

DRINKS

SPECIALTY COCKTAILS

\$24

ESPRESSO MARTINI

Pulled Espresso, Simple Syrup,
Mr. Black Coffee Liqueur, Grey Goose

G&T

The Botanist Gin, Tonic

CALAMIGOS MARGARITA

Lime, Agave, Cointreau, Tequila

PALOMA

Lime, Grapefruit, Agave, Tequila

SMOOTHIES

Tropical Green \$14

Pineapple, Banana, Mango,
Spinach, Coconut Milk

Golden Milk Tropical \$14

Pineapple, Mango, Banana, Ginger,
Cinnamon, Black Pepper, Coconut Milk

Add Organic Protein Powder (\$4)

Coffee Pot, Orange Juice
and Apple Juice Available

WINE

CHAMPAGNE & SPARKLING

Legras & Haas Intuition, Brut Champagne, France, NV I 20/80

Veuve Clicquot Yellow Label, Brut, France, NV I 40/175

Perrier-Jouet, Grand Brut, Epernay, NV I 45/150

Veuve Clicquot, Rosé, France, NV I 55/192

Dom Perignon, Brut, 2016 I 200/800

WHITE

Calamigos Ranch, Chardonnay, Paso Robles, NV I 15/60

Brander, Sauvignon Blanc, Santa Ynez Valley, 2022 I 16/60

Jermann, Pinot Grigio, Friuli-Venezia, 2023 I 19/70

Antinori Tenuta Guada al Tasso, Vermentino, Tuscany, 2022 I 20/70

Groth, Sauvignon Blanc, Napa Valley, 2023 I 20/75

Flowers, Chardonnay, Sonoma Coast, 2022 I 23/70

Daou Reserve, Chardonnay, Paso Robles, 2022 I 25/80

Livio Feluga, Pinot Grigio, Friuli-Venezia Giulia, 2022 I 85

Twomey, Sauvignon Blanc, Napa & Sonoma County, 2023 I 90

Pahlmeyer, Chardonnay, Napa Valley, 2021 I 175

ROSÉ

Calamigos Ranch, Rosé, California, NV I 14/56

Daou, Rosé, Central Coast, 2022 I 18/65

Chateau Leoube, Rosé, Côtes de Provence, 2022 I 90

RED

Calamigos Ranch, Cabernet Sauvignon, Paso Robles, NV I 15/60

Orin Swift 8 Years in the Desert, Red Blend, California, 2022 I 25/90

Justin Isosceles, Red Blend, Paso Robles, 2020 I 30/100

Bella Union, Cabernet Sauvignon, Napa Valley, 2021 I 30/110

Daou, Reserve Cabernet Sauvignon, Paso Robles, 2021 I 90

Shafer TD9, Bordeaux Blend, Napa Valley, 2018 I 120

Orin Swift Papillon, Bordeaux, Napa Valley, 2021 I 180

Daou Soul of Lion, Cabernet Sauvignon, Paso Robles, 2020 I 195

Chimney Rock, Cabernet Sauvignon, Napa Valley, 2021 I 195

Far Niente, Cabernet Sauvignon, Napa Valley, 2021 I 225

The Mascot by Harlan, Cabernet Sauvignon, Napa Valley, 2017 I 250

Silver Oak Cellars, Cabernet Sauvignon, Napa Valley, 2018 I 250

ROOM SERVICE

BREAKFAST

7am-12pm

Avocado Toast \$18

Fried Egg, Radish, Cucumber, Micro Cilantro

Parfait \$18

Honey Yogurt, Berries, Granola

VEG, GF

Buttermilk Pancakes \$20

Maple Syrup, Banana, Chantilly Cream

VEG

Breakfast Burrito \$20

Scramble Egg, Refried Beans, Hash Browns, Ham,
Apple Wood Bacon, Sour Cream, Mozzarella Cheese,
Flour Tortilla, Roasted Salsa with Side Salad

Calamigos Breakfast \$30

Two Eggs, Apple Wood Bacon,
Smoked Bacon, Roasted Potatoes, Toast

12-9pm

Crudite \$20

Market Vegetables, Pita, Hummus

The Calamigos Caesar \$22

Romaine Hearts, Parmesan, Crouton,
Spicy Caesar Dressing

Market Vegetable Flatbread \$26

Pesto, Mozzarella, Broccolini,
Red Onion, Cherry Tomato

VEG

Calamigos Burger \$26

Two Thin Patties, American Cheese, Butter Lettuce, Tomato,
Red Onion, Pickles, Remoulade, Brioche with Fries

Grilled Chicken or Vegan Patty Available

The House Salad \$22

Kale, White Beans, Sunflower Seed, Pumpkin Seed,
Avocado, Hemp Seed, Lemon-Mustard Dressing

Available as a Wrap (Gluten Free option available)

Add Chicken \$12, Steak \$14, Shrimp \$14

V,GF

Charcuterie Board \$45

(For 3 or more)

Brie, Humboldt Fog Blue, Truffle Pecorino,
Prosciutto and Salami Calabrese

Chips and Guacamole \$18

Watermelon Radish, Micro Cilantro

V, GF

Spicy Rigatoni \$30

Parmesan

VEG

Margherita Flatbread \$24

Red Sauce, Buffalo Mozzarella, Basil

VEG

BBQ Chicken Flatbread \$26

Red Sauce, Mozzarella, Red Onion,
Cilantro, Pineapple

A 20% Service Charge is added to all guest folios. Service charge is not a gratuity.

Service charge allows the company to pay a greater than minimum wage to all staff who help keep our property so magical, for maintenance and needed renovations, and other expenses. Any gratuity is solely at your discretion.



CALAMIGOS
ROOM SERVICE MENU