



Offering you in room dining from



## EIGHT4NINE RESTAURANT & LOUNGE

Please, text your order

**760-820-4674**

Lunch Service  
**11AM - 1:45PM**

Dinner Service  
**5PM - 8PM**

all meals are served on disposable bamboo plates, ready for your enjoyment.

20% delivery/gratuity & 18% Hotel Service fee added to each check.

Our 849 team member will deliver your meal personally, ensuring 100% satisfaction.

## BEGINNINGS

### GREENS OF THE GARDEN

Artisan lettuce, baby heirloom tomato, Persian cucumber, purple Ninja radish, citrus fennel pollen vinaigrette. (V, GF) 14

### BABY GEM LETTUCE CAESAR

Brown butter croutons, Meyer lemon Caesar dressing, shaved Parmesan cheese. (VE,P) 16

### GRILLED OCTOPUS

Farm fresh egg, Artisan greens, balsamic glaze, Spanish octopus, arbequina olive oil, grilled Pamplona chorizo. (GF) 18

### CORN & CRAB CHOWDER

Wild Mexican blue crab (optional), Weiser farm peewee potato, applewood smoked bacon, herb oil, piquillo pepper. 15

## SALADS

### SMOKED STEELHEAD NIÇOISE

In-house smoked Steelhead, artisan greens, peewee potatoes, Niçoise olive, Haricot Vert, baby tomato, lemon, capers. 27

### COBB SALAD

artisan baby lettuces, baby heirloom, smoked Gone Straw Farms chicken breast, boiled farm egg, Point Reyes blue cheese, bacon, 849 dill dressing, chive. (GF) 28

### BABY GEM CAESAR & CHICKEN BREAST

Gem lettuce, Gone Straw Farms chicken breast, brown butter croutons, Meyer lemon Caesar dressing, shaved Parmesan cheese. (VE) 26



## BETWEEN THE BREADS

### EIGHT4NINE BURGER

Brioche bun, house ground Angus steak, sauce Vierge, Calabrian chili, tenderloin, garlic aioli, espresso onion jam, house pickles, Beecher's flagship cheddar. 22

### FRIED CHICKEN SANDWICH

Gone Straw Farms Chicken Breast, House Pickles, Dill Sauce, Brioche Bun, Calabrian Honey. 20

### VEGGIE BURGER

moked mushroom and brown rice, butter lettuce, tomato, garlic dill thousand island, brioche bun. (V) 18

### ALL COMES WITH CHOICE OF SIDE SALAD OR FRIES

## LAND AND SEA

### POBLANO CHILE RELLENO

Refried pinto beans, ranchera sauce, Beecher's flagship cheddar stuffed Poblano pepper, corn esquires, cilantro. (VE) 21

### AHI TUNA POKE

House made kimchi, avocado, scallion, white shoyu, sesame oil, brown rice, soy ginger aioli. (P) 26

### CAULIFLOWER STEAK

California EVOO roasted cauliflower steak, sauce Vierge, Calabrian chili, parsley, lemon. (V) 22

### MISO MARINATED CHILEAN SEABASS

Jasmine rice, baby carrots, baby bok choy, soy lime ginger glaze, daikon spouts, toasted sesame seed, finger lime caviar. 42

### CHICKEN MILANESE

Mary's chicken breast, baby Arugula, treviso, baby heirloom tomato, shaved Pecorino Romano herbed salt, capers, lemon caper beurre blanc, chard lemon. 30

### GONE STRAW FARMS FRIED CHICKEN

Half local organic hen, laminated biscuits, butter-milk skin on mash, Calabrian chili honey. 34

### ALLAN BROTHERS BEEF FILET MIGNON

Pan seared, parmesan and cypress verde, goat cheese au gratin, haricot verts, baby carrots, crispy fried onion, red wine sauce. 49

### MESQUITE-SMOKED CARNE ASADA

Grass-fed beef skirt steak, refried pintos, sweet corn pudding, pico de gallo. 35

### PASTA E RAGU BUCATINI

Meat and house made Italian sausage sauce, garlic, rosemary, cremini mushrooms, parmesan and ricotta cheese. 29



## SWEET

### KEY LIME PIE

whipped Chantilly cream, lime zest. 12

### CARROT CAKE SANDWICH

Cream cheese semifreddo, Chantilly, carrot ribbons cream, orange chips, candied pecans, salted caramel. 14

### FLOURLESS CHOCOLATE TORTE

Fudgy meringue crust, callebaut chocolate, raspberry coulis, mousse center. (GF) 13



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