



WALDORF ASTORIA®
MONARCH BEACH RESORT & CLUB

IN ROOM DINING

BREAKFAST

6:00 AM - 11:00 AM

JUMP START

ACAI BOWL \$19

SEASONAL FRUIT | BERRIES | ORGANIC GRANOLA
GREEK YOGURT | TANGERINE HONEY | COCONUT

STEEL CUT OATMEAL \$13

BANANA BRULEE | CITRUS MASCARPONE
NUTS | HONEY

SMOKED SCOTTISH SALMON \$27

CREAM CHEESE | HEIRLOOM TOMATOES
CAPERS | ONIONS | TOASTED BAGEL

SEASONAL FRUIT & COTTAGE CHEESE \$19

TOASTED BANANA BREAD

AVOCADO TOAST \$23

POACHED EGG | PROSCIUTTO | CURED
TOMATOES | GOAT CHEESE | TANGERINE HONEY

THE CONTINENTAL \$20

BREAKFAST PASTRIES | ORANGE JUICE
FRESH BREWED COFFEE

EGGS + OMELETS

MAINE LOBSTER TORTILLA ESPANOLA \$34

FORAGE MUSHROOMS | PICKLED ONION
BRAVA SAUCE

MEDITERRANEAN OMELET \$25

CURED TOMATOES | KALAMATA OLIVES
CARAMELIZED ONION | FETA CHEESE FONDUE

CLASSIC BENEDICT \$28

POACHED EGGS | ENGLISH MUFFIN
CITRUS HOLLANDAISE

EGG WHITE OMELET \$24

ASPARAGUS | CURED TOMATOES | LEMON ZEST

TWO EGGS ANY STYLE \$28

POTATO MEDLEY | CHOICE OF BREAKFAST MEAT |
TOAST

LOCAL HUEVOS RANCHEROS \$25

ROASTED TOMATO SALSA | SOY-CHORIZO
BLACK BEANS

BAJA BURRITO \$26

CARNE ASADA | SCRAMBLED EGGS | POTATO MEDLEY |
AVOCADO | PICO DE GALLO | ROASTED TOMATO SALSA

GRIDDLE

BUTTERMILK BELGIAN WAFFLE \$23

CITRUS MASCARPONE | BERRIES

BUTTERMILK PANCAKE \$21

CITRUS BUTTER | MAPLE SYRUP

BRIOCHE FRENCH TOAST \$25

BOURBON-MAPLE BUTTER | MAPLE SYRUP

SIDES \$8

SHORT STACK

BREAKFAST MEATS - Bacon, Sausage Link, Chicken Sausage, Turkey Bacon

SEASONAL FRESH FRUIT

COTTAGE CHEESE

HEIRLOOM TOMATOES

GOLDEN HASH BROWNS

SMOOTHIES

SMOOTHIES & MORE \$14

POWER SMOOTHIE

RASPBERRY | STRAWBERRY |
BANANA | FLAX SEED | PROTEIN
POWDER | NON-FAT GREEK
YOGURT

SUPERFOOD SMOOTHIE

BLUEBERRY | POMEGRANATE JUICE
| CHIA SEEDS | FLAX SEEDS HONEY |
NON-FAT GREEK YOGURT |
FAT FREE MILK

GREEN ELIXIR

APPLE | PINEAPPLE
CUCUMBER | KALE | CELERY
LEMON | GINGER

ANTIOXIDANT ELIXIR

CARROT | GINGER | RED BEET
LEMON JUICE | AGAVE NECTAR

JUICES

JUICES \$12

MONDAY - BACK ON TRACK

PINEAPPLE | CELERY | GINGER

TUESDAY - VEGGIE POWER

CARROT | RED PEPPER | BROCCOLI |
SWEET POTATO

WEDNESDAY - HUMP DAY

POWER
CARROT | APPLE | PINEAPPLE | CELERY

THURSDAY - HOME REMEDY

APPLE | ORANGE

FRIDAY - ENERGY BOOST

BEET | CARROT | GINGER

SATURDAY - PINA SUNRISE

PINEAPPLE | BEET

SUNDAY - GREEN POWER

BROCCOLI | CELERY | PEAR

There will be a \$5.00 delivery fee and a 21% service charge added to every In-Room Dining order.



