

MONTAGE COFFEE & TEA

Available 24 Hours • To place an order touch "In-Room Dining"

COFFEE

Freshly roasted coffees by LAMILL Coffee Roaster in Los Angeles, California

FRENCH PRESS COFFEE

Coarsely ground coffee

Small pot

\$12

Large pot

\$16

BREWED COFFEE

Small pot

\$8

Large pot

\$14

ESPRESSO-BASED DRINKS

CAPPUCCINO

CAFÉ LATTE

ESPRESSO MACCHIATO

CAFÉ MOCHA

Single shot

\$6

Double shot

\$8

REVOLUTION FULL-LEAF TEAS SERVED IN INFUSER BAGS

All teas are \$10

BLACK TEA

Lavender, Earl Grey, English Breakfast, Bombay Chai, Citrus Spice

HERBAL TEA

Golden Flowers Chamomile, Southern Mint, Honey-Bush Caramel

GREEN TEA

Tropical Green Tea

WHITE TEA

White Pear

California State Sales Tax, an 18% gratuity and a \$5 delivery charge will be applied to all In-Room Dining orders.

BREAKFAST

Available 6:00 am to 11:00 am • To place an order touch “In-Room Dining”

BEVERAGES

Juice: Tomato, V-8, Carrot or Cranberry	\$6
Squeezed Juice: Orange, Grapefruit	
Fruit Smoothies: Strawberry, Banana or Mango	\$9
Milk: Whole, 2%, Skim Milk or Soy	\$6
Hot Chocolate with Whipped Cream	\$6

STARTERS

Chilled Ruby Red Grapefruit	\$9
Seasonal Organic Fruits and Berries	
<i>Small</i>	\$14
<i>Large</i>	\$22
House-Made Granola with Berries	\$14
Yogurt and Berry Parfait with House-Made Granola	\$17
Yogurt: Plain, Vanilla, Fruit, Low-Fat or Non-Fat	\$8
Assorted Cold Cereals	\$9
Irish Organic Oatmeal	\$16
Bagel with Smoked Salmon and Cream Cheese	\$18

ON THE SIDE

Seasonal Organic Fruits and Berries	\$8
Baked Muffin	\$6
<i>Blueberry, Apple, Bran and Seasonal Selections</i>	
Bagel, English Muffin or Toast	\$5
Hash Brown Potatoes	\$5
Fingerling Potatoes	\$6
Applewood-Smoked Bacon	\$7
Turkey Bacon	\$7
Pork Sausage Links	\$7
Turkey Sausage	\$7

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EGGS & MORE

All egg dishes are served with your choice of Fingerling Potatoes, Hash Browns or Fresh Fruit.

TWO EGGS	\$22	
Bacon or Sausage (Pork Or Turkey), Toast and Preserves		
TRADITIONAL EGGS BENEDICT	\$23	
Canadian Bacon, English Muffin, Hollandaise and Asparagus		
BUILD AN OMELET	\$22	
Mushrooms, Onion, Tomato, Bell Peppers, Ham, Bacon, Turkey, Cheddar, Swiss, Jack, Local Goat Cheese		
B.L.T. CROISSANT	\$20	
Scrambled Egg, Gruyère Cheese, Avocado, Tomato and Applewood-Smoked Bacon		
HUEVOS RANCHEROS	\$23	
Two Fried Eggs, Tomato Salsa, Black Beans, Guacamole Cotija Cheese on a Corn Tortilla		
CONTINENTAL BREAKFAST	\$25	
Selection of Squeezed Juices and Coffee, House-Made Granola Yogurt and Pastries or Toast with preserves		
BRIOCHE FRENCH TOAST	\$21	
Cinnamon and Whipped Crème Fraîche		
BUTTERMILK PANCAKES	\$19	
Add Bananas, Blueberries or Chocolate Chips		\$2
BELGIAN WAFFLES	\$21	
Whipped Cream and Seasonal Fruits		

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CHILDREN'S MENU

Available from 6:00 am to 10:00 pm • To place an order touch "In-Room Dining"

