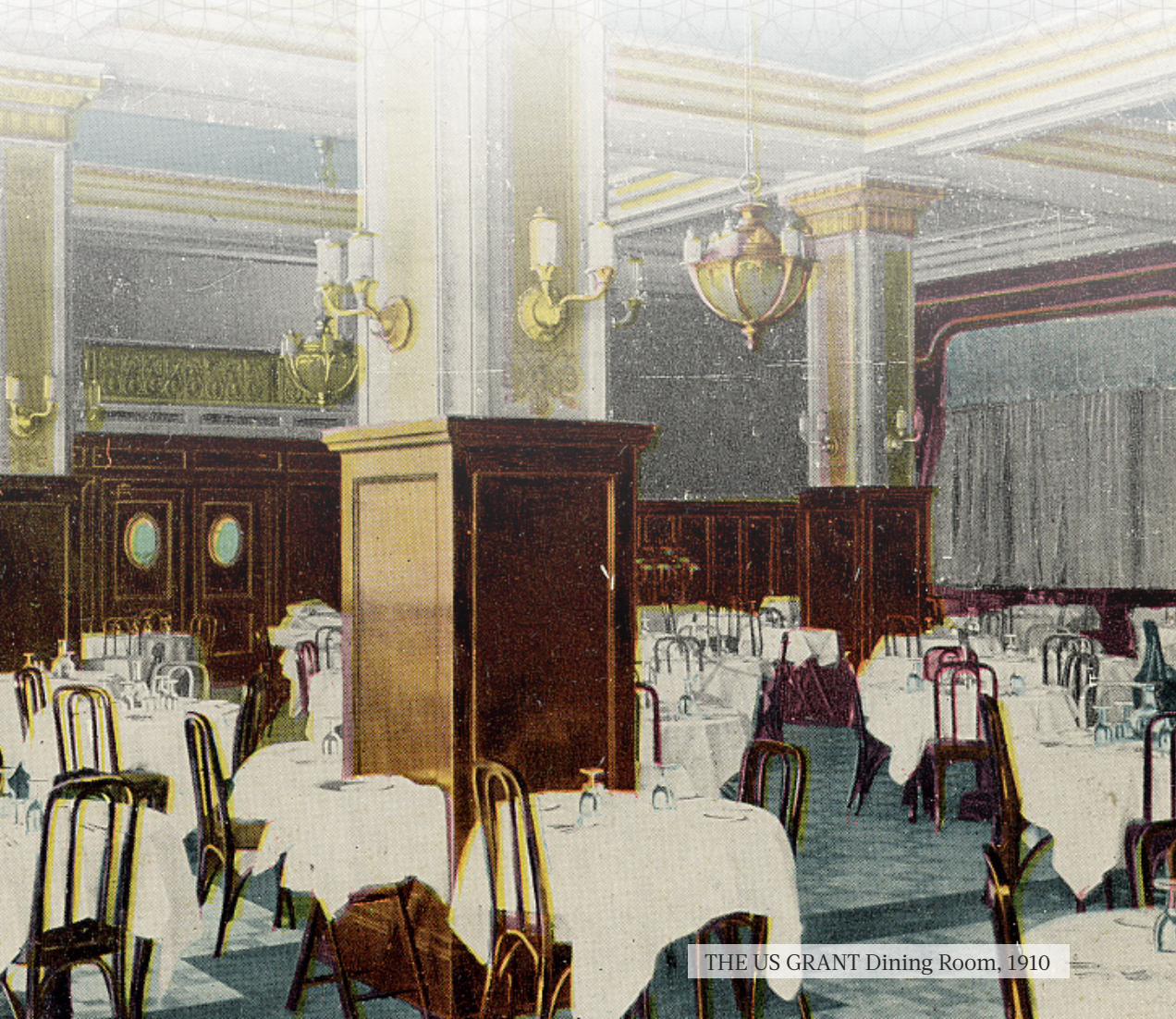


MENU

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, Chicken Apple Sausage, 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	
Smoked Salmon Bagel	\$21.00
Whipped Cream Cheese, Capers, Red Onions, Fresh Dill, Tomato	
Seasonal Fruit	\$16.00
A Selection of Local Fruit, Citrus Vanilla Syrup, Mint, Greek Yogurt, Biscotti	
Yogurt Parfait	\$14.00
Greek Yogurt, Farmers Market Citrus, Strawberries, Almond Pecan Oatmeal Clusters	
Bowl of Berries	\$12.00
McCann's Steel Cut Oatmeal	\$12.00
Dried Fruit, Roasted Walnuts	
Strawberry and Banana Yogurt Smoothie	\$8.00

