

## classic breakfast

### All American\*

Three eggs your way with hash browns, choice of Black Forest ham, bacon or sausage and toast, bagel or muffin. Includes juice and coffee 16.5

### Good Start Buffet

Oatmeal, cold cereal, housemade granola, fruit, yogurt, breakfast breads and pastries. Includes juice and coffee 15.5

### All American Buffet\*

The Good Start Buffet plus omelets, eggs Benedict and Belgian waffles made to order, smoked salmon and a selection of breakfast entrées. Includes juice and coffee 24

## etc.

**Fresh seasonal fruit plate**, locally harvested berries, fruit yogurt 11

**Seasonal berries** 7

**Fruit berry parfait**, low-fat yogurt, housemade almond granola, locally harvested berries [425 cal.] 8

**Steel cut oatmeal**, brown sugar, raisins, sliced banana or strawberries [350 cal.] 9

**Selection of Kellogg's cereals**, sliced banana or strawberries 5

**Breakfast meat**, Black Forest ham, bacon, sausage or turkey sausage 5

**Toast, bagel or muffin** 3.5

**Hash browns** 4

*Gluten free menu available upon request.*

*If you have any concerns regarding food allergies, please alert your server prior to ordering.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.*

*An 18% service charge will be added to parties of 8 or more.*

## modern classics

**Crunchy French toast**, corn flake crusted, strawberries, bananas, lite syrup [440 cal.] 13

**Buttermilk pancakes (3)** 12

**Short stack (2)** 10

**Belgian waffle**, locally harvested berries, whipped cream, caramel-maple butter syrup 13

**Classic Benedict\***, two poached eggs, Canadian bacon, hollandaise on toasted English muffin, hash browns 15

**Steak and eggs\***, 6-oz. flat iron steak, two eggs your way, oven roasted tomatoes, sautéed spinach, hash browns, toast 17

**Broken yolk sandwich\***, two eggs, bacon, tomato, cheddar, toasted sour dough, hash browns 13

**Breakfast burrito**, scrambled eggs, chorizo sausage, black beans, Anaheim chiles, queso fresco topped with ranchero sauce, hash browns 15

**Smoked salmon**, capers, red onion, tomato, cucumber, toasted bagel 14

**Fast fare**, scrambled eggs, diced ham, hash browns, toast 13

## 3-egg omelets

**Black Forest ham and white cheddar omelet**, hash browns, toast 14

**Egg white omelet**, spinach, tomato, goat cheese, toast [350 cal.] 14

**Three mushroom omelet**, shiitake, oyster and button mushrooms, dill havarti cheese, hash browns, toast 14

**egg whites may be substituted**

## beverages

**Orange or grapefruit juice** 4

**Apple, cranberry, pineapple, V8 or tomato juice** 4

**The "Power Smoothie"** 5

**Gevalia coffee – regular and decaffeinated** 3.5

**Taylor's of Harrogate teas** 3.5

**Cappuccino or café latte** 4.25

**Espresso** 3.5

**Milk, chocolate milk, hot chocolate** 3.5

**Bottled water – Evian, Fiji or San**

**Pellegrino small 3 large 5**



Café Del Sol

# Lunch

## Appetizers

**Chicken Tortilla Soup \$8**  
Bacon, pepper jack cheese and avocado

**Grilled Vegetable Flatbread \$10**  
Oven-roasted yellow and red tomatoes, cipollini onion, feta and mozzarella cheeses

**Spicy Chicken Spring Rolls \$10.5**  
Roasted corn, red bell pepper, black beans, jalapeno cheese and sweet chili sauce

**Cabo Chicken Quesadilla \$13**  
Roasted red pepper, pepper jack and cheddar cheese, guacamole, sour cream and salsa

## Salads and Sandwiches

**Organic Baby Green Salad \$8**  
Sliced apple, blue cheese and candied walnuts with red wine vinaigrette

**Chicken Caesar Salad \$14**  
Parmesan cheese and crunchy croutons with Caesar dressing

**Ahi Salad \$17**  
Seared rare, field greens and Napa cabbage with hoisin vinaigrette dressing

**Asian BBQ Beef Salad \$15**  
Napa cabbage, snow peas, sweet peppers, carrots and fried wontons with orange sesame dressing

**Cobb Salad \$15**  
Grilled chicken, egg, avocado, blue cheese, tomato and bacon with choice of dressing

**Healthy Stack Panini \$14**  
Grilled eggplant, roasted red pepper, portabella mushroom and mozzarella cheese on flat bread with fries, house chips or fruit

