

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

Kale Caesar Salad, Crispy Chickpeas, Avocado, Parmigiano-Reggiano 17

SANDWICHES

Choice of 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

Classic Margherita 20
Shrimp Scampi, Pancetta, Pesto 25

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

Canella Prosecco, Italy 14 | 55
Krug Champagne, France 90 half-bottle 375 ml
Laurent Perrier Brut, Champagne, France 115
Laurent Perrier Rosé, Champagne, France 180
Dom Perignon, Champagne, France 350

WHITES

Chateau Ste Michelle, Riesling, Columbia Valley 12 | 45
Kim Crawford, Sauvignon Blanc, Marlboro, NZ 16 | 56
San Angelo, Pinot Grigio, Italy 14 | 52
Santa Margherita, Pinot Grigio, Italy 17 | 65
Torre La Moreira, Albariño, Rias Baixas 11 | 49
Ferrari Carano, Chardonnay, Sonoma County 14 | 55

ROSÉ

Whispering Angel, Cotes de Provence 16 / 80

REDS

Josh, Pinot Noir, Central Coast 13 | 48
Willamette Valley Vineyards "Whole Closter", Pinot Noir, Oregon 17 | 65
Estancia, Cabernet Sauvignon, Paso Robles 14 | 50
Simi, Cabernet Sauvignon, Alexander Valley 17 | 62
Norton Seleccion Privada, Malbec, Argentina 12 | 45

BEERS

LOCAL

Medalla Light 6.5
Magna 8

LOCAL CRAFT

Old Harbor Santo Viejo 8
Old Harbor Coquí 8
Old Harbor Melon 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.



CONDADO VANDERBILT
HOTEL

In Room Dining Menu



SUNRISE

CONTINENTAL BREAKFAST 21

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

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

LOCAL FARM EGGS

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

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

Steak & Eggs, Grilled Hanger Steak, Curried Lentils, Poached Egg, Baguette Toast 32

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

SWEETS

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

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

Buttermilk Pancakes, Lemon Curd, Organic Granola 19

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

KIDS BREAKFAST

Creamy Oatmeal 14

Two Eggs, Toast, Choice of Ham or Bacon 16

Ham and Cheese Omelette 16

Brioche Grilled Cheese Sandwich 14

Kids Buttermilk Pancakes 14

COLD PRESSED JUICE Powered by Nature

Beetjuice - Beet, Carrot, Apple, Orange 10

Zenergizer - Cucumber, Pineapple, Ginger Juice 10

The Smoothie - Banana, Coconut, Almond Butter, Chia 10

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

Macchiato 6

Assorted Teas 6

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

SLIDERS

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

Shot Rib Slider, Housemade Brioche, Kimchi 21

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

Kale Caesar Salad, Crispy Chickpeas, Avocado, Parmigiano-Reggiano 17

SANDWICHES

Choice of Vianda Chips, 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 Eggplant, 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

Classic Margherita 20

Shrimp Scampi, Pancetta, Pesto 25

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

ENTREES

Hanger Steak “Encebollao” 34

Pickled Onions, Rice and Beans “Mamposteo”

Roasted Salmon, Curried Lentils, Mango Salsa 30

SIDES 9 each

Vianda Chips

Grain Salad

Parmesan Wedge Fries

Yuca Escabeche

Avocado

Truffle Mac and Cheese

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

SUNSET ADDITIONS

6pm-11pm

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

Roasted “Gallinita” Plantain “Mofongo” 27
Sundried Tomatoes Herb Vinaigrette, Pickled Onions

Baked Fusiloni, Grandma’s Pork Ragout, Manchego & Gruyere, Grilled Baguette 26

Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of food-borne illnesses.