

# BREAKFAST

Available from 7am-12pm,  
simply text your order to 818-575-6252

## COFFEE

**Americano \$5**  
*Iced or Hot*

**Cappuccino \$5.75**  
*Hot*

**Cold Brew \$5**  
*Iced*

**Cortado \$5**  
*Hot*

**Latte \$6**  
*Iced or Hot*

### HOUSE SYRUPS

Agave Maple  
Vanilla Honey  
*.75 Charge*

### MILK

Almond Soy Pistachio  
Oat Coconut Whole Milk

Coffee Pot, Orange Juice  
and Apple Juice available

## SMOOTHIES

**Tropical Green . . . . \$14**  
Pineapple, Banana, Mango,  
Spinach, Coconut Milk

**Golden Milk Tropical . . . . \$14**  
Pineapple, Mango, Banana, Ginger,  
Cinnamon, Black Pepper, Coconut Milk

*Add Organic Protein Powder (\$4)*

**Avocado Toast . . . . \$18**

Fried Egg, Radish, Cucumber, Micro Cilantro

**Parfait . . . . \$18**

Honey Yogurt, Berries, Granola

**Buttermilk Pancakes . . . . \$20**

Maple Syrup, Banana, Chantilly Cream

**Breakfast Burrito . . . . \$20**

Scramble Egg, Refried Beans, Hash Browns, Ham,  
Applewood Bacon, Sour Cream, Mozzarella Cheese,  
Flour Tortilla, Roasted Salsa with Side Salad

**Calamigos Breakfast . . . . \$30**

Two Eggs, Applewood Bacon,  
Smoked Bacon, Roasted Potatoes, Toast

# CALAMIGOS IN ROOM DINING MENU

Available all day from 12pm-9pm, simply text your order to 818-575-6252

## STARTERS

**The Mini Charcuterie Board . . . . \$30**  
Creamy, Brie, Humboldt Fog Blue, Truffle Pecorino,  
Prosciutto Di Parma, Salami Molinari

**Guacamole and Chips. . . . \$18**  
Watermelon Radish, Micro Cilantro

**Crudite . . . . \$20**  
Market Vegetables, Pita, Hummus

**Seasonal Market Fruit & Berries . . . . \$16**

**Chicken Skewers . . . . \$26**

Spicy Aioli, Cilantro Pistou, Ginger Relish,  
Scallion Pancakes, Pickled Cucumber

**Steak Skewers . . . . \$26**

Spicy Aioli, Cilantro Pistou, Ginger Relish,  
Scallion Pancakes, Pickled Cucumber

## SALADS

*All salads are available as wraps!*

**Calamigos Caesar . . . . \$18**

Romaine Hearts, Parmesan, Crouton, Spicy Caesar Dressing

*Add Chicken \$9, Steak \$12, Shrimp \$12*

**The House Salad. . . . \$18**

Spring Mix, Cherry Tomato, Cucumber, Carrots, Balsamic

*Add Chicken \$9, Steak \$12, Shrimp \$12*

## ENTREES

**Calamigos Burger . . . . \$26**

Two Prime Beef Patties, American Cheese, Butter Lettuce,  
Tomato, Red Onion, Pickles, Remoulade, Brioche

**Vegan Burger . . . . \$26**

Vegan American Cheese, Lettuce, Tomato,  
Red Onion, Pickles, Vegan Mayo, Vegan Bun

