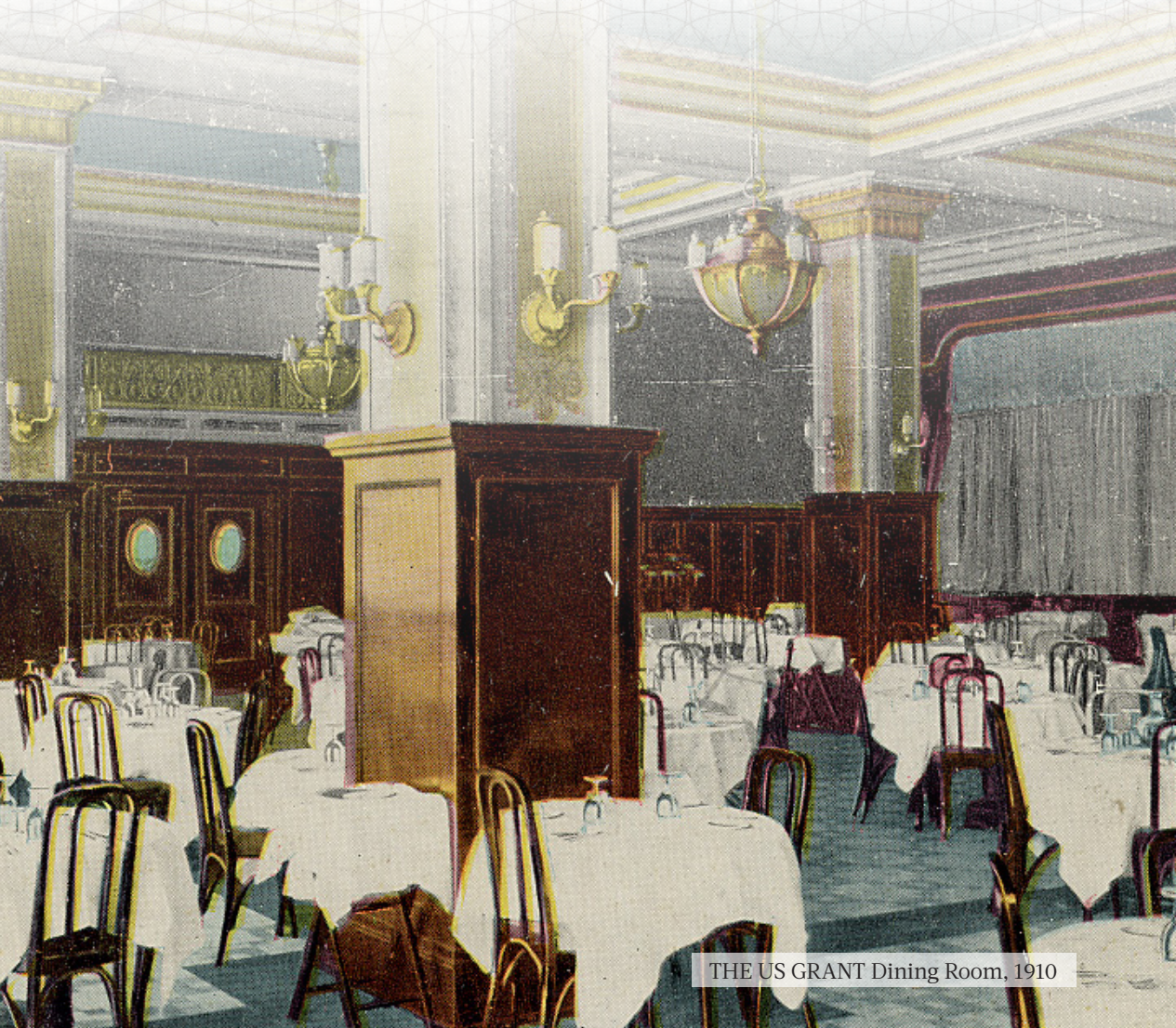
MENUS

DIAL **IN ROOM DINING** TO BEGIN YOUR CULINARY JOURNEY



THE US GRANT Dining Room, 1910

BREAKFAST

AVAILABLE 6:00 A.M. TO 11:00 A.M.

