

In-Cottage Dining

Breakfast through in-cottage dining is available
from 7:00am until 11:00am.

You may pre-order breakfast before you retire for the evening.

Breakfast

House-Made Granola

Seasonal Berries and Yogurt \$16

John McCann's Irish Oatmeal

Seasonal Berries and Brown Sugar \$16

Banana Pecan Buttermilk Pancakes

Vermont Maple Syrup \$16

Gluten Free Pancakes

Blueberries, Candied Pecans and Vermont Maple Syrup \$16

Belgian Waffle

Whipped Cream, Berries and Vermont Maple Syrup \$17

Eggs Benedict

English Muffin with Prosciutto Ham and Basil Hollandaise
Ranch Potatoes \$21

Eggs Florentine

English Muffin with Spinach, Tomatoes and Basil Hollandaise
Ranch Potatoes \$21

Huevos Rancheros

Two Eggs Any Style, Refried Black Beans with Chorizo Sausage \$20

Cambridge House Smoked Salmon

Vine Ripe Tomatoes with Capers, Red Onion and Toasted Bagel \$22

Two Organic Eggs

Applewood Smoked Bacon or Sausage and Ranch Potatoes
Choice of Toast \$19

Assorted Cereals

Raisin Bran, Gluten Free Rice Chex, Honey Nut Cheerios,
Fruit Loops or Cinnamon Toast Crunch \$10

Selection of Local Seasonal Fruits and Driscoll's Farm Berries \$15

In-Cottage Dining

Breakfast through in-cottage dining is available
from 7:00am until 11:00am.

You may pre-order breakfast before you retire for the evening.

Breakfast

Santa Barbara Breakfast Burrito

Scrambled Eggs, Ranch Potatoes, Organic Bell Peppers and Cheddar
Choice of - Bacon, Turkey Bacon, Chicken Sausage or Chorizo
Served with Roasted Tomatillo Salsa and Fresh Fruit \$24

Ranch Breakfast Skillet

Applewood Smoked Bacon, Ranch Potatoes with Organic Bell Peppers
Topped with Avocado and Two Sunny-Side Up Eggs \$24

Build Your Own Omelet

Whole Eggs or Egg Whites

Choice of Three Ingredients - Served with Sliced Tomatoes

Chicken Apple Sausage, Bacon, Turkey Bacon, Canadian Bacon, Chorizo,
Scallions, Mushrooms, Tomatoes, Spinach, Bell Peppers, Onions,
Cheddar, Swiss, Goat Cheese, Smoked Mozzarella \$22

Continental Breakfast for Two

Basket of Pastries and Bread with Ranch-Made Jams and Marmalade
Pot of Coffee or Hot Tea and Choice of Juice \$29

American Breakfast

Two Organic Eggs

Applewood Smoked Bacon, Turkey Bacon or Sausage Links

Ranch Potatoes and Choice of Toast

Pot of Coffee or Hot Tea and Choice of Juice \$32

San Ysidro Ranch Breakfast

Chef's Morning Starter Green Machine Juice

Bowl of Seasonal Fruit

Egg White Omelet with Cherry Tomatoes and Wild Mushrooms

Organic Spinach and Scallions topped with Non-Fat Sour Cream

Or

Belgian Waffle, Whipped Cream, Berries and Vermont Maple Syrup \$39

In-Cottage Dining

Breakfast through in-cottage dining is available
from 7:00am until 11:00am.

You may pre-order breakfast before you retire for the evening.

Breakfast Sides

\$5 each

Applewood Smoked Bacon,

Chicken Apple Sausage

Turkey Bacon

Ranch Potatoes

Plain, Vanilla or Greek Yogurt

Fresh from our Bakery

\$5 each

English Muffin

Toasted Bagel

Plain, Onion, Sesame, Everything | Served with Cream Cheese

Toast

White, Sourdough, Rye, 9-Grain

Muffin

House-Made Blueberry, Bran Muffin, Almond and Banana

Gluten-Free: Blueberry or Banana

Croissant

Plain or Chocolate

In-Cottage Dining

Breakfast through in-cottage dining is available
from 7:00am until 11:00am.

