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* LS 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* LS 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

all baked goods sourced from local bakeries

MUFFIN 7
blueberry | bran | banana | coffee cake

BAGEL 7
everything | sesame | plain | cinnamon raisin

TOAST 5
white | whole wheat | rye | sourdough | gluten free - 6

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	15/70
DOMAINE CHANDON ROSÉ	12/45
VEUVE CLICQUOT	23/92
STELLA ROSA PROSECCO 187ML	12
KENDALL-JACKSON CHARDONNAY	10/40
KENDALL-JACKSON SAUVIGNON BLANC	10/40
SCARPETTA PINOT GRIGIO	12/48
VIETTI MOSCATO D'ASTI	12/48
MARKHAM MERLOT	16/64
JUSTIN CABERNET SAUVIGNON	16/64

V vegetarian LS locally sourced

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

BEER

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

COCKTAILS

BLOODY MARY 18
tito's vodka | zing zang 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

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

SIGNATURE COCKTAILS

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

SPIRITS 15

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

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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LUNCH & DINNER

11AM - 4AM

STARTERS

BUFFALO WINGS 23
celery | carrot | blue 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

SOUPS & SALADS

add on to any salad:
seared salmon* 14 | roasted chicken breast 13 | grilled shrimp* 14

PURPLE CABBAGE AND FENNEL SOUP V 15
pistachio | cucumber | herb greek yogurt | garlic herb crostinis

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

ROASTED BEET SALAD V LS 20
petite spring mix | frisée | roasted golden and red beets | kiwi | blood orange
candied pecans | herb goat cheese | champagne vinaigrette

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

GEM CAESAR* LS 15
focaccia rustic crouton | spanish white anchovy | shaved parmigiano | black pepper

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

SMOKED SALMON PIZZA* LS 24
avocado slices | cucumber | heirloom cherry tomatoes | feta cheese | arugula
pickled red onion | dill cilantro arugula oil | tzatziki sauce

ENTRÉES

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

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

MISO DUCK BREAST* LS 42
forbidden black rice with bell pepper & onion | heirloom baby carrots | maitake mushrooms
petite bok choy | fennel slaw | fava & green pea purée | orange demi-glace

PAN-FRIED HALIBUT* 42
mango habanero salsa | fingerling potatoes | avocado purée | pickled fresnos
fried shallots | spinach beurre blanc | micro cilantro | charred lemon

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

JIDORI CHICKEN BREAST 38
red beet mash | bell pepper & onion rainbow chard | fava beans
artichoke hearts | fennel | pickled red onion | rosemary demi-glace

FRIED POTATO CANNELLONI* V LS 29
artichoke pistachio filling | tri-color cauliflower | bunashimeji mushrooms
fava and green pea purée | carrot purée | truffle & caviar

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

RIGATONI BOLOGNESE 31
bolognese meat sauce | parmigiano | basil

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
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served with: breakfast fingerling potatoes | choice of toast

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two eggs any style | choice of breakfast meat
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KOREAN BBQ BOWL* LS 29
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sesame seeds | wonton crisps | korean bbq sauce

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

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

V vegetarian LS locally sourced

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