

# REGENT™

## IN ROOM DINING



### BREAKFAST

Served Daily 6:00 A.M. – 11:30 A.M.

### ALL DAY MENU

Served Daily 11:30 A.M. – 11:00 P.M.

### LATE NIGHT MENU

Served Daily 11:00 P.M. – 6:00 A.M.

To place an order, please call In Room Dining.  
or scan the QR code below



# BREAKFAST

## MAINS

TWO EGGS - YOUR WAY	28
breakfast potatoes, choice of nuneske's thick cut bacon house-made chicken sausage patty, uncured ham, pork sausage choice of wheat, white, sourdough, english muffin, or gluten free toast	
THREE EGG OMELETTE	30
breakfast potatoes, choice of up to 5 add-ons	
ADD-ONS:	
cheddar cheese, tomato, red onion, scallions, ham sausage, spinach, bacon, green bell peppers, goat cheese boursin cheese, and feta cheese	
EGG WHITE FRITTATA	32
spinach, oven dried tomato, red onion Add-on: goat cheese	
EGGS BENEDICT WITH BÉARNAISE	34
uncured ham, english muffin, arugula salad	
AVOCADO TOAST	24
avocado, lime, two poached eggs, sourdough	
RICOTTA PANCAKES	27
lemon curd, berries, 100% maple syrup	
SMOKED STEELHEAD SALMON LOADED EVERYTHING BAGEL	24
chive schmear, red onions, dill, capers, smoked roe	
CUCUMBER TOMATO LOADED PLAIN BAGEL	22
lemon schmear, pickled onion, sprouts	

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## BREAKFAST MENU

### MAINS

CLASSIC CRISPY WAFFLES	26
whipped cream, butter, strawberries 100% maple syrup, confectioners' sugar	
LOCAL TORTILLA BREAKFAST BURRITO	25
organic scrambled eggs, bacon, avocado, cheese roasted molcajete salsa	
CHILAQUILES	30
guajillo salsa, salsa verde, crema, cotija cheese organic sunny-side up egg	
FRIED EGG SANDWICH	25
organic egg, gruyère, arugula, pickled onion smoked paprika mayo, artisanal english muffin	

### SIDES

Nueske's Thick Cut Bacon	12
Chicken Sausage Patty	12
Pork Sausage	12
Breakfast Potatoes	12
Best of Market Fruit	12
Side of Smoked Salmon	14
Poached Egg	8
Toast	8
wheat, white, sourdough, english muffin, or gluten free	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## BREAKFAST MENU

### PASTRY AND CEREALS

MUFFIN – CROISSANT strawberry jam & marmalade, butter	10
LA TARTINE soft ripened cheese, strawberry jam & marmalade salted butter, cured dried ham, mini baguette	24
GREEK YOGURT PARFAIT house granola, best of market fruit	18
OVERNIGHT OATS choice of: peanut butter & banana OR apple, cinnamon, streusel	18
STEEL CUT OATMEAL milk, sultanas, brown sugar	20
COCONUT CHIA SEED PUDDING toasted coconut, mango compote	18
YOGURT POWER BOWL berries, bee pollen, hemp seed, flax seed goji berries, banana, pistachio	20
BEST OF MARKET FRUIT AND BERRIES	21

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## BREAKFAST MENU

### KIDS BREAKFAST

MINI PANCAKE STACK	20
strawberries and powdered sugar choice of sausage, bacon, or fruit	
SCRAMBLED EGGS	20
choice of bacon, sausage, or fruit and toast	
KID'S BREAKFAST TARTINE	20
nutella, banana, strawberries	
YOGURT WITH LOCAL HONEY AND BERRIES	14
BAGEL AND CREAM CHEESE	12
CEREAL	10
froot loops, cheerios, frosted flakes, rice krispies choice of milk	

### KIDS HYDRATE

JUICES	8
orange, grapefruit, pineapple, cranberry, apple	
STRAWBERRY BANANA SMOOTHIE	12
CHOCOLATE MILK	7

