**A LA CARTE**

House-made Granola With currants & maple 8
Smoked Salmon With toasted bagel, red onion, capers & cream cheese 16
Golden Raisin Scones 7
Oats with Seasonal Berries, Currants & warmed low-fat milk 8
Low-Fat Organic Yogurt 6
with Seasonal Berries 10
Seasonal Fresh Fruit Salad 8

**SIGNATURE ITEMS**

Classic Eggs Benedict, Two poached eggs, Canadian bacon, English muffin, hollandaise 16
Carneros Bistro Eggs Benedict, Smoked chicken-sweet potato hash, poached eggs, onions, peppers, chipotle hollandaise 17
Classic Buttermilk Pancakes, maple syrup 13
Cornmeal Blueberry Pancakes, maple syrup 15
Basque Bakery Brioche French Toast orange butter & berries 15
Baby Shiitake Mushroom Omelet, Laura Chenel goat cheese, garden thyme 16
Egg White Egg Frittata, Sonoma Jack Cheese, Mushrooms, Baby Spinach, cherry tomatoes 16
Petaluma Eggs, Any style, with herbed breakfast potatoes & a choice of Hobbs’ bacon, Caggiano sausage or Caggiano honey-cured ham 15
Huevos Rancheros, Two sunny-side up eggs on vegetarian black beans, house-made crispy corn tortillas, Sonoma jack cheese & mild grilled tomato salsa 15
Chilaquiles, tortilla, two eggs, red onion, cilantro, Queso Fresco, Local Caggiano’s Chorizo, salsa verde, sour cream 15
Open Faced Skirt Steak Sandwich, Roma tomatoes, red onions, cilantro, aji amarillo aioli, fried Petaluma Egg, focaccia bread 18

**SIDES**

A single Danish pastry 4 Herbed potatoes 6
A single golden raisin scone 4 Caggiano country sausage 6
A single fresh baked muffin 4 Hobbs’ bacon 6
Caggiano ham 6

**MORNING LIBATIONS**

Breakfast Caipirinha, Leblon Cachaça, Fresh Lime Juice, Strawberry Preserves 11
Fresco, Effen Cucumber Vodka, Fresh Basil, Tomato Juice, Cracked Black Pepper 12
Kentucky Lemonade, Peach Whiskey, Fresh Mint, Fresh Lemon Juice, Soda 12
Café Carneros, Absolut Vanil Vodka, Illy Espresso, Kahlua, Tres Leches Créme Liqueur 13
Melon Mimosa, Grey Goose Melon, Orange Juice, Sparkling Wine 12

We are dedicated to using the highest quality, artisan ingredients from the local bounty of Sonoma.
An additional 20% Gratuity will be added to parties of 6 or more.
# SUNDAY BRUNCH

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-made Granola, currants &amp; maple</td>
<td>8</td>
</tr>
<tr>
<td>Smoked Salmon, toasted bagel, red onion, capers &amp; cream cheese</td>
<td>16</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit Salad</td>
<td>8</td>
</tr>
<tr>
<td>Chef’s seasonal soup</td>
<td>10</td>
</tr>
<tr>
<td>Farmers Mkt. Salad, local lettuces, seasonal vegetables, spiced sorghum vinaigrette</td>
<td>12</td>
</tr>
</tbody>
</table>

## SIGNATURE ITEMS

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<tbody>
<tr>
<td>Classic Eggs Benedict, poached eggs, Canadian bacon, English muffin, hollandaise</td>
<td>16</td>
</tr>
<tr>
<td>Carneros Bistro Eggs Benedict, smoked chicken-sweet potato hash, poached eggs, onions, peppers, chipotle hollandaise</td>
<td>17</td>
</tr>
<tr>
<td>Classic Buttermilk Pancakes, maple syrup</td>
<td>13</td>
</tr>
<tr>
<td>Blueberry Pancakes, blueberry syrup</td>
<td>15</td>
</tr>
<tr>
<td>Egg White Frittata</td>
<td>16</td>
</tr>
<tr>
<td>Sonoma Jack cheese, mushrooms, baby spinach, cherry tomatoes</td>
<td></td>
</tr>
<tr>
<td>Petaluma Eggs any Style, herbed breakfast potatoes &amp; a choice of Hobbs’ bacon, Caggiano Sausage or Caggiano honey-cured ham</td>
<td>15</td>
</tr>
<tr>
<td>Oak Fired Carneros Burger, bistro fries. Choice of Tillamook Cheddar, Crater Lake Blue, Vella Jack, or Gruyere</td>
<td>16</td>
</tr>
<tr>
<td>Chicken Avocado Sandwich, pesto, jack cheese, hot house tomato, potato bun</td>
<td>16</td>
</tr>
<tr>
<td>Classic Club Sandwich, rotisserie turkey, bacon, lettuce, tomato, mayo &amp; bistro fries</td>
<td>14</td>
</tr>
<tr>
<td>Rotisserie Smoked Chicken Breast, risotto of Connie’s mushrooms, pan jus</td>
<td>20</td>
</tr>
<tr>
<td>Steak Frites: all natural Niman Ranch hanger steak, truffle parmesan fries, arugula</td>
<td>27</td>
</tr>
</tbody>
</table>

