

Wine List

Bubbles

Champagne, Nicolas Feuillatte Brut, Chouilly	22 / 95
Champagne, Laurent-Perrier Brut Rosé, Tours-sur-Marne	175
Champagne, Moët & Chandon "Dom Perignon" Brut, Epernay	275
Champagne, Veuve-Cliquot "Yellow" Brut, Reims	120
Prosecco, Mionetto, Treviso	10 / 40
Sparkling, Gratien & Meyer Crémant Rosé, Loire	48
Sparkling, Chandon Brut, Carneros	14 / 56

Whites

Chardonnay, Grgich, Napa	76
Chardonnay, Hawk Crest, Monterey	10 / 40
Chardonnay, Meiomi, California	12 / 48
Chardonnay, Patz & Hall, Sonoma Coast	60
Chardonnay, Stags' Leap Winery, Napa	14 / 56
Pinot Grigio, Livio Felluga "Esperto", Venezia	10 / 40
Reisling, Saint M, Pfalz	10 / 40
Sauvignon Blanc, Grgich Hills "Fumé", Napa	48
Sauvignon Blanc, Kim Crawford, Marlborough	12 / 48
Sauvignon Blanc, Provenance, North Coast	13 / 52
SB/Semillon, DeLille "Chaleur", Red Mountain	75

Pinks

Rosé, Moncigale, Provence	10 / 40
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Reds

Cabernet Sauvignon, Antica, Napa	80
Cabernet Sauvignon, Franciscan, Napa	14 / 56
Cabernet Sauvignon, Justin, Paso Robles	62
Cabernet Sauvignon, Newton "Red Label", Napa	16 / 64
Cabernet Sauvignon, Seven Falls, Wahluke Slope	12 / 48
Pinot Noir, Cherry Pie Stanly Ranch, Napa	80
Pinot Noir, Cherry Pie "Three Vineyards", California	12 / 48
Pinot Noir, Erath, Oregon	14 / 56
Pinot Noir, Gary Farrell, Russian River	70
Pinot Noir, Meiomi, Tri-County	36
Malbec, Layer Cake, Mendoza	11 / 44
Meritage, DeLille "D2", Columbia Valley	95
Merlot, Sterling, Napa	14 / 56
Sangiovese, Monsanto "Monrosso", Chianti	10 / 40
Syrah, StoneCap, Columbia Valley	12 / 48
Syrah, Summerland, Paso Robles	45
Zinfandel, Concrete "Old Vine", Lodi	11 / 44
Zinfandel, Grgich Hills, Napa	60

Beers

Local Craft Beers on Draft

Please ask your server for current selections.

Local Craft Bottles & Cans

Please ask your server for current selections.

Domestic Brews

Budweiser	5
Bud Light	5
Coors Light	5

Import Brews

Corona	6
Stella Artois	7
St. Pauli Girl NA	6

Drinks

Handcrafted Cocktails / 13

Vessel Piña Colada

ciroc coconut & pineapple vodkas, piña colada mix, whipped cream

Cherry Limeade

effen black cherry vodka, house made lime simple syrup, fresh lime juice, cherry bitters, amarena cherry

Strawberry-Basil Lemonade

belvedere vodka, strawberry-basil purée, lemonade

Siren's Song

tanqueray gin, fresh pressed lemon, thyme-rosemary simple syrup

South of the Border Espresso Martini

avion espresso tequila, white chocolate syrup, cold brew zoka coffee

Paloma Rosa

avion silver tequila, thyme-rosemary simple syrup, pink grapefruit juice, thyme sprig

Cucumber Mojito

effen cucumber vodka, house made lime simple syrup, mint bitters, soda water, fresh mint

Coconut & Lime Margarita

coconut tequila, toasted coconut rum, house made lime simple syrup, fresh lime juice

Citrus Rye

bulleit rye whiskey, pink grapefruit soda, grapefruit bitters

House Made Seasonal Sangria

assorted citrus & tropical fruits

Something to Soothe

Kona Kai Coffee

11

avion espresso tequila, house-made whipped cream, chili powder

Classic B-52 Coffee

11

bailey's irish cream, kahlua, grand marnier, house-made whipped cream

Almond Joy Coffee

11

tia maria, malibu coconut rum, crème de cacao, house-made whipped cream

Zoka Coffee (Pot)

large 6 small 9

Assorted Hot Teas

4

Evian / Badoit Bottled Water

7





In-Room Dining

BREAKFAST

Daily | 7am - 11am

ALL DAY

Daily | 11am - Close

LUNCH

Daily | 11am - 2pm

DINNER

Daily | 5:30pm - 9pm



Breakfast

Good Morning

Assorted Cereal	7
milk	
Oatmeal	9
brown sugar, sun-dried cherries	
Granola	10
milk or yogurt	
Bowl of Berries	8
Basket of Breakfast Pastries	8
Seasonal Fruit Plate	13
vanilla bean yogurt	
Continental Breakfast	14
morning pastries, pot of coffee, fruit juice	

Eggcetera

Two Eggs “Cooked Your Way”	13
breakfast meat, potatoes, toast	
Black Forest Ham & Cheddar Omelet	14
breakfast potatoes, toast	
BTCA Omelet	14
bacon, tomato, cheese, avocado, spinach, breakfast potatoes, toast	
California Burrito	14
scrambled egg, chorizo, black beans, queso fresco, pico de gallo	
Huevos Rancheros	15
sunny side-up eggs, corn tortilla, black beans, ranchero sauce, queso fresco	
Classic Eggs Benedict	14
poached eggs, canadian bacon, english muffin, hollandaise	