Offering the developing palate a fun, fresh look at food

Organic = Better For You • Sustainable = Better For The Earth

BREAKFAST

Available From 6:00 am To 11:00 am

Cold Cereal or Oatmeal	\$7
<i>With Fresh Fruit</i>	\$2
One Egg with Bacon and Hash Browns	\$9
Kid-Size Pancakes with Sausage or Bacon	\$9
Waffles with Sausage or Bacon	\$9
French Toast with Maple Syrup	\$9

LUNCH & DINNER

Available from 10:30 am to 10:00 pm

Mini Burger	\$14
Kosher Beef Hot Dog	\$14
PB&J	\$10
Turkey Sandwich	\$12
Macaroni and Cheese	\$12
Fried Chicken Strips	\$14
Grilled Cheese Sandwich	\$12
Pasta with Light Butter Sauce	\$12
Spaghetti with Meatballs and Tomato Sauce	\$14
Chicken Quesadilla	\$12
Grilled Chicken Breast with Steamed Broccoli	\$14

All children's meals are served with a choice of beverage:

Soda, Milk, Apple Juice or Fruit Punch

Lunch and dinner offer choice of sides & dessert: Potato Chips, Fruit Salad, Mashed Potatoes, Vegetables or Fruit Yogurt

Cookies, Brownie, Rice Krispy Treat or Ice Cream

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ALL DAY SNACKS

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SEASONAL ORGANIC FRUITS AND BERRIES	\$22
ORGANIC VEGETABLE CRUDITÉS House-Made Ranch Dressing	\$17
BOWL OF MIXED OLIVES Local Olive Oil and Oregano	\$12
ANTIPASTI Cured Italian Meats, Marinated Olives and Basil	\$18
HOUSE-MADE TORTILLA CHIPS Guacamole and Salsa	\$14
HOUSE-MADE POTATO CHIPS French Onion Dip	\$12
GARLIC AND HERB POPCORN Sea Salt and Vermont Butter	\$12
SELECTION OF ARTISANAL CHEESES Blue, Sheep, Goat, and Cow Cheese Assorted Jams, Honey and Fruit	\$35
SALTED SOFT PRETZELS Trio of House-Made Mustards	\$14
SEA SALT AND VINEGAR FRIES House-Made Ketchup and Malt Vinegar Aioli	\$14
SWEET POTATO FRIES Aged Parmesan Truffle, House-Made Ketchup	\$16
ONION RINGS Roasted Garlic Aioli	\$14
SEASONAL MIXED NUTS Cashews, Pistachio's and Almonds	\$12

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LUNCH

Available 11:00 am to 5:00 pm • To place an order touch "In-Room Dining"

TO BEGIN

CHARRED HEIRLOOM TOMATO BISQUE	\$16
SHRIMP COCKTAIL	\$21
Cured Lemon and Horseradish Chips, Cocktail Sauce	
CAESAR SALAD	\$18
Baby Hearts of Romaine and White Anchovy, Aged Parmesan	
Add Grilled Chicken	\$22
Add Grilled Prawns	\$24
Add Grilled Steak	\$26
BARBECUE CHICKEN FLATBREAD	\$19
Winchester Gouda and Cilantro Purée	
ARTISANAL CHEESES	\$35
Blue, Sheep, Goat, and Cow Cheese	
Assorted Jams, Honey and Fruit	

CLASSICS & SANDWICHES

All sandwiches served with your choice of French Fries, Mixed Greens or Fresh Fruit.

ROTISSERIE CHICKEN SANDWICH ON BAGUETTE	\$24
Roasted Eggplant and Wild Arugula, Pesto Aioli	
B.L.T. ON SEVEN GRAIN BREAD	\$23
Iceberg Lettuce and Rotisserie Slab Bacon, Heirloom Tomato	
CLUB SANDWICH ON SEVEN GRAIN BREAD	\$23
Smoked Turkey Breast, Rotisserie Slab Bacon, Heirloom Tomato and Avocado	
BRANDT NATURAL BEEF BURGER ON BRIOCHE BUN	\$24
Classic Accompaniments	
GRILLED REUBEN ON RYE BREAD	\$22
Sauerkraut and Swiss Cheese, Dijon Mustard	

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FISH AND CHIPS \$22
Tempura-Battered Ling Cod, Spicy Remoulade and Malt Vinegar

ORGANIC STROZZAPRETI PASTA \$24
Baby Vegetables, Garden Herbs and Parmesan, Aged Balsamic

