LA BAHIA
HOTEL & SPA

BREAKFAST 7:00AM-11:00AM

V **COASTAL RISE BASKET | 18**
assorted pastries from manresa bread

V GF **SUNKISSED FRUIT PLATTER | 12**
with organic yogurt | wildflower honey

V **HARVEST STEEL-CUT OATS | 12**
with wildflower honey
***choice of**: local berries or banana*

V **SOUFFLÉ STYLE PANCAKES | 18**
fresh strawberry compote | whipped cream

V **AVOCADO TOAST | 20**
seven grain country bread | marinated tomatoes | pickled onion | radishes | petite greens
***add**: poached eggs + 6 | smoked salmon + 10*

GF **SUNRISE EGGS | 22**
two eggs any style | hash browns | herb roasted heirloom tomatoes
***choice of**: applewood smoked bacon | pork belly | chicken apple sausage*

SEASIDE BENEDICT | 24
poached eggs | canadian bacon | roasted tomatoes | bloomsdale spinach | hollandaise sauce | crispy potatoes
***add**: crab cake + 12 | smoked salmon + 10 | avocado + 8*

BREAKFAST BURRITO | 25
fluffy scrambled egg | chorizo | crispy potatoes | jack cheese | fire roasted salsa

GF **JAPANESE STYLE OMELET | 25**
bloomsdale spinach | mushroom | onion | bell pepper | goat cheese | served with hash browns
***choice of**: canadian bacon | chicken apple sausage*

SIDES | 8
breakfast potatoes | applewood bacon | chicken apple sausage | sliced avocado | mixed berries | manresa bread levain

BEVERAGES

WELLNESS & JUICES

JUICES | 8
orange | grapefruit | apple | cranberry | tomato

ROTATING WEEKLY SELECTION BY JUICE Co.LG

immunity shot | 11

cold-pressed juice | 19
citrus | root | specialty

COCKTAILS

BLOODY MARY | 19
MIMOSA | 17
IRISH COFFEE | 16

CAFÉ SELECTIONS

MORNING COFFEE | 6
ESPRESSO | 7
SINGLE ESPRESSO | 5
CAFFÈ LATTE | 8
AMERICANO | 6
MOCHA | 8
ICED COFFEE | 6
ASSORTED TEAS | 6
HOT CHOCOLATE | 5
COFFEE POT | 14

KIDS BREAKFAST 7:00AM-11:00AM

V GF **FRESH CUT FRUITS & BERRIES | 8**

V **FLUFFY PANCAKE | 15**
mixed berries | sugar dust

BREAKFAST SANDWICH | 16
english muffin | scrambled eggs | applewood smoked bacon

KIDS ALL DAY 11:00AM-10:00PM

KIDS' CHEESEBURGER | 22
fries

CRISPY CHICKEN TENDERS | 23
fries

V GF **KIDS' VEGETABLES | 14**
seasonal selection

V **BRIOCHE GRILLED CHEESE | 14**
fries or fruit

SWEETS | 14
ice cream scoop

V = vegetarian GF = gluten free

EXECUTIVE CHEF FERNANDO REYES

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

***An automatic gratuity of 20% and delivery charge of $5 will be applied to your order**

LA BAHIA
HOTEL & SPA

ALL DAY DINING 11:00AM-10:00PM

STARTERS

V **CORN CHOWDER | 18**
tarragon oil
***add**: crab +12*

GF **LITTLE GEM CAESAR SALAD | 19**
county line little gems | toasted pepitas | cherry tomato | parmesan crisp

V GF **MARKET GREENS SALAD | 21**
red & white puffed quinoa | fromage blanc | english peas | california citrus vinaigrette

***salad additions**: grilled chicken +10 | salmon +15 | shrimp +16 | steak +20 | anchovy filets +6*

V **BURRATA TOAST | 19**
frog hollow peaches | pistachio habanero jam | toasted manresa sourdough

MARY'S CHICKEN WINGS | 22
teriyaki glaze | sesame | curly scallions

SURF TACOS | 24
mahi mahi | chipotle lime crema | cabbage | pickled jalapeño

V **CRISPY FRENCH FRIES | 12**
***add**: parmesan truffle +10*

ADDITIONS

GF **POTATO PURÉE | 10**

V GF **SEASONAL VEGETABLES | 8**

FRIED RICE | 12

ENTRÉES

LA BAHIA SMASHBURGER | 28
two 4 oz patties | american cheese | caramelized onions | mushrooms | secret sauce | fries
***add**: egg +6 | bacon +8*

GF **CATCH OF THE DAY | 42**
corn ragoût | pancetta | basil | herb salad

FOGLINE FARM'S CHICKEN | 38
locally farmed morels | asparagus | brandy cream

GF **CHEF'S CUT | 65**
14 oz snake river ny strip | chimichuri | charred broccolini

V **PESTO TAGLIATELLE | 28**
swiss chard | basil | stracciatella cheese | cherry tomatoes
***add**: grilled chicken +10 | salmon +15 | shrimp +16*

ARTISAN PIZZAS

V **HEIRLOOM TOMATO | 22**
fresh basil | mozzarella di bufala

SEASIDE PEPPERONI | 24
heirloom tomato sauce | mozzarella

ARTISAN PORK SAUSAGE | 28
house-made sausage | piquillo peppers | fennel | garlic confit

FIG & PROSCIUTTO | 25
béchamel | arugula | garlic oil

BEVERAGES

CHAMPAGNE & SPARKLING WINES

Roederer Estate Brut | 18 | 90
[Sparkling] Anderson Valley, NV, CA

Scharffenberger Rosé | 20 | 100
[Sparkling] Mendocino County, NV, CA

Billecart-Salmon Le Réserve Extra Brut | 39 | 190
[Champagne] France

WHITES

Rombauer | 25 | 100
[Sauvignon Blanc] Napa Valley, CA

Stadlmann, Niederösterreich | 18 | 70
[Riesling] Austria

Bernardus | 20 | 80
[Chardonnay] Monterey, CA

REDS

Beauregard | 18 | 72
[Pinot Noir] Santa Cruz Mountains, CA

Stonestreet | 30 | 125
[Cabernet Sauvignon] Sonoma County, CA

Ridge Three Valleys | 19 | 76
[Zinfandel] Sonoma County, CA

ROSÉ

Flowers | 20 | 80
[Pinot Noir] Sonoma Coast, CA

BEER

Rotating Local Selection, Lager, IPA, or Hazy | 14
Heineken 0.0, Non-Alc, Netherlands | 8
Modelo, Mexico | 10

DESSERTS 11:00AM-10:00PM

VARIETY OF ICE CREAM | 16
rotating selection

CHOCOLATE CHIP COOKIE WITH MILK | 12
warm house-made chocolate chip cookie | vanilla infused milk

OUR SLICE OF PARADISE | 16
oreo cookie crust | macadamia nut mousse | chocolate sauce

SEASONAL SWEET TREAT | MP
chef courtney's rotating selection

V = vegetarian GF = gluten free

EXECUTIVE CHEF FERNANDO REYES

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

An automatic gratuity of 20% and delivery charge of $5 will be applied to your order