

## STARTERS

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**TOMATO BASIL BISQUE** 11

**ROASTED CURRIED  
CAULIFLOWER** 13  
lemon caper aioli

**BOURBON GLAZED WINGS** 18  
orange bourbon sauce, crumbled blue,  
carrots and celery

**QUESO FUNDIDO** 12  
chorizo, rajitas, Oaxaca cheese, flour  
tortilla

### SALADS

Add: Jidori chicken breast 8 | Baja prawns 11 | organic salmon 9 | flat iron steak 14

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**“THE ROYCE” SALAD** 13  
avocado, bacon, red sorrel, house made  
ranch

**HAMACHI PROTEIN BOWL** 22  
pickled cucumber, avocado, edamame,  
carrot, sesame seed, scallion, shoyu

**HEIRLOOM TOMATO AND  
BURRATTA** 14  
pesto vinaigrette, balsamic reduction

**PACIFIC RIM CEVICHE** 22  
coconut water, yuzu marinade, wonton  
chips

**WHITE BEAN HUMMUS** 13  
trio of tomato relish, grilled pita

**GUACAMOLE AND CHIPS** 12  
pico de gallo, corn and taro root chip

**CLASSIC LITTLE GEM  
CAESAR** 13  
creamy dressing, torn croutons, black  
peppercorn

**ORGANIC MARY’S CHICKEN  
COBB SALAD** 18  
applewood bacon, egg, avocado, tomato,  
cucumber, Oregon blue dressing

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

## SANDWICHES & BURGERS

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**THE INN BURGER** 18  
Angus beef, house-made thousand  
island, lettuce, tomato, onion, brioche  
bun

**REUBEN** 16  
smoked corned beef, Swiss cheese,  
sauerkraut, thousand island, marble rye

**ANCHO CRUSTED AHI** 18  
smoked paprika aioli, lettuce, tomato,  
avocado, grilled sourdough

**OPEN FACE MEATLOAF** 21  
bacon wrapped house-made meatloaf,  
bourbon BBQ sauce, mash potato, crispy  
onion strings, grilled sourdough

**MISO GLAZED FILET LETTUCE  
WRAP** 18  
butter lettuce, shiso leaf, daikon, carrot,  
nuoc cham vinaigrette

**AU JUS SLIDERS** 16  
Angus beef, crispy onion strings, Swiss  
cheese

**CHAR GRILLED JIDORI  
CHICKEN** 17  
chive aioli, lettuce, tomato, avocado,  
whole wheat bun

**THE INN CLUB** 16  
seeded wheat boule, roasted turkey,  
cheddar, scallion mayo, BLT

## ENTRÉES

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**MORADA BAKED MACARONI  
AND CHEESE** 17  
cheddar and Parmigiano-Reggiano,  
smoked ham, bread crumbs

**HARVEST VEGETABLE  
POT PIE** 25  
celery root cream, salted puff pastry  
Jidori chicken breast 8 | Baja shrimp 11

**ANCHO CREAM CAVATELLI  
PASTA** 24  
sautéed peppers and onions  
Jidori chicken breast 8 | Baja shrimp 11

**CHAR SUI DUCK TACOS** 16  
72 hour marinade, wild mushroom  
salsa, micro cilantro

**BAJA FISH TACOS** 15  
grilled local fish, cabbage, crema, pico  
de gallo, corn blended tortilla

**VEGETABLE CURRY BOWL** 22  
Malaysian curry, seasonal vegetables,  
brown rice  
Jidori chicken breast 8 | Baja shrimp 11