SIGNATURES

Egg White Omelet	\$20.00
Roasted Red Bell Peppers, Watercress, Mini Heirloom Tomatoes Basil Avocado Toast on Olive Bread	
Duck Confit Hash	\$23.00
Duck Leg Confit, Farmers Market Onions, Roasted Pee Wee Potatoes, Artichoke Hearts, Fine Herbs, Sunny Side Up Duck Egg, Choice of Toast	
Three Egg Scramble	\$21.00
Cremini and Oyster Mushrooms, Pancetta, Kale, Melted Shallots, Gruyere Cheese Served with Crispy Breakfast Potatoes and Toast	
Farmer's Market Ratatouille Omelette	\$21.00
Zucchini, Squash, Eggplant, Tomato Marinara, Burrata Cheese, Oregano, Parsley Served with Crispy Breakfast Potatoes and Toast	

FROM THE GRIDDLE

S'mores French Toast	\$18.00
Cinnamon Graham Cracker Crusted Marshmallow Fluff Stuffed Brioche, Chocolate Chip Marshmallow Cinnamon Graham Cracker Crumble	
Bacon Bourbon Pancakes	\$18.00
Honey Roasted Almonds, Bacon Bourbon Maple Syrup	

 CHILDREN'S MENU

Pancakes, Fresh Berries with Maple Syrup	\$10.00
Cinnamon French Toast with Berries	\$10.00
Scrambled Eggs with Cheese and Fresh Fruit	\$10.00
Fruit Cup	\$4.00

 SIDES

Crispy Breakfast Potatoes	\$6.00
Nueske Applewood Smoked Bacon, Chicken Apple 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	\$6.00
Tomatoes	\$6.00
Greek Yogurt	\$5.00
Low Fat Vanilla Yogurt	\$4.00

 BEVERAGES

Orange, Grapefruit, Apple, Pineapple or Cranberry Juice	\$4.50
Small Pot of Regular or Decaffeinated Coffee	\$7.00
Large Pot of Regular or Decaffeinated Coffee	\$10.00
Espresso, Cappuccino or Café Latte	\$5.00
Cup of Tea: Selection of Traditional and Herbal Teas	\$7.00
Large Pot of Tea (serves 2-3): Selection of Traditional and Herbal Teas	\$10.00
Whole, 2%, Skim or Almond Milk	\$4.50

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 A Grant Grill Original Recipe Since 1951. Finished with a Side of Sherry.	\$13.00
Soup of the Season	\$13.00
Artesian Cheese and Meat Tray Daily Hard, Soft and Blue Cheese, Prosciutto, Salami, Accoutrements	\$21.00
Parmesan Fries with House Made Thousand Island	\$10.00
Crispy Toasted Focaccia Bread with Tomato Bruschetta	\$12.00
Mixed Olives with Local Grilled Vegetables California Olive Oil and Balsamic Vinegar	\$12.00

SALADS

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

Caesar Salad Romaine Hearts, Garlic Croutons, Parmigiano-Reggiano, White Anchovies	\$19.00
Tender Petite Artesian Greens Mini Heirloom Tomatoes, Grilled Corn, Roasted Farmers Market Onions, Red Bell Peppers, Fine Herbs, Shallot Vinaigrette	\$17.00
Cobb Salad Vine Ripe Tomatoes, English Cucumbers, Nueske Applewood Smoked Bacon, Eggs, Gorgonzola, Avocado, Herb Vinaigrette	\$19.00
Seasonal Fruit Salad A Selection of Local Fruit, Citrus Vanilla Syrup, Mint, Greek Yogurt, Anise Biscotti	\$16.00

