

ALISAL RANCH ROOM

BREAKFAST MENU

Ranch Eggs

Choice of toast, English muffin or bagel

EGGS COOKED-TO-ORDER

*two eggs, cooked-to-order, with bacon, ham,
or sausage and hash browns*

SAVORY RANCH OMELETTE

*made with your choice of bacon or ham and cheese;
salsa and cheese; green pepper, onion and ham.
Served with hash browns*

CANADIAN BACON EGGS BENEDICT

*two poached eggs and Canadian bacon on
English muffins with hollandaise sauce*

CALIFORNIA OMELETTE

*with avocado, bacon, Cheddar cheese, salsa and
hash browns*

ROASTED TURKEY BREAST SCRAMBLE

with Swiss cheese, broccoli florets and hash browns

ASPARAGUS, PORTOBELLO AND ARTICHOKE OMELETTE

with dry Jack cheese and served with hash browns

COUNTRY BREAKFAST

*two eggs, cooked-to-order, served with
two pancakes and bacon, ham or sausage*

GRILLED PORTOBELLO SCRAMBLE WITH POACHED EGGS

*grilled tomatoes, hash browns and
tomato-basil hollandaise*

RED OAK-SMOKED SALMON & FRESH DILL SCRAMBLE

with white Cheddar cheese and hash browns

SCOTTISH SMOKED SALMON

*with toasted bagel, cream cheese, capers, red onions
and tomatoes ~ \$8.00 surcharge*

CHILI BEAN OMELETTE

with Cheddar cheese and hash browns

Lite Breakfast Entrees

these items are cooked in cholesterol-free oil

SCRAMBLED EGG BEATERS

with English muffin and fresh fruit

EGG WHITE OMELETTE

*three egg whites with asparagus, tomatoes and
sweet onion*

South of the Border

HUEVOS RANCHEROS

*two corn tortillas, refried beans,
scrambled eggs, salsa, and sour cream*

VEGETARIAN BREAKFAST BURRITO

*scrambled eggs, cheese and fresh vegetables
— served in a fresh flour tortilla and
topped with salsa and sour cream*

CHILAQUILES

with Poblano chilies, salsa verde and Ranch beans

Side Dishes

Warm oatmeal

Fresh seasonal fruit and melon

Half of pink grapefruit

Alisal granola blend with sundried cherries

Biscuits and gravy

Selection of freshly baked muffins,

Cinnamon rolls and Danish pastries

From the Griddle

FRENCH TOAST

with whipped butter and maple syrup

OLD-FASHIONED BELGIAN WAFFLES

with whipped butter and maple syrup

BANANA-STUFFED FRENCH TOAST

with toasted banana, whipped butter and maple syrup

ALISAL BUTTERMILK PANCAKES

with whipped butter and maple syrup

DOLLAR SIZE PANCAKES

with whipped butter and maple syrup

Beverages

Peerless regular and decaffeinated coffees

Assorted Numi hot teas

Fresh orange juice

Chilled Juices:

Apple, Grapefruit, Tomato

Prune and V-8

Cappuccino Bar

Cappuccino \$4.50

Latte \$4.50

Cafe Mocha \$4.75

Espresso \$3.50



The Story of the Alisal

If you've a flair for the romantic and the historic, the story of the Alisal will interest you. The word "Alisal" in Spanish means "a grove of sycamores" and the ranch is one of four original land grants that inaugurated the land grant system of Spanish supremacy on the West Coast.

It is comprised of approximately 10,000 acres, and was given to Jose Raimundo Carillo as a reward for his participation in the historic Portola Trek of 1769, from what is now San Diego to a point near San Francisco. Governor Pedro Fages made the grant somewhere between 1782 and 1791.

The boundaries of the ranch are almost the same today as they were in the days of Carillo, with the exception of the small portion known as Nojoqui Falls Park, given to the county of Santa Barbara by the owners of the ranch.

The present owners, the Jackson family, acquired the Alisal in 1943, originally as a winter-feeding ranch for cattle from its ranch in Nevada. The Alisal continues today as a working cattle ranch where each year approximately 2,000 calves are fattened on the lush winter grass before being shipped to various markets in the spring.

Today, the Alisal is a 10,000-acre world of beauty, serenity and recreation. With true western hospitality, our guests are pampered by a large staff that enjoys doing everything possible to make their stay a memorable one. Truly, the Alisal is a "home away from home" - a place of its own. When you enter the gates of the Alisal, you leave the world you know behind!