**Grilled Chicken Sandwich \$14**  
Gruyere cheese and smoky chipotle aioli on ciabatta bread with fries, house chips or fruit

**Marriott Burger \$15.5**  
Fresh ground Angus beef, cheddar cheese and bacon on a butter toasted bun with fries, house chips or fruit

**California Turkey Burger \$15.5**  
Pepper jack cheese, lettuce, tomato and guacamole on a whole wheat bun with fries, house chips or fruit

**Crabcake Sandwich \$16**  
Old Bay remoulade, marinated tomatoes and lettuce on ciabatta bread

**Roast Turkey BLT \$14**  
Bacon, tomato, lettuce and lemon pepper mayonnaise on sourdough bread with fries, house chips or fruit

## Entrees

**Pan Seared Salmon Filet \$21**  
Citrus ponzu, green beans and steamed or whole grain brown rice

**Fish and Chips \$14**  
Beer battered fried cod, creamy slaw, tartar sauce and fries

**Garden Pasta \$15**  
Strozzapreti pasta, broccolini, sun dried tomato, capers, artichoke, shitake mushroom and roasted red pepper pesto

**Wok-Fired Honey Glazed Chicken \$16**  
Broccolini and steamed or whole grain brown rice

## Desserts

**New York Cheesecake \$8**

**Chocolate Macadamia Nut Pie \$8**  
Classic Marriott recipe

**7-Layer Chocolate Cake \$9**

**Vanilla Bean Crème Brulee \$7**

# Beverages

<b>Soft Drinks</b>	<b>\$3.5</b>
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Mug Root Beer or Pink Lemonade	
<b>Fresh Lemonade or Iced Tea</b>	<b>\$3.5</b>
<b>Milk, Chocolate Milk or Hot Chocolate</b>	<b>\$3.5</b>
<b>Republic of Tea</b>	<b>\$4</b>
Blackberry Sage, Pomegranate or Decaf Ginger Peach	
<b>Rockstar</b>	<b>\$3.5</b>
<b>Bottled Water</b>	<b>\$4 sm/\$6 lg</b>
Evian, Fiji or San Pellegrino	
<b>Specialty and Herbal Teas</b>	<b>\$3.5</b>
<b>Gevalia Coffee or Decaf Coffee</b>	<b>\$3.5</b>
	
<b>Cappuccino, or Café Latte</b>	<b>\$4.25</b>
<b>Espresso</b>	<b>\$3.5</b>
<b>Classic Milk Shake</b>	<b>\$4.5</b>
Chocolate, vanilla or strawberry	

## Beer

<b>Domestic</b>		
Budweiser	Bud Light	\$ 6
Coors Light	Michelob Ultra	
Miller Lite	O'Douls Non-Alcoholic	
<b>Imported</b>		<b>\$ 7</b>
Amstel Light	Newcastle Brown Ale	
Corona Extra	Corona Light	
Guinness Draught	Heineken	
Negra Modelo	Stella Artois Lager	
<b>Local and Handcrafted</b>		<b>\$ 7</b>
Anaheim 1888	Anaheim Red	
Anchor Steam	Bear Republic Racer 5 IPA	
Blue Moon Belgian White	Ballast Point Sculpin IPA	
Fat Tire Amber Ale	Samuel Adams Seasonal	
Rogue Dead Guy Ale	Samuel Adams Boston Lager	
Sierra Nevada Pale Ale	Lagunitas Little Sumpin Sumpin Ale	
Pyramid Haywire Hefeweizen		
<b>Signature</b>		
Stone Brewery's Sublimely Self-Righteous Ale 22-oz		\$ 9.75
Stone Brewery's Smoked Porter 22-oz		\$ 9.75

