

MENUS

DIAL **IN ROOM DINING** TO BEGIN YOUR CULINARY JOURNEY

BREAKFAST

AVAILABLE 6:30 A.M. TO 11:00 A.M.

CLASSICS

The Grant Breakfast	\$32.00
Two Eggs Any Style, Crispy Breakfast Potatoes, Nueske Applewood Smoked Bacon, Ham, or Chicken Apple Sausage, Toast, Juice, and Coffee or Tea	
Grant Continental	\$24.00
Fresh Fruit and Berries, Assorted Pastries or Toast, Juice and Coffee or Tea	
Smoked Salmon Bagel	\$24.00
Herbed Labneh, Arugula, Purple Radishes, Oven Dried Capers, Red Onions	
Seasonal Fruit	\$20.00
A Selection of Farmer's Market Fruits and Walnut Carrot Bread	
Greek Yogurt Parfait	\$18.00
Cranberry Compote, Almond Citrus Crumble, Fresh Citrus	
Fresh Bowl of Berries	\$18.00
Strawberries, Blackberries, Raspberries, and Blueberries	
Steel Cut Oatmeal	\$16.00
Lavender Syrup, Roasted Apples, Pecans	
Cold Cereals	\$14.00
Raisin Bran, Apple Jacks, Mini Wheats, Frosted Flakes, or Lucky Charms	

SIGNATURES

Egg White Omelet	\$28.00
Chayote, Leeks, Oregano, Thyme, Burrata Cheese, Signature Breakfast Potatoes and a Selection of Sliced Fruit	
Market Omelet	\$28.00
Squash, Pancetta, Fontina Cheese, Signature Breakfast Potatoes	
Duck Confit Hash	\$30.00
Roasted Marble Potato, Poached Eggs, Mushroom Sauce	
Housemade Chorizo Sandwich	\$26.00
Scrambled Eggs, Spinach, Roasted Peppers, Romesco Sauce, Ciabatta Bread	
Avocado Toast	\$24.00
Fresh Pear, Humboldt Fog Cheese, Toasted Walnuts	

FROM THE GRIDDLE

Buttermilk Sweet Potato Pancakes	\$22.00
Apple Cider Butterscotch, Nut-Streusel and Oats	
Rosemary Belgian Waffle	\$20.00
Ricotta Cheese, Dried Pears, Lemon Verbena Butter	
Medjool Date and Banana French Toast	\$24.00
Hazelnut Mascarpone Cream, Cranberry Orange Syrup	

CHILDREN'S MENU

Pancakes, Fresh Berries	\$12.00
Cinnamon Brioche French Toast with Strawberries	\$14.00
Scrambled Eggs with Cheddar Cheese, Fresh Fruit	\$14.00
Fruit Cup	\$10.00

SIDES

Avocado Slices	\$10.00
Crispy Breakfast Potatoes	\$8.00
Nueske Applewood Smoked Bacon, Chicken Apple Sausage, or Grilled Ham	\$12.00
Bagel, English Muffin, or Choice of Toast	\$8.00
Daily Pastry Basket or Croissants	\$10.00
Selection of Mini Muffins	\$8.00
Ruby Red Grapefruit	\$6.00
Heirloom Tomatoes	\$6.00
Greek Yogurt or Low Fat Vanilla Yogurt	\$8.00

BEVERAGES

Orange, Grapefruit, Apple, Pineapple, or Cranberry Juice	\$7.00
Juice of the Day	\$10.00
Strawberry Banana Smoothie	\$14.00
Pot of Regular or Decaffeinated Coffee	\$12.00
Espresso, Cappuccino, or Café Latte	\$10.00
Cup of Tea: Selection of Traditional and Herbal Teas	\$8.00
Pot of Tea (Serves 2-3): Selection of Traditional and Herbal Teas	\$12.00
Whole, 2%, Skim, Almond Milk or Oat Milk	\$6.00
Pepsi, Diet Pepsi, Starry, or Mountain Dew	\$6.00
Fresh Brewed Iced Tea	\$8.00
Lemonade	\$8.00
Acqua Panna Still Water, 1 Liter	\$10.00
San Pellegrino Sparkling Water, 1 Liter	\$10.00
Alain Milliat Juice and Nectar Collection	
Cox's Apple Juice, 6.7 oz Bottle	\$10.00
Autumn Pear Juice, 6.7 oz Bottle	\$10.00
White Peach Nectar, 6.7 oz Bottle	\$10.00
Mango Nectar, 6.7 oz Bottle	\$10.00
Alain Milliat Single Variety Grape Juices, Served with Sparkling Water	
White-Sauvignon, 11 oz Bottle	\$12.00
Red-Merlot, 11 oz Bottle	\$12.00

