



## Appetizers

### ROASTED PEPPER HUMMUS | \$16

5-acre farm crudité, grilled naan bread, award winning olive oil

### CHARCUTERIE & CHEESE | \$30

chef's choice

### BEEF SLIDERS\* | \$18

brisket & chuck patties, potato bun, aged cheddar, caramelized onions, bacon bits, pickles, homemade tomato aioli

### TRUFFLE FRIES | \$16

truffle salt, parmesan, herbs,  
homemade sundried tomato aioli

### CHICKEN WINGS\* | \$24

12 wings, homemade pickled vegetables

*choice of one sauce*

classic buffalo, guajillo chili bbq, honey chipotle

## Soups & Salads

### FARMERS BOUNTY | \$15

mix of seasonal greens, cucumber, heirloom carrot ribbons,  
cherry tomato, red onion, oil and vinegar  
(both made from scratch on the farm)

### CAESAR SALAD | \$18

leafed romaine lettuce, heirloom cherry tomatoes,  
ciabatta croutons, parmesan cheese,  
homemade classic caesar dressing

### COBB SALAD\* | \$19

mixed greens, applewood smoked bacon, red onion, tomato, hard  
boiled farm eggs, cheddar cheese, avocado,  
homemade honey mustard

### ASIAN CHOPPED SALAD | \$18

romaine, purple cabbage, shredded carrots, edamame,  
red bell pepper, mandarin oranges, peanuts, crispy wontons,  
miso ginger vinaigrette

### SOUP OF THE DAY | CUP \$8, BOWL \$14

chef's daily creation 

*ask server for details*

### SALAD ADDITIONS

Chicken\* 8 | Steak\* 14 | Fried Tofu 8 | Salmon\* 16 | Shrimp\* 9

## Between 2 Slices Of Bread

*Served with a choice of: crispy house fries, fresh fruit, sweet potato fries, green salad*

### MCKINLEY BURGER\* | \$20

applewood smoked bacon, lettuce, tomato, onion,  
pickle, cheddar cheese, tomato aioli, McKinley bun

### TURKEY CLUB SANDWICH\* | \$20

smoked turkey, multigrain wheat bread, bacon, swiss cheese,  
lettuce, tomato, onion, homemade garlic aioli

### CHEF'S FAVORITE PATTY MELT\* | \$22

parmesan crusted sourdough, swiss and cheddar cheese, sauteed mushrooms,  
caramelized onion, thousand island spread, brisket and chuck patty

### HONEY CHIPOTLE CHICKEN SANDWICH\* | \$20

grilled organic chicken breast, honey chipotle sauce, lettuce,  
tomato, onion, pickle, mayo, McKinley bun

### TUNA MELT\* | \$18

tuna salad, cheddar cheese, avocado,  
tomato, multigrain bread

## Entrees

### ROASTED GARLIC AND LEMON BUTTER PASTA | \$22

house made fettuccini, caramelized leeks,  
asparagus ribbons, confit tomato, piave vecchio

### ANCIENT GRAIN POWER BOWL | \$24

quinoa, farro, confit tomato, seasonal vegetables,  
tatsoi, feta cheese, citrus vinaigrette

### LOCH DUART SCOTTISH SALMON\* | \$36

seasonal greens wilted in garlic butter, eggplant caponata,  
garlic and herb roasted fingerling potatoes

### PRIME NEW YORK STEAK\* | \$60

24-day wet aged prime new york steak,  
5-acre chimichurri, roasted sunchoke,  
grilled asparagus, blistered tomato



## From Our Own Kitchen

### BANANAS FOSTER BREAD PUDDING | \$12

brioche and french bread, banana, fosters sauce, whipped cream

### CHEESECAKE | \$12

seasonal coulis, graham cracker dust, whipped cream

 = Contains Items From The Farm |  = Vegetarian  
Children's Menu (0 -10 years) Available Upon Request

Split Order Charge | \$5

Scan the QR Code  
to become a new  
**MARRIOTT BONVOY**  
Member today, and receive a  
**FREE Chef Select Appetizer**  
with your meal



Located right behind our hotel, lies The Farm. It had meager beginnings as a small garden where the 10 major crops of California were grown.  
In the mid-2000's, an outdoor kitchen was built to demonstrate farm cooking and canning for the annual L.A. County Fair. Today, the Farm is a thriving five-acre organic farm, where 130-150 specialty crops are grown annually. Many of the fruits, vegetables and herbs on our menu come directly from the Farm, providing a true farm-to-table experience for our guests.



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*





# LIBATIONS

## BEER ON TAP

- Domestic

COORS LIGHT

Lager | Golden Co 4.2% Abv.
- Import

MODELO

Pilsner-style Lager | Tacuba Mexico 4.4% Abv.
- Craft Breweries

EXTRA RED

Red Ale | Redlands CA 6.5% Abv.
- SWEET NOTHINGS

Belgian Blonde Ale | Claremont CA 6.1% Abv
- SPACE DUST

IPA | Seattle WA 8.2% Abv.
- FRESHMAN FOG

Hazy IPA | La Verne CA 6.7% Abv.