LUNCH DESSERTS

Available 11:00 am To 10:00 pm • To Place An Order Touch “In-Room Dining”

CLASSIC APPLE PIE \$15
Caramel Sauce and Oatmeal Streusel, Brown Butter Ice Cream

DULCE DE LECHE CHEESECAKE \$15
Alfajores Cookie and Caramelized Pineapple, Vanilla Syrup

LEMON PASSION TART \$15
Raspberries and Bergamot Chocolate Sauce, Lemon Zest

VANILLA CRÈME BRÛLÉE \$15
Seasonal Berries

GERMAN CHOCOLATE CAKE \$15
Coconut Jam and Chocolate Pecan, Praline Nut Ice Cream

BROWNIES, BLONDIES AND COOKIES WITH MILK \$15
2 Cookies, 1 Brownie and 1 Blondie

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DINNER

Available 5:00 pm to 10:00 pm • To place an order touch “In-Room Dining”

APPETIZERS

SHRIMP COCKTAIL	\$21
Cured Lemon and Horseradish Chips, Cocktail Sauce	
CAESAR SALAD	\$18
Baby Hearts of Romaine and White Anchovy, Aged Parmesan	
Add Grilled Chicken	\$22
Add Grilled Prawns	\$24
Add Grilled Steak	\$26
HEIRLOOM TOMATO AND AVOCADO SALAD	\$21
Citrus and Local Goat Cheese	
MIXED BABY FIELD GREENS	\$16
White Balsamic Vinaigrette and Garden Herbs	
ICEBERG	\$18
Crispy Pancetta and Pickled Onions, Point Reyes Blue Cheese	
ORGANIC CORN SOUP	\$18
Fennel and Tarragon	
FILET MIGNON CHILI	\$24
House-Made Cornbread	
OYSTERS ON THE HALF SHELL	
Cocktail and Mignonette Sauces, Horseradish	
<i>Half Dozen</i>	\$19
<i>One Dozen</i>	\$37
GRILLED ARTICHOKE	\$18
Roasted Garlic Purée and Basil Aioli	
SELECTION OF ARTISANAL CHEESES	\$35
Blue, Sheep, Goat, and Cow Cheese	
Assorted Jams, Honey and Fruit	

FLATBREAD PIZZA

BARBECUE CHICKEN Winchester Gouda and Cilantro Purée	\$19
WHITE CHEESE Mozzarella, Fontina and Local Goat Cheese	\$20
CAPRESE Fresh Mozzarella and Plum Tomatoes, Basil	\$19

ROLLS

SPICY KAMPACHI YELLOWTAIL KimChi and Tobiko Sauce	\$16
CRUNCHY MAINE LOBSTER Avocado and Soy	\$16
AGED SOY-MARINATED VEGETABLE Edamame Purée and Nori Oil	\$16

VEGETARIAN

ORGANIC STROZZAPRETI PASTA Baby Vegetables, Garden Herbs and Parmesan, Aged Balsamic	\$24
HEIRLOOM BEAN TOFU CHILI Cumin Toasted Pita	\$28
CURRIED RATATOUILLE Israeli Couscous Salad and Green Curry	\$30

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FISH

PAN-SEARED YELLOWTAIL	\$38
Red Peppers and Baby Potatoes, Citrus Beurre Blanc	
LOCAL SEA BASS	\$40
Creamy Risotto and Wild Mushrooms, White Wine Butter Sauce	
GRILLED ORGANIC SALMON	\$38
Garden Vegetables and Heirloom Beans, Sherry Vinegar	

MEAT

ROTISSERIE CHICKEN	\$32
Grilled Asparagus and Mashed Potatoes, Natural Jus	
COFFEE-CRUSTED NEW YORK STRIP	\$46
Fourme D'Ambert Cheese and Wild Arugula, Bourbon-Caramel Butter	
GRILLED BRANDT BEEF FILET	\$47
Crispy Fingerlings and Wild Mushrooms, Red Wine Sauce	
PASTA BOLOGNESE	\$28
Oregano and Basil	

DINNER DESSERTS

Available 11:00 am to 10:00 pm • To Place An Order Touch "In-Room Dining"

