IN-ROOM DINING ALL ORDERS INCUR A 21% SERVICE CHARGE AND $5 DELIVERY FEE

YAAMAVA' RESORT & CASINO AT SAN MANUEL

BREAKFAST

4AM - 11AM

HEALTHY START

STEEL-CUT OATS V 15
local date sugar | chia seed | toasted coconut
add: seasonal berries with vanilla bean syrup 4

AVOCADO TOAST V 19
smashed avocado | ninja radish | pickled red onion | feta cheese | micro cilantro
arugula | frisée | toasted pumpkin seeds | grilled multi grain artisan bread
add an egg any style* 3

AÇAÍ BOWL V 19
açaí berry purée | strawberries | blueberries | banana | granola
local date sugar | chia seed | toasted coconut

YAAMAVA' QUINOA BOWL* 28
two eggs any style | quinoa | farro | arugula | bacon | ham | avocado
cherry tomatoes | foraged mushrooms | ninja radish | pickled red onion | feta cheese
chives | tomato chipotle coulis

CAMBRIDGE HOUSE SMOKED SALMON* LS 26
heirloom tomato | cucumber | pickled red onion | capers
ninja radishes | lemon | whipped dill cream cheese | choice of bagel

MARKET FRUIT & BERRIES V LS 24
seasonal fruit | prickly pear yogurt

FROM THE GRIDDLE

served with pure maple syrup and butter

CHALLAH FRENCH TOAST V 23
powdered sugar | candied pecans | vanilla bean whipped cream | berry curd

BELGIAN WAFFLE V 21
powdered sugar | berry garnish
add: sliced bananas or seasonal berries 4 | gluten free available 2

BUTTERMILK PANCAKES V 22 | SM 18
powdered sugar | strawberry garnish
add: sliced bananas or seasonal berries 4 | chocolate chips 2
gluten free available 2

EGG LOVERS

RIBEYE STEAK & EGGS* 49
two eggs any style | charred green onion chimichurri with minced bell peppers
served with: breakfast fingerling potatoes | choice of toast

OMELET YOUR WAY* 27
choice of three fillings: bacon, sausage, ham, lobster, shrimp, jalapeño,
bell pepper, onion, tomato, foraged mushrooms, avocado, spinach
choice of one cheese: queso chihuahua, cheddar, swiss, mozzarella, feta
served with: breakfast fingerling potatoes | choice of toast

BREAKFAST BURRITO YOUR WAY* 27
choice of three fillings: bacon, sausage, ham, lobster, shrimp, jalapeño
bell pepper, onion, tomato, foraged mushrooms, avocado, spinach
choice of one cheese: queso chihuahua, cheddar, swiss, mozzarella, feta
served with: breakfast fingerling potatoes | roasted salsa | pico de gallo

KOREAN BBQ BOWL* 29
egg any style | ribeye steak | sticky rice | petite bok choy | carrots | green onion
sesame seeds | wonton crisps | korean bbq sauce

EGGS BENEDICT* 27
english muffin | canadian bacon | hollandaise
served with: breakfast fingerling potatoes

CALIFORNIA BREAKFAST* 25
two eggs any style | choice of breakfast meat
served with: breakfast fingerling potatoes | choice of toast

BAKER'S CORNER

TOAST 5
sourced from local bakeries
white | whole wheat | rye | sourdough | gluten free - 6

BAGEL 7
sourced from local bakeries
everything | sesame | plain | cinnamon raisin

HOUSEMADE MUFFINS 8
lemon blueberry | apple cinnamon | banana nut | coffee cake

BREAKFAST SIDES

SINGLE EGG* 3
HAM 7
JALAPEÑO CHICKEN SAUSAGE 7
COUNTRY PORK SAUSAGE 7
APPLEWOOD SMOKED BACON 7
SEITAN BACON V 7
BREAKFAST FINGERLING POTATOES V 7

BEVERAGES

(alcohol service hours 8am - 1am)

MORNING FAVORITES

JUICE LS 7
PITCHER 28
orange | tangerine | grapefruit | apple cranberry

MILK 6
whole | 2% | non-fat | almond | soy | oat

COFFEE & TEA

DRIP COFFEE POT half pot 14 / full pot 18
CAPPUCCINO sgl 6 / dbl 8
LATTE sgl 6 / dbl 8
ESPRESSO sgl 4 / dbl 6
HOT TEA 10
HOT WATER SET-UP 5
HOT CHOCOLATE 6

