

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.

## a la carte

fall, 2022

### new mexican pozole

pork, hominy, red chile, cabbage, radish, lime **9**

### farm store salad

romaine hearts, fresh pickled vegetables, caesar vinaigrette **6**

### smashed cucumber salad

baby bok choy, cherry tomato, cilantro, shishito peppers, Szechuan peanut vinaigrette **7**

### soba noodle salad

bell pepper, cucumber, daikon radish, cauliflower, heirloom carrots, ginger ponzu vinaigrette **7**

### artisan lentils + red quinoa stew

heirloom carrots, celery, wild mushroom, tomato, parmesan reggiano, parsley **10**

### pork belly "banh mi"

pickled vegetables, cilantro, mint, jalapeño, sweet-chile vinaigrette **8**

### chicken mole negro

dried chilies, raisins, chocolate, peanuts, warm spices, white rice **11**

### beef birria taco + consommé

guajillo chile, chile de arbol, tomato, cumin, canela **10**

### seared salmon, + jicama salad

cucumber, cherry tomato, bell pepper, orange, cilantro, mint, shallot-lime, vinaigrette **12**

### rkr burger

smoked bacon, shoestring onion rings, ray's bbq sauce, pepper jack cheese **8**

### coconut panna cotta

coconut milk, coconut cream, lilikoi, rice crunch **6**

### chocolate budino

bittersweet chocolate, salsa al caramello, crème whip **6**

### horchata sundae

chocolate, churro sticks **6**

### fries

sage, parsley, parmesan

**5**

### street corn

cucumber, red onion, tajin  
chipotle crema, queso fresco

**5**

### roasted chicken breast

**7**

### seared salmon filet

**7**