You may pre-order breakfast before you retire for the evening

Children's Breakfast

Classic French Toast or Buttermilk Pancakes \$6

Cereal with Sliced Bananas

Raisin Bran, Honey Nut Cheerios, Gluten Free Rice Chex \$5

One Egg Cooked Any Way

Choice of Bacon or Sausage \$8

Bowl of Seasonal Fruit \$8

In-Cottage Dining

Lunch through in-cottage dining is available
from 11:00am until 6:00pm.

Lunch

Starters and Salads

SYR's Famous Chicken Tortilla Soup

Farmer's Market Avocado with Organic Grilled Chicken
Cheddar Cheese Topped with Tortilla Crisps \$16

Organic Mixed Greens 🌱

Candied Pecans, Pears and Laura Chenel Goat Cheese
Golden Balsamic Vinaigrette \$16

Selection of Local Seasonal Fruits and Driscoll's Farm Berries \$15

Three Cheese Quesadilla 🌱

Fresh Guacamole with Bellwether Farms Crème Fraîche
and Pico de Gallo Salsa \$15
Add Grilled Chicken \$20
Add Shrimp \$24

Grilled Organic Chicken Breast Salad

Pink Lady Apples with Candied Pecans, Avocado and Laura Chenel Goat
Cheese with Golden Balsamic Vinaigrette \$30

Traditional Caesar Salad 🌱

Crisp Romaine Hearts with Shaved Parmesan and Garlic Croutons \$16
Grilled Chicken \$25 Grilled Shrimp \$27 Blackened Salmon \$28

🌱 Vegetarian items

A 20% service charge and \$7 delivery fee will be added to each order

In-Cottage Dining

Lunch through in-cottage dining is available
from 11:00am until 6:00pm.

LUNCH

Entrées

SYR Grilled Natural Angus Burger

House-Made Potato Brioche Bun

Pickles and Caramelized Onions, Served with French Fries

Choice of Aged Cheddar or Buttery Gorgonzola \$24

Add House-Smoked Bacon or Avocado \$3

Smoked Turkey Club

Applewood Smoked Bacon with Avocado, Lettuce and Tomato

9-Grain Toast \$22

Local Yellowtail Fish Tacos

Cabbage with Cilantro, Crème Fraîche and Black Beans

Avocado Salad with Grilled Mango and Árbol Chile Salsa \$30

Grilled Chicken Caesar Wrap

Romaine Lettuce with Radicchio, Parmigiano-Reggiano and Avocado

Sundried Tomato Flour Tortilla \$24

In-Cottage Dining

Dinner through in-cottage dining is available
from 6:00pm until 10:00pm.

DINNER

Starters and Salads

SYR's Famous Tortilla Soup

Farmer's Market Avocado with Organic Grilled Chicken
Cheddar Cheese Topped with Tortilla Crisps \$16

Organic Mixed Greens 🌱

Candied Pecans, Pears and Laura Chenel Goat Cheese
Golden Balsamic Vinaigrette \$16

Smoked Muscovy Duck and Avocado Spring Rolls

Bellwether Farms Fromage Blanc and Asian Coleslaw \$23

Hamachi and Local Uni Crudo

Pink Ice Watercress with Shaved Radish and Furikake Seasoning
Tangerine Yuzu Vinaigrette \$28

House-Made Grilled Flatbreads

SYR Margherita 🌱

24 Hour Tomatoes with Fresh Mozzarella
Garden Arugula Pesto and Manodori Balsamic Vinegar \$18

Rock Shrimp & Andouille Sausage

Green Garlic, Kale, Aged Manchego, Arugula and Roasted Red Pepper
Sauce \$19

🌱 Vegetarian items

A 20% service charge and \$7 delivery fee will be added to each order

In-Cottage Dining

Dinner through in-cottage dining is available
from 6:00pm until 10:00pm.