V8 TOMATO JUICE 8
HEALTH-ADE KOMBUCHA 10

HOUSE CRAFTED WELLNESS DRINKS LS

TWILIGHT BERRY SMOOTHIE 12
blackberry | blueberry | strawberry | cucumber
spinach | apple juice | agave | chia seeds | mint

AMBER BLOOM SMOOTHIE 12
pineapple | carrot | orange | greek yogurt
orange juice | honey

SUPER GREEN SMOOTHIE 12
celery | cucumber | spinach | parsley | jalapeño
avocado | orange juice | pineapple juice | mint | salt

GOLDEN ROOT SMOOTHIE 12
golden beet | carrot | pineapple | orange
cucumber | pineapple juice | honey

WINE

CHANDON BRUT	15/60
DOMAINE CHANDON ROSÉ	17/68
VEUVE CLICQUOT	23/92
STELLA ROSA PROSECCO 187ML	12
KENDALL-JACKSON CHARDONNAY	12/48
KENDALL-JACKSON SAUVIGNON BLANC	12/48
SCARPETTA PINOT GRIGIO	14/56
VIETTI MOSCATO D'ASTI	14/56
MARKHAM MERLOT	16/64
JUSTIN CABERNET SAUVIGNON	20/80

SOFT DRINKS

pepsi | diet pepsi | starry | dr. pepper
diet dr. pepper | ginger ale
soda water | tonic water 5

ICED TEA, LEMONADE, ARNOLD PALMER 5
PITCHER 20
add: strawberry or mango purée 2

RED BULL regular | sugar free 6

BOTTLED WATER

YAAMAVA' BOTTLED WATER 3
PREMIER BOTTLED WATER 8
icelandic still & sparkling

MOCKTAILS

SEASONAL MOCKTAIL 12
please allow your order taker
to share our featured selection

BERRY BLISS 12
blueberry | mint | strawberry purée | grenadine
ginger beer | orgeat syrup | sweet & sour

COCKTAILS

BLOODY MARY 18
tito's vodka | diane mina's bloody mary mix
add: bacon 2

MARGARITA 18
cazadores blanco tequila | orange curaçao
sweet & sour | salt or tajín rim
add: strawberry or mango puree 2

PALOMA 18
cazadores blanco tequila | grapefruit soda
salt or tajín rim

LONG ISLAND 18
tito's vodka | bacardi superior rum | fords gin
orange curaçao | sweet & sour | pepsi

COCO MAI TAI 18
bacardi superior rum | malibu rum | pineapple
juice | orange juice | orgeat | grenadine

WATERMELON MULE 18
tito's vodka | ginger beer
watermelon syrup | lime juice

MIMOSA 17/70
stella rosa prosecco 187ml or bottle of
chandon brut with a side of juice
orange | cranberry | grapefruit | pineapple

BEER

BUD LIGHT	9
COORS LIGHT	9
CORONA	9
HEINEKEN	9
MICHELOB ULTRA	9
MODELO ESPECIAL	9
STELLA ARTOIS	9
STONE DELICIOUS IPA	9

SPIRITS 15

TITO'S VODKA
BACARDI SUPERIOR RUM
CAZADORES BLANCO TEQUILA
JACK DANIEL'S WHISKEY
FORDS GIN

V vegetarian LS locally sourced

PRINTED ON RECYCLED PAPER

*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.
Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame and shellfish.

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YAAMAVA' RESORT & CASINO AT SAN MANUEL

LUNCH & DINNER

11AM - 4AM

STARTERS

BUFFALO WINGS 23
celery | carrot | bleu cheese or ranch

ASIAN STYLE WINGS 23
celery | carrot | sriracha-habanero ranch

SO-CAL CEVICHE* 27
shrimp & octopus | lemon & lime juice | avocado | cucumber
heirloom tomatoes | onion | cilantro | habanero | tortilla chips

POKE BOWL* 27
sticky rice | tobiko | green onion | toasted garlic | micro cilantro
seaweed | spicy mayonnaise | eel sauce | poke sauce | wonton chips

DUCK ROPA VIEJA LUMPIA 24
shredded duck | bell pepper | onion | cilantro | cucumber-daikon slaw
orange sweet and sour sauce

SOUPS & SALADS

FRENCH LENTIL SOUP V 15
lentils | carrots | celery | potato | vegetable broth | garlic crostinis

CHICKEN NOODLE SOUP 15
campanelle pasta | celery | carrots | fingerling potatoes

ASIAN SALAD LS 25
choice of ahi tuna or chicken
napa cabbage | carrot | bell pepper | green onion | orange segments
cucumber | wontons | cilantro | sriracha sesame dressing