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## BREAKFAST MENU

### HYDRATE & CAFFEINATE

Pot of Coffee	12
Individual Pot of Tea	12
Iced Black Tea   Iced Herbal Tea	6
Cold Brew	7
Cappuccino	7
Latte	7
Espresso	6
Specialty Lattes vanilla, hazelnut, caramel	9
Aqua Panna Still Water	12
San Pellegrino Sparkling Water	12
Coke   Diet Coke   Sprite   Topo Chico	10

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## BREAKFAST MENU

### JUICES & SMOOTHIES

HOUSE JUICES 18

#### LEMON GINGER

oranges, lemon, ginger, turmeric, pepper, coconut water

#### PINEAPPLE MINT

pineapple, mint, lemon, ginger, coconut water

#### GREEN

green apple, celery, cucumber, spinach, parsley,

#### BERRY BEET

beets, strawberries, lemon, orange

SMOOTHIES 18

#### MANGO LASSI SMOOTHIE

greek yogurt, lime, cardamom, whole milk

#### GOLDEN BEET SMOOTHIE

labneh, ginger, honey, tumeric, oat milk

FRESH SQUEEZED JUICES 12

orange, grapefruit, pineapple, cranberry, apple

### BUBBLES & SPIRITS

#### PROSECCO MIMOSA

22 Glass | 40 Split | 90 Bottle

(choice of orange, grapefruit,cranberry, peach)

BLOODY MARY 24

with choice of vodka, tequila or mezcal

# GUERLAIN WELLNESS MENU

## APPETIZERS

HAAS AVOCADO GUACAMOLE	blue corn tortillas	21
ROASTED CAULIFLOWER	tahina, pistachio	15
SPICY CUCUMBERS	chili-garlic crunch, fresh mint	12
TUNA SASHIMI	jalapeño-cucumber salsa	29

## MAINS

GREEN FALAFEL WRAP (VEGAN)		24
fava bean, tehina, cucumbers, tomato, pickled onions		
ROSS BIANCA EGGPLANT		39
preserved lemon, tomato jam, serrano schug, quinoa		
MARY'S CHICKEN BREAST PAILLARD		44
cucumber, tomato, red onion, tzatziki		
GRILLED ORA KING SALMON		49
sautéed bloomsdale spinach, lemon caper vinaigrette		

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# ALL DAY MENU

## APPETIZERS

LOBSTER GUACAMOLE	blue corn tortilla chips	26
WHIPPED CHICKPEA HUMMUS	za'atar, warm pita bread	15
SMOKEY BABA GANOUSH	roasted garlic, warm pita bread	14
TUNA SASHIMI	jalapeno-cucumber salsa	29

## SALADS

ROASTED BEETS	tangerine, cucumber, red onion, red wine vinaigrette	21
DELTA ASPARAGUS	spring peas, radishes, shaved parmesan meyer lemon vinaigrette	19
BRENTWOOD CORN & AVOCADO	black beans, black eyed peas, bell peppers, red onion cilantro, jalapeño, chili lime vinaigrette	19
ORLA GREEK SALAD	tomato, cucumber, kalamata olives, red onions feta cheese, red wine vinaigrette	21
BABY GEM CAESAR	marninated anchovies, parmesan, torn pita croutons	19

## ADD ON:

Mary's Chicken 18 | Filet Mignon 29 | Shrimp 18  
ORA King Salmon 22 | Avocado 9

## ALL DAY MENU

### HAND-HELDS

Choice of: Seasoned Fries, House Chips  
Garden Greens Salad, or Market Fruit

SWEET JULY DOUBLE DOUBLE 35  
grass fed smashed beef, caramelized & raw onions  
american cheese, secret sauce

8 oz. WAGYU BEEF HAWASHI BURGER 39  
tzatziki, feta cheese, tomato, red onions  
shredded lettuce slaw, tomato tahini

ROASTED TURKEY WRAP 28  
bacon, baby gem lettuce, tomato, green goddess aioli

HOUSE PASTRAMI PITA-COCO 28  
bell pepper, onion, scotch bonnet, yukon gold potato  
1000 island dressing

### ENTRÉES

ORA KING SALMON 49  
sautéed spinach, lemon caper vinaigrette, charred lemon

FRIED BREADED CHICKEN BREAST 42  
tomato tahina, MINA spice, cucumbers, pickled red onions

ROSS BIANCA EGGPLANT 39  
quinoa, preserved lemon, tomato jam, serrano shug

RIGATONI POMODORO 34  
basil, parmesan cheese, blistered cherry tomato sauce

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# FROM THE GRILL

Select a main protein with one sauce and two sides.