CLASSICS

The Grant Breakfast $26.00
Two Eggs Any Style, Crispy Breakfast Potatoes, Nueske Applewood Smoked Bacon or Chicken Sausage, Toast, Juice and Coffee or Tea

Grant Continental $19.00
Daily Pastries or Toast, Fresh Seasonal Fruit and Berries, Greek Yogurt, Juice and Coffee or Tea

Seasonal Fruit $16.00
A Selection of Local Fruit, Citrus Vanilla Syrup, Mint, Greek Yogurt, Anise Biscotti

Low-Fat House Made Granola with Greek Yogurt $11.00

Bowl of Berries $9.00

SIGNATURES

Power Breakfast $20.00
Egg White Scramble, King Trumpet Mushroom, Oyster Mushroom, Fromager d' Affinois, Fine Herbs, 8 Grain Toast

Short Rib Hash $22.00
Braised Short Ribs and Carrots, Melted Shallots, Celery Root, Marble Potatoes, Mizuna, Parsley, Sunny Side Up Eggs and Toast

Three Egg Scramble $21.00
Broccoli, Kale, Leeks, Cremini Mushrooms, Nueske Applewood Smoked Bacon, Cheddar Cheese. Served with Crispy Breakfast Potatoes and Toast

Farmer's Omelette $21.00
Butternut Squash, Delicata Squash, Celery Root, Cheddar Cheese, Fine Herbs. Served with Crispy Breakfast Potatoes and Toast

FROM THE GRIDDLE

Peanut Butter and Jelly French Toast $18.00
Peanut Butter Stuffed French Toast, Mixed Berry Jam, Roasted Peanuts

Tart Cherry Ricotta Buttermilk Pancakes $18.00
Muscovada Ricotta Impastata, Oatmeal Crunch

Steel Cut Oatmeal $13.00
Dried Fruit, Roasted Walnuts

CHILDREN'S MENU

Pancakes with Maple Syrup	$9.00
Cinnamon French Toast with Berries	$9.00
Scrambled Eggs with Cheese and Fresh Fruit	$9.00
Fruit Cup	$4.00

SIDES

Crispy Breakfast Potatoes	$6.00
Nueske Applewood Smoked Bacon, Chicken Sausage or Grilled Ham	$6.00
Choice of Toast, English Muffin or Bagel	$4.00
Daily Pastry Basket	$6.00
Croissants	$6.00
Selection of Mini Muffins	$6.00
Cereal with Fresh Fruit	$8.00
Ruby Red Grapefruit	$4.00
Tomatoes	$6.00
Greek Yogurt	$5.00
Low Fat Vanilla Yogurt	$4.00

BEVERAGES

Orange, Grapefruit, Apple, Pineapple or Cranberry Juice	$4.00
Small Pot of Regular or Decaffeinated Coffee	$6.00
Large Pot of Regular or Decaffeinated Coffee	$9.00
Espresso, Cappuccino or Café Latte	$5.00
Cup of Tea: Selection of Traditional and Herbal Teas	$6.00
Large Pot of Tea (serves 2-3): Selection of Traditional and Herbal Teas	$9.00
Whole, 2%, Skim or Almond Milk	$4.00

A 22% SERVICE CHARGE (PLUS TAX) AND A $4.50 DELIVERY CHARGE WILL BE ADDED TO YOUR BILL. THE SERVICE CHARGE INCLUDES AN 18% GRATUITY FOR STAFF. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ALL DAY DINING

AVAILABLE 11:00 A.M. TO 10:00 P.M.

TO START

Mock Turtle Soup $13.00
A Grant Grill Original Recipe Since 1951. Finished with a Side of Sherry.

