



VUE *to Go*

FAST, FRESH &
DELIVERED
TO YOUR DOOR

DIAL 27

WHEN YOU'RE HUNGRY

THIS IS DIFFERENT

VUE To Go is your resort Food Delivery service.
Each order is delivered fast and fresh for your
enjoyment and convenience.

We proudly serve our food in eco-friendly
To-Go containers.

Dial 27 when hungry.



\$20 MINIMUM ORDER
A \$4 TRIP CHARGE, 25% SERVICE CHARGE AND APPLICABLE
TAXES ARE ADDED TO EACH CHECK

START
YOUR MORNING

YOGURT PARFAIT

fruit + berries, honey granola 11 (VE) (KF)

CINNAMON BUN

veracruz vanilla bean glaze 8.95 (VE) (KF)

IRISH STEEL-CUT OATMEAL

bananas foster 10.75 (VE) (KF)

FRUIT + BERRY BOWL

warm banana nut bread 15 (VE) (KF)

BREAKFAST
served from 6:30 am – 11 am

BAKERY

your choice of preserves, butter or cream cheese

CROISSANT 5

BAGEL 5

MUFFIN 5

SCONE 4.50

TOAST 3.50

SPECIALTIES

LOBSTER OMELET

shaved asparagus, potato apple hash, mornay sauce 21

AMERICAN

two eggs any style, bacon, sausage, potatoes 17.95

EGG WHITE OMELET

asparagus, sun-dried tomatoes, lemon zest,
potato apple hash 17 (GF) (VE)

SOUTHWEST OMELET

chorizo, beans, poblano peppers, cotija cheese
avocado crema, potato apple hash 15.75 (GF)

BURRITO BOWL

carne asada, scrambled eggs, potatoes, queso fresco,
guacamole, salsa fresca 18

BREAKFAST SANDWICH*

fried egg, bacon, swiss cheese,
tomato, garlic aioli, potato medley 15.75

SMOKED SALMON*

heirloom tomatoes, capers, onions, grilled bagel,
cream cheese 20

BRIOCHE FRENCH TOAST

vanilla custard, berries, cinnamon crunch 16 (VE) (KF)

STRAWBERRY PANCAKES

carlsbad local strawberries 15 (VE) (KF)



VEGETARIAN



VEGAN



GLUTEN-FREE



KID FRIENDLY

*THE STATE OF CALIFORNIA WOULD LIKE YOU TO KNOW THAT CONSUMING RAW,
OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS INCREASES YOUR RISK
OF FOODBORNE ILLNESS. PLEASE NOTIFY US OF ANY FOOD ALLERGIES.

BREAKFAST SIDES

- SHORT STACK PANCAKES 7 VE KF
 BREAKFAST MEATS 6.25 GF
 HASH BROWNS 6
 FRESH FRUIT 7
 CORNED BEEF HASH 7 GF
 GREEK YOGURT 6
 TWO EGGS 6

BREAKFAST COCKTAILS

SOLEIL CLASSIC MIMOSA

750ml bottle 36

SOLEIL MANGO MIMOSA

750ml bottle 38

SOLEIL POMEGRANATE MIMOSA

750ml bottle 40

BOTTLES OF BUBBLES

sparkling wine + champagne 750ml

Kenwood Yulupa 56

Perrier-Jouet 92

Moët + Chandon Ice 100

Veuve Clicquot Yellow 140

BEVERAGES

COFFEE

single 3.75 / 6 cups 22.50

AMERICANO 4.25

LATTE 4.75

ESPRESSO 4

DOUBLE ESPRESSO 5

CAPPUCCINO 4.75

CHILLED JUICE 5

SOFT DRINKS 5



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STARTERS

TORTILLA SOUP

poblano crema 10.50 (GF)

SHISHITO PEPPERS

sea salt, burnt orange vinaigrette 10 (GF) (VE)

SHRIMP TOSTADA

avocado crema, cucumber, radish, pickled onions,
crispy corn tortilla, citrus vinaigrette 15

HUMMUS

moroccan chimichurri, cucumber, tomato, feta,
grilled naan bread 14.50 (VE)

CRISPY AHI TACOS*

togarashi, lemon crema, wasabi, radish, wonton shells 13

SALADS

SALMON SPRING SALAD*

butter lettuce, radish, avocado, mustard dressing 19 (GF)

CHOPPED CHICKEN OR STEAK SALAD

corn, tomato, bacon, peppers, avocado, blue cheese,
dijon vinaigrette, onion curls 19.95