DINNER

Entrées

Miso Glazed Channel Islands Black Cod

Maitake Mushrooms, Jasmine Rice and Lemongrass Dashi Broth \$49

Parmesan Crusted California Halibut

House-Made Herb Gnocchi with Artichoke Hearts and Asparagus
Lucques Olives and SYR Garden Basil Sauce \$52

Famous San Ysidro Ranch Baby Back Ribs

SYR's BBQ Sauce, Ty Chips and a side of Coleslaw \$39

Lemon Thyme Roasted Organic Chicken Breast

SYR's Whipped Potatoes, Haricoverts and Grilled Lemon Wedge \$42

Grilled Prime Flat Iron Steak

Sweet Corn Succotash, House-Made Bacon, Caveman Blue Cheese
Salsa Verde and Smokey Tomato Jam \$48

SYR Grilled Natural Angus Burger

House-Made Potato Brioche Bun
Pickles and Caramelized Onions, Served with French Fries
Choice of Aged Cheddar or Buttery Gorgonzola \$24
Add House-Smoked Bacon or Avocado \$3

Ginger Lime Marinated Tofu 🌱

Lemongrass and Steamed Jasmine Rice with Baby Bok Choy
Coconut Curry \$27

House-Made Fettuccine 🌱

English Peas with Young Asparagus and Ricotta
Sweet Thumbelina Carrot Nage \$32

🌱 Vegetarian items

A 20% service charge and \$7 delivery fee will be added to each order

In-Cottage Dining

Dinner through in-cottage dining is available
from 6:00pm until 10:00pm.

DINNER

Sides

SYR Signature Mashed Potatoes \$10

Maple Glazed Brussel Sprouts with House-Smoked Bacon \$13

**Grilled Jumbo Asparagus with Parmesan Reggiano
and Preserved Lemon** \$14

DESSERTS

SYR Meyer Lemon Tart

Garden Infused Lavender and Local Orange Blossom Honey Cream \$14

Vanilla Bean Mascarpone Cheesecake

Pistachio and Seasonal Fruit Compote \$16

Decadent Valrhona Chocolate Cake

Milk Chocolate Feuillantine with Caramel and
Fleur de Sel de Guérande \$14

Farmer's Market Seasonal Fruit Sorbets \$17

Selection of Artisan Cheese

Seasonal Fruit, Nuts and House-Made Jam with Freshly-Baked Baguette

Choice of Three Cheeses \$20

Choice of Five Cheeses \$34

In-Cottage Dining

Lunch and Dinner for kids through in-cottage dining is available from 11:00am until 6:00pm.

Children's

LUNCH and DINNER

Cheese Quesadilla & French Fries \$10

Celery & Carrot Sticks \$7

Iceberg Lettuce Salad with Tomato, Cucumber and Ranch Dressing \$9

Chicken Fingers & French Fries \$11

Ranch Cheese Burger & French Fries \$14

Grilled Cheese Sandwich & French Fries \$10

Pepperoni or Cheese Pizza \$11

Pasta with Butter and Parmesan \$11

Macaroni & Cheese \$11

DESSERTS

Ice Cream Sandwich \$11

Big Banana Split \$12

Three Scoops of Homemade Ice Cream \$11

In-Cottage Dining

Late Night Menu through in-cottage dining is available from 10:00pm until 6:00am.