Soup of the Season $13.00

Artesian Cheese and Meat Tray $21.00
Daily Hard, Soft and Blue Cheese, Prosciutto, Salami, Accoutrements

Parmesan Fries with House Made Thousand Island $10.00

Crispy Focaccia Bread with Tomato Bruschetta $12.00

Mixed Olives with Local Grilled Vegetables $12.00
California Olive Oil and Balsamic

SALADS

Add Free Range Chicken to Salad $9.00
Add Wild Shrimp to Salad $11.00

Caesar Salad $19.00
Romaine Hearts, Garlic Croutons, Parmigiano-Reggiano, White Anchovy

Tender Petite Artesian Greens $17.00
Mini Heirloom Tomatoes, Grilled Corn, Roasted Farmers Market Onions,
Red Bell Peppers, Fine Herbs, Shallot Vinaigrette

Cobb Salad $19.00
Vine Ripe Tomatoes, English Cucumbers, Nueske Applewood Smoked Bacon,
Eggs, Gorgonzola, Avocado, Herb Vinaigrette

Seasonal Fruit Salad $16.00
A Selection of Local Fruit, Citrus Vanilla Syrup, Mint, Greek Yogurt, Anise Biscotti

SANDWICHES

Served with House Made Chips

Smoked Salmon “BLT” $18.00
Smoked Salmon, Nueske Applewood Smoked Bacon, Bibb Lettuce,
Heirloom Tomato, Horseradish Mayo, Sourdough Bread

Grant Grill Burger $22.00
All Natural Ground Chuck, Cheddar Cheese, Pickled Red Onion, Lettuce,
Nueske Applewood Smoked Bacon, Spread

House Made Tuna Melt Sandwich $20.00
Celery, Red Onion, Chive, Parsley, Havarti Cheese, Marble Rye Bread, Pickle

Turkey, Fromager D’ Affinois, Apple Sandwich $20.00
Sourdough Bread, Fuji Apples, Apple Butter, Arugula

ALL DAY DINING

ENTREES

Roasted Half Chicken Breast French Lentils, Roasted Celery Root, Brussel Sprouts, Pearl Onions, Dried Tart Cherries	$29.00
Grilled 8oz Beef Tenderloin Baby Mixed Potatoes, Spinach, Red Wine Sauce	$46.00
Local Fish - Today's Catch Market Vegetable, Mash Potatoes, Lemon Dill Butter	$32.00
Fettuccine Pasta Butternut Squash, Kale, Melted Shallots, Golden Raisins, Pecorino Cheese	$24.00
Roasted Eggplant Mushrooms, Roasted Tomatoes, Yellow Bell Peppers, Arugula Pesto	$19.00
Three Egg Scramble Broccoli, Kale, Leeks, Cremini Mushrooms, Nueske Applewood Smoked Bacon, Cheddar Cheese. Served with Crispy Breakfast Potatoes and Toast	$21.00

CHILDREN'S MENU

Mixed Green Salad, House Vinaigrette, Tomato and Cucumber	$8.00
Sautéed Today's Catch with Steamed Vegetables	$17.00
House Focaccia, Tomato Sauce and Mozzarella	$11.00
Kid's Burger with Cheddar Cheese	$12.00
Grilled Cheese on Brioche	$10.00
Roasted Chicken with Market Vegetable	$16.00
Chocolate Chip Cookies	$5.00
Fresh Berries with Streusel Topping	$7.00
Ice Cream Sundae	$5.00

SIDES

Soft Cooked Polenta with Parmesan	$7.00
Seasonal Vegetable with Herb Butter	$9.00
Braised Greens	$9.00
Yukon Gold Mashed Potatoes	$9.00

DESSERT

White Chocolate Panna Cotta, Seasonal Fruit, Hibiscus Syrup	$11.00
Chocolate Cheesecake with Fresh Berries	$11.00
Crepe of the Season	$11.00
Market Cheeses, Honeycomb, Accoutrements	$15.00
Citrus Grand Marnier Macerated Berries, Biscotti	$11.00
Small Pot of Regular or Decaffeinated Coffee	$6.00
Large Pot of Regular or Decaffeinated Coffee	$9.00
Espresso, Cappuccino or Café Latte	$5.00
Cup of Tea: Selection of Traditional and Herbal Teas	$6.00
Large Pot of Tea (serves 2-3): Selection of Traditional and Herbal Teas	$9.00