Griddled & Sides

Buttermilk Pancakes	12
maple syrup	
French Toast	12
sour cherry gastrique, mascarpone	
Belgian Waffle	12
strawberries	
Toast	4
Banana-Nut Bread, Croissant or Blueberry Muffin	4
Toasted Bagel & Cream Cheese	5
Applewood-Smoked Bacon or Sausage	5
Ham Steak	5
Breakfast Potatoes	5
2 Eggs “Cooked Your Way”	7

Beverages

Zoka Coffee (Pot)	large 6	small 9
Orange Juice, Grapefruit Juice, Tomato Juice	5	
Assorted Hot Tea	4	

Lunch

Salads

add flat iron steak 10 chicken 6 salmon 8 shrimp 6	
Noble Garden	13
bulgur wheat, quinoa, arugula, celery, beet, avocado, tomato, mint, marcona almonds, lime dressing, extra virgin olive oil	
Chop Chop	12
cucumber, radish, carrot, tomato, egg, avocado, cashew, jalapeño ranch	
Field Greens	11
roasted corn, jicama, piquillo pepper, spring onion, chardonnay vinaigrette	
Kale Caesar	12
parmesan, anchovy, olive oil crouton	

Sandwiches

The “Big Kona” Burger	17
wild arugula, bacon jam, gruyere, heirloom tomato, pomery aioli, fries	
Grilled Fish Tacos	17
pico de gallo, guacamole, baja slaw	
Grilled Chicken Panini	16
sun-dried tomato pesto, prosciutto, buffalo mozzarella, basil, fries	
Kona Club	16
turkey, swiss, tomato, red onion, avocado, bacon, fries	

Large Plates

Faroe Island Salmon	24
peewee potato, english pea, beech mushroom, bacon lardon	
Fish & Chips	17
baja slaw, tartar sauce	
Chicken Pappardelle	17
asparagus, confit lemon, mascarpone, pea shoot, pecorino romano	
Linguine Bolognese	18
reggiano parmesan, garlic toast	
Flat Iron “Steak Frites”	26
midnight tomato, arugula	

Sides

Parmesan-Truffle Fries	9
French Fries	6
Grilled Asparagus	8
Field Greens Salad	6
radish, chardonnay vinaigrette	
Baja Slaw	6

**Before placing your order, please inform your Server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. A 3.5% surcharge will be added to all guest checks to assist in our support of the recent increases in minimum wage and benefits for our dedicated team members.*

Dinner

Salads

add flat iron steak 10 | chicken 6 | salmon 8 | shrimp 6

Wedge "BLT" 12

sugar-braised bacon, jalapeño ranch

Wild Argugula 11

strawberries, goat cheese, smoked marcona almond, confit lemon, raspberry vinaigrette

Field Greens 11

roasted corn, jicama, piquillo pepper, sping onion, chardonnay vinaigrette

Kale Caesar 12

parmesan, white anchovy, heirloom tomato, crouton

The Noble Garden 13

bulgur wheat, quinoa, arugula, celery, beet, avocado, tomato, mint, marcona almonds, lime dressing, extra virgin olive oil

Heirloom Apple 12

butter lettuce, goat cheese, micro celery, granola, lemon olive oil, white balsamic

Large Plates

Artichoke Ravioli 21

asparagus, confit lemon, mascarpone, pea shoot

Linguine Bolognese 22

san marzano tomato, grana padano, micro basil

Charred Octopus 25

ancho chile gastrique, papas bravas, baby elote, cilantro-garlic emulsion

Seared Diver Scallops 28

chanterelle mushroom, caramelized brussels sprouts, pancetta, beurre rose

Faroe Island Salmon 26

roasted corn latke, squash blossom, dill raita

Porcini-Dusted Sea Bass 29

confit peewee potatoes, avocado, wild mushroom, smoked bacon-dijon sauce

Cornish Game Hen 24

white bean, caramelized garlic, ham hock, baby tomato, rosemary

Pork Chop 27

mustard-parsley spaetzle, upland cress, caramelized cipollini onion, sour cherry glaze

Short Rib 26

marble potato, cipollini onion, baby carrot, parsnip, natural pan jus

Skirt Steak 28

leek & potato gratinée, french beans, marsala-green peppercorn reduction

Ribeye 32

crispy yukon gold potato, blistered tomato, green onion, pecorino romano, port bordelaise

Sides

Wild Mushrooms 9

beurre monté, chives

Grilled Asparagus 8

Caramelized Kale 8

bacon, spiced apple

Cast Iron Carrots 8

candied orange, dill, marcona almond

Brussels Sprouts Fritto 8

garlic chips, lemon juice, mustard butter

Parmesan-Truffle Fries 9

Sweets

Key Lime Pie 9

cashew-graham crust, raspberry, chantilly cream

Chocolate Lava Cake 9

raspberry sauce, whip cream

Crème Brûlée 9

pistachio biscotti, assorted berries

Seasonal Sorbet & Ice Cream 9

All Day

Spicy Tuna Taco / 7

avocado, chile aioli

Lobster Slider / 8

fried jalapeño, brioche bun

Kona Beef Slider / 5

wild arugula, bacon jam, gruyere, heirloom tomato, pommery aioli

Reuben Slider / 5

pastrami, sauerkraut, swiss, 1000 island, pretzel bun

New England-Style Clam Chowder / 9

Asian Lettuce Wraps / 13

chicken or shrimp, carrot, bean sprout, sesame ponzu

Seafood Poke / 12

tuna, salmon, shrimp, sesame-ginger ponzu, avocado, taro chips, wakame seaweed

Mussels / 14

rouille, tomato-shellfish emulsion, fine herbs, grilled sourdough

House Made Tortilla Chips & Salsa / 10

Lobster Mac 'n' Cheese / 17

Assorted Local Cheese Board / 14

honeycomb, marcona almonds, seasonal fruit

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