

GREAT ROOM

S O C I A L L O U N G E

Welcome to the Great Room, the heart of the Main Estate. Warm and inviting, the Great Room is a natural gathering place; friends connect over specialty cocktails, seasonal offerings, and light bites. Our expert team can recommend the perfect combination to complement an afternoon or evening of engaging conversation and easy laughter. Floor-to-ceiling windows in the bar showcase dazzling views of the Pacific, transforming a glass of wine into a glamorous getaway.

benvenuto a casa

THE GREAT ROOM BAR TEAM



ENJOY LIVE MUSIC

Friday & Saturday | 7:00 - 11:00 p.m.

For parties of 6 or more, a 20% Staff Charge is added to menu prices and is distributed entirely to service staff performing the service. All prices and charges are subject to applicable taxes, currently 7.75%. Additional gratuities may be offered at your discretion.



COCKTAILS

COLOR OF CALIFORNIA COASTLINE

Dive into a vibrant journey inspired by the breathtaking hues and natural beauty of California's picturesque coastline. Each cocktail on this menu captures the essence of sun-kissed shores, rolling waves, and lush landscapes that make this region truly unique. From the deep blues of the Pacific Ocean to the warm, golden tones of sandy beaches, we've crafted a selection of refreshing and innovative cocktails that echo the spirit of California's coastal charm.

SEA GLASS GREEN 24

light / smooth / playful
try it if you like: mule

scotch, aqua di cedro, ginger, blue curacao, lemon, cedrata, smoke

BLUE 24

bright / invigorating / floral
try it if you like: tequila soda or highball

pandan infused tequila, vermouth blend, lemon verbena, chamomile, spirulina, co2, salty violet air

GOLD 22

charming / grassy / playful
try it if you like: french 75 or eastern standard
vodka, cucumber, aloe, lavender, gold, champagne

ORANGE 23

refreshing / double mouthfeel / herbaceous
try it if you like: paloma or garibaldi
rum, mezcal, grapefruit sherbet, lime, amaro, strawberry

BEIGE 23

deep / spiced / stimulating
try it if you like: whiskey sour
rye whiskey, pear brandy, ale cinnamon super syrup, lemon, angostura, walnut bitter

PINK 25

fruity / crisp / cozy
try it if you like: passion fruit martini
vodka, rosolio di bergamotto, passion fruit blood orange, agave, lime

GARNET 26

fiery / botanic / intense
try it if you like: spicy margarita or last word
bourbon, sweet vermouth, piment d'espelette, apricot, acidified honey, genepi

RED 24

fruity / warm / zesty
try it if you like: sours
croissant infused whiskey, red cherry cordial, lemon, vanilla-cinnamon foam

AMBER 26

full-bodied / round / cozy
try it if you like: old fashioned
scotch, pisco, champagne rosemary demerara syrup, chocolate angostura

TEMPERANCE

non-alcoholic spirits

OUT OF THE BLUE 15

light / smooth / playful
agave spirit, blue curacao syrup, lemon, cedrata, smoke

CRIMSON 15

full-bodied / round / cozy
american malt, red cherry cordial, lemon, vanilla-cinnamon foam



SPIRIT LIST

1.5 oz. pours

GIN

tanqueray	16
bombay sapphire	17
monkey 47	25
hendrick's	17
nolet silver	17
no. 3	17
tanqueray no. ten	18

VODKA

wheatley	16
stolichnaya vanilla	17
tito's	18
chopin	18
grey goose citron	18
ketel one	18
belvedere	18
grey goose l'orange	18
grey goose poire	18
grey goose	19
stolichnaya elit	20

COGNAC

barsol pisco	18
hennessy vs	19
hennessy vsop	24
hine xo	50
hennessy xo	65
richard hennessy	260
hennessy paradis	250
courvoisier l'esprit	650

AGAVE

casamigos blanco	19
casamigos reposado	24
casamigos anejo	28
clase azul plata	38
clase azul reposado	48
clase azul gold	82
clase azul anejo	220
clase azul ultra	560
clase azul durango	85
don julio blanco	18
don julio reposado	22
don julio 1942	65
don julio anejo	24
ilegal mezcal	17
ocho blanco	19
patron silver	21
patron reposado	24
patron roca reposado	25
patron el cielo	26
patron el alto	40
patron anejo	26
patron platinum	48
patron piedra	85
reserva de la familia	55
siete leguas blanco	18
vida mezcal	18
volcan xa	38

RUM

flor de cana 4	16
captain morgan	16
leblon cachaca	16
meyer's rum	16
appleton estate 12 yr.	22
zacapa 23	24



SPIRIT LIST

1.5 oz. pours

WHISKEY

bourbon, rye & irish

angel's envy bourbon	19
angel's envy rye	32
basil hayden's	19
blanton's single barrel	40
booker's	55
buffalo trace	16
bulleit bourbon	16
crown royal	17
eagle rare 10	24
four roses single barrel	28
high west campfire	20
jameson	16
jameson 18 yr.	42
knob creek	19
maker's mark	16
noah's mill	20
thomas handy	65
whistlepig 10 yr.	27
whistlepig 12 yr.	38
whistlepig 15 yr.	75
whistlepig 18 yr.	95
whistlepig boss hog	175
weller 12	45

