

## DOMESTIC BEER

MILLER LIGHT • 6.0

BUDWEISER • 7.0

ANGRY ORCHARD CRISP APPLE • 8.0

SAM ADAMS • 8.0

## DRAFT BEER

SAM ADAMS SEASONAL • 8.0

LAGUNITAS IPA • 8.0

SANTA MONICA 310 BLONDE ALE • 8.0

NEGRA MODELO • 8.0

SIERRA NEVADA PALE ALE FIRESTONE 805 • 8.0

SANTA MONICA PCH GOLDEN MILK PORTER • 8.0

## CRAFT BEER

SAM SMITH OATMEAL STOUT • 8.0

BLUE MOON • 8.0

SIERRA NEVADA • 8.0

FIRESTONE 805 • 8.0

## IMPORTS

STELLA ARTOIS • 8.0

HEINEKEN • 8.0

DOS EQUIS XX LAGER • 8.0

GUINNESS DRAUGHT • 8.0

## CRAFTED COCKTAILS

### CLASSIC OLD FASHIONED

Makers Mark, Orange Bitters, Organic Syrup, Orange Slice, Luxardo Cherrys • 12.0

### ELDERFLOWER COLLINS

Nolets Gin, Fresh Elderflower Liquor, Simple Syrup, Lemon Juice, Splash of Soda • 12.0

### BERRY MOJITO

Bacardi Rum, Local Fresh Berries, Fresh Lime Juice, Organic Syrup and Fresh Mint • 12.0

### IRISH MULE

Jameson Irish Whiskey, Organic Syrup, Ginger Beer, Bitters, Fresh Lemon Juice • 12.0

### MARGARITA

Mi Campo Tequila, Cointreau, Fresh Lime Juice, Fresh Orange Juice, Agave • 12.0

### LEMONCELLO MULE

Beluga Vodka, Lemoncello, Fresh Lemon and Lime Juice, Ginger Beer, Fresh Mint • 12.0

### SAN FERNANDO SPRITZ

Prosecco, Grey Goose, Elderflower Liquor, Sprig of Rosemary • 12.0

### JAGERMEISTER MULE

Jagermeister, Ginger Beer, Bitters, Organic Syrup, Fresh Lemon Juice • 12.0

## SPARKLING

### RUFFINO, PROSECCO, VENETO, ITALY

Intense, crisp and clean with sensations of apples and peaches • 10.0 | 32.0

### CAMPO VIEJO, BRUT, CAVA, RESERVA, CATALONIA, SPAIN

Light and tangy, this lively cava delivers notes of peach, candied kumquat and smoked almond • 46.0

## WHITE WINE

### J LOHR, CHARDONNAY, RIVER STONE, ARROYO SECO, MONTERREY

A fresh youthful and textured chardonnay with flavors of white peach, floral citrus, baking spices and honey • 10.0 | 40.0

### CA' BIANCA, MOSCATO D'ASTI, PIEDMONT, ITALY

Offers candied blood orange, pink grapefruit sorbet, verbena and grated ginger notes • 11.0 | 40.0

### RUFFINO, PINOT GRIGIO, "IL DUCALE", FRIULI, FRIULIVENEZIA GIULIA, ITALY

Bright pineapples, white peach and tropical fruits with balanced acidity of ripe fruits and hint of minerals • 10.0 | 38.0

### DRYLANDS, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Tropical fruits, crisp citrus, and an overall refreshing feel • 10.0 | 38.0

### SANTI, ROSÉ, BARDOLINO, "INFINITO", VENETO, ITALY

Vivid red tints; intense, elegant, fragrant bouquet of with delicate hints of wild cherries and blackcurrants • 10.0 | 38.0

### FERRARI CARANO, FUMÉ BLANC, SONOMA COUNTY, CA

Citrus and melon flavors are accented by dried floral notes, showing a spicy, juicy side on the finish • 8.0 | 30.0

### BLACK STALLION, CHARDONNAY, NAPA VALLEY, CA

Lemon, toasted brioche and vanilla creme brulee with flavors of apple and hazelnut toffee charm the palate • 11.0 | 40.0

## RED WINE

### J. LOHR, CABERNET SAUVIGNON, SEVEN OAKS, PASO ROBLES

The classic among Paso robles cabernet sauvignon. Intense black cherry, currant and cocoa powder • 10.0 | 40.0

### Z ALEXANDER BROWN, PINOT NOIR, "UNCAGED", MONTEREY, NAPA, SONOMA COUNTIES, CA

Overflowing with intense aromas of ripe raspberry, caramel and toasty oak, this lush and layered Pinot Noir • 11.0 | 40.0

### VIRGINIA DARE, PINOT NOIR, RUSSIAN RIVER VALLEY, CA

Exotic notes of sandalwood set the scene for soft tones of red and black cherry, red plum, and blueberry, culminating in a concentrated, roasted finish • 8.0 | 30.0