CLASSIC APPLE PIE	\$15
Caramel Sauce and Oatmeal Streusel, Brown Butter Ice Cream	
DULCE DE LECHE CHEESECAKE	\$15
Alfajores Cookie and Caramelized Pineapples, Vanilla Syrup	
LEMON PASSION TART	\$15
Raspberries and Bergamot Chocolate Sauce, Lemon Zest	
VANILLA CRÈME BRÛLÉE	\$15
Seasonal Berries	
GERMAN CHOCOLATE CAKE	\$15
Coconut Jam and Chocolate Pecan, Praline Nut Ice Cream	
BROWNIES, BLONDIES AND COOKIES WITH MILK	\$15
2 Cookies, 1 Brownie and 1 Blondie	

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LATE NIGHT DINING

Available 10:00 pm To 6:00 am • To Place An Order Touch "In-Room Dining"

MIXED BABY FIELD GREENS White Balsamic Vinaigrette and Garden Herbs	\$16
CAESAR SALAD Baby Hearts of Romaine and White Anchovy, Aged Parmesan	\$18
Add Grilled Chicken	\$22
Add Grilled Prawns	\$24
Add Grilled Steak	\$26
ICEBERG Crispy Pancetta and Pickled Onions, Point Reyes Blue Cheese	\$18
SHRIMP COCKTAIL Cured Lemon and Horseradish Chips, Cocktail Sauce	\$21
ORGANIC CORN SOUP Fennel and Tarragon	\$20
ROTISSERIE CHICKEN SANDWICH ON BAGUETTE Roasted Eggplant and Wild Arugula, Pesto Aioli	\$24
BRANDT NATURAL BEEF BURGER ON BRIOCHE BUN Classic Accompaniments	\$24
B.L.T. ON SEVEN GRAIN BREAD Iceberg Lettuce and Slab Bacon, Heirloom Tomato	\$23
BARBECUE CHICKEN FLATBREAD Winchester Gouda and Cilantro Purée	\$19
BUILD AN OMELET Mushrooms, Onion, Tomato, Bell Peppers, Ham, Bacon, Turkey, Cheddar, Swiss, Jack, Local Goat Cheese	\$22

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ALL-DAY DESSERTS

VANILLA CRÈME BRÛLÉE \$15
Seasonal Berries

GERMAN CHOCOLATE CAKE \$15
Coconut Jam and Chocolate Pecan, Praline Nut Ice Cream

CLASSIC APPLE PIE \$15
Caramel Sauce and Oatmeal Streusel, Brown Butter Ice Cream

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SPA MONTAGE CUISINE

Available 11:30 am to 10:00 pm • To place an order touch "In-Room Dining"

At Montage Laguna Beach, the culinary arts are a prized masterpiece. In that spirit, we offer a tastefully designed selection of Organic Spa Cuisine. Chef Cassey Overton has created a menu that offers a variety of exciting tastes and textures using the freshest regional organic ingredients, excluding any animal-derived components or processed foods.

HEIRLOOM BEAN TOFU CHILI Cumin Toasted Pita	\$19
AGED SOY-MARINATED VEGETABLE ROLL Edamame Purée and Nori Oil	\$15
SALAD OF BABY ARUGULA Confit Vidalia Onions and Hearts of Palm, Citrus Vinaigrette	\$19
ORGANIC HUMMUS FLATBREAD Roasted Garlic Cloves and Cilantro Pesto	\$20
MEDITERRANEAN CHICK PEA FALAFEL Farmers Market Vegetables and Grilled Pita, Cucumber Yogurt	\$23
QUINOA TABOULI Harissa Marinated Vegetables and Organic Arugula, Toasted Pine Nuts	\$25
CURRIED HEIRLOOM RATATOUILLE Israeli Couscous Salad and Green Curry	\$30

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WINE LIST

Available 6:00 am to 2:00 am • To place an order touch "In-Room Dining"

KOSHER WINES

Light and crisp to rich and full-bodied

SPARKLING

10-051	Laurent-Perrier Brut, Champagne, France	NV	\$174
10-038	Laurent-Perrier Brut Rosé, Champagne, France	NV	\$65