**Grilled BBQ Chicken Sandwich . . . . \$26**

Muenster Cheese, Fresno Chili Slaw,  
Pickled Red Onion, Brioche

*Choice of Fries, Coleslaw or Side Salad*

**Spicy Rigatoni . . . . \$26**

Parmesan

**Lemon Garlic Linguine . . . . \$32**

Parmesan, Lemon Zest, Zucchini Blossom

## FLATBREADS

**Margherita . . . . \$24**

Red Sauce, Buffalo Mozzarella, Basil

**Vegetable . . . . \$24**

Pesto, Mozzarella, Broccolini,  
Red Onion, Cherry Tomato

## CALAMIGOS CAMPERS

\$16

**Chicken Pita Pocket**

Lettuce, Tomato, Tzatziki

**Pepperoni Flatbread**

Red Sauce, Mozzarella, Joe's Pepperoni

**Cheese Flatbread**

Red Sauce, Mozzarella

**Butter Pasta**

Elbow Pasta, Parmesan, Butter

**Japanese Inspired Chicken Bowl**

White Rice, Broccolini, Yakisoba

**Big Kid Cheeseburger**

*Choice of one side included*

**Golden Chicken Tenders**

**Greenli's Mac & Cheese**

**Grilled Seasonal Vegetables**

**Seasonal Fruit & Berries**

**Golden Fries**

**Garden Salad**

*Spring Mix, Carrots, Cucumber, Ranch Dressing*

## DESSERT

**Traditional Basque Cheesecake. . . . \$16**

Chantilly Cream, Market Berries, Madagascar Vanilla Gelato

**Matilda's Black Forest Chocolate Cake. . . . \$18**

Strawberries, Madagascar Vanilla Gelato

# DRINKS

## SPECIALTY COCKTAILS

\$24

**ESPRESSO MARTINI**  
Pulled Espresso, Simple Syrup,  
Mr. Black Coffee Liqueur, Grey Goose

G&T

The Botanist Gin, Tonic

**CALAMIGOS MARGARITA**  
Lime, Agave, Cointreau, Tequila

PALOMA

Lime, Grapefruit, Agave, Tequila

## WINE

### CHAMPAGNE & SPARKLING

Legras & Haas Intuition, Brut Champagne, France, NV 1 80

Veuve Clicquot Yellow Label, Brut, France, NV 1 175

Perrier-Jouet, Grand Brut, Epernay, NV 1 150

Veuve Clicquot, Rosé, France, NV 1 192

Dom Perignon, Brut, 2016 1 800

### WHITE

Calamigos Ranch, Chardonnay, Paso Robles, NV 1 60

Brander, Sauvignon Blanc, Santa Ynez Valley, 2022 1 60

Jermann, Pinot Grigio, Friuli-Venezia, 2023 1 70

Antinori Tenuta Guada al Tasso, Vermentino, Tuscany, 2022 1 70

Groth, Sauvignon Blanc, Napa Valley, 2023 1 75

Flowers, Chardonnay, Sonoma Coast, 2022 1 70

Daou Reserve, Chardonnay, Paso Robles, 2022 1 80

Livio Feluga, Pinot Grigio, Friuli-Venezia Giulia, 2022 1 85

Twomey, Sauvignon Blanc, Napa & Sonoma County, 2023 1 90

Pahlmeyer, Chardonnay, Napa Valley, 2021 1 175

### ROSÉ

Calamigos Ranch, Rosé, California, NV 1 56

Daou, Rosé, Central Coast, 2022 1 65

Chateau Leoube, Rosé, Côtes de Provence, 2022 1 90

### RED

Calamigos Ranch, Cabernet Sauvignon, Paso Robles, NV 1 60

Orin Swift 8 Years in the Desert, Red Blend, California, 2022 1 90

Justin Isosceles, Red Blend, Paso Robles, 2020 1 100

Bella Union, Cabernet Sauvignon, Napa Valley, 2021 1 110

Daou, Reserve Cabernet Sauvignon, Paso Robles, 2021 1 90

Shafer TD9, Bordeaux Blend, Napa Valley, 2018 1 120

Orin Swift Papillon, Bordeaux, Napa Valley, 2021 1 180

Daou Soul of Lion, Cabernet Sauvignon, Paso Robles, 2020 1 195

Chimney Rock, Cabernet Sauvignon, Napa Valley, 2021 1 195

Far Niente, Cabernet Sauvignon, Napa Valley, 2021 1 225

The Mascot by Harlan, Cabernet Sauvignon, Napa Valley, 2017 1 250

Silver Oak Cellars, Cabernet Sauvignon, Napa Valley, 2018 1 250

## BEER

Estrella Jalisco, Mexican Pilsner, 4.5% ABV 1 8

Stella Artois, Liberte Non-Alcoholic 1 8

High Noon Assorted Flavors, Hard Seltzer, 4.5 % ABV 1 9

Maui Brewing, Bikini Blonde Lager, 4.8% 1 9

Franziskaner, Hefe-Weissbier, 5% ABV 1 9

Stella Artois, Lager, 5% 1 9

Enegren Brewing Co. Valkyrie, German Style Amber, 6.2% 1 9

Tarantula Hill Brewing Co., Liquid Candy Hazy IPA, 7.5% ABV 1 9

Duvel, Belgian Blonde Strong Ale, 8.5% ABV 1 10

Chimay Trappist Grande Reserve, Belgian Dark Strong, 9% ABV 1 10

Curiuex, Belgian Style by Allagash, 11% ABV 1 22



## DINING MENU



## CALAMIGOS IN ROOM