### COLUMBIA CREST, MERLOT, "GRAND ESTATES", COLUMBIA VALLEY, WA

Lively black cherry, cedar and charred oak flavors • 8.0 | 30.0

### BENZIGER FAMILY WINERY, MERLOT, SONOMA COUNTY, CERTIFIED SUSTAINABLE, CA

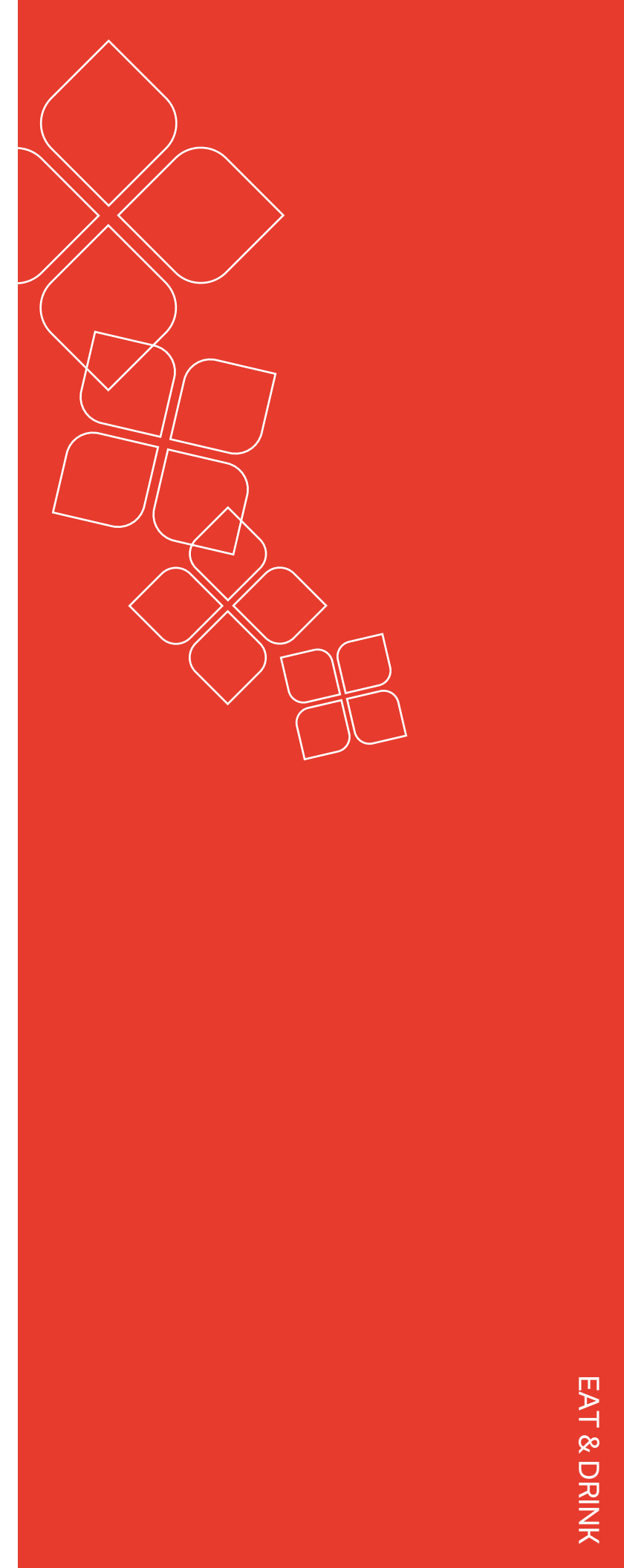
Experience black raspberry, ripe plum and anise flavors that linger on the tongue as its velvety tannins come from behind to give this merlot a smooth, polished finishes • 11.0 | 42.0

### GNARLY HEAD, CABERNET SAUVIGNON, "1924 DOUBLE BLACK", LODI, CA

Rich aromas of blackberry preserves, cocoa, raspberry and caramel, setting the stage for a juicy core of concentrated, dense blackberry and fig jam flavors • 9.0 | 34.0

### SPOKEN BARREL, MERITAGE, COLUMBIA VALLEY, WA

Bold red fruit characteristics, plum blackberry with mild tannins on the palate • 13.0 | 50.0



## RESTAURANT

### JOIN US FOR BREAKFAST AND DINNER.

Start your day with a hot cooked-to-order breakfast including items such as pancakes, French toast, sausage, bacon and breakfast potatoes; eggs and omelets; and our signature waffles with scrumptious toppings.

Adult breakfast • 17.00

Children ages 12 and under breakfast • 9.90

### BREAKFAST

6:00 a.m. to 10:00 a.m., Monday - Friday

7:00 a.m. to 11:00 a.m., Saturday and Sunday

### DINNER

4:00 p.m. to 10:00 p.m., Daily

### BAR

4:00 p.m. to 10:00 p.m., Daily

## HILTON GARDEN INN DELIVERY

### FROM KITCHEN ON SAN FERNANDO

4:00 p.m. to 10:00 p.m., Daily

Dial 4411 to place your order.

