

rkr

restaurant at kellogg ranch

The Restaurant at Kellogg Ranch is a student-operated restaurant, serving both lunch and dinner.
The restaurant is part of the Hospitality Management curriculum at The Collins College of Hospitality Management at Cal Poly Pomona.
In the restaurant, students rotate weekly through various staff positions, including management,
to learn all aspects of a food and beverage hospitality operation.

roasted tomato basil soup **V**

sour cream, micro greens

8

chips and mango salsa **VGN**

mango salsa served with
house-fried potato chips

8

bacon wrapped dates salad

baby greens, lemon infused olive oil,
balsamic glaze, parmesan,
balsamic vinaigrette

12

ahi tuna poke crisp

ahi tuna, avocado, cucumber,
spicy mayo, sesame seeds, furikake,
cilantro, wonton crisp

12

garlic herb fries **VGN**

seasoned with garlic herb salt

6

add protein

chicken +5

salmon +6

lemon chicken mediterranean wrap **GFO**

lavash, hummus, house dressing,
feta, pickled onions
served with baby green salad,
parmesan, balsamic vinegar

16

tri tip sandwich

ciabatta roll, grilled tri tip, house
sauce, pickled onions, watercress
served with baby green salad,
parmesan, balsamic vinegar

17

rkr cheese burger

lettuce, tomato, onion,
cheddar cheese, garlic aioli,
garlic herb fries

14

seared salmon

honey mustard grain glaze,
mango salsa, potato labneh puree,
broccolini, mushrooms

16

grilled lemon chicken

grilled chicken breast,
fresh chimichurri, potato labneh puree,
broccolini, mushrooms

16

pesto primavera pasta **V**

cavatappi pasta, basil pesto,
parmesan, zucchini, yellow squash,
grape tomato, shaved parmesan

13

rkr apple crumble **V**

vanilla ice cream, caramel

7

the caliente twist **V**

warm cinnamon sugar churros,
vanilla ice cream, fresh whipped
cream, spicy honey

7

mango sorbet **VGN**

5

chocolate hazelnut crepe cake

layered crepe, chocolate
hazelnut cream

7

Due to the educational environment of our laboratory, substitutions are limited.
Split checks are limited to four (4) per table.

Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.
Many of our products may contain or come into contact with common allergens, please notify us of any food
allergens in advance.

V = Vegetarian
VGN = Vegan
 = Gluten Free
GFO = Gluten Free Option

specialty drinks

Sake Orange Sunrise	9
Shimizu No Mai Pure Junmai Sake, CPP Farmstore Orange Juice, Club Soda, Grenadine	
White Port Tonic	9
Ramos Pinto Porto Fine White Port, Tonic Water	

wine by the glass

sparkling

NV Avisi Prosecco, Friuli-Venezia Giulia, Veneto, Italy	8
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rosé

2023 Aurora Colony Vineyards Briar Rosé, Willamette Valley, Oregon	9
2022 Horsehill Vineyard Rosé, Cal Poly Pomona, Los Angeles County, California	7



white

2022 Sauvignon Blanc, Groth, Napa Valley, California	8
2021 Pinot Grigio, Esperto, Delle Venezie, Italy	8
2022 Riesling, Prost Mosel, Mosel Saar Ruwer, Germany	8
2021 Chardonnay, J Lohr Riverstone, Arroyo Seco, California	9

red

2018 Horsehill Vineyard Red Blend, Cal Poly Pomona, Los Angeles County, California	7
2022 Pinot Noir, Brassfield Estate, High Valley, California	8
2020 Tuscan Blend, Marchesi Mazzei Poggio alla Badiola Toscana IGT, Tuscany, Italy	9
2022 Cabernet Sauvignon, Santa Cristina Toscana IGT, Tuscany Italy	9



dessert

2021 Rosa Regale Brachetto d'Acqui, Vigne Regali, Piedmont, Italy	9
2019 Icewine, Jackson-Triggs Vidal, Proprietors' Reserve, Niagara Peninsula, Canada	10
NV Fine Ruby Port, Ramos Pinto Porto, Douro, Portugal	8

beer

Lost Coast Tangerine Wheat, Eureka, California	6
'66 Blonde Ale, Innovation Brew Works, Pomona, California	8
Brethren Belgian Pale Ale, Innovation Brew Works, Pomona, California	8
Luther Holt IPA, Innovation Brew Works, Pomona, California	8
Dr. Ortiz Orange Witbier, Innovation Brew Works, Pomona, California	8

non-alcoholic beverages

Sparkling Water (500ml)	6
Mineral Water (500ml)	6
Soft Drinks, Iced Tea, Lemonade	3.5
Regular Coffee, Decaf Coffee	4.5
Hot Tea	5



cal poly pomona, Affiliated labels