

# 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.

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### clam chowder

bacon, green onion,  
oyster cracker

8

### caesar salad

romaine, parmesan, almonds,  
crushed croutons, ray's caesar dressing

9

### miner's potato V

crispy potato,  
miner's seasoning, old bay aioli

8

### spicy poke nachos

tuna, spicy mayo, guacamole, masago,  
furikake, cilantro, crispy wonton chips,

12

### crispy brussels sprouts V

balsamic reduction, raisins,  
almonds, garlic confit, parmesan

9

### spinach artichoke dip V

served with house made chips

12

### bbq smash burger

king's hawaiian bun cheddar cheese,  
mayo, iceberg, red onion,  
ray's bbq sauce, house made chips

17

### chicken pot pie

chicken, peas, carrots, biscuit

12

### beef lasagna

beef marinara sauce, ricotta,  
béchamel sauce, provolone,  
parmesan

16

### brazilian garlic pork chop

arroz branco, coconut curry sauce

17

### roasted cauliflower steak VGN

avocado-lime soy crema, black bean salsa

13

### creole blackened tilapia

served with dirty rice, black  
beans, remoulade

17

### pan seared sole filet

cauliflower puree,  
pickled cauliflower,  
lemon butter sauce with capers

17

### rkr apple crumble V

vanilla ice cream,  
caramel sauce

7

### s'mores tiramisu V

toasted marshmallows, graham cracker crumble,  
chocolate cocopuff

7

### coconut sorbet V

passionfruit coulis,  
whipped cream

5

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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

## 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 Flor Prosecco, Friuli-Venezia Giulia, Veneto, Italy	8
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### rosé

2022 Bieler Rosé, Père et Fils, Coteaux d'Aix-en-Provence Rosé Sabine, Provence, France	7
2022 Horsehill Vineyard Rose, 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, Mason Cellars, Napa Valley, California	9

### red

2018 Horsehill Vineyard Red Blend, Cal Poly Pomona, Los Angeles County, California	7
2016 Pinot Noir, Sonoma-Cutrer, Russian River Valley, California	8
2020 Tuscan Blend, Marchesi Mazzei Poggio alla Badiola Toscana IGT, Tuscany, Italy	9
2021 Cabernet Sauvignon, Santa Cristina Toscana IGT, Tuscany Italy	9



### dessert

2020 Rosa Regale Brachetto d'Acqui, Vigne Regali, Piedmont, Italy	9
2018 Sauternes, Chateau Laribotte, Semillon-Sauvignon Blanc Blend, Bordeaux, France	8
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



## 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