NIGHT OWL MENU

Organic Mixed Greens

Candied Pecans with Gala Apples, Point Reyes Blue Cheese
Golden Balsamic Vinaigrette \$16

Caesar Salad 🌱

Crisp Romaine Hearts with Shaved Parmesan and Garlic Croutons \$14
Add Chicken \$10

SYR Grilled Cheese 🌱

Heirloom Tomato and Truffle Pecorino
With Fries or Salad \$21

Smoked Organic Turkey Sandwich

Avocado, Tomatoes, Little Gem Lettuce and Bacon
on Toasted Sourdough
With Fries or Salad \$25

Ranch Breakfast Sandwich

Fried Eggs, Bacon and Avocado with Fruit \$21

SYR Margarita Pizza 🌱

24 Hour Tomatoes with Fresh Mozzarella
Garden Arugula Pesto and Manodori Balsamic Vinegar \$20

SYR Grilled Natural Angus Burger

House-Made Potato Brioche Bun
Pickles and Caramelized Onions, Served with French Fries
Choice of Aged Cheddar or Buttery Gorgonzola \$25
Add House-Smoked Bacon or Avocado \$3

Ranch Macaroni and Cheese

Prosciutto Di Parma in a Four Cheese Sauce \$20

Decadent Valrhona Chocolate Cake

Milk Chocolate Feuillantine with Caramel
and Fleur de Sel de Guérande \$15

🌱 Vegetarian items

A 20% service charge and \$7 delivery fee will be added to each order

In-Cottage Dining

SAN YSIDRO RANCH PICNIC BASKET

for two

Preparation time: two hours

Wine Country Picnic

Antipasto with Prosciutto, Salami, Marinated Olives, Radishes,
Artichoke Hearts and Bell Peppers

Pasta Salad with Grilled Vegetables and Pesto Dressing

Tomato, Mozzarella and Basil Salad

Assortment of Fruit and Cheeses

French Bread and Crackers

Assorted Petite Cookies

\$95

In-Collage Dining

BEVERAGES and SMOOTHIES

Fresh Brewed Coffee or Decaffeinated Coffee

Small pot (4 cups) \$12

Large pot (8 cups) \$24

Hot Tea \$10

Cappuccino \$7

Latte \$7

Espresso \$6

Fresh Squeezed Juice of the Day \$9

Fresh Squeezed Orange or Grapefruit Juice \$8

Pineapple, Apple, Cranberry, or Tomato Juice \$7

Strawberry - Banana Smoothie \$12

Mixed Berries and Yogurt Smoothie \$12

Cucumber, Pineapple and Mint Smoothie \$12

Evian/Badoit \$7

In-Cottage Dining

Current vintage information available through In-Cottage Dining.

Wine Selection

CHAMPAGNE

Dom Pérignon , <i>Epernay</i>	\$465
Krug , 'Grand Cuvée', Reims	\$330
Laurent Perrier , Tours-Sur-Marne	\$95
Louis Roederer , 'Cristal', Reims	\$650
Ruinart , 'Blanc de Blancs', Reims	\$140

ROSÉ CHAMPAGNE

Billecart-Salmon Brut, Mareuil-Sur-Ay	\$245
Krug , Brut, Reims	\$750
Laurent Perrier , Tours-Sur-Marne	\$195

RED WINES

Sauvignon Blanc

Brander , 'Au Natural', Santa Ynez Valley	\$75
Spottswoode , Napa Valley	\$80

Chardonnay

Brewer-Clifton , Sta. Rita Hills Central Coast	\$80
Wenzlau , "Estate", Sta. Rita Hills Central Coast	\$110
Kistler , 'Vine Hill', Sonoma Mountain	\$170
Paul Hobbs , Russian River Valley	\$115
Pierre-Yves Colin- Morey , Bourgogne Blanc, France	\$80

In-Cottage Dining

Current vintage information available through In-Cottage Dining.