WHITE

15-104	Baron Herzog Special Reserve Chardonnay, Russian River Valley	2005	\$64
43-010	Golan Moscato (Sweet), Golan Heights, Israel	2005	\$24
20-036	Hagafen White Riesling, Napa Valley, California	2007	\$57

RED

45-227	Baron Herzog Special Reserve Cabernet Sauvignon, Alexander Valley, California	2000	\$78
47-041	Herzog Merlot, Napa Valley, California	2004	\$72

WINES BY THE GLASS

WHITE

Schloss Vollrads Riesling, Rheingau, Germany	\$13
Rombauer Chardonnay, Carneros, California	\$21

RED

Four Graces Pinot Noir, Willamete Valley	\$15
Peju Province Merlot, Napa Valley, California	\$15
Burgess Cellars Cabernet Sauvignon, Napa Valley, California	\$17

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CHAMPAGNE AND SPARKLING WINES

Light and crisp to rich and full-bodied

12-009	Mumm Cuvée Napa, Montage Brut, California	NV	\$40
12-016	Domaine Carneros, Napa, California	2005	\$63
10-048	Nicolas Feuillatte, Brüt Rosé Champagne, France	NV	\$90
12-004	Schramsberg, Blanc de Blancs North Coast, California	2006	\$76
10-030	Taittinger, Milleseme, Champagne, France	2002	\$196
10-000	Veuve Clicquot Ponsardin, Yellow Label Champagne, France	NV	\$117
10-401	G.H. Mumm, Joyesse, Demi-Sec Champagne, France	NV	\$88
10-058	Louis Roederer, Cristal, Champagne, France	2002	\$528

CHARDONNAY

Light and fruity to rich and buttery with new oak influences

15-090	Adelsheim, Willamette Valley, Oregon	2002	\$68
27-015	Jean-Marc Brocard 1er Cru Chablis, Mont De Milieu, Burgundy, France	2007	\$53
22-008	Catena, Mendoza, Argentina	2007	\$39
25-059	Dorigo, Colli Orientali del Friuli, Italy	2007	\$85
15-036	Sonoma-Cutrer, Russian River, California	2007	\$45
27-008	Bonneau Du Martray, Corton Charlemagne Burgundy, France	2002	\$247
15-000	Cakebread, Napa Valley, California	2008	\$88

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15-076	Talley, Arroyo Grande Valley, California	2007	\$56
15-026	Far Niente, Napa Valley, California	2007	\$115
22-003	Leeuwin Estate, Art Series Margaret River, Australia	2005	\$189
15-099	Nickel & Nickel, Truchard Vineyard Carneros, California	2007	\$80
15-047	Pahlmeyer, Jayson, Napa County, California	2007	\$128
15-059	Shafer, Red Shoulder Ranch Napa Valley, California	2007	\$91
15-012	Rombauer, Carneros, California	2008	\$80

SAUVIGNON BLANC

Light and earthy to crisp, elegant and fresh

17-016	Duckhorn Vineyards, Napa Valley, California	2008	\$54
30-009	Ladoucette, Baron d'L, Pouilly-Fumé Loire, France	2003	\$196
22-027	Spy Valley, Marlborough, New Zealand	2008	\$29

RIESLING

Dry and citrus(y) to light sweet with tree fruit

22-025	Grosset, Polish Hill, Clare Valley, Australia	2007	\$92
37-030	Domaine Weinbach, Réserve Personelle Alsace, France	2006	\$77
20-025	Chateau Ste. Michelle/Dr. Loosen, Eroica Columbia Valley, Washington	2007	\$55
40-042	Reichsgraf Von Kesselstatt, Kabinett Scharzhofberger, Mosel, Germany	2007	\$65

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FEATURED WHITE WINES/BLENDS

Dry and crisp to full and ripe

25-006	Santa Margherita Pinot Grigio Valdadige, Italy	2008	\$62
25-001	Don Olegario Albariño, Rais Baixas, Spain	2006	\$48
30-029	Domaine Deletang Montlouis Sec Loire Valley, France	2002	\$36
32-010	Guigal, La Doriane, Condrieu Rhône Valley, France	2004	\$228
37-040	Domaine Zind-Humbrecht Gewurztraminer Heimbouurg, Alsace, France	2003	\$127
35-003	Chateau Respide-Medeville, Graves, Blanc Bordeaux, France	2004	\$48
20-014	Tablas Creek, Esprit De Beaucastel Blanc Paso Robles, California	2006	\$78
20-026	Kongsgaard, VioRous, Napa Valley, California	2007	\$176