## BOTTLED BEER

- Domestic

Bud Light | Budweiser | Miller Lite | Coors Light

Michelob Ultra
- Import and Craft

Corona | Corona Light | Guinness Heineken

Blue Moon | Sam Adams | Stella Artois | Space Dust IPA

Truly Hard Seltzer

## BOURBON

- Small Batch

Bakers | Bookers | Basil Haydens | Knob Creek | Bulleit
- Traditional

Woodford Reserve | Buffalo Trace | Eagle Rare | Bulleit

Angel's Envy | Maker's Mark | Old Grand-Dad Bonded
- Rye

Woodford | Templeton | Bulleit | Knob Creek

Jack Daniel's
- Scotch Single Malt

Macallan 18 yr | Glenlivet 12 yr | Glen Fiddich 12 yr

Balvenie 21 yr | Laphroaig 10 yr
- Blended

Johnnie Walker Blue Label | Dewar's | Chivas Regal

Blantons

## TEQUILA BAR

- Don Julio 1942 | Herradura Anejo

Don Julio Anejo | Gran Patron Burdeos

Casamigos | Don Julio Blanco

Del Maguey Mezcal | Herradura Reposado

## CRAFT COCKTAILS

- BERRY COCKTAIL 15

Grey Goose Vodka | Peach Schnapps | Fresh Muddled Berries Citrus

Iced Tea | Farm Rosemary | Mint

MAKER'S MANHATTAN 17

Maker's Mark | Sweet Vermouth | Bitters | Luxardo Cherry

BOTANICAL BREEZE 18

Kettle One Botanical Orange Vodka | Grapefruit Juice | Hibiscus Tea

Simple Syrup | Lime Juice

ULTIMATE OLD FASHIONED 18

Bulleit Bourbon | Demerara Syrup | Angostura | Luxardo Cherry | Orange Peel

DRIVER FRIENDLY (Non-Alcoholic) 17

Lyre's Cane Spirit | Lime Juice | Simple Syrup | Mint Leaves | Soda Water

STRAWBERRY ROSE 20

Hendricks Gin | Cointreau | Strawberry Simple Syrup | Lemon Juice

Sparkling Rose | Sugar Rim

MANGO DREAM CATCHER 22

Ketel One | Mango-Passion Fruit Puree | Simple Syrup | Soda Water

Tajin Rim

## WINE

- Sparkling Wines & Champagne

Wycliff, Brut, California Champagne

7 | 25

Mionetto, Prosecco, Veneto, Italy

2 | 44

Chandon, "Brut Classic, California

66

Veuve Clicquot, Brut, "Yellow Label", Champagne, France

120
- Sweet White/Blush Wines

Villa Pozzi, Moscato, Sicily, Italy

6oz 9oz Btl

The Beach, Rose , Vin de Provence, France

7 | 10.5 28

Fleurs de Prairie, Rose, Cotes de Provence, France

13 19 52

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington

15 22 58

8 12 32
- Light Intensity White Wines

Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand

8.5 | 12.5 | 34

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand

10 | 15 | 40

Placido, Pinot Grigio, Tuscany, Italy

8 | 12 | 32

Pighin, Pinot Grigio, Friuli-Venezia Giulia, Italy

11.5 | 17 | 44
- Medium Intensity White

Kenwood, Chardonnay, "Six Ridges", Russian River Valley, CA

14 | 21 | 56

Sonoma Cutrer, Russian River Ranches, Chardonnay, Sonoma, CA

14 | 21 | 54

J. Lohr Estates, Chardonnay, "Riverstone", Monterey, CA

10 | 15 | 40

Chalk Hill, Chardonnay, Sonoma Coast, Sonoma County, CA

14 | 21 | 56
- Light Intensity Red Wines

Columbia Crest, H3, Merlot, Horse Heaven Hills, Washington

10 | 15 | 40

St. Francis, Merlot, Sonoma County , CA

13 | 19 | 52

Erath, Pinot Noir, Oregon

13 | 19 | 52
- Medium Intensity Red Wines

Meiomi, Pinot Noir, Santa Barbara, Sonoma, Monterey, CA

13 | 19 | 52

Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, CA

15 | 22 | 60

Alamos, Malbec, Mendoza, Argentina

9 | 14 | 36

Austin Hope Winery, "Troublemaker", Central Coast, CA

10 | 15 | 40
- Full Intensity Red Wine

Josh cellars, Craftsman, Cabernet Sauvignon, Central Coast, CA

10 | 15 | 40

Avalon, Cabernet Sauvignon, CA

8 | 12 | 32

The Hess Collection, Cab. Sauvignon, "Allomi Vineyard", Napa CA

20 | 30 | 75

Caymus, Cabernet Sauvignon, "Napa Valley, CA

175

Cakebread Cellars, Cabernet Sauvignon, "Napa Valley

170