

# LATE NIGHT

## BEGINNING

Avocado Salsa with Root Vegetable Chips 17

## SALAD

Wedge Salad, Point Reyes Blue Cheese, Bacon, Roasted Pumpkin, Spiced Cashews, Bread Croutons, Blue Cheese Dressing 18

## SANDWICHES

Choice of French Fries, Salad or Fruit Cup

Rosemary Ciabatta Roasted Turkey Club, Bacon, Lettuce, Tomato, Avocado, Lemon Mayonnaise 25

Classic Angus Beef Burger, Housemade Brioche 20  
Add Aged Cheddar, Gruyere, Bacon, Fried Egg, Avocado Each 3

Whole Grain Vegetarian Sandwich, Breaded Egg Plant, Avocado, Grilled Zucchini, Fresh Mozzarella, Black Olive Pine Nut Pesto 22

## ARTISAN PIZZA

Tomato Eggplant Sauce, Pepperoni, Mozzarella, Basil 23

Classic Margherita 20

Ibérico, Mango, Gongozola, Arugula 24

## FRESH FROM OUR BAKERY

Chocolate Cake 12

New York Cheese Cake, Berries Compote 12

# KIDS ALL DAY 16

Chicken Tenders

Kids Pizza

Kids Cheese Burger 4oz

Kids Pasta with Cherry Tomato Sauce

# WINES

## BUBBLES

Da Luca Prosecco 12 | 50

Laurent Perrier Brut 22 | 110

Laurent Perrier Rose 180

Krug 375ml 105

Moët & Chandon Brut Imperial 110

Moët & Chandon Rose 130

Dom Perignon 275

## WHITES

Pinot Grigio, Lagaria, Italy 12 | 42

Albariño, Lenda, Rias Baixas Spain 12 | 44

Sauvignon Blanc, Matua, New Zealand 12 | 44

Chardonnay, Byron, California 13 | 48

Rosé, Miraval, Cotes de Provence 16 | 70

Chardonnay, Cakebread, Napa Valley 145

## REDS

Malbec, Domaine Bousquet, Argentina 12 | 40

Pinot Noir, McManis, California 12 | 42

Cabernet, Red Diamond, Napa Valley 12 | 42

Merlot, Freemark Abbey, Napa Valley 14 | 55

Ribera del Duero, Arzuaga, Crianza, Spain 70

Merlot, Duckhorn, California 140

Cabernet Sauvignon, Silver Oak, Alexander Valley 210

# BEERS

## LOCAL

Medalla Light 6.5

Magna 8

## LOCAL CRAFT

Ocean Pale Ale 8

Ocean IPA 8

Ocean B.O.B. 8

## DOMESTIC

Blue Moon 8

Coors Light 7.5

Samuel Adams 8

Michelob Ultra 7.5

Buckler 7

## IMPORTED

Corona 8

Corona Light 8

Heineken 8

Modelo Negra 8

Modelo Especial 8

Peroni 8

You may order meals from the comfort of your room by calling In Room Dining at Ext. 8333.

\*Applicable local sales tax, an 18% service charge and \$3.00 delivery charge will be added to your check.

REV 4/2019



CONDADO VANDERBILT  
HOTEL

## In Room Dining Menu



# SUNRISE

## CONTINENTAL BREAKFAST 21

Local Tropical Fruit, Baked Pastry Basket, Choice of Juice, “Hacienda” Local Coffee

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## BEGINNING

Chia Yogurt Pudding, Housemade Local Preserve, Honey, Toasted Almonds, Fresh Cocoa, Sunflower Seeds, Toasted Coconut 17

Fruit Bowl, Crispy Quinoa, Honey, Yogurt 23

Overnight Oats, Coconut Milk, Organic Yogurt, Topped with Peanut Butter, Toasted-Crunchy Oats, Bananas, Blueberries 20

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## LOCAL FARM EGGS

Salmon Benedict, Fried Capers, Red Onions, Hollandaise Sauce 25

Two Eggs Any Style, Roasted Potatoes, Toast, Choice of Ham, Applewood Smoked Bacon or Local Sausage 21

Our Puerto Rican Benedict Style, “Alcapurria”, Roasted Pork, Recao Béarnaise Sauce 23

Build Your Own Omelette - Ham, Spinach, Onion, Bell Peppers, Chorizo, Mushrooms, Tomatoes, Cheddar, Gruyere Cheese 24

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## OPEN FACED BREAKFAST SANDWICH

Sour Dough, Cream Cheese, Chives, Avocado Salad, House Cured Salmon, Alfalfa, Fried Egg 21

