

REFRESH

SPECIALTY COCKTAILS

- Jimosa* \$12
bianchi champagne, hibiscus liqueur,
preserved hibiscus flower
- House Made Frose* \$18
rosé water essence, lemon, grand marnier
- Amaretto Sól* \$13
ketel one vodka, disaronno, orange juice,
pineapple juice, club soda
- Spa Reviver* \$13
ketel one vodka, lemon juice, cointreau, lillet pernod
- Garden Collins* \$13
ketel one vodka, st. germain, fresh cucumbers,
lemon juice, soda water, simple syrup
- Bloody Rosemary* \$14
bloody mary with ketel one rosemary-infused vodka
- Blueberry Press* \$13
tanqueray gin, st. germain, blue-berry thyme syrup,
club soda, mint
- Piña Colada* \$13
malibu rum, lime, pineapple juice, coconut water
- El Pomelo* \$15
corralejo reposado tequila, cointreau, sweet & sour,
grapefruit juice, agave, pressed lime, tajin rim
- JC Julep* \$14
maker's mark, muddled strawberries, mint, lemonade

BUBBLES (glass / bottle)

- Bianchi, Champagne* \$9 / \$36
Zonin, Prosecco \$10 / \$40
Moët & Chandon Brut Imperial, Champagne \$120
Veuve Clicquot Brut, Champagne \$133

WHITE WINE (glass / bottle)

- Benvolio, Pinot Grigio* \$10 / \$40
Mohua, Sauvignon Blanc \$11 / \$44
Cakebread, Sauvignon Blanc \$16 / \$64
Sycamore Lane, Chardonnay \$9 / \$36
Sonoma-Cutrer, Chardonnay \$14 / \$56
Mont Gravet, Rosé \$9 / \$36

RED WINE (glass / bottle)

- Talbott 'Kali Hart' Pinot Noir* \$15 / \$60
Sycamore Lane, Cabernet Sauvignon \$9 / \$36

BEER

- Bud Light* \$6
Corona Extra \$7
Blue Moon \$7
- Dos Equis* \$7
Stella Artois \$7

Craft

- Ballast Point Sculpin IPA* 12oz \$9
Refuge Brewery Blood Orange Wit 16oz \$9
Stone Pale Ale 12oz \$8
Modern Times Blazing World Amber 16oz \$9

MOCKTAILS

- Cucumber Seltzer* \$6
Coconut Water \$5
Blackberry Iced Tea \$6
- Flavored Lemonade* \$6
coconut lavender
or sweet basil

Beverages available for spa pool service only.



THE SPA

AT RANCHO BERNARDO INN

NOURISH

APPETIZERS

- Truffle Fries* \$10
parmesan cheese, parsley, sea salt
- Roasted Garlic Chipotle Guacamole & Salsa* \$18 (GF)(VG)(V)
fresh tortilla chips, lime, cilantro
- Coconut Chia Pudding* \$15 (GF)(VG)
chef's fresh berries, soy milk, kiwi, mint,
raspberry purée, bee pollen, toasted coconut
- Hummus* \$15 (VG)
roasted cauliflower, pickled summer beets, carrot
with grilled pita bread
- Artisanal Cheese Plate* \$24
chef's selection of three fine cheeses, two cured meats,
honeycomb, baguette, dried fruit
- Sunshine Bowl* \$15 (VG)
house made granola, blueberry, goji berry, flaxseed
with frozen pineapple yogurt, mango, honey

SALADS

- Cobb Salad* \$18
bacon, heirloom tomatoes, blue cheese crumbles,
hardboiled egg, grilled chicken, avocado,
romaine lettuce, blue cheese dressing
- Wild Arugula Salad* \$15 (GF)(VG)
summer corn, endive, grilled peaches,
goat cheese crumbles, poppy seed vinaigrette
- The Good Bowl* \$18
quinoa, barley, farrow, hemp seed, avocado, kale,
roasted sweet potato, local citrus, toasted almonds,
grilled chicken, light balsamic dressing
- Chilled Watermelon Salad* \$15 (GF)(VG)
summer melon, basil, mint, strawberry,
english cucumber, honey, lemon crème

ADD ON

- Grilled Salmon* \$10 *Grilled Chicken* \$8
Grilled Local Vegetables \$7 *Substitute Tofu* \$4 | *Add Tofu* \$7

ENTRÉES

- The Spa Burger* \$18
grass fed beef, grilled onion, butter leaf lettuce,
tomato, cheddar cheese, thousand island,
brioche bun, served with chips
- Salmon BLT Sandwich* \$18
grilled & smoked salmon, bacon, butter lettuce,
marinated tomatoes, caper aioli, served with chips
- Grilled Shrimp Tacos* \$22 (GF)
corn tortilla, confetti cabbage, chili lime crema, radish,
pineapple, mango salsa, queso fresco
- Caprese Smash Toast* \$15 (VG)
whole grain bread, avocado, shaved asparagus, burrata cheese,
toasted sunflower seed, heirloom tomatoes, basil
- Ceviche Tostada* \$18 (GF)
shrimp & local white fish, aji sauce, leche de tigre, avocado,
pomegranate, chicken chicharrón, lime crème
- Chicken Club* \$18
caramelized onion, grilled chicken, bacon, garlic aioli,
provolone cheese, avocado, butter lettuce, tomatoes,
sourdough bread, served with chips

DESSERTS

- Raspberry Sorbet* \$12 (GF)(VG) *Fresh Macaroons* \$9 (GF)(VG)
meringue, fresh berries three each assorted flavors

Gluten-free bread available upon request (GF) Gluten Free (VG) Vegetarian (V) Vegan

The consumption of raw or undercooked eggs, meat, poultry, seafood
or shellfish may increase your risk of foodborne illness.