COBB SALAD* LS 23
petite spring mix | grilled chicken | heirloom cherry tomatoes | bleu cheese crumble
bacon | egg | avocado | choice of dressing: ranch, bleu cheese,
champagne vinaigrette, low fat raspberry vinaigrette

GEM CAESAR* LS 15
focaccia rustic crouton | spanish white anchovy | shaved parmigiano | black pepper
add ons: seared salmon* 15 | roasted chicken breast 14 | grilled shrimp* 17 | bbq beef* 16

SANDWICHES & BURGERS

served with french fries, garden or caesar salad*, or side of fruit
substitute vegetarian beyond burger® patty 2

CLASSIC CLUB* 24
roasted turkey | bibb lettuce | bacon | heirloom tomato | rosemary aioli

PASTRAMI SANDWICH 24
marble rye bread | chipotle honey mustard | gruyère cheese | black garlic
pickled fresnos | pickled red onion | cabbage slaw

THE CHEESEBURGER* 24
8oz. burger | special sauce | lettuce | heirloom tomato | onion
choice of swiss, american or cheddar cheese

PIZZAS

MARGHERITA V 22
pomodoro sauce | roasted roma tomato | fresh mozzarella | basil

PEPPERONI 24
pomodoro sauce | mozzarella

PIZZA YOUR WAY* LS 27
choice of sauce: pesto, pomodoro
choice of one cheese: fresh mozzarella, queso chihuahua, feta cheese, mozzarella
choice of three toppings: pepperoni, bacon, ham, sausage, lobster, shrimp, jalapeños,
bell peppers, onions, tomatoes, foraged mushrooms, avocado

BREAKFAST ALL DAY

OMELET YOUR WAY* 27
choice of three fillings: bacon, sausage, ham, lobster, shrimp, jalapeño,
bell pepper, onion, tomato, foraged mushrooms, avocado, spinach
choice of one cheese: queso chihuahua, cheddar, swiss, mozzarella, feta
served with: breakfast fingerling potatoes | choice of toast

CALIFORNIA BREAKFAST* 25
two eggs any style | choice of breakfast meat
served with: breakfast fingerling potatoes | choice of toast

KOREAN BBQ BOWL* 29
egg any style | ribeye steak | sticky rice | petite bok choy | carrots | green onion
sesame seeds | wonton crisps | korean bbq sauce

MARKET FRUIT & BERRIES V LS 24
seasonal fruit | prickly pear yogurt

MAINS

FILET MIGNON* 56
potato pavé | seasonal vegetables | potato crisps | rosemary demi-glace

RIBEYE* 54
potato pavé | seasonal vegetables | charred green onion chimichurri with minced bell peppers

TUSCAN SALMON* LS 39
fingerling potatoes | kale | sun dried tomato | foraged mushrooms
saffron cream sauce | fried shallots | black pepper | charred lemon

JIDORI CHICKEN BREAST LS 38
purple sweet potato mash | seasonal vegetables
bell pepper & onion rainbow chard | rosemary demi-glace

LOBSTER CARBONARA* LS 34
bucatini | pancetta | peas | parmigiano | herbs

RIGATONI BOLOGNESE 31
bolognese meat sauce | parmigiano | basil

SPECIALTIES

add on to any entrée:
seared salmon* 15 | roasted chicken breast 14 | grilled shrimp* 17 | bbq beef* 16

DASHI UDON 25
tofu | baby corn | bamboo shoots | broccolini | foraged mushrooms
ajitama egg | edamame | dried seaweed

MEDITERRANEAN TOFU V 25
japanese eggplant | roasted red bell pepper | green & yellow squash
heirloom tomato | ninja radish | saffron basmati rice | pickled red onion
raita | roasted bell pepper coulis

ROASTED HEARTS OF PALM V 25
wasabi mashed potatoes | thai black rice | maitake mushrooms | tricolor cauliflower
edamame | petite bok choy | golden beet purée | balsamic pearls

DESSERTS

CHOCOLATE DUBAI CAKE V 16
kadayif | pistachio crumbles | vanilla bean whipped cream
strawberry sauce | raspberries | gold flakes

HOUSE MADE CARROT CAKE V 15
caramel sauce | walnuts | raisins | vanilla bean whipped cream

CRÈME BRÛLÉE V 15
seasonal berry garnish

DINNER SIDES

DINNER ROLL V 4
FRENCH FRIES V 7
SEASONAL VEGETABLES V 7
STICKY RICE V 7
FRUIT V 10
GARDEN SALAD V 10
CAESAR SALAD* 10
PARMESAN TRUFFLE FRENCH FRIES V 14

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