PINOT NOIR

Light and fruity to rich and oaky

65-070	Brancott, Terraces, Marlborough, New Zealand	2007	\$56
50-029	Witness Tree Vineyards Willamette Valley, Oregon	2007	\$66
50-024	Torii Mor, Oregon	2007	\$74
57-053	Bouchard Pere et fils Chambertin Gevrey-Chamertin, Burgundy, France	2005	\$79
50-141	Emeritus, Russian River Valley, California	2007	\$73
50-060	Goldeneye, Anderson Valley, California	2006	\$118
57-018	Mongeard-Mugneret, Vosne-Romanée Burgundy, France	2003	\$85
50-040	Lucia Vineyards Santa Lucia Highlands, California	2007	\$86

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CABERNET SAUVIGNON, MERLOT AND BORDEAUX-STYLE BLENDS

Fruity and dry to ripe and oaky

47-049	Peju Province Merlot, Napa Valley, California	2005	\$50
47-006	Duckhorn Merlot, Napa Valley, California	2007	\$107
55-017	Lafon-Rochet, St. Estephe, Bordeaux, France	2004	\$73
45-162	Jordan Cabernet Sauvignon, Alexander Valley Sonoma County, California	2005	\$125
55-199	Chateau Leoville-Las-Cases St. Julien, Bordeaux, France	2001	\$280
55-050	Brane-Cantenac, Margaux Bordeaux, France	2003	\$131
55-113	Chateau Lafite Rothschild Pauillac, Bordeaux, France	2001	\$547
55-024	Chateau Latour, Pauillac, Bordeaux, France	1998	\$520
55-020	Chateau Mouton-Rothschild, Pauillac Bordeaux, France	1999	\$575
55-012	L'Evangile, Pomerol, Bordeaux, France	2001	\$507
45-038	Far Niente Cabernet Sauvignon, Cave Collection Napa Valley California	1993	\$373
45-004	Silver Oak Cabernet Sauvignon Napa Valley, California	2004	\$214
45-268	Kluge, New World Red Albemarle County, Virginia	2002	\$96
45-025	Newton Claret, Napa Valley, California	2005	\$45
55-104	Chateau Pape Clement, Pessac L'eogran Graves, Bordeaux, France	2001	\$216
45-091	Opus One, Napa Valley, California	1992	\$720
55-073	Chateau Margaux, Margaux Bordeaux, France	2002	\$669

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45-194	Opus One, Napa Valley, California	2006	\$421
45-252	Rubicon Estate, Rubicon Napa Valley, California	2005	\$272
45-011	Stag's Leap Wine Cellars, Artemis Napa Valley, California	2006	\$109
45-048	Abacus, Eighth Bottling Napa Valley, California	NV	\$800

FEATURED RED WINES

Light and earthy to full, ripe and spicy

70-041	Castellare Chianti Classico Riserva Tuscany, Italy	2005	\$71
70-122	Massolino Parafada, Bordo Piedmont, Italy	2001	\$149
52-020	Cakebread Cellars Zinfandel, Red Hills Lake County, California	2006	\$106
67-006	Catena Malbec, Mendoza, Argentina	2006	\$50
62-047	Chateau Rayas Réserve Chateaufeuf-Du-Pape Rhône Valley, France	2000	\$464
60-018	Domaine Tempier "La Tourtine" Bandol, France	2001	\$113
52-001	Pazzo, Sangiovese Blend Napa Valley, California	2006	\$80
65-103	Robert Oatley Shiraz Mudgee, Australia	2007	\$40
52-088	Thompkin Cellars Syrah, Thompson Vineyard Santa Barbara County, California	2003	\$80
52-057	Turley Old Vines Zinfandel Dry Creek, California	2006	\$160
72-011	Bodega Numantia Termes Toro, Spain	2004	\$128
72-052	Fra Fulc6, Priorat, Spain	2001	\$107
65-027	Henschke, Shiraz, Mount Edelston Eden Valley, Australia	2000	\$162

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