

Starters

The Lounge

AT THE INN

TEMPURA AVOCADO.....16

SHIRIACHA AIOLI



LUMP CRABCAKES.....25

APPLE MUSTARD | APPLE FENNEL SLAW

CARAMELIZED BRUSSEL SPROUTS....16

PANCETTA | SHERRY MUSTARD VINAIGRETTE



ROASTED BEET POKE 16

CUCUMBER | SCALLIONS | CHIPOTLE LIME AIOLI
CRISPY RICE NOODLES | PRICKLY PEAR SOY



AHI TUNA POKE.....22

CUCUMBER, SCALLIONS | CHIPOTLE LIME AIOLI
CRISPY RICE NOODLES | PRICKLY PEAR SOY



SHRIMP COCKTAIL.....22

CHIPOTLE COCKTAIL SAUCE | LEMON



GARLIC CHILI CUCUMBERS 16

MILD CHILI CRISP | FURIKAKE



LITTLE GEM CEASAR.....14

LITTLE GEM LETTUCE HEARTS | SHAVED PARMESAN
CROUTONS | WHITE ANCHOVY | LEMON

KALE & DATE SALAD.....15

KALE | CHOPPED DATES | TOASTED PECANS | BACON
GOAT CHEESE | PICKLED ONIONS | DATE
VINAIGRETTE



VEGETARIAN THREE SISTERS SOUP.....13

NATIVE AMERICAN CLASSIC | BUTTERNUT SQUASH
ANASAZI BEANS | ROASTED CORN | DICED TOMATO
ONION | GARLIC | CELERY



SPINACH SALAD 14

BABY SPINACH | DRIED CRANBERRIES | TOASTED
ALMONDS | RED ONION | GOAT CHEESE | PRICKLY
PEAR VINAIGRETTE



ADD TO ANY SALAD

ADD CHICKEN \$8

ADD SALMON.....\$14

ADD SHRIMP.....\$12



Main Plates

CHARCUTERIE PLATE..... 28

CHEF SELECTION OF CURED MEATS AND CHEESES | LOCAL
DATES | HONEYCOMB | MARINATED OLIVES | ARTISAN
MUSTARD | CROSTINI

ANGUS BEEF SLIDERS..... 22

AMERICAN CHEESE | LETTUCE | TOMATO | PICKLE INN
SAUCE | HAWAIIAN ROLL | SHOESTRING POTATOES

SHORT RIB SLIDERS..... 24

BRAISED BEEF SHORT RIBS | SMOKED GOUDA
PIMENTO CHEESE | HAWAIIAN ROLL | SHOESTRING
POTATOES

PORTOBELLO SLIDERS..... 22

MARINATED PORTOBELLO MUSHROOM | FIELD GREENS
ROASTED TOMATOES | BIGHORN SAUCE | HAWAIIAN
ROLL | SHOESTRING POTATOES



CHICKEN ROLLED TACOS.....24

24MARINATED SHREDDED CHICKEN | QUESO MONTEREY
GREEN CHILIS | CORN TORTILLA | AVOCADO MOUSSE
CHIPOTLE LIME AIOLI | PICO DE GALLO | QUESO FRESCO
CILANTRO

FALAFEL "TOTS"..... 21

FALAFEL TOTS | TZATZIKI

Cocktails



AT THE INN

Beer on Tap

PINK SKIES 16

ABSOLUT VODKA | ST. GERMAIN
GRAPEFRUIT | PROSECCO

WHITE LINEN 16

TANQUERAY GIN | ST. GERMAIN
LEMON JUICE | CUCUMBER

PRICKLY PEAR MARGARITA .. 18

LUNAZUL TEQUILA | COINTREAU | PRICKLY
PEAR | HOUSE MADE SOUR

KILLER BEE..... 16

DEL MAGUEY VIDA MEZCAL | FRESH
LEMON JUICE | HONEY

BLACKBERRY SIDECAR..... 18

BASIL HAYDEN BOURBON | COINTREAU
BLACKBERRIES

INN FASHION..... 18

DEATH VALLEY RYE WHISKEY | GRAND MARNIER
BLACK WALNUT BITTERS

Zero Proof

DESERT PRIMM ROSE.....12

GRAPEFRUIT | LIME | SPARKLING WATER
TAJIN RIM

DARK SKIES.....12

BLACKBERRY | FRESH LEMONADE

BADWATER BREEZE.....12

PRICKLY PEAR | GINGER BEER | LIME

BAVIK.....11

BELGIAN SUPER PILSNER, 5.2, A.B.V.

EINSTÖCK.....12

ICELANDIC WHITE ALE | 5.2% A.B.V.

INDIAN WELLS 12

RED ALE | 5.5% A.B.V.

STONE.....11

WEST COAST IPA | 6.9% A.B.V.

Wine by the Glass

PROSECCO, MIONETTO, BRUT NV.....16/60
VENETO, ITALY

SAUVIGNON BLANC, WAIRAU RIVER 2025.....15/56
MARLBOROUGH, NEW ZEALAND

CHARDONNAY, JUSTIN CENTRAL COAST 2023.....17/64
MONTEREY, CALIFORNIA

PINOT GRIGIO, DI BRUNO 2024.....15/56
SANTA BARBARA, CALIFORNIA

STILL, BIELER PERE & FILS, SABINE 2024.....14/52
PROVENCE, FRANCE

MERLOT, NINE HATS 2021.....16/60
COLUMBIA VALLEY, WASHINGTON

MALBEC, TERRAZAS DE LOS ANDES 2023.....14/52
MENDOZA, ARGENTINA

CABERNET SAUVIGNON, JUSTIN 2022.....18/68
PASO ROBLES, CALIFORNIA

PINOT NOIR, THE FABELIST 2023.....17/64
SANTA BARBARA, CALIFORNIA

Bottled Beer

COORS LIGHT..... 9 MODELO..... 10

BUD LIGHT..... 9 HEINEKEN..... 10

BUDWEISER..... 9 DESCHUTES IPA .. 11

CORONA..... 10 BITBURGER N/A.....10

HOFBRAU.....10