QUICK PREMIUM SNACKS

Terra Real Vegetable Chips, 1oz bag Non-GMO, Gluten Free, Vegan-Friendly	$6.00
Food Should Taste Good Cheddar Tortilla Chips, 1.5oz bag Gluten Free, Certified Kosher, No MSG	$6.00
Lawless Beef Jerky, Phở Flavor, 2oz bag 100% Grass-Fed Beef, No Nitrates/Corn Syrup	$9.00
Jimmybar! Peanut Butter Clutter Clean Snack Bar, 1.6oz Gluten Free, No Preservatives (Contains Nuts)	$6.00
Marich Triple Milk Chocolate Toffee Bites, 2.3oz bag Fair Trade Certified (Contains Nuts)	$6.00

A 22% SERVICE CHARGE (PLUS TAX) AND A $4.50 DELIVERY CHARGE WILL BE ADDED TO YOUR BILL. THE SERVICE CHARGE INCLUDES AN 18% GRATUITY FOR STAFF. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

OVERNIGHT

AVAILABLE 10:00 P.M. TO 6:00 A.M.

TO START

Mock Turtle Soup $13.00
A Grant Grill Original Recipe Since 1951. Finished with a Side of Sherry

Caesar Salad $19.00
Romaine Hearts, Garlic Croutons, Parmigiano-Reggiano, White Anchovy

- Add Free Range Chicken $9.00
- Add Wild Shrimp $11.00

Tender Petite Artesian Greens $17.00
Mini Heirloom Tomatoes, Grilled Corn, Roasted Farmers Market Onions,
Red Bell Peppers, Fine Herbs, Shallot Vinaigrette

- Add Free Range Chicken $9.00
- Add Wild Shrimp $11.00

Seasonal Fruit Salad $16.00
A Selection of Local Fruit, Citrus Vanilla Syrup, Mint, Greek Yogurt, Anise Biscotti

Low-Fat House Made Granola with Greek Yogurt $11.00

ENTREES

Smoked Salmon "BLT" $18.00
Smoked Salmon, Nueske Applewood Smoked Bacon, Bibb Lettuce,
Heirloom Tomato, Horseradish Mayo, Sourdough Bread

Grant Grill Burger $22.00
All Natural Ground Chuck, Cheddar Cheese, Pickled Red Onion, Lettuce,
Nueske Applewood Smoked Bacon, Spread

House Made Tuna Melt Sandwich $20.00
Celery, Red Onion, Chive, Parsley, Havarti Cheese, Marble Rye Bread, Pickle

Three Egg Scramble $21.00
Broccoli, Kale, Leeks, Cremini Mushrooms, Nueske Applewood Smoked Bacon,
Cheddar Cheese. Served with Crispy Breakfast Potatoes and Toast

DESSERT

White Chocolate Panna Cotta, Seasonal Fruit, Hibiscus Syrup $11.00
Chocolate Cheesecake with Fresh Berries $11.00
Crêpe of the Season $11.00
Market Cheeses, Honeycomb, Accoutrements $15.00
Citrus Grand Marnier Macerated Berries, Biscotti $11.00

Small Pot of Regular or Decaffeinated Coffee $6.00
Large Pot of Regular or Decaffeinated Coffee $9.00
Espresso, Cappuccino or Café Latte $5.00
Cup of Tea: Selection of Traditional and Herbal Teas $6.00
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FROM THE BAR

IN ACCORDANCE WITH CALIFORNIA LAW,
ALCOHOL MAY **NOT** BE SOLD BETWEEN THE HOURS OF 2 A.M. AND 6 A.M.