SANDWICHES

Served with House Made Potato Chips | Add Steak Fries \$3.00

Grant Grill Burger Dry-Aged Ground Chuck, Cheddar Cheese, Pickled Red Onion, Lettuce, Nueske Applewood Smoked Bacon, Thousand Island Spread	\$22.00
House Made Tuna Melt Sandwich Celery, Red Onion, Chive, Parsley, Havarti Cheese, Marble Rye Bread, Pickle	\$20.00
Turkey, Fromager D' Affinois, Apple Sandwich Sourdough Bread, Fuji Apples, Apple Butter, Arugula	\$20.00
Pulled Pork Sandwich Achiote Spiced Pork, Citrus Aioli, Queso Fresco, Pickled Onions, Fresh Oregano, Brioche Bun	\$21.00

 ENTREES

Roasted Half Chicken Baby Carrots, Pearl Onions, Creamy Herb Polenta, Jus	\$31.00
Grilled 8 oz Beef Tenderloin Baby Mixed Potatoes, Asparagus, Red Wine Sauce	\$46.00
Local Fish - Today's Catch Market Vegetable, Mash Potatoes, Lemon Butter Sauce	\$32.00
Pappardelle Pasta Wild Mushrooms, Parsnips, Roasted Garlic, Walnuts, Burrata Cheese, Parsley, Thyme Add Shrimp \$11.00	\$24.00
Falafel Farmers Market Cucumbers, Grilled Baby Eggplant, Mint Yogurt, Romesco, Watercress	\$19.00
Three Egg Scramble Cremini and Oyster Mushrooms, Pancetta, Kale, Melted Shallots, Gruyere 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 Pizza, Tomato Sauce, Ranch Dressing and Mozzarella	\$11.00
Kid's Cheeseburger, House Made Potato Chips	\$16.00
Grilled Cheese Sandwich, House Made Potato Chips	\$12.00
Roasted Chicken Breast, Baby Carrots, Mashed Potatoes	\$16.00
Chocolate Chip Cookies	\$6.00
Bowl of Fresh Berries	\$12.00
Ice Cream Sundae	\$7.00

 SIDES

Soft Cooked Polenta with Parmigiano Reggiano	\$9.00
Seasonal Vegetable with Herb Butter	\$9.00
Sautéed Wild Mushrooms	\$12.00
Yukon Gold Mashed Potatoes	\$9.00

 DESSERT

White Chocolate Panna Cotta, Seasonal Fruit, Hibiscus Syrup	\$11.00
Chocolate Cheesecake with Fresh Berries	\$11.00
Trilogy Cake, Coffee Cake, Espresso Butter Cream, Chocolate Ganache	\$11.00
Market Cheeses, Honeycomb, Accoutrements	\$15.00
Bowl of Fresh Berries	\$12.00
Small Pot of Regular or Decaffeinated Coffee	\$7.00
Large Pot of Regular or Decaffeinated Coffee	\$10.00
Espresso, Cappuccino or Café Latte	\$5.00
Cup of Tea: Selection of Traditional and Herbal Teas	\$7.00
Large Pot of Tea (serves 2-3): Selection of Traditional and Herbal Teas	\$10.00

QUICK PREMIUM SNACKS

Terra Real Vegetable Chips, 1 oz bag Non-GMO, Gluten Free, Vegan-Friendly	\$6.00
Lawless Beef Jerky, Phở Flavor, 2 oz bag 100% Grass-Fed Beef, No Nitrates/Corn Syrup	\$9.00
Jimmybar! Peanut Butter Clutter Clean Snack Bar, 1.6 oz Gluten Free, No Preservatives (Contains Nuts)	\$6.00
RayZyn Dark Chocolate Covered Cabernet Sauvignon Raisins 4.5 oz bag Non-GMO, Vegan, Gluten Free	\$11.00
Torn Ranch Bloody Mary Cashews, 4 oz bag Gluten Free	\$13.00

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, Biscotti	
Low-Fat House Made Granola with Greek Yogurt	\$11.00