Country Bread, Avocado, Basil, Crispy Ibérico, Cold Pressed Olive Oil 18

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## SWEETS

Coconut French Toast Brioche, Sweet Toasted Almond, Rum Caramel 21

Banana Pancakes, Lime Zest, Whipped Ricotta Cheese, Molasses Syrup 20

Ola Pancakes, Quinoa, Grain Granola, Lemon Curd

## SIDE ORDERS

Roasted Yukon Potato 6

Local “Butifarra” Farm Sausage 7

Applewood Smoked Bacon 6

Prosciutto Cotto 8

Housemade Cured Salmon 10

Assorted Cold Cereals - Whole, Skim, Soy or Almond Milk 9

House Baked Pastry Basket 9

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## KIDS BREAKFAST

Creamy Oatmeal 14

Two Eggs, Toast, Choice of Ham or Bacon 16

Ham and Cheese Omelette 16

Brioche Grilled Cheese Sandwich 14

Buttermilk Pancakes 14

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## COLD PRESSED JUICE Powered by Nature

Beetlejuice - Beet, Carrot, Apple, Orange 10

Zenergizer - Cucumber, Pineapple, Ginger Juice 10

Smoothie of The Day 10

Infused Beverage of The Day 10

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## COFFEE & TEAS

Freshly Brewed Alto Grande Puerto Rican Coffee

100% Arabica

Small Freshly Brewed Carafe 18

Large Freshly Brewed Carafe 24

Espresso 6

Double Espresso 9

Cappuccino 6

Café Latte 6

Macchiatto 6

Assorted Teas 6

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## SUNRISE BEVERAGES

Juice - Orange, Grapefruit, Apple, Cranberry 8

Milk 5

Bloody Mary 15

Mimosas (Orange Juice, Mango and Passion Fruit) 14

# SUNSHINE & MOONLIGHT

11am-11pm

## BEGINNING

Soup of The Day 9

Avocado Salsa with Root Vegetable Chips 17

Black Beans Hummus - Jalapeño Yogurt, Spicy Cashew, Lavash, Cucumber, Radish 19

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## SLIDERS

Pork Sliders, Roasted Pork, Pork Loin, Gruyere, Pickles  
Avocado Herb Mayo 19

Shot Rib Slider, Housemade Brioche, Kimchi 21

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## SALADS

Seared Ahi Tuna Bowl, Grain Salad, Kimchi, Avocado, Cucumber, Chipotle Aioli 27

Wedge Salad, Point Reyes Blue Cheese, Bacon, Roasted Pumpkin, Spiced Cashews, Bread Croutons, Blue Cheese Dressing 18

Arugula Salad with Crispy Plantain, Parmesan, Verjus Vinaigrette 16

Add Grilled Salmon 12 / Chicken Breast 10

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## SANDWICHES

Choice of French Fries, Salad or Fruit Cup

Vanderbilt Angus Beef Burger, Housemade Brioche, Amarillo Chutney, Gorgonzola 25

Classic Angus Beef Burger, Housemade Brioche 20  
Add Aged Cheddar, Gruyere, Bacon, Fried Egg, Avocado Each 3

Whole Grain Vegetarian Sandwich, Breaded Egg Plant, Avocado, Grilled Zucchini, Fresh Mozzarella, Black Olive Pine Nut Pesto 22

Rosemary Ciabatta Roasted Turkey Club, Bacon, Lettuce, Tomato, Avocado, Lemon Mayonnaise 25

## ARTISAN PIZZA

Tomato Eggplant Sauce, Pepperoni, Mozzarella, Basil 23

Classic Margherita 20

Ibérico, Mango, Gongozola, Arugula 24

Wild Mushroom, Slab Bacon, Caramelized Onions, Truffle Cream Sauce, Parmesan 24

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## ENTREES

Hanger, “Pimentón” Butter, Truffle Parmesan Wedge Fries 34

Salmon, Pumpkin Cauliflower Rice, Spinach, Gorgonzola, Mango Herb Vinny 28

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## SIDES 9 each

Fresh Cut Fries

Grain Salad

Parmesan Wedge Fries

Yuca Escabeche

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## FRESH FROM OUR BAKERY

Chocolate Cake 12

“Churros”, Chocolate Sauce, Dulce de Leche 12

New York Cheese Cake, Berries Compote 12

Add Ice Cream or Sorbet of the Day 8

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# SUNSET ADDITIONS

6pm-11pm

Tuna Tartare, Avocado, Pineapple, Ginger Juice, Cucumber, Lemon Preserve 24

32 Hours Short Ribs, Plantain Gnocchi, Coconut Gremolata 31

Salmon, Pumpkin Cauliflower Rice, Spinach, Gorgonzola, Mango Herb Vinny 28

Chef’s Vegetarian Stir Fried Rice, Organic Quinoa, Kimchi, Cauliflower, Fried Egg, Yuca Escabeche 21

Dirty Rice, “Morcilla”, Tripe, Pork Feet, Ham, Pumpkin, Yuca Escabeche 27

Sea Food Rice “Apastelado”, Crab Stew, Octopus, Fish, Yuca Escabeche 29