

LUNCH & DINNER

11AM - 10PM SUNDAY-THURSDAY

11AM - 11PM FRIDAY & SATURDAY

HAPPY HOUR DAILY

3PM - 6PM IN MIRA BAR

Join us for breakfast in the Polanco Kitchen each morning from 6:30am -11:00am. In-room dining and to-go service available.

BRUNCH ALL DAY!

served from open to close

THREE EGG OMELET -16-

choose any three: applewood smoked bacon, sausage, ham, mushrooms, spinach, tomatoes, onions, peppers, jack & cheddar, feta cheese, goat cheese
additional items +1 | avocado +2
fresh seasonal fruit | choice of toast

BANANA BLACKBERRY PANCAKES -16-

ripe banana, fresh blackberries, whipped butter, maple syrup

LOX & BAGEL -16-

smoked salmon, cream cheese, capers, red onion, tomato, plain bagel

POLANCO
KITCHEN

STARTERS

SOUP OF THE DAY | CUP -5- BOWL -8-

SHORT RIB NACHOS -14-

beans, cheese, tomato, pickled jalapeno, onion, cilantro, flour tortilla chips
-grilled chicken breast upon request

CRISPY CHICKEN WINGS -11-

spicy buffalo sauce, ranch, crudite

CRISPYX2 KOREAN CHICKEN WINGS -11-

spicy red pepper sauce, scallions, sesame seeds

HOUSE-MADE GUACAMOLE -10-

flour tortilla chips

GARLIC SEA SALT FRIES -8-

fresh herbs, house-made aioli

AVOCADO TOAST -11-

7 grain toast, raddish, cilantro, pickled onion, cotija, evoo, lime, sea salt

CRISPY BACON SWEET POTATO FRIES -10-

maple syrup

ROLLED QUESADILLA -10-

poblano pepper, cheddar, pico, chipotle lime aioli
grilled chicken breast +2 | short rib +3
grilled shrimp +4

FRIED CALAMARI -12-

cilantro-lime gremolata

BACON-WRAPPED ACHIOTE PRAWNS GF -14-

cilantro-lime gremolata

BOWLS

GRILLED CHICKEN BREAST -15-

brown rice, black beans, corn, scallions, pico de gallo, fresh avocado, pickled red onion, cotija cheese, tortilla strips, cilantro lime crema

CRISPY SKIN SALMON -16-

brown rice, edamame, spinach, pickled red onion, carrot, nori scallions, house-made teriyaki

FROM THE FIELDS

add to any salad: grilled chicken breast +4
grilled shrimp or salmon +6

MIXED GREEN SALAD -8-

seasonal mixed greens, tomato, cucumber, carrot, choice of dressing

SPINACH SALAD -11-

sonoma goat cheese, shaved red onion, candied pecans, pomegranate, balsamic vinaigrette

CAESAR SALAD -10-

romaine, hand shaved parmigiano-reggiano
garlic crostini, caesar dressing

CHARRED AVOCADO + JICAMA SALAD -12-

arugula, pepitas, radish, cotija cheese, sour orange vinaigrette

THE CHOP CHOP -15-

grilled chicken breast, applewood smoked bacon, tomato, egg, hot house cucumber, avocado, blue cheese, house-made ranch

VEGAN POWER SALAD VG -12-

baby kale, red quinoa, avocado, red onion, garbanzo beans, almonds, dried cranberries, lemon tahini dressing

BURGERS & MORE

ANGUS BURGER -16-

double cheddar, lettuce, tomato, red onion, brioche bun, house-made chips or fresh seasonal fruit
sea salt fries +2

KITCHEN & BAR BURGER -18-

house-cured angus beef, fontina cheese, grilled onions, avocado crema, brioche bun, house-made chips
or fresh seasonal fruit
sea salt fries +2

FLAT BREADS -14-

- sausage & pepperoni, mozzarella, san marzano tomato sauce
- bbq chicken, bacon, jack & cheddar, red onion, cilantro, lime crema
- fresh mozzarella, tomato, basil, evoo

THE CLUB -15-

smoked turkey breast, applewood smoked bacon, swiss, lettuce, tomato, avocado, mayo, toasted sourdough, house-made chips or fresh seasonal fruit
sea salt fries +2

GRILLED CHICKEN BREAST WRAP -14-

flour tortilla, avocado, tomato, roasted poblano cilantro, romaine, lime crema house-made chips
or fresh seasonal fruit | sea salt fries +2

RUBEN -14-

house-cured corned beef, swiss, sauerkraut, 1000 island, grilled marble rye, house-made chips
or fresh seasonal fruit
sea salt fries +2