CHAMPAGNE AND SPARKLING WINE

Brut Champagne, Moët & Chandon, Epernay — $23.00 / $115.00
Dry with a delicate body and crisp, refreshing acidity

Prosecco, La Marca, Italy — $12.00 / $16.00
Fresh sparkling wine with a vibrant bouquet of apple, white peach and honeysuckle

WHITE WINE

Sauvignon Blanc Blend, Cape Mentelle, Western Australia — $13.00 / $52.00
Rich and vibrant blend showing citrus and tropical fruit aromas

Pinot Grigio, Danzante, Delle Venezie, Italy — $12.00 / $48.00
Delicate stone fruit and citrus notes with a touch of minerality

Riesling, Wegeler, Mosel, Germany — $15.00 / $60.00
Ripe stone fruit, slate and petrol notes underlined by crisp structure and just enough residual sugar

Chardonnay, Magnolia Grove, California — $12.00 / $48.00
Rich and creamy stone fruit, tropical fruit, and sweet vanilla

Chardonnay, Matchbook “The Arsonist, Dunnigan Hills — $15.00 / $60.00
Luscious Northern Californian Chardonnay showing oak, pear aromatics as well as nuances of honey

RED WINE

Pinot Noir, Smoke Tree, Sonoma County — $14.00 / $56.00
Vibrant Pinot showing bright cherry and baking spice characteristics

Merlot, Chelsea Goldschmidt, Dry Creek Valley — $16.00 / $64.00
Rich aromas of black cherry, plum, chocolate and smoky French oak

Syrah Blend, Orin Swift “Abstract,” Napa/Sonoma — $17.00 / $68.00
A beautiful marriage of black cherries, plums, mocha and sweet oak

Cabernet Sauvignon, Magnolia Grove, California — $12.00 / $48.00
Soft tannins with bright flavors of cherry, blackberry, cedar and sweet oak

Cabernet Sauvignon, Trefethen, Oak Knoll — $22.00 / $88.00
Aromas of black plums and cherry pie are elevated by layers of spice cake and vanilla

Zinfandel, Seghesio, Sonoma County — $14.00 / $56.00
Spicy and lush Zinfandel held up by food friendly tannins and zesty acidity

Additional selections may be available. Please call for details.

DOMESTIC BEER

Bud Light	$6.50

CRAFT AND IMPORTED BEER

Stone India Pale Ale (San Diego)	$8.00
Mission Blonde Ale (San Diego)	$8.00
Karl Strauss Red Trolley Irish Red Style Ale (San Diego)	$8.00
Spaten Lager (Munich, Germany)	$8.00
Corona (Mexico)	$8.00
Alesmith Nut Brown English Style Ale, 22oz (San Diego)	$14.00
Modern Times Black House Stout, 16oz can (San Diego)	$9.00

DRY APPLE CIDER

Julian Harvest Hard Apple Cider, 22oz (San Diego)	$16.00

BELGIAN ALES

Chimay Trappist White Tripel	$14.00
Saison Dupont Farmhouse Ale	$11.00
Duchesse de Bourgogne Flemish, Oak-Aged Red Sour Ale	$14.00
Kasteel Rouge Cherry Brewed, Oak-Aged Ale	$13.00

Additional selections may be available. Please call for details.

THE COCKTAIL EXPERIENCE

Enjoy bar service in the comfort and privacy of your US GRANT guest room or suite.

Tantalize the senses with one of our Mixologist's signature recipes. Upon ordering, a US GRANT cocktail ambassador will prepare your selection with all ingredients including glassware and ice, and arrive at your guest room or suite to create your cocktail of choice.

SIGNATURE COCKTAILS

Enlist the expertise of a US GRANT cocktail ambassador to create one of our signature cocktail selections.

US GRANT Centennial Manhattan $15.00
Created in honor of the hotel's 100th Anniversary with High West Rye Whiskey, Dolin Vermouth Rouge, and Fee Brothers Old Fashioned Bitters, blended and aged harmoniously in commemorative oak for 100 days

The Old Fashioned $12.00
Having its roots in the 1800's, this classic often is the true test of a good bartender. Enjoy it today in your room. Old Forrester Bourbon, Old Fashioned Bitters, Sugar

Sidecar $12.00
Said to be created during the year of The Great Gatsby, 1922, this timeless cocktail is a fine balance of Hennessy VS, Cointreau and Fresh Meyer Lemon

Grant Grill Aviation Cocktail $12.00
This pre-Prohibition cocktail shares the same birth year as THE US GRANT – 1910. Genever, Crème Yvette, Luxardo Maraschino Liqueur, Fresh Lemon

Additional cocktail standards and martinis may be available. Please call for details.

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