A \$5.00 DELIVERY FEE, A 18% STAFF CHARGE AND A 4% HOUSE CHARGE WILL BE ADDED TO YOUR CHECK. THE 18% STAFF CHARGE IS DISTRIBUTED DIRECTLY TO THE EMPLOYEE(S) PROVIDING THE SERVICE; THE 4% HOUSE CHARGE AND \$5 DELIVERY FEE ARE RETAINED BY THE HOTEL FOR ADMINISTRATIVE AND OTHER COSTS. ALL PRICES ARE SUBJECT TO APPLICABLE TAXES, CURRENTLY 7.75%. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WARNING: CERTAIN FOODS AND BEVERAGES SOLD OR SERVED HERE CAN EXPOSE YOU TO CHEMICALS INCLUDING ACRYLAMIDE IN MANY FRIED OR BAKED FOODS, AND MERCURY IN FISH, WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV/RESTAURANT

ALL DAY DINING

AVAILABLE FROM 11:30 A.M TO 2:00 P.M AND 5:30 P.M TO 11:00 P.M.

TO START

Mock Turtle Soup A Grant Grill Original Recipe Since 1951, Finished with a Side of Sherry	\$16.00
Soup of the Day Daily Creation	\$16.00
Artisan Cheese & Charcuterie Stout Beer Mustard, Honeycomb, Housemade Jam, Nut Butter	\$36.00
Flatbread Duck Confit, Roasted Apples, Bacon and Onion Marmalade, Pecorino Cheese	\$24.00
Shrimp Cocktail Five Poached Shrimp, Lemon & Herbs, House Cocktail Sauce	\$26.00

SALADS

Add Free Range Chicken to Salad \$10.00
Add Shrimp to Salad \$12.00

Caesar Salad Romaine Hearts, Croutons, Parmesan Reggiano Cheese, White Anchovies	\$20.00
Avocado and Citrus Salad Roasted Beets, Arugula, Golden Beet Pesto, Citrus Oil	\$24.00
Cobb Salad Artisan Mixed Greens, Pancetta, Avocado, Hard Boiled Eggs, Cucumbers, Cherry Tomatoes, Smoked Blue Cheese Dressing	\$24.00
Niçoise Salad Little Gem Lettuce, Marble Potatoes, Green Beans, Castelventran Olives, Radish, Gribiche Dressing	\$24.00

SANDWICHES

Served With Signature Housemade Fries

Grant Grill Burger All Natural Ground Beef, Bacon, Comté Cheese, Caramelized Onions, Bread and Butter Pickles, Butter Leaf Lettuce, Brioche Bun, House Spread	\$28.00
Cuban Sandwich Braised Mojo Pork Shoulder, Emmental Cheese, Plantain Mostarda, Housemade Pickles, French Torpedo Roll	\$26.00
Grilled Chicken Sandwich Arugula, Fried Green Tomatoes, Fontina Cheese, Tarragon Aioli, Onion Batard	\$26.00
Grilled Cheese Fromager d'Affinois, Red Onion Marmalade, Sautéed Mushrooms, Brioche Bread	\$26.00
Cold Sandwich of the Day (Available After Hours) Potato Chips, Dill Pickle, Chocolate Chip Cookies	\$22.00

ENTREES

Beef Tenderloin Roasted Baby Carrots, Crushed New Potatoes and Cipollini Onions, Creamy Dijon Sauce	\$58.00
Catch of the Day Wild Rice, Yu Choy, Sweet Potato Puree, Sake Beurre Blanc	\$42.00
Pappardelle Pasta Creamy Butternut Squash, Sage, Braised Kale, Roasted Squash, Pumpkin Seeds, Burrata Cheese	\$38.00
Berkwood Pork Chops Rosemary Garlic Yukon Potatoes Puree, Roasted Brussel Sprouts, Mustard Caper Cream Sauce	\$46.00
Egg Omelet Chorizo, Onion, Squash, Fontina Cheese, Crispy Breakfast Potatoes	\$30.00