WALDORF ASTORIA®
MONARCH BEACH RESORT & CLUB

ALL DAY

11:00 AM - 10:00 PM

SALADS & SUCH

SOUP OF THE DAY \$12
CHEF'S CREATION

BABY GEM CAESAR \$19
WATERCRESS | CROUTONS | WHITE ANCHOVY |
GARLIC LEMON DRESSING

ROOTS & FRUITS \$19
WHIPPED FETA CHEESE | SEASONAL FRUIT
ROASTED CARROTS | BABY BEETS | NUT CRUMBLE
TANGERINE HONEY

GREEK LOBSTER SALAD \$37
HEIRLOOM TOMATOES | FRESH MAINE LOBSTER
CUCUMBERS | ONION | PITA CHIPS | OLIVES
FETA CHEESE | OREGANO DRESSING

GREEN CHICKPEA HUMMUS \$14
CALIFORNIA OLIVE OIL | SMOKED PAPRIKA | NAAN BREAD

SHRIMP COCKTAIL \$24
BLOODY MARY COCKTAIL SAUCE | HERB AIOLI

SIDES

TRUFFLE & PARMESAN FRIES \$11
FRESNO PEPPER KETCHUP | TARRAGON AIOLI

ROASTED ROOT VEGETABLES \$12
WHIPPED FETA CHEESE | TANGERINE HONEY
NUT CRUMBLE

TABOULEH \$9
PARSLEY | MINT | BULGUR WHEAT

MOROCCAN RICE \$9
BASMATI RICE | GOLDEN RAISIN | SLIVERED ALMONDS

ENTREES

ALL SANDWICHES SERVED WITH FRENCH FRIES

TUNA NICOISE SALAD \$30
CALIFORNIA OLIVE OIL | TUNA | HARD BOILED EGG | OLIVE TAPE-
NADE | HARICOT VERT TOMATO | ARUGULA | ANCHOVY

AVEO BURGER \$28
FISCALINI CHEDDAR CHEESE | CARAMELIZED ONIONS LETTUCE |
TOMATO | AVEO SAUCE

FORAGE MUSHROOM FARO RISOTTO \$27
CRISPY MUSHROOM | MICRO CELERY

SPAGHETTI POMODORO \$24
TOMATO SAUCE | GARLIC | BASIL | AGED PARMESAN
ADD ON:- CHICKEN \$8 | SHRIMP \$12

PERI PERI CHICKEN \$35
MOROCCAN RICE | SEASONAL VEGETABLES |
TOMATO FENNEL BROTH

ROASTED SALMON \$39
WHITE BEAN RAGU | SEASONAL VEGETABLES | TOMATO FENNEL
BROTH | BASMATI RICE | GOLDEN RAISIN | SLIVERED ALMONDS

NEW ENGLAND LOBSTER ROLL \$35
FRESH MAINE LOBSTER | PARKER HOUSE ROLL | HERB DRESSING |
PICKLED MUSTARD SEED

STEAK FRITES 8oz \$45
FLAT IRON STEAK | TRUFFLE FRIES | AU POIVRE SAUCE

DESSERT

BUTTERSCOTCH PUMPKIN POT DE CREME \$13
GINGER SNAP CRUMBLE | CITRUS BUTTERMILK CHANTILLY | MAN-
DARIN GEL

GOAT CHEESE CHEESECAKE \$14
ALMOND CAKE | HONEY THYME ICE CREAM
POMEGRANATE GELEE

CHOCOLATE FLOURLESS CAKE \$15
PASSION FRUIT GANACHE | BANANA
SPICED CARAMEL SAUCE

OAT MILK PANNA COTTA (VEGAN) \$13
ROASTED BARTLET PEARS | CASHEW GRANOLA
PEAR SORBET

KIDS MENU

BREAKFAST

6:00 AM - 11:00 AM

PANCAKES \$13

BUTTERMILK, CHOCOLATE CHIP OR BLUEBERRY

FRENCH TOAST \$14

BUTTER | MAPLE SYRUP | STRAWBERRY | POWDERED SUGAR

WAFFLE \$14

BUTTER | MAPLE SYRUP | STRAWBERRY | POWDERED SUGAR

KIDS EGGS ANY STYLE \$15

EGG | CHOICE OF BACON OR SAUSAGE | HASH BROWNS

KIDS SCRAMBLE \$14

EGG WHITE | TOMATO | CHEESE | HASH BROWNS

DESSERT

ICE CREAM \$9

TWO SCOOPS OF CHOCOLATE, STRAWBERRY, OR VANILLA

WARM CHOCOLATE CHIP COOKIES \$9

SERVED WITH MILK

KIDS MOCKTAILS \$4

THE MINI MONARCH
SHIRLEY TEMPLE
SOFT DRINKS, MILK, CHOCOLATE MILK, ASSORTED JUICES

ALL DAY

11:00 AM - 10:00 PM

SUPER MARIO'S WHOLE SPAGHETTI \$11

WITH TOMATO SAUCE OR PARMESAN AND BUTTER
(GLUTEN FREE OPTION AVAILABLE)

MIGHTY MAC AND CHEESE \$9

GRILLED CHICKEN OR FISH OF THE DAY \$18

SIDE OF VEGETABLES OR MAC & CHEESE

TINY TOP PIZZA \$13

CHEESE OR PEPPERONI

SOUP OF THE DAY OR CHICKEN NOODLE SOUP \$6

KIDS GREEN SALAD \$8

CARROTS | DRIED CRANBERRIES | TOASTED PUMPKIN SEEDS |
CUCUMBERS | TOMATOES
YOUR CHOICE OF DRESSING: RANCH, BALSAMIC VINAIGRETTE,
OR THOUSAND ISLAND

