Chicken Noodle Soup 14

SALADS

THAI COLD NOODLE SALAD

Shaved Napa and Red Cabbage, Carrot, Scallion, Pickled Sweet Peppers, Edamame, Toasted Peanuts, Micro Cilantro, Sriracha Peanut Dressing 18

FARMHOUSE SALAD

Baby Organic Greens, Roasted Sweet Potato, Apple, Celery, Radish, Sliced Almonds, Dried Cranberries, Goat Cheese, Apple Cider Dijon Vinaigrette 18

SANDWICHES *choice of potato chips with all sandwiches*

PESTO CHICKEN SANDWICH

Mozzarella, Basil Pesto, Sundried Tomato Relish, Balsamic Onion, on Ciabatta 22

HOT ITALIAN SANDWICH

Italian Ham, Capicola, Prosciutto, Giardiniera, Tomato, on Sesame Baguette 22

TURKEY REUBEN SANDWICH

Sliced Turkey, Swiss, Thousand Island Dressing, Sauerkraut, on Marble Rye 21

TRUFFLE CHEDDAR AND GRUYERE MELT

Truffle Cheddar, Gruyere, Spinach, Roasted Pepper Jam, on Sliced French Bread 20

SWEET

Milk and Cookies 12

Nancy’s Fancy Gelato Minis 6

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FROM THE BAR

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SPARKLING WINE

glass | carafe

Domaine Carneros Brut, Carneros	22 44
Veuve Clicquot ‘Yellow Label’ Brut, Reims	30 60

WHITE WINE & ROSE

glass | carafe

Scarbolo Pinot Grigio, Friuli-Venezia Giulia	15 30
Stolpman Sauvignon Blanc, Ballard Canyon	16 32
Two Squared by Alpha Omega Chardonnay, Sonoma County	18 36
Sanguis ‘Whale Song’ Chardonnay, Sta. Rita Hills	23 46
Château Sainte Marguerite ‘Symphonie’ Rosé, Côtes de Provence	19 38

RED WINE

glass | carafe

Siduri Pinot Noir, Santa Barbara County	21 42
Walson Farms Red Field Blend, Ojai	18 36
Cultivar Cabernet Sauvignon, Napa Valley	22 44
Silver Oak Cabernet Sauvignon, Alexander Valley	40 80

WINE BY THE BOTTLE

Laurent Perrier Brut Rosé, Champagne	160
Krug Grande Cuvée Brut, Reims	450
Dom Pérignon Brut, Epernay	475
Rochioli Sauvignon Blanc, Russian River Valley	120
Kistler ‘Les Noisetiers’ Chardonnay, Sonoma Coast	140
Olivier Leflaive Pernand-Vergelesses, Burgundy	160
Whitcraft Pinot Noir, Sta. Rita Hills	100
Williams Selyem Pinot Noir, Russian River Valley	205
Domaine de l’Arlot, Clos de Forests, Nuits-Saint-Georges	325
Justin Isosceles, Paso Robles	175
Heitz Cellar Cabernet Sauvignon, Napa Valley	140
Overture by Opus One, Napa Valley	300
Echo de Lynch Bages, Pauillac	150
Sanguis Bossman Syrah, Santa Ynez Valley	185
Chateau de Beaucastel Chateauneuf-du-Pape, Rhone	205

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ZERO PROOF BEVERAGES

N/A LAVENDER LEMONADE

Estate Lavender, Fresh Lemon Juice 9

ESTATE ROSEMARY SPRITZER

House-Infused Rosemary Syrup, Fresh Lime Juice, Soda 9

THE BOTANIST

Seedlip Garden Non-Alcoholic Spirit, Elderflower Tonic, Cucumber Ribbon 12

REVEL “PINK MOMENT” KOMBUCHA

Organic Green Tea, Raw Local Honey, Organic Ginger, Organic Hibiscus, Organic Orange Zest 12

COCKTAILS

LAVENDER LEMONADE

Hendry’s Vodka, Estate Lavender, Squeezed Lemon 18

CUCUMBER GIN FIZZ

Wilder Gin, Muddled Cucumber and Dill, Soda Water 18

OJAI TANGERINE MARGARITA

Maestro Dobel Tequila, Ojai Pixie, Lime, Salt, Grand Marnier 19

BLACKBERRY JULEP

Makers Mark Bourbon, Blackberry, Mint, Simple Syrup, Lemon 23

BEER

Budweiser 9

Bud Light 9

Coors Light 9

Corona 10

Firestone “805” 10

Heineken 10

Sierra Nevada 10

Stella Artois 10

Guinness 11

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