WHISKY

scotch & japan

ardbeg 10 yr.	22
aberlour 16 yr.	23
balvenie 21 yr.	75
balvenie 25 yr.	220
benromach 30 yr.	120
dalmore 12 yr.	22
dalwhinnie 15 yr.	28
glenfarclas 105	32
glenfiddich 12 yr.	16
glenlivet 12 yr.	21
glenlivet 18 yr.	27
glenmorangie 14 yr.	23
highland park 15 yr.	28
johnny walker black	17
johnny walker blue	48
lagavulin 16 yr.	35
laphroaig 10 yr.	21
macallan 12 yr.	29
macallan 18 yr.	125
macallan 21 yr.	210
macallan 25 yr.	650
macallan reflexion	380
nikka coffey grain	26
nikka taketsuru	34
nikka yoichi	28
oban 14 yr.	29
old pulteney 21 yr.	55
port charlotte 10 yr.	20
talisker	21

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WINE LIST

CHAMPAGNE & SPARKLING

prosecco, <i>luca paretto, veneto, it</i>	18 / 82
champagne, <i>1818 by billecourt nv, fr</i>	29 / 140
grand brut, <i>perrier-jouet, champagne, fr</i>	39 / 190

SPARKLING ROSÉ

prosecco rosé, <i>jules, veneto, it</i>	21 / 105
blason rosé, <i>perrier-jouet, champagne, fr</i>	39 / 190
belle époque rosé, <i>perrier-jouet, champagne, fr</i>	375

WHITE & ROSÉ

chardonnay, <i>la crema, monterey, ca</i>	18 / 72
dry riesling, <i>forge, finger lakes, ny</i>	19 / 75
pinot grigio, <i>livio felluga, friuli-venezia giulia, it</i>	28 / 112
sauvignon blanc, <i>duck horn, napa, ca</i>	24 / 94
sauvignon blanc, <i>domaine des brosse, menetou-salon, fr</i>	27 / 102
symphonie, <i>st. marguerite, provence, fr</i>	23 / 90

RED

cabernet sauvignon, <i>hedges csm, wa</i>	20 / 77
pinot noir, <i>bernardus, santa lucia, ca, 2022</i>	26 / 100
pinot noir, <i>domaine chartron 'mercurey' vieilles vignes, burgundy, fr</i>	34 / 135
malbec, <i>domaine d'homs petit pag, cahors, fr</i>	22 / 85
cabernet sauvignon, <i>grgich hill, napa, ca</i>	31 / 120

DESSERT

port (10, 20, 30 yr), <i>graham's, douro valley, pt</i>	15 / 20 / 40
ice wine, <i>inniskillin, ontario, ca</i>	24 / 90
late harvest reisling, <i>trefethen, napa, ca</i>	25
dessert wine, <i>royal tokaji, tokaj-hegyalja, hu</i>	30

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FOOD

TAPAS

CHEESE & CHARCUTERIE 29

drunken goat, manchego, triple creme brie, prosciutto, salumi, pamplona chorizo, crostini, lavash, focaccia, mixed olives, fig jam

CAPRESE BRUSCHETTA 21

blistered tomatoes, burrata, basil, pesto, balsamic glaze, crostini

HUMMUS CRUDITE 19

hummus, baby squash, carrot, cucumber, sweet peppers, paprika, olive oil, grilled pita

BEEF SLIDERS 29

snake river farms american wagyu, kings hawaiian, cheddar cheese, caramelized onion, house aioli

TWO BIRRIA TACOS 23

guajillo braised beef, onion, cilantro, salsa, hand-made tortilla

SHRIMP COCKTAIL 29

poached shrimp, cocktail sauce, remoulade, lemon

MARGHERITA PIZZA 24

pomodoro, mozzarella, basil

PEPPERONI PIZZA 26

pomodoro, mozzarella, pepperoni

GREAT ROOM WINGS 28

tossed with buffalo sauce, celery, blue cheese

HAMACHI CRUDO 31

yuzu kosho vinaigrette, pickled fresno, cucumber, jicama, radish

BEEF CARPACCIO 34

fried capers, shaved reggiano, baby arugula, truffle, citrus aioli

DESSERT

BISCOFF CHEESECAKE 15

banana caramel, malted chantilly

CHOCOLATE BUTTER CAKE 15

almond brittle

BEER

DOMESTIC 12

lager *bud light, st. louis*

lager *coors light, st.louis*

blonde *firestone 805, paso robles*

ipa *sculpin grapefruit, san diego*

red ale *karl strauss red trolley, san diego*

IMPORT 10

lager *corona, mexico*

lager *peroni, italy*

pilsner *stella artois, belgium*

ALCOHOL FREE 9

zero free lager *peroni, italy*

*please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. 020226