Available 11:30 am to 11 pm daily.

## PROTEIN

MEDITERRANEAN SEA BASS	62
COLORADO LAMB CHOPS	64
PRIME 14 oz. NY STRIP STEAK	82
CENTER-CUT 8OZ FILET MIGNON	79
MARY'S CHICKEN BREAST	49

## SIDES

Choice of 2  
(14 for any additional sides)

Grilled Mushrooms & Herb Vinaigrette  
Delta Asparagus  
Roasted Cauliflower & Tomato Tahina  
Hand-Cut Steak Fries - ORLA Seasoning  
Sautéed Bloomsdale Spinach

## SAUCE

Choice of 1  
(6 for any additional sauces)

Red Wine Beef Jus  
Lemon Butter Sauce  
Mojo Verde  
Lemon Caper Vinaigrette  
Steak Sauce

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## ALL DAY MENU

### KIDS MENU

MARKET CRUDITÉ	16
house-buttermilk ranch	
FRIED MOZZARELLA	16
Nonna's Marinara	
NEW SCHOOL AMERICAN GRILLED CHEESE	16
white bread, fries or fruit	
BUTTERED RIGATONI NOODLES	16
parmesan cheese	
4 OZ. ORA KING SALMON	22
steamed broccoli	
HOUSE MADE CRISPY CHICKEN TENDERS	22
fries, bbq and ranch dressing	
CHEESE BURGER	22
american cheese, ketchup, hand-cut fries	

### DESSERT

THE LEMON	16
brightland olive oil cake, citru mousse, vanilla crumble	
PASSION FRUIT CHEESECAKE	16
basbousa semolina crust	
WARM STICKY TOFFEE PUDDING	21
moist date cake whiskey cream, toasted hazelnuts	
TRIPLE CHOCOLATE LAYER CAKE	15
valhrona chocolate cremeux, dark chocolate glaze	

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## ALL DAY MENU

### HYDRATE & CAFFEINATE

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Individual Pot of Tea	12
Iced Black Tea   Iced Herbal Tea	6
Cold Brew	7
Cappuccino	7
Latte	7
Espresso	6
Specialty Lattes vanilla, hazelnut, caramel	9
Juices orange, grapefruit, pineapple, cranberry, apple	12
Aqua Panna Still Water	12
San Pellegrino Sparkling Water	12
Coke   Diet Coke   Sprite   Topo Chico	10

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## ALL DAY MENU

### **BEER** 12

Stella Artois, Modelo, Lagunitas Non-Alcoholic  
Lagunitas IPA, Fat Tire, Bud Light

### **DRAFT COCKTAILS** 25

Tommys Margarita  
Dons Original Mai Tai  
Cold Brew Martini  
Ultimate Cosmopolitan

### **MOCKTAILS** 18

NOGRONI  
ritual zero proof gin, aperitif, lyre's, aperitivo rosso

PLACEBO EFFECT  
cream of coconut, orange juice, lime, pinch of cinnamon

### **WINES BY THE GLASS**

Chandon   Brut Classic   Méthode Traditionelle   California	24
Sauvignon Blanc   Grgich Hills   Fumé Blanc   Napa Valley	22
Chardonnay   Joel Gott   Unoaked   California	24
Grenache   Daou   Paso Robles, California	22
Pinot Noir   Seaglass   Central Coast, California	22
Cabernet Sauvignon   St. Francis   Sonoma, California	26