Wine Selection

RED WINES

Pinot Noir

Fiddlehead, '728', "Fiddlestix", Sta. Rita Hills Central Coast	\$80
Foxen, Santa Maria Valley Central Coast	\$90
DuMol, "Estate", Russian River Valley	\$215
Marquis D'Angerville, 1 er Cru, Volnay	\$215

Cabernet Sauvignon & Bordeaux Based Blends

Araujo, 'Altagracia'	\$275
Beckmen, "Estate", Santa Ynez Valley	\$52
Colgin, "IX Estate", Napa Valley	\$875
Heitz, Napa Valley	\$90

Syrah & Rhône Blends

Andremlily, Santa Barbara County	\$250
Jaffurs, Santa Barbara County	\$65
Sine Qua Non, 'Stock', California	\$520

In-Cottage Dining

Current vintage information available through In-Cottage Dining.

Wine Selection

HALF BOTTLES

CHAMPAGNE

Billecart-Salmon , Rosé, Mareuil-Sur-Aÿ	\$115
R.H. Coutier , Brut, Grand Cru, Ambonnay	\$65

WHITE WINES

Qupe , Chardonnay "Bien Nacido-Y Block", Santa Maria Valley	\$35
Merry Edwards , Sauvignon Blanc, Russian River Valley	\$35

RED WINES

Tantara , Pinot Noir, "Solomon Hills", Santa Maria Valley	\$46
Shafer , Cabernet Sauvignon, 'One Point Five', Napa Valley	\$95

In-Cottage Dining

All of our wine by the glass offerings are preserved in our State-of-the-art Cruvinet, which uses nitrogen to eliminate oxidation and maintain the flavors and aromas the wine maker intended.

All of our wines by the glass are available by the bottle.
Current vintage information available through In-Cottage Dining.

Wine Selection

WINES BY THE GLASS

CHAMPAGNE

Laurent Perrier , Brut, Tours-Sur-Marne, France	\$24
Pierre Gerbais , Extra Brut Rosé, 'Grains de Celles' Celles-sue-Ource	\$33
J.L. Vergnon , Brut Nature-Blanc de Blancs, Le Mesnil Sur Oger	\$45

WHITE WINES

Elena Walch , Pinot Grigio, "Castel Ringberg", Alto Adige, Italy	\$15
Dragonette , Sauvignon Blanc, Happy Canyon of Santa Barbara	\$14
Stephan Ehlen , Riesling, "Wehlener Sonnenuhr" Spatlese, Germany	\$15
Alban , Viognier, Central Coast	\$16
Olivier Laflaive , Chardonnay, Burgundy, France	\$25
Alan Gueneau , Sauvignon Blanc, Sancerre, France	\$17
Cotiere , Chardonnay, Santa Barbara County	\$18
Paul Hobbs , Russian River Valley	\$29

ROSÉ

Teres , Vin De Pays De Mediterranée	\$15
--	------

RED WINES

Cascina Fontana , Dolcetto d'Alba, Piedmont, Italy	\$13
Crawford Family Wines , Pinot Noir, Sta. Rita Hills	\$17
Ground Effect , Cabernet Sauvignon, Santa Ynez Valley	\$18
Tenuta Dell'Ornellaia , Bordeaux Blend, Le Serre Nuove, Italy	\$31
Senorio De Pecina , Tempranillo Blend, Rioja, Spain	\$19
Domaine Denis , Pinot Noir, Burgundy, France	\$20
S&G Borgogno , Barbaresco, Piedmont, Italy	\$20
Grace + Vine , Syrah, Santa Barbara County	\$19

In-Collage Dining

Beer Selection

DRAUGHT

Oskar Blues

Dale's Pale Ale, Pale Ale, CO
ABV: 6.5% IBU: 65

\$8

Topa Topa

Chief Peak IPA, Ca
ABV: 7% IBU: 75

\$8

Made West

Standard, Pilsner, Ca
ABV: 5.6% IBU 21

\$8

BOTTLE

Ayinger Brau Weisse, Hefenweizen, Germany

\$9

Bud Light

\$6

Bitburger (Non-Alcoholic), Germany

\$7

Corona, Mexico

\$7

Estrella Daura, Spain (Gluten Free)

\$7

Hitachino Nest, Belgian White Ale, Japan

\$13

Stella Artois, Belgium

\$7