FISH TACOS -14-

beer battered or grilled mahi-mahi, corn tortillas, house slaw, chipotle lime aioli, salsa roja, flour tortilla chips

FISH + CHIPS -18-

malt vinegar, house-made remoulade, lemon, sea salt fries

FOREVER BRAISED SHORT RIB -25-

mashed potato, horseradish cream, gremolata

DESSERTS

BANANA BREAD PUDDING -8-

house-made bourbon sauce

STRAWBERRY SHORTCAKE -8-

chantilly cream

All in-room orders are subject to a \$4 delivery fee and a 22% service charge. An 18% gratuity is retained by the server and 4% is a hotel service charge retained by the hotel. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or under cooked meats, poultry, scrambled eggs may increase your risk of foodborne illness. 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 your server.

SPECIALTY COCKTAILS

-12-

MOSCOW MULE

stolichnaya vodka, fever tree ginger beer, fresh lime juice *with "take home" doubletree copper mug +8

BASIL WATER MELON COOLER

grey goose vodka, fresh basil, ginger watermelon, fresh lime juice, fever tree ginger beer

GINGER CUCUMBER COLLINS

effen cucumber vodka, ginger liqueur, fresh lime juice

CAIPIRINHA

pitu cachaça, lime, agave, sparkling water, pepino hendricks gin, fresh cucumber, fresh lime juice, cranberry

MIRA MARGARITA

karma silver tequila, cointreau, house-made sweet & sour

SKINNY MARGARITA

patron silver tequila, cointreau, fresh lemon and lime juice agave syrup

BOULEVARDIER

buffalo trace bourbon, campari, sweet vermouth

ST. GERMAINE COCKTAIL

st. germaine liqueur, sparkling wine, orange twist

SMOKEY BLOODY MARIA

silencio mezcal, house-made bloody mary mix, tajin rim

POLANCO PALOMA

patron reposdo, campari, house-made grapefruit syrup, fresh lime

HOUSE-MADE SANGRIA

PEPINO

MORGAN MANGO

FROM THE VINE

SPARKLING

KENWOOD "YULUPA"

sparkling wine, ca, 187ml

JACUZZI

prosecco, doc, italy

GLORIA FERRER

sparkling wine, blanc de noirs, carneros

VUEVE CLICQUOT

brut champagne, brut, france

MOET & CHANDON DOM PERIGNON

champagne, france

RED

MONDAVI PRIVATE SELECT

pinot noir, central coast

MEIOMI

pinot noir, monterey county

JOSEPH PHELPS

pinot noir, sonoma coast

DYNAMITE

merlot, central coast

SIMI

merlot, sonoma

SUMMERLAND

syrah, washington state

JUSTIN "JUSTIFICATION"

red, paso robles

FAUST

cabernet sauvignon, napa valley

TUNNEL OF ELMS

cabernet sauvignon, california



10

39

48

110

330

8 | 32

13 | 52

70

8 | 32

11 | 44

14 | 56

70

95

8 | 32

RED CONT.

TUNNEL OF ELMS

cabernet sauvignon, california

RODNEY STRONG

cabernet sauvignon, sonoma

DAUO

cabernet sauvignon, paso robles

OBERON

cabernet sauvignon, napa valley

WHITE/ROSE

CHATEAU STE MICHELLE

riesling, columbia valley

TUNNEL OF ELMS

pinot grigio, california

CLINE

pinot gris, sonoma coast

BERINGER

sauvignon blanc, california

MARKHAM

sauvignon blanc, napa valley

FARMHOUSE

white blend, california

TUNNEL OF ELMS

chardonnay, california

LUMINUS BY BERINGER

chardonnay, napa

SONOMA CUTRER

chardonnay, sonoma coast



8 | 32

12 | 48

14 | 56

62

9 | 36

8 | 32

11 | 44

8 | 32

11 | 44

9 | 36

8 | 32

12 | 48

15 | 60

SEASONAL BEERS

BY THE BOTTLE -6-

budweiser, coors light, miller lite, michelob ultra, corona, modelo negra, modela especial, samuel adams boston lager, heineken, lagunitas ipa

BY THE PINT -7-

ask your server about our seasonal draft selection

BEVERAGES + H2O

- DASANI, BADOIT SPARKLING -4-
- ICED TEA, LEMONADE, SODA -4-
- COFFEE, HOT TEA, SINGLE ESPRESSO -4-
- DOUBLE ESPRESSO -5-
- LATTE -5-
- CAPPUCCINO -5-
- CAFÉ MOCHA -5-