## THE SUITE CRAFTED BAR EXPERIENCE

In Suite Bar Cart Includes:

Personal Mixologist, Crafted Spirits with House Mixers, Selection of Wines

Stella Artois, Modelo, Lagunitas Non-Alcoholic

Lagunitas IPA, Fat Tire, Bud Light

San Pellegrino and Aqua Panna Waters

Fever Tree Mixers, Coca Cola Product

In Suite Bar Experience Requires advanced booking



## IN SUITE PRIVATE DINING

Our Executive Chef can create a one of kind menu

In Suite Dining Requires advanced booking

Please contact our In-Room Dining Manager to inquire about pricing & availability, call emerald connect by dialing 0.

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# LATE NIGHT MENU

HOUSE-MADE CHICKEN TENDERS lemon pepper & buttermilk ranch dip	24
WHIPPED CHICKPEA HUMMUS za'atar, warm pita bread	15
BABY GEM CAESAR marinated anchovies, parmesan, torn pita croutons	25
ROASTED TURKEY WRAP bacon, baby gem lettuce, tomato , green goddess aioli	28
SWEET JULY DOUBLE DOUBLE grass fed smashed beef, caramelized & raw onions american cheese, secret sauce	35
SPAGHETTI POMODORO basil, parmesan cheese, blistered cherry tomato sauce	34
GREEN FALAFEL WRAP fava bean, tehina, cucumbers, tomato, pickled onions	24
PARMESAN TRUFFLE FRIES black truffle aioli	26

# WINE BY THE BOTTLE

## SPARKLING

Chandon   Brut Classic   Méthode Traditionelle   California	98
Nicolas Feuillatte  Réserve Exclusive   Brut Champagne   Chouilly, France	98
Ca' del Bosco   Cuvée Prestige   Franciacorta, Italy	120
Taittinger   La Francaise   Brut Champagne   Reims, France	150
Perrier-Jouët   Grand Brut   Brut Champagne   Épernay, France	240
Veuve Clicquot   Yellow Label   Brut Champagne   Reims, France	190
Veuve Clicquot   Brut Rosé   Champagne   Reims, France	220
Lanson   Brut Rosé   Champagne   Reims, France	225

## WHITE

Riesling   Paul Hobbs   Hillick & Hobbs by Paul Hobbs   Seneca Lake, NY	140
Pinot Grigio delle Venezie DOC   Cavaliere d'Oro   Venice, Italy	85
Albarino   Paco & Lola   Rías Baixas, Spain	95
Sauvignon Blanc   Grgich Hills   Fumé Blanc   Napa Valley, California	98
Sauvignon Blanc   Rochioli   Russian River Valley, California	160
La Chablisienne   Vaulorent   Chablis, France	240
Chardonnay   Joel Gott   Unoaked   California	98
Chardonnay   Chalk Hill   Russian River Valley, California	95
Chardonnay   Duckhorn Vineyards   Napa Valley, California	98
Chardonnay   Daou   Reserve   Paso Robles, California	110

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## WINE BY THE BOTTLE

### ROSÉ

Grenache   Daou   Paso Robles, California	90
Cinsault and Grenache Blend   Miraval   Provence, France	98

### RED

Pinot Noir   Brewer Clifton   Sta. Rita Hills, California	139
Pinot Noir   Belle Glos   Clark & Telephone   Santa Maria Valley, California	194
Pinot Noir   Flowers Seaview   Sonoma, California	350
Pinot Noir   Domaine Carneros   Central Coast, California	125
Sangiovese, Merlot   Volpaia   Chianti Classico   Tuscany, Italy	85
Merlot   Swanson Vineyards   Napa Valley, California	125
Cabernet Sauvignon   Foley Johnson   Napa California	350
Cabernet Sauvignon   St. Francis   Sonoma, California	135
Cabernet Sauvignon   Faust The Pact   Napa, California	315
Cabernet Sauvignon Blend   Paraduxx by Duckhorn   Napa Valley, California	120
Zinfandel Blend   The Prisoner   California	150