



el PRADO

BREAKFAST SERVED DAILY FROM 7AM TO 11AM

TWO EGGS ANY STYLE GF WITH POTATOES, TOAST, ROASTED TOMATO, AND CHOICE OF CHICKEN SAUSAGE OR SMOKED BACON	\$19
CALIFORNIA OMELETTE WITH ASPARAGUS, MUSHROOMS, SPINACH, CHEDDAR CHEESE, AVOCADO AND GREEN SALAD	\$22
SMOKED SALMON OMELETTE WITH SPINACH, CAPERS, HOLLANDAISE AND GREEN SALAD	\$25
PAIN DE MIE FRENCH TOAST WITH FRESH FRUIT, CITRUS BUTTER, MAPLE SYRUP	\$17
GRANOLA PARFAIT WITH STRAUS YOGURT, FRESH FRUIT, NATURAL HONEY	\$13
FRESH SEASONAL FRUIT & BERRIES	\$14
LOX BAGEL WITH CREME CHEESE, ONIONS, CUCUMBERS, TOMATO AND CAPERS ON A SESAME SEED BAGEL	\$24

SIDES SERVED DAILY FROM 7AM TO 11AM

PANCAKE SHORT STACK (3)	\$12
STRAUS YOGURT	\$7
FRESH BERRIES	\$10
SMOKED BACON	\$10
HAM	\$6
CHICKEN SAUSAGE	\$7
ROASTED POTATOES	\$5
FRENCH FRIES	\$7
SMOKED SALMON	\$10
ONE EGG	\$5
TWO EGGS	\$10
TOAST, CHOICE OF: OLIVE OIL SOURDOUGH, MULTIGRAIN SOURDOUGH, PAIN DE MIE, WHOLE WHEAT, GLUTEN FREE, OR ENGLISH MUFFIN	\$6

ALL DAY DINING SERVED DAILY 11AM TO 10PM

STARTERS

SESAME CRUSTED TUNA* CUCUMBER, GINGER SAUCE, CHILI AIOLI, MICRO RADISH SALAD, TARO CHIPS	\$22
CRAB CAKE (1) CITRUS AIOLI, PEA SALAD, SALMON ROE, GRILLED LEMON	\$22
TEMPURA GREEN BEANS SRIRACHA AIOLI, CHARD LEMON	\$19
CHARCUTERIE BOARD SEASONAL MARKET SELECTION OF SLICED MEATS & CHEESES WITH ACCOMPANIMENTS	\$21
SOUP & SALAD SOUP OF THE DAY (VEGETARIAN OR VEGAN UPON REQUEST)	\$12
ASPARAGUS SALAD ROMESCO, ARUGULA, SHERRY VINAIGRETTE, FETA CHEESE, ALMONDS ADD CHICKEN \$5 SALMON \$12 SHRIMP \$10	\$20

SANDWICHES

WITH YOUR CHOICE OF SALAD OR FIRES

CHEESEBURGER GRASS FED BEEF PATTY, TOMATO, LETTUCE, PICKLES, SMOKE BACON, CHEDDAR CHEESE, DIJONNAISE AIOLI, BRIOCHE BUN	\$27
IMPOSSIBLE BURGER LETTUCE, TOMATO, PICKLES, CHEDDAR CHEESE, DIJONNAISE AIOLI, BRIOCHE BUN (VEGAN UPON REQUEST)	\$26
TURKEY SANDWICH LETTUCE, TOMATO, BACON, PEPPER JACK CHEESE, HONEY AIOLI, BRIOCHE BUN	\$24



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ENTREES

HERB ROASTED CHICKEN WHIPPED POTATOES, SEASONAL VEGETABLES, BRAISED MUSHROOM JUS	\$32
FILET MIGNON HERB BUTTER, GRATIN POTATO, CREAM SPINACH, ROSEMARY RED WINE JUS	\$54
CORN MEAL DUSTED SEA BASS FORBIDDEN RICE, EGGPLANT CAPONATA, GRILLED LEMON	\$49
CHEESE RAVIOLI BURRATA, TOMATO SAUCE, VEGETABLE SUCCOTASH, BASIL	\$29

DESSERT

MOLTEN CHOCOLATE CAKE WHIPPED CREAM, COCOA NIBS, STRAWBERRY COULIS	\$14
CREME BRULEE	\$14
(3) CHOCOLATE CHIP COOKIES & MILK	\$12
(3) SCOOPS VANILLA ICE CREAM	\$12
KIDS CHOICE OF FRUIT OR FRIES	
CHICKEN TENDERS	\$15
GRILLED CHEESE	\$12

BEVERAGES

WINES

	GLASS
'20 TESTAROSSA CHARDONNAY	\$16
'19 RYDER ESTATE PINOT ROSE	\$14
'20 TWO BIRDS PINOT NOIR	\$16
'12 MURIEL GRAN RESERVA TEMPRANILLO	\$16
'18 JOSEPH CARR CABERNET SAUVIGNON	\$19

SECIALTY COCKTAIL

TURN DOWN SERVICE CHOCOLATE INFUSED BOURBON, BLACK PEPPER, CITRUS OIL	\$16
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ASSORTED BEERS

CHOICE OF TRUMER PILSNER, MODELO NEGRA, BEAR REPUBLIC HAZY IPA, TANK 7 AMERICAN SAISON	\$9
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ASSORTED DRINKS

SODAS	\$6
SPRING WATER	\$6
TEA	\$5
CARAFE COFFEE	\$10
SINGLE ORIGIN POUR OVER COFFEE (12 OZ.)	\$8
SINGLE ESPRESSO	\$6
DOUBLE ESPRESSO	\$8
CAPPUCCINO	\$8
MOCHA	\$8
LATTE	\$8
AMERICANO	\$8
MILK CHOICE OF: 2%, SKIM, WHOLE, OAT, ALMOND, SOY	\$6

*SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, SPECIALLY IF YOU HAVE ALLERGIES