CHILDREN'S MENU

Mixed Green Salad, Tomato, Cucumber, Ranch Dressing	\$12.00
Flatbread Pizza, Tomato Sauce, Mozzarella Cheese	\$14.00
Pasta with Marinara or Butter Sauce	\$14.00
Catch of the Day with Sautéed Buttered Vegetables	\$30.00
Chicken Strips, Housemade Fries	\$15.00
Grilled Cheese with White Cheddar, Brioche Bread, Housemade Fries	\$16.00

SIDES

Creamy Polenta, White Cheddar	\$14.00
Seasonal Vegetables with Herb Butter	\$14.00
Sautéed Seasonal Mushrooms	\$14.00
Yukon Gold Rosemary Garlic Mashed Potatoes	\$14.00

DESSERT

Four-Star General Vanilla Bavarois, Mango, Rice Pudding, Caramelized White Chocolate	\$16.00
Golden Empire Citrus Cheesecake, Almonds, Honeycomb Brittle, Tarragon	\$16.00
1910 Chocolate Flourless Cake, Milk Chocolate Mousse, Banana Ice Cream, Whiskey Caramel	\$18.00
Chocolate Chip Cookies	\$12.00
Pot of Regular or Decaffeinated Coffee	\$12.00
Espresso, Cappuccino, or Café Latte	\$8.00
Cup of Tea: Selection of Traditional and Herbal Teas	\$8.00
Pot of Tea (Serves 2-3): Selection of Traditional and Herbal Teas	\$12.00

 QUICK PREMIUM SNACKS

Rhythm Kale Chips Kool Ranch, 0.75oz Organic, Non-GMO, Vegan	\$8.00
Trio of Vermont Beef Sticks – Original, BBQ, and Turkey, Three 1oz Sticks Gluten-Free, Antibiotic-Free, Low Sodium, Nut-Free	\$9.00
Jimmybar! Chocolate Peanut Butter, 2.5oz Grain and Gluten-Free (Contains Milk, Peanut, and Soy)	\$8.00
Brookside Dark Chocolate Acai and Blueberry, 7oz Gluten-Free, Kosher Certified	\$12.00
Torn Ranch Bloody Mary Cashews, 4oz bag Gluten-Free	\$14.00

 BEVERAGES

Pepsi, Diet Pepsi, Starry, Mountain Dew, or Diet Mountain Dew	\$6.00
Fresh Brewed Iced Tea	\$8.00
Lemonade	\$8.00
Acqua Panna Still Water, 1 Liter	\$10.00
San Pellegrino Sparkling Water, 1 Liter	\$10.00

 HEALTHY

Bambucha Kombucha Organic Blueberry Tart	\$10.00
Bambucha Kombucha Organic Guava Punch	\$10.00
Bambucha Kombucha Organic Raspberry Lemonade	\$10.00

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FROM THE BAR

IN ORDER TO PROPERLY ABIDE BY CALIFORNIA LAW, ALCOHOL MAY **NOT** BE SOLD BETWEEN THE HOURS OF 1:30 A.M. AND 6 A.M.

CHAMPAGNE AND SPARKLING WINE

Champagne, Louis Roederer Brut, Reims Beautiful balance of pear, fresh citruses, brioche and mineral notes	\$25.00 / \$120.00
Brut Sparkling, Veuve du Vernay, Burgundy, France The palate is light and crisp with citrus and apple flavors	\$16.00 / \$75.00

WHITE WINE

Sauvignon Blanc, Alpha Omega, Napa Valley Expressing crispy minerals: lemon-lime and tropical flavors	\$16.00 / \$60.00
Pinot Grigio, Villa Sandi, Delle Venezia, Italy Aromas of classic pear and apple layered with hints of pineapple and flowers	\$15.00 / \$55.00
Albariño, Familia Torres Pazo das Bruxas, Rias Baixas Fragrant and subtle, showing underlying notes of citrus and floral aromas	\$15.00 / \$55.00
Chardonnay, Sequoia Grove, Napa Valley Hints of tropical fruit; pineapple and guava followed by a floral note	\$17.00 / \$65.00
Chardonnay, Stag's Leap Karia, Napa Valley Fruity aromas and flavors of ripe fig, butter roasted pineapple and key lime coconut	\$22.00 / \$85.00