## MORNING LIBATIONS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Caipirinha, Leblon Cachaça, fresh lime juice, strawberry preserves</td>
<td>11</td>
</tr>
<tr>
<td>Fresco, Kru Cucumber Vodka, fresh basil, tomato Juice, cracked black pepper</td>
<td>12</td>
</tr>
<tr>
<td>Kentucky Lemonade, Bird Dog Peach Whiskey, fresh mint, fresh lemon juice, soda</td>
<td>12</td>
</tr>
<tr>
<td>Café Carneros, Absolut Vanil Vodka, Illy espresso, Kahlua, Tres Leches Crème Liqueur</td>
<td>13</td>
</tr>
<tr>
<td>Melon Mimosa, Grey Goose Melon, orange juice, sparkling wine</td>
<td>12</td>
</tr>
</tbody>
</table>

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Oysters on the Half Shell
shallot mignonette
10

Ora King™ Salmon Crudo
grapefruit, aji amarillo acevichado, sunchoke chips, seaweed
17

Local Artisan Cheese Plate
three locally produced cheeses, seasonal garnish
18

Roast Baby Beet & Goat Cheese Salad
arugula, Humboldt Fog, apple, mint, walnut granola
14

Farmers Market Salad
mixed local lettuces, seasonal veggies, spiced sorghum vinaigrette
12

Butternut Squash & Pumpkin Soup
pepita parmesan crunch, pepita oil
10

Lamb Tartare
vadouvan, yogurt, mint, crispy shallots
14

Crispy Pig Ear Lettuce Wraps
sweet & spicy glaze, pickled onion, fragrant herbs
14

Kuri Squash Agnolotti
roast squash, country ham, sage brown butter, walnut gremolata, Parmigiano-Reggiano
15

Wood Grilled Octopus
confit potato, saffron aioli, salsa verde
18

Niman Ranch BBQ Pork Belly
Hooker’s bourbon glaze, apple, toasted pecan
15

Wild Mushroom Flatbread
Connie’s mushrooms, sunchoke puree, Humboldt Fog, arugula
14

Speck & Guanciale Flatbread
Arbequina olive oil, Parmigiano-Reggiano, balsamic
14

ENTREES

Pacific Ono
butternut squash, lacinato kale, clam and andouille broth
32

Crispy Skin Ora King™ Salmon
vanilla bean boniato puree, root vegetable succotash, huckleberry gastrique
29

Mary’s Organic Petaluma Chicken
Yukon Gold mashed potatoes, roasted vegetables, bacon chicken jus
28

Wild Mushroom Acquerello Risotto
locally foraged mushrooms, grilled hen of the woods mushroom, Parmigiano-Reggiano
26

Wild Boar Ragout
Northwest wild mushrooms, Anson Mills heirloom grits, tomato conserve, aged gouda
34

Liberty Farm Duck Two Ways
Anson Mills “farrootto”, local mushrooms, fig balsamic duck jus
30

Niman Ranch Double Cut Pork Chop
Benton’s bacon & potato hash, Brussels sprouts, braised red cabbage, grain mustard pork sauce
36

Grilled Niman Ranch Hanger Steak
fondant potatoes, grilled broccoli, cauliflower puree, pickled ramp chimichurri
32