FARMHOUSE CRUDITE WITH RANCH \$8

CHEDDAR CHEESE BUILDING BLOCKS \$9

SIDE OF GRAPES, APPLE WEDGES OR FRIES

PEANUT BUTTER AND JELLY SANDWICH \$8

GRILLED CHEESE SANDWICH \$10

NUTELLA & BANANA ON WHEAT \$9

(GLUTEN FREE OPTION AVAILABLE)

CHICKEN FINGERS \$16

SIDE OF BBQ SAUCE

CHEESEBURGER SLIDERS \$16

IN ROOM DINING OVERNIGHT MENU

10:00 PM - 6:00 AM

SOUP OF THE DAY \$13

CHEF'S CREATION

BABY GEM CAESAR \$19

WATERCRESS | SOFT BOILED EGG | CROUTONS
WHITE ANCHOVY | GARLIC LEMON DRESSING
ADD ON: CHICKEN \$8 | SHRIMP \$12

SHRIMP COCKTAIL \$24

BLOODY MARY COCKTAIL SAUCE | HERB AIOLI

TRUFFLE & PARMESAN FRIES \$11

FRESNO PEPPER KETCHUP

MARGHERITA FLATBREAD \$26

HEIRLOOM TOMATO | BASIL | BUFFALO MOZZARELLA

SALUMI FLATBREAD \$28

SOPRESATTA | PICANTE | PROSCIUTTO

AVEO BURGER \$28

FISCALINI CHEDDAR | FORAGE MUSHROOM
CARAMELIZED BOURBON ONIONS | TOMATO
ADD AU POIVRE \$3



WALDORF ASTORIA®
MONARCH BEACH RESORT & CLUB

IN ROOM DINING BEVERAGE LIST

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
Moët & Chandon Brut Imperial Champagne, France, 187 mL	\$26	
Perrier Jouet Grand Brut Champagne, France	\$32	\$125
Poema, Cava Brut Spain	\$18	\$70
Zonin Prosecco Valdobbiadene, Italy		\$15 (187 ml)
Domaine Chandon Brut Rosé Sonoma County		\$20 (187 ml)

PREMIUM CHAMPAGNES BY THE BOTTLE

	BOTTLE
Krug "Grand Cuvée" Brut Reims, France	\$495
Louis Roederer "Cristal" Reims, France	\$585
Dom Pérignon Épernay, France	\$355
Dom Pérignon Rosé Épernay, France	\$900

WHITE WINE

	GLASS	BOTTLE
Masi "Masianico" Pinot Grigio Venetto, Italy	\$16	\$54
Mulderbosch Sauvignon Blanc Western Cape, South Africa	\$16	\$63
Kenwood "Yulupa" Chardonnay Sonoma County, USA	\$16	\$60
Domane Wachau Gruner Veltliner Wachau, Austria	\$18	\$70
Fillaboa Albariño Rias Baixas, Spain	\$18	\$70
Sonoma Cutrer Chardonnay Sonoma Coast, USA	\$18	\$78
Olivier Leflaive Chardonnay Burgundy, France	\$22	\$96
Cakebread Chardonnay Napa Valley	\$30	\$132

ROSÉ & RED WINE

	GLASS	BOTTLE
SeaGlass, Pinot Noir Santa Barbara	\$15	\$59
Palacios Remondo Tempranillo Rioja, Spain	\$18	\$74
Guado al Tasso Cabernet Blend Tuscany, Italy	\$23	\$104
Patz & Hall Pinot Noir Sonoma Coast, USA	\$21	\$117
Gundlach Bundschu Merlot Blend Sonoma County, USA	\$16	\$68
Luca Della Vite Lucente Blend Tuscany, Italy	\$20	\$81
Kenwood Cabernet Sauvignon Sonoma County, USA	\$16	\$63
Inglenook Cabernet Sauvignon Napa, USA	\$35	\$167
Daou Cabernet Sauvignon Paso Robles, USA	\$20	\$86

SPIRITS BY THE BOTTLE

Vodka Ketel One Ketel Citroen Grey Goose	\$275
Rum Bacardi Captain Morgan	\$250
Whiskey Jack Daniel's Templeton Rye Woodford Reserve	\$275
Gin Nolet's Silver Bombay Sapphire Tanqueray	\$275
Tequila Patrón Silver Don Julio Blanco	\$350
Scotch Johnny Walker Black Macallan 12y Glenfiddich 12y	\$325

BEER

Domestic Beer Budweiser Bud Light Coors Light Michelob Ultra Samuel Adams Sierra Nevada	\$9
Craft Beer Karl Strauss Red Trolley Ale Tower 10 IPA	\$10
Imported Beer Corona Extra Corona Light Guinness Extra Stout Amstel Light Heineken St. Pauli Girl (Non-Alcoholic)	\$10