# Wines

<b>Champagne and Sparkling Wine</b>	<b>Splits</b>	
Mumm Napa, Brut Prestige, Napa Valley, NV, California	\$ 12	
Moet & Chandon, "Imperial," NV, France	\$ 16	
Cuvee Perrier-Jouet, Grand Brut Champagne	\$ 20	
<b>Sauvignon Blanc</b>	<b>6oz.</b>	<b>9oz.</b>
Brancott, Marlborough, New Zealand	\$ 10	\$ 15
Provenance Vineyards, Napa Valley, California	\$ 14	\$ 21
<b>Pinot Grigio</b>		
Luna, Napa Valley, California	\$ 9	\$ 13
Pighin Friuli, Grave del Friuli	\$ 12	\$ 18
<b>Chardonnay</b>		
Stag's Leap Wine Cellars, Hawks Crest, Monterey, California	\$ 9	\$ 13
Glen Carlou, Paarl, South Africa	\$ 10	\$ 15
Sonoma Cutrer, Sonoma, California	\$ 14	\$ 21
Clos Pegas "Mitsuko's Vineyard" Carneros, California	\$ 16	\$ 24
<b>Cutting Edge Whites</b>		
Saint M, Riesling, QbA, Pfalz, Germany	\$ 10	\$ 15
Sokol Blosser, "Evolution," Oregon	\$ 12	\$ 18
<b>Pinot Noir</b>		
Acacia, "Carneros," Napa Valley	\$ 12	\$ 18
Luli, Santa Lucia Highlands, California	\$ 13	\$ 19
La Crema, Sonoma Coast, California	\$ 14	\$ 21
<b>Merlot</b>		
Horse Heaven Hills, "H3," Washington	\$ 10	\$ 15
Decoy by Duckhorn, Sonoma, California	\$ 14	\$ 21
Rutherford Hill, Napa Valley, California	\$ 15	\$ 22
<b>Cabernet</b>		
Lockwood, Monterey County, California	\$ 10	\$ 15
Seven Falls, Wahluke Slope, Washington	\$ 12	\$ 18
Justin, Paso Robles, California	\$ 14	\$ 21
Ferrari-Carano, Alexander Valley, California	\$ 16	\$ 24
<b>Cutting Edge Reds</b>		
Rodney Strong, Zinfandel, Sonoma, California	\$ 12	\$ 18
Locations "E" Red Blend, Spain	\$ 12	\$ 18
Yangarra, Shiraz, South Australia	\$ 13	\$ 19
Domingo Molina, Malbec, Cafayate Valley, Argentina	\$ 15	\$ 22
Parducci, "True Grit," Petite Sirah, Mendocino County, California	\$ 15	\$ 22



Café Del Sol

# Dinner

## Appetizers

**Chicken Tortilla Soup \$8**

Bacon, pepper jack cheese and avocado

**Grilled Vegetable Flatbread \$10**

Oven-roasted yellow and red tomatoes, cipollini onion, feta and mozzarella cheeses

**Crispy Fried Calamari \$12**

**Lobster Bisque \$10**

Cognac and crème fraiche

**Spicy Chicken Spring Rolls \$10.5**

Roasted corn, red bell pepper, black beans, jalapeno cheese and sweet chili sauce

**Citrus-Poached Shrimp Cocktail \$16**

House-made cocktail sauce

## Salads and Sandwiches

**Organic Baby Green Salad \$8**

Sliced apple, blue cheese and candied walnuts with red wine vinaigrette

**Wedge \$8**

Boston Bibb and maple bacon with Gorgonzola dressing

**Cobb Salad \$15**

Grilled chicken, egg, avocado, blue cheese, tomato and bacon with choice of dressing

**Ahi Salad \$17**

Seared rare, field greens and Napa cabbage with hoisin vinaigrette dressing

**Grilled Chicken Sandwich \$14**

Gruyere cheese and smoky chipotle aioli on ciabatta bread with fries, house chips or fruit

**Marriott Burger \$15.5**

Fresh ground Angus beef, cheddar cheese and bacon on a butter toasted bun with fries, house chips or fruit

**California Turkey Burger \$15.5**

Pepper jack cheese, lettuce, tomato and guacamole on a whole wheat bun with fries, house chips or fruit

## Entrees

**Wild Mushroom Ravioli \$22**

Brown butter, sage and pine nuts

**Garden Pasta \$15**

Strozzapreti pasta, broccolini, sun dried tomato, capers, artichoke, shitake mushroom and roasted red pepper pesto

**House Made Meatloaf \$17**

Yukon Gold mashed potatoes and cipollini onion gravy

**Wok-Fired Honey Glazed Chicken \$16**

Broccolini and steamed or whole grain brown rice

**Pan Seared Salmon Filet \$21**

Citrus ponzu, green beans and steamed or whole grain brown rice

**Fennel Crusted Halibut \$23**

Mushroom risotto and oven roasted tomato vinaigrette

**Herb Roasted Organic Chicken Breast \$17**

Garlic spinach and Yukon Gold mashed potatoes

**Char Crusted NY Steak \$28**

Cheddar smashed potatoes and arugula

## Desserts

**7-Layer Chocolate Cake \$9**

**New York Cheesecake \$8**

**Vanilla Bean Crème Brulee \$7**

**Chocolate Macadamia Nut Pie \$8**

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