ENTREES

Turkey, Fromager D'Affinois, Apple Sandwich	\$20.00
Sourdough Bread, Fuji Apples, Apple Butter, Arugula, House Made Potato Chips	
Grant Grill Burger	\$22.00
All Natural Ground Chuck, Cheddar Cheese, Pickled Red Onion, Lettuce, Nueske Applewood Smoked Bacon, Thousand Island Dressing, House Made Potato Chips	
House Made Tuna Melt Sandwich	\$20.00
Celery, Red Onion, Chive, Parsley, Havarti Cheese, Marble Rye Bread, Pickle, House Made Potato Chips	
Three Egg Scramble	\$21.00
Cremini and Oyster Mushrooms, Pancetta, Kale, Melted Shallots, Gruyere 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
Trilogy Cake, Coffee Cake, Espresso Butter Cream, Chocolate Ganache	\$11.00
Market Cheeses, Honeycomb, Accoutrements	\$15.00
Bowl of Fresh Berries, Biscotti	\$12.00
Small Pot of Regular or Decaffeinated Coffee	\$7.00
Large Pot of Regular or Decaffeinated Coffee	\$10.00
Espresso, Cappuccino or Café Latte	\$5.00
Cup of Tea: Selection of Traditional and Herbal Teas	\$7.00
Large Pot of Tea (serves 2-3): Selection of Traditional and Herbal Teas	\$10.00

OVERNIGHT

QUICK PREMIUM SNACKS

Terra Real Vegetable Chips, 1 oz bag Non-GMO, Gluten Free, Vegan-Friendly	\$6.00
Lawless Beef Jerky, Phở Flavor, 2 oz bag 100% Grass-Fed Beef, No Nitrates/Corn Syrup	\$9.00
Jimmybar! Peanut Butter Clutter Clean Snack Bar, 1.6 oz Gluten Free, No Preservatives (Contains Nuts)	\$6.00
RayZyn Dark Chocolate Covered Cabernet Sauvignon Raisins 4.5 oz bag Non-GMO, Vegan, Gluten Free	\$11.00
Torn Ranch Bloody Mary Cashews, 4 oz bag Gluten Free	\$13.00

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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 Dry with a delicate body and crisp, refreshing acidity	\$23.00 / \$115.00
Cremant de Loire, Bouvet Brut, France Crisp and light, balancing apple aromatics and approachable acidity	\$12.00 / \$60.00

WHITE WINE

Sauvignon Blanc Blend, Cape Mentelle, Western Australia Rich and vibrant blend showing citrus and tropical fruit aromas	\$13.00 / \$52.00
Pinot Grigio, Bella Diva, Delle Venezie, Italy Delicate stone fruit and citrus notes with a touch of minerality	\$12.00 / \$48.00
Albariño, Verdad "Sawyer Lindquist Vineyard," Edna Valley Mineral undertones accented beautifully with aromas of citrus and stone fruit	\$13.00 / \$52.00
Chardonnay, Black's Station, Yolo County Well-rounded Chardonnay driven by tropical fruit aromas and toasty oak notes	\$12.00 / \$48.00
Chardonnay, Matchbook "The Arsonist," Dunnigan Hills Luscious Northern Californian Chardonnay showing oak, pear aromatics as well as nuances of honey	\$15.00 / \$60.00

RED WINE

Pinot Noir, Smoke Tree, Sonoma County Vibrant Pinot showing bright cherry and baking spice characteristics	\$14.00 / \$56.00
Merlot, Monticello Vineyards "Estate," Oak Knoll Classic Merlot showing a rounded texture, classic red fruit characteristics, and subtle spice notes	\$16.00 / \$64.00
Syrah Blend, Orin Swift "Abstract," Sonoma/Napa Valley A beautiful marriage of black cherries, plums, mocha and sweet oak	\$17.00 / \$68.00
Cabernet Sauvignon, Dante, California Smooth tannins with bright flavors of black plum, mocha and sweet oak	\$12.00 / \$48.00
Cabernet Sauvignon, Trefethen, Oak Knoll Aromas of black plums and cherry pie are elevated by layers of spice cake and vanilla	\$22.00 / \$88.00
Zinfandel, Seghesio, Sonoma County Spicy and lush Zinfandel held up by food friendly tannins and zesty acidity	\$14.00 / \$56.00

Additional selections may be available. Please call for details.

DOMESTIC BEER

Bud Light \$7.00

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
Alesmith Nut Brown English Style Ale, 22 oz (San Diego) \$14.00
Modern Times Black House Stout, 16 oz can (San Diego) \$9.00

DRY APPLE CIDER

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

BELGIAN ALES

Chimay Trappist White Tripel \$14.00
Saison Dupont Farmhouse Ale \$14.00
Duchesse de Bourgogne Flemish, Oak-Aged Red Sour Ale \$14.00

Additional selections may be available. Please call for details.

SIGNATURE GRANT GRILL COCKTAILS

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	\$13.00
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	\$13.00
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	

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

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