CHICKEN AVOCADO CAESAR

romaine, parmesan, croutons, white anchovy dressing 17.75

THE KITCHEN SINK

peas, corn, chickpeas, tomato, radish, feta,
pork belly croutons, basil ranch 18.50 (GF)

TACOS

FISH*

avocado, lime, salsa, cilantro, corn tortillas 17.95 (GF)

CARNE ASADA

onion, cilantro, escabeche, cotija cheese,
avocado crema 18.25 (GF)

CAULIFLOWER

harissa, romesco, cabbage, pico de gallo 16.50 (VG)

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served from 11 am – 10 pm **ALL DAY**

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SPECIALTIES

COCONUT CURRY

sautéed cauliflower and seasonal vegetables,
coconut rice 19.50 (VG) (GF)

BAJA SALMON*

blackened, mango salsa, sautéed vegetables,
cilantro rice 25 (GF)

SPAGHETTI PRIMAVERA

seasonal vegetables, cured tomatoes, roasted garlic,
parmesan cheese 18 (VE) (KF)

JERK CHICKEN

rice, braised greens, chorizo beans, pineapple sauce 26 (GF)

HANDHELDS

choice of chips, house salad or tots

CLASSIC BURGER*

two beef patties, american cheese, caramelized onions,
lettuce, tomato, pickles, 1000 island dressing 18.50

SoCAL BURGER

vegan patty, guacamole, pepper jack cheese, pickled fresno,
garlic mayo 18.50 (VE)

THE GRINDER

salami, prosciutto, bacon, white cheddar, basil pesto, lettuce,
tomato, italian dressing 17.50

CUBANO

mojo pork, ham, swiss, pickles, dijon 18

SWEETS

handmade with love from our pastry shop

LEMON TART

lemon curd, mixed berries, vanilla whipped cream 11.25

S'MORES CHOCOLATE MOUSSE

roasted graham cracker cookie, marshmallow 12

COOKIES + MILK

chocolate chip, sugar, oatmeal, milk 10.25

KIDS

ask for additional selections for your little ones



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ON THE ROCKS

premium bottled cocktails 200ml

THE OLD FASHIONED

knob creek bourbon whiskey, bitters, cane sugar,
orange, cherry 16.25

AVIATION

larios london dry gin, violet, lemon 15

MAI TAI

cruzan rum, pineapple, orgeat, coconut 15

COSMOPOLITAN

effen vodka, cranberry, triple sec, lemon zest, lime 15.25

MARGARITA

hornitos tequila, lime, triple sec, lemon sour 15.25

BEER

BALLAST POINT SCULPIN IPA 8.50

BALLAST POINT GRAPEFRUIT SCULPIN 8.50

STONE RIPPER PALE ALE 8.50

CORONA 8

COORS LIGHT / BUD LIGHT 7

BEVERAGES

SOFT DRINKS 5

ICED TEA 5

VITAMIN WATER 6

COCONUT WATER 6

BOTTLED WATER 6

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ALL DAY

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WINE

HALF BOTTLES 375ML

KIM CRAWFORD sauvignon blanc, new zealand 20

J. LOHR riverstone chardonnay, monterey 18

LA CREMA pinot noir, sonoma coast 29

ROBERT MONDAVI PRIVATE SELECT

cabernet sauvignon, california 21

BOTTLES 750ML

DAY OWL rosé single blend, california 45

MERRYVALE sauvignon blanc, napa valley 70

KENDALL-JACKSON chardonnay, california 54

MEIOMI pinot noir, california 59

BELLE GLOS clarke + telephone, pinot noir, california 122

DUCKHORN merlot, napa valley 87

LOUIS M. MARTINI cabernet sauvignon, california 55

STAG'S LEAP artemis, cabernet sauvignon, napa valley 99

CROSSBARN by paul hobbs, cabernet sauvignon, napa valley 140

ABSTRACT by orin swift, red blend, california 99

AFTER-HOURS

10 pm – 6:30 am

for late night cravings, dial 27 to reach the
24-hour marketplace

limited availability of some menu items

CHICKEN CAESAR SALAD 15

TUNA WRAP 12

TURKEY BLT SANDWICH 14

BLACK FOREST HAM SANDWICH 14

CHICKEN BURRITO 13

VEGETARIAN BURRITO 13

BACON BREAKFAST BURRITO 12

OVERNIGHT OATS 7.25

marketplace beverages available upon request

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