

Lunch

AT THE INN

Starters

Main Plates

TEMPURA AVOCADO.....16 

SHIRACHA 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

VINAGRETTE

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

PUB BURGER 24

2 PATTIES | AMERICAN CHEESE | LETTUCE | TOMATO

ONION | PICKLE | OASIS SAUCE | BRIOCHE BUN

MISSION GARDEN BIURGER.....23 

CHIPOTLE BLACK BEAN PATTY | ARUGULA

ROASTED TOMATOES | PRICKLY PEAR KETCHUP

BRIOCHE BUN

CRISPY CHICKEN SANDWICH 23

CRISPY FRIED CHICKEN BREAST | HAVARTI | LETTUCE

TOMATO | PICKLE | GOLD RUSH SAUCE

MAHI TACOS.....26 

SEASONED MAHI MAHI | CABBAGE | LIME | AVOCADO

CORN TORTILLA | SRIRACHA AIOLI

TURKEY AVOCADO CLUB 24

SHAVED TURKEY BREAST | CHEDDAR | SWISS | BACON

LETTUCE | TOMATO | AVOCADO | CROISSANT



A LEGACY

ROOTED IN THE DESERT

In 1927, Albert M. Johnson diverted geothermal spring water to cultivate a thriving date palm grove, transforming the desert into an unlikely oasis.

As the Inn approaches its 100th anniversary, many of the original palms still tower in the gardens.

The grove inspired the famous date bread that has been served at the Inn for a century.

Rooted in time and place, the date palms thrive in a land of extremes, defying the wind and basking in the scorching heat of the summer, they are a lasting symbol of


“the Oasis at Death Valley.”

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