There will be an 18% service charge and \$4.00 delivery fee added to your check.

Contact the Guest Service Hotline for further details.

Contact the front desk for holiday hours of operation.

## KITCHEN

ON SAN FERNANDO

## PAVILION PANTRY

Open 24-hours a day & located in the Pavilion, you'll find most anything you need in our quick-stop-mart, including sundries, microwavable meals, snacks & beverages, newspapers and more.

## APPS

### CALAMARI FRITTI

Artichoke hearts, shishito peppers, avocado aioli • 16.0

### CRISPY BRUSSELS SPROUTS

Dried cranberry and gorgonzola cheese • 9.0

### KOREAN BBQ BAO TACOS

Steamed bao buns, bulgogi beef rib eye, kimchi cilantro, chili garlic sauce • 12.0

### WINGS YOUR WAY

Choice of buffalo hot sauce, BBQ, or sweet chili sesame sauce • 10.0

### ROASTED BEETS

Tender greens, pistachio, yogurt ricotta, salata cheese • 12.0

### ROASTED PEAR FLATBREAD

Onion jam, baby rucola, fontina cheese, poaching pear reduction • 14.0

## LEAFY GREENS

Add chicken • 5.0 or shrimp • 8.0

### MIX GREENS SALAD

Fuji apple, pumpkin seeds, blue cheese, cranberry vinaigrette • 10.0

### CHICORY PEAR SALAD

Gorgonzola cheese, roasted pears, medjool dates, yogurt ranch • 10.0

### BISTRO COBB SALAD

Grilled chicken breast, ham, bacon, boiled egg, avocado, tomato, blue cheese, dijon vinaigrette • 18.0

Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the Restaurant team.

## HANDS ON

### SAN FERNANDO BURGER\*

Char-broiled burger, melted cheese, lettuce, tomato, brioche bun • 14.0

### BEYOND BURGER

1000 island, cured pickles, lettuce, tomato, french fries or onion rings • 15.0

### STEAK 'BANH MI' SANDWICH\*

Sweet and spicy quick-seared filet, cucumber, carrot, cilantro, jalapeño, bean sprouts, sambal aioli, mirin vinaigrette • 16.0

### ROSEMARY CHICKEN SANDWICH

Ciabatta roll, arugula, brie cheese, fig spread, sweet potato fries • 15.0

### TRUFFLE CHICKEN WRAP

Apple, walnut, onion, crispy romaine, truffle aioli, tomato tortilla, organic green salad • 15.0

### PACIFIC FISH & CHIPS

Tempura battered whitefish, house tarta sauce, kennebec chips, slaw • 18.0

## MAINS

### 8 OZ. FILET MIGNON\*

Parsnip puree, rainbow baby carrots, bordelaise butter • 29.0

### BRAISED SHORT RIBS

fingerling potatoes, winter vegetables, horseradish gremolata • 26.0

### FREE-RANGE CHICKEN

Cremini mushrooms, broccoli rabe, fingerling potatoes, lemon thyme au jus • 24.0

### BISTRO CHICKEN PASTA

Garlic butter shells, grilled chicken breast, green peas, bacon beurre blanc sauce • 18.0

### JAMBALAYA BUCATINI

Andouille sausage, chicken, shrimp, scallions, sofrito cream sauce • 25.0

### SPANISH OCTOPUS

White beans, andouille sausage, charred lemon garlic streusel • 16.0

### GLAZED SALMON

Braised lentil du puy, romanesco, pomegranate glaze • 26.0

## DESSERT

MONSTER CHEESECAKE WITH BERRY COMPOTE • 9.0

APPLE TART A LA MODE • 8.0

MIDNIGHT CHOCOLATE CAKE WITH ICE CREAM • 8.0

## KIDS

### GRILLED CHEESE SANDWICH

Classic cheese sandwich, choice of french fries or fresh fruit • 6.0

### SMALL CHEESEBURGER

Choice of french fries or fresh fruit • 8.0

### GRILLED CHICKEN BREAST WITH STEAMED VEGETABLES • 8.0

### KIDS WINGS - 4 PCS

Choice of buffalo hot sauce, BBQ, or sweet chile sesame sauce • 6.0

### MIX GREENS SALAD

Fuji apple, pumpkin seeds, pt reyes blue cheese, cranberry vinaigrette • 6.0

### PEANUT BUTTER & STRAWBERRY JELLY SANDWICH

Served with carrots and celery stick • 6.0

## BEVERAGES

ICED TEA AND COKE PRODUCTS • 3.0

SMALL EVIAN WATER • 3.0

LARGE EVIAN WATER • 6.0

SMALL BADOIT SPARKLING WATER • 3.0

LARGE BADOIT SPARKLING WATER • 6.0

