

In-Room Dining

*Breakfast Options are available daily 7am to 2pm
All Day Dining options are available daily 9am to 10pm*

BREAKFAST NOTIONS

PERFECT START Breakfast Pastries, Preservers, Butter, Local Honey,
Fresh Fruit, Organic Juice, Choice of Tea or Coffee | 21

EGG WHITE FRITTATA Baby Spinach, Preserved Tomatoes, Feta,
Chicken Apple Sausage, Herb Roasted Fingerlings **G** | 19

EGGS BENEDICT Model Bakery English Muffin, Fresh Market Vegetables, Niman Ham,
Hollandaise, Espelette, Herb Roasted Fingerlings | 21

SWEETENED ORGANIC YOGURT Local Honey, Fresh Fruit **G** | 13

STEEL CUT OATS Dried Local Fruits, Brown Sugar **G** | 11

HOUSE MADE GRANOLA Quinoa, Dried Fruit, Local Almonds & Walnuts, Organic Yogurt **G** | 13

SMOKED SALMON BAGEL Smoked Salmon, Local Organic Multigrain Bagel,
Caper, Onions, Cream Cheese, Arugula | 19

THREE EGG OMELETTE Niman Ham, Cheddar, Spinach, Mushrooms, Herb Roasted Fingerlings **G** | 21

ALL DAY DINING

SNACKS

CHIPS & GUACAMOLE Corn Tortilla Chips, House-Made Guacamole | 13

SOUP Seasonal Soup of the Day | 11

MIXED OLIVES Citrus, Rosemary, Garlic | 7

TRUFFLE FRIES Parmesan Cheese, Truffle Aioli | 13

½ LB CHILLED WILD PRAWNS Cocktail Sauce, Drawn Butter, Aioli, Lemon Wedges | 21

CHARCUTERIE & CHEESE BOARD Artisanal Selections with traditional accouterments | 25

CASUAL BITES

Served with Choice of Fries or Green Salad

Add Hobb's Applewood Bacon | 5

½ LB BURGER Cheddar Cheese, Butter Lettuce, Tomato, Onion,
Bread and Butter Pickles, Aioli | 21

VEGAN BURGER* Butter Lettuce, Tomato, Onion, Vegan Patty, Bread and Butter Pickles, Vegan Bread | 21

GRILLED HAM & CHEESE SANDWICH Chef's Cheese Blend, Niman Ranch Ham | 17

CHICKEN TENDERS & FRIES | 18



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GREENS

Add grilled Chicken | 7 or add grilled shrimp | 9

- COBB SALAD Grilled Chicken, Sweet Gem Lettuce, Tomato, Cucumber, Onion, Egg, Bacon, Point Reyes Blue Cheese, Avocado, Buttermilk Ranch Dressing | 24
- FARM SALAD Local Mixed Greens, Market Vegetables, Balsamic Vinaigrette, Pistachios, Grana Padano Cheese **G** | 17 (11)
- ORIGINAL CAESAR Sweet Gem Lettuce, Croutons, Padano Cheese Crumble, Creamy Garlic Dressing | 19 (13)

ENTREES

- PABLO'S POLLO LOCO Mary's Organic Chicken, Oaxacan Stuffed Anaheim Pepper, Avocado, Pepitas, Cilantro, Grits | 33
- SEARED SKUNA BAY SALMON 7oz Black Garlic Fingerling Potatoes, Dill Crème Fraiche, Crispy Lemon Brussel Sprouts **G** | 40
- BUTTERNUT SQUASH RISOTTO Mascarpone, Candied Pecans, Sage | 28
- MISHIMA RESERVE WAGYU FLATIRON 8oz Grilled, Peppercorn Sauce, Roasted Maitake Mushrooms, Charred Onion, Pomme Puree **G** | 54
- 5 STAR WAGYU NEW YORK 14oz Grilled, French Fries, Charred Broccolini, Beef Demi **G** | 60
- CHITARRA POMODORRO Garlic, Fresh Basil, Parmesan Cheese | 25

DESSERTS

- CARROT CAKE DONUT HOLES Cream Cheese Frosting, Pineapple Chutney, Toasted Coconut | 13
- GIANT FRESH BAKED COOKIE Chocolate Chip | 7
- SEASONAL FRUIT PLATE | 9



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BEER

DRAFT BEER Seasonal Selections | 6
BOTTLED BEER Bud Light, Coors Light, Pacifico, Napa Smith Pilsner, Lagunitas IPA | 7

COCKTAILS

SILVERADO SPRITZ Vodka, Aperol, Citrus, Sparkling Wine, Soda | 15
TEQUILA HONEY BEE Tequila, Honey Syrup, Lime, Angostura Bitters | 14
PROMISES FULFILLED Grapefruit Vodka, Elderflower Liquor, Sparkling Wine, Lemon | 14
BASIL JULEP Rye Whiskey, Sugar, Fresh Mint | 14

WINE BY THE GLASS

DOMAINE CHANDON Brut, California | 11 (44)
MUMM NAPA Brut Rose, Napa County | 17 (68)
BRASSFIELD Pinot Gris, High Valley | 10 (40)
KENDALL JACKSON Riesling, California | 9 (36)
SILVERADO VINEYARDS Sauvignon Blanc, Napa Valley | 13 (52)
CAMBRIA Chardonnay, Santa Maria Valley | 11 (44)
FLOWERS Rose of Pinot Noir, Sonoma Coast | 14 (56)
DAVIS BYNAM Pinot Noir, Russian River Valley | 14 (56)
FREEMARK ABBEY Merlot, Napa Valley | 16 (64)
JOSH Cabernet Sauvignon, California | 10 (40)
CARPE DIEM Cabernet Sauvignon, Napa Valley | 17 (68)
QUILT Petite Syrah-Zinfandel Blend, Napa Valley | 14 (56)

WINE BY THE BOTTLE

SCHRAMSBERG Blanc de Blancs, Napa Valley | 75
JORDAN Chardonnay, Russian River Valley | 75
QUINTESSA ILLUMINATIONS Sauvignon Blanc, Napa Valley | 68
HARTFORD COURT Pinot Noir, Russian River Valley | 72
BERAN Zinfandel, Napa Valley | 60
GOLDSCHMIDT VINEYARDS "Hillary" Cabernet Sauvignon, Oakville, Napa Valley | 90
STAG'S LEAP WINE CELLARS Cabernet Sauvignon, Napa Valley | 110

NON-ALCOHOLIC SELECTIONS

SODA | 5
COFFEE | 5
ESPRESSO | 6
CAPPUCCINO | 7
LATTE | 7
HOT CHOCOLATE | 5
HOT TEA | 5
LARGE PELLEGRINO | 6
LARGE AQUA PANNA | 6