RED WINE

Pinot Noir, Louis Jadot, Bourgogne Old world Pinot Noir dominated by red berry and spice notes	\$17.00 / \$65.00
Pinot Noir, Davis Bynum, Russian River Valley Vibrant aromas of strawberry, raspberry, tart red cherry, and garden herbs	\$19.00 / \$74.00
Merlot, Rutherford Hill, Napa Valley Intense aromas of dark fruit black currant, blackberries and blueberries	\$16.00 / \$64.00
Cabernet Sauvignon, Justin, Paso Robles Aromatic with ripe black cherry and cassis with dusty tobacco leaf, baking spice and oak	\$16.00 / \$62.00
Cabernet Sauvignon, Grgich Hills, Napa Valley Full-bodied wine has a dense core of forest strawberries and sweet cranberries with the warm essence of vanilla bean.	\$25.00 / \$95.00
Syrah Blend, Orin Swift "Abstract", Sonoma/Napa Valley A beautiful marriage of black cherries, plums, mocha and sweet oak	\$17.00 / \$68.00
Zinfandel, Seghesio, Sonoma County Spicy and lush Zinfandel held up by food friendly tannins and zesty acidity	\$15.00 / \$56.00

Additional selections may be available. Please call for details.

IMPORTED AND DOMESTIC BEER

Bud Light Light Lager, St. Louis	\$8.00
Scrimshaw Pilsner, California	\$9.00
Stella Artois Pale Lager, Belgium	\$9.00
Modelo Especial Lager, Mexico	\$9.00
White Rascal White Ale, Colorado	\$8.00
Weihenstephaner Hefeweizen, Germany	\$8.00
Karl Strauss Mosaic IPA Indian Pale Ale, San Diego	\$9.00
Alesmith Nut Brown English Style Ale, San Diego	\$9.00
Karl Strauss Red Trolley Irish Style Red Ale, San Diego	\$9.00
Modern Times Black House, 16 oz Coffee Oatmeal Stout, San Diego	\$9.00
Erdinger Weissbräu Non-Alcoholic Lager, Germany	\$7.00
Modern Times Seasonal IPA	\$9.00

DRY APPLE CIDER

Julian Harvest, 22 oz Hard Apple Cider, San Diego	\$16.00
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THE US GRANT, a Luxury Collection Hotel, San Diego
326 Broadway, San Diego, California, USA, 92101
Tel: +1 619-232-3121

LIQUOR BY THE BOTTLE

Bacardi Superior, 200 ml	\$30.00
Bombay Sapphire Gin, 200 ml	\$40.00
Tito's Vodka, 200 ml	\$35.00
Maker's Mark Bourbon, 200 ml	\$35.00
Grey Goose Vodka, 200 ml	\$45.00
Patrón Silver Tequila, 200 ml	\$60.00
Johnnie Walker Black, 200 ml	\$50.00

Choice of Two Mixers and Garnishes:
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic Water,
Cranberry Juice, Tomato Juice, Orange Juice, Lemons, Limes

CHAMPAGNE AND WINE BY THE HALF BOTTLE

Louis Roederer Brut Premier, Reims	\$55.00
Louis Roederer Rose, Reims	\$80.00
Chardonnay, Prisoner, Carneros	\$55.00
Chardonnay, Chalk Hill, Sonoma Coast	\$50.00
Fume Blanc, Grgich Hills, Napa Valley	\$45.00
Cabernet Sauvignon, Justin, Paso Robles	\$40.00
Pinot Noir, J Vineyards, Sonoma County	\$40.00
Merlot, Duckhorn, Napa Valley	\$65.00

SIGNATURE COCKTAILS

Signature Margarita	\$21.00
Grant Mimosa	\$18.00
Highwest Manhattan	\$20.00
The US Grant Old Fashioned	\$22.00

Additional cocktail standards and martinis may be available. Please call for details.

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