

BREAKFAST

BREAKFAST SANDWICHES 5.75

served with a side of cut fruit

ANZA BURRITO

Flour tortilla, eggs, chorizo, cheddar cheese, salsa

THE MULHOLLAND

English muffin, eggs, Canadian bacon, cheddar cheese

THE MALIBU

English muffin, egg whites, turkey sausage, low fat mozzarella

CANYON CROISSANT

Croissant, eggs, bacon, Swiss cheese

A.M. PANINI

Herbed ciabatta, eggs, black forest ham, Swiss cheese, pesto

BREAKFAST BURGER

Hawaiian roll, eggs, pork sausage, gouda

BREAKFAST SINGLES

Naked juice	5
Perricone Farms fresh juice	3.5
Greek yogurt	2.5
Yogurt parfait with berries, granola	4
Individual Umpqua Oats	4
Snack bars	3
Whole fruit	2
Fresh diced fruit	4



FROM THE BAKERY

Nothing Bundt Cake®	6
Muffin	3.75 – 5
Danish	4.25
Bearclaw	3.75
Apple Turnover	3.75
Brownie & Lemon Bar	2
Toasted bagel with cream cheese	3
Croissant—plain, mini-almond, mini-chocolate	3.75

ESPRESSO BAR

Proudly serving Starbucks® coffee

	SINGLE	DOUBLE
Espresso	2.25	2.75
	SMALL	LARGE
Cappuccino	4	4.25
Latte	4	4.25
Vanilla Latte	5	5.25
Mocha	4	4.25
Macchiato	4	4.25
Caramel Macchiato	5	5.25
Café Americano	4	4.25
Starbucks® coffee	2.50	3
Steamed Milk	1	
Hot Cocoa	3	
Tazo® Teas	2.50	3
Flavored syrups add 1.00		
AVAILABLE MILKS: fat free, whole, almond, soy, coconut		

DINNER

SANDWICHES ETC.

DOROTHY'S BBQ 9

Brisket with red onions, K.C. Masterpiece, chips on Hawaiian roll, side of chips

DE ANZA CLUB 10

Chicken breast, bacon, black forest ham, Swiss cheese, tomato, pesto on herbed ciabatta, side of chips

CHICKEN WINGS 7

Tossed in choice of sweet chili, teriyaki, or BBQ sauce with ranch dipper

HUMMUS BOWL 7.50

Kalamata olives, pita

SAVORY CHEESE PLATE 9

Manchego, marinated feta, prosciutto, kalamata olives, herbed ciabatta

SWEET CHEESE PLATE 9

Goat cheese with local honey, smoked gouda with apricot, ciabatta

SALADS

CAESAR SALAD 9.50

Romaine lettuce, parmesan, croutons, classic Caesar dressing
Add grilled chicken breast 2

CALABASAS COBB 10.50

Romaine lettuce, bacon, avocado, chicken breast, tomatoes, eggs, parmesan, cucumber, balsamic vinaigrette

GREEK SALAD 9.50

Romaine lettuce, tomatoes, cucumber, red onion, kalamata olives, garbanzo beans, feta cheese, oregano vinaigrette, pita bread

SMALL GREEN SALAD 4.50

Romaine lettuce, tomatoes, cucumbers; dressings: balsamic vinaigrette, caesar, salsa, ranch

ENHANCEMENTS: Gluten-free bun 1 • Avocado 1.5 • Cheese 1.5 • Grilled chicken breast 5 • Bacon 2

FLATBREAD PIZZA 9

also available gluten free

VALLEY

Mozzarella, parmesan, tomato sauce

CLASSIC

Pepperoni, mozzarella, tomato sauce

SANTA MONICA

Chicken breast, tomato, mozzarella, pesto, balsamic glaze



DRINKS

Soda, milk	3
Aquafina	2.50
Voss	4
Pellegrino	4
Starbucks bottled frappuccino	4

GRAZE BAR

DRAFT BEERS BY THE LAB,
BOTTLED BEERS, AND WINES
BY THE GLASS. ASK YOUR
SERVER FOR DETAILS.

\$6-17

BREAKFAST

6:30–11:30 am • M–F
7–11:30 am • weekends

LUNCH

11:30 am – 1:30 pm • M–F
11:30 am – 5 pm • weekends

HAPPY HOUR

5 – 7 pm • daily*

DINNER

7 – 11 pm • daily

ROOM & POOL SERVICE

available during
Graze's hours

DIAL 0 TO HAVE GRAZE DELIVERED FAST AND FRESH TO YOUR ROOM

Delivery minimum \$10 • Delivery charge of \$1.50 will be added

*Happy Hour pricing not valid for take out or delivery

Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify the hotel staff if you have food allergies or require special food preparation and we will be happy to accommodate your needs. Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm may be present in foods or beverages sold or served here. A brochure with more information on specific exposures is available; please ask for a copy from the hotel.



GRAZE
BISTRO & BAR



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