SIDES

Roasted Vegetables
8

Potato Purée
8

Truffle Fries
9

Connie’s Mushrooms
9

Sautéed Organic Kale
8

Anson Mills Heirloom Grits
9

We are dedicated to using the highest quality, artisan ingredients from the local bounty of Sonoma. 20% service charge will be added to parties of 6 or more. Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.
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House Made Chips, Tillamook cheddar pimento cheese dip (available at the bar only)  
Truffle Parmesan Fries, Italian white truffle oil, young parmesan, parsley  
Deviled Eggs, pickled mustard seed  
Carne Asada Tacos, corn tortillas, marinated steak, salsa roja, onion, cilantro, cotija cheese  
Wood Oven Roasted Bone Marrow, pan con tomate, Benton’s ham  
Classic Caesar Salad, chopped organic Romaine, garlic confit croutons, white anchovy  
Oak Fired Carneros Bistro Sirloin Burger, Benton’s bacon, pimento cheese, lettuce, tomato, red onion, brioche bun, bistro fries  
Classic Club Sandwich, rotisserie turkey, Hobbs’ bacon, lettuce, hot house tomato, mayo on sourdough, Bistro fries  
Steak Frites, all natural Niman Ranch hanger steak, truffle parmesan fries, red wine sauce  
Crispy Pig Ear Lettuce Wraps, sweet & spicy glaze, pickled onion, fragrant herbs  
Escabeche fish, pickled vegetables, garlic puree  
Local Artisan Cheese Plate, three locally produced cheeses, seasonal garnish  
Wild Mushroom Flatbread, Connie’s mushrooms, sunchoke puree, Humboldt Fog, arugula  
Speck & Guanciale Flatbread, Arbequina olive oil, Parmigiano-Reggiano, balsamic
DESSERT

Zinfandel Poached Pear
House made hazelnut ice cream, zinfandel caramel, candied hazelnuts

Roasted Apple Galette
Vanilla ice cream, caramel sauce

Crème Brulee Trio
Vanilla bean, butterscotch, white chocolate, hazelnut tuile

Chocolate Peanut Butter Mousse Cake
House made peanut butter ice cream, peanut brittle

Citrus Cheesecake
Graham cracker, blood orange, sesame tuile

Vanilla Ice Cream or Daily Sorbet
(inquire for flavors)

Affogato
Espresso poured over your choice of ice cream

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### PORT & DESSERT WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Region</th>
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</thead>
<tbody>
<tr>
<td>Bouchaine 2012 “Bouche d’ Or” Chardonnay, Carneros</td>
<td>15</td>
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<tr>
<td>Arrowood 2009 Riesling Saralee’s Vineyard, Russian River</td>
<td>16</td>
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<tr>
<td>Hall 2006 Late Harvest Sauvignon Blanc, Napa Valley</td>
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<tr>
<td>Cosart Gordon 2005 Bual Colheita Madeira</td>
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<tr>
<td>D-Cubed 2005 Late Harvest Zinfandel, Napa Valley</td>
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<tr>
<td>Taylor Fladgate 2008 Late Bottled Vintage Port</td>
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<tr>
<td>Warre’s 1994 Vintage Port</td>
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<tr>
<td>Smith Woodhouse 2000 Tawny Colheita Port</td>
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<tr>
<td>Taylor Fladgate 20-Year Tawny Port</td>
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### SCOTCH

<table>
<thead>
<tr>
<th>Scotch</th>
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<tbody>
<tr>
<td>Glenlivet 12</td>
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<tr>
<td>Glenmorangie Nectar D’Or 12</td>
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<tr>
<td>Glenmorangie Lasanta 12</td>
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<tr>
<td>Johnnie Walker Blue</td>
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<tr>
<td>Lagavulin 16</td>
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<td>Macallan 12</td>
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<td>Macallan 18</td>
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<td>Oban 14</td>
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<td>Talisker 10</td>
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### COGNAC & BRANDY

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<tr>
<th>Cognac &amp; Brandy</th>
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<tbody>
<tr>
<td>Courvoisier VS</td>
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<tr>
<td>Hennessy XO</td>
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<tr>
<td>Remy Martin VSOP</td>
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<td></td>
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<tr>
<td>Remy Martin XO</td>
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<td></td>
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<tr>
<td>Louis XIII 1oz</td>
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<td>oz</td>
</tr>
<tr>
<td>Louis XIII 2oz</td>
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<td>oz</td>
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<tr>
<td>Dartigalongue 1984 Armagnac</td>
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<tr>
<td>Spirit of the Harvest Petite Sirah Grappa</td>
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