

Room Service

Available 24 hours • Sales tax included • Gratuity at your discretion

Soups & Salads

Fresh bread & butter complimentary upon request

**Sweet Corn & Spicy Poblano
Pepper Chowder** \$8

Fire Roasted Tomato Bisque \$8

Creamy Clam Chowder \$8

Caesar Salad \$8
(Add grilled chicken \$4)

Big Hearty Salad
Mixed greens, grilled chicken, strawberries, almonds,
Humboldt Fog goat cheese, balsamic vinaigrette \$12

Smoked Salmon Salad
Mixed greens, capers, honey-dill vinaigrette \$14

Organic Mixed Greens Side Salad
Sliced almonds, balsamic vinaigrette \$5

Drisco Classic Combo

San Francisco sourdough grilled cheese
& cup of tomato bisque \$14

San Francisco Avocado Toast

Multigrain bread, heirloom tomatoes \$8

Entrées

Fresh bread & butter complimentary upon request

Boneless Braised Beef Short Ribs
Red wine sauce, great northern white beans, garlic,
thyme, vegetable side of the day \$22

Chicken Breast Margherita
Tomato, basil, Parmesan sauce, creamy Carolina
stone ground grits, vegetable side of the day \$20

Salmon Fillet
Butter dill sauce, creamy mashed potatoes,
vegetable side of the day \$22

Adobo Pork Over Jasmine Rice
Braised in a savory sauce, crème fraîche, scallions \$18

Spinach, Tomato, & Cheese Tortellini
Creamy basil pesto sauce \$13

Vegetarian Shepherd's Pie
Beluga lentils, carrots, peas,
topped with mashed potatoes \$16

Mushroom Risotto
Fava beans, English peas, shaved Manchego,
white truffle oil \$13

Four Bean Vegetarian Chili
Tomato, mushroom, white corn, chipotle &
pasilla peppers. On the side: tortilla strips,
grated cheese, scallions \$14

Children's Menu

Fresh fruit cup & kettle chips complimentary
upon request

Macaroni & Cheese \$6

Hot Dog, all beef, nitrite free \$6

Peanut Butter & Jelly Sandwich \$5

Grilled Monterey Jack Cheese Sandwich \$6

About Our Food

Our goal is to serve you healthy, delicious food at a very reasonable price. We work with local providers of sustainable, organic ingredients and we have collaborated with Sonoma County Chef *Adam Busby* to create our menu.

Our salads and sandwiches are prepared from scratch to order. Our soups and entrées are prepared using the *sous vide* method, French for *under vacuum* (also known as *slow cooking*). With this technique, adopted by such culinary pioneers as *Thomas Keller* and *Charlie Trotter*, the food is prepared in advance then slowly heated to the perfect temperature, thus retaining more moisture and nutritional value than any other method of cooking.

If you wish to alert us to any food allergies, or if you are interested in learning more about the ingredients and nutritional value of our menu items, please don't hesitate to contact the Front Desk. We welcome your feedback. Enjoy!

Grilled Sandwiches

Served with mixed greens & kettle chips

Grilled Chicken Panini
Garlic-mustard aioli, artichokes, Swiss cheese,
red onion, sundried tomatoes \$12

Cuban Panini
Mesquite-smoked ham, roasted turkey,
Monterey Jack cheese, dill pickle, chipotle aioli \$12

Vegetarian Panini
Roasted red peppers, artichokes, sundried tomatoes,
eggplant tapenade, red onion, Humboldt Fog
goat cheese \$12

Tuna Salad Sandwich
Black olives, basil, onion, lettuce & cucumber
on grilled soughdough bread \$12

Desserts

Chocolate Opera Cake (gluten free)
Almond joconde, coffee buttercream,
chocolate ganache \$7

Classic Cheesecake
Graham cracker crust, raspberry confit,
fresh raspberries \$7

Decadent Chocolate Brownie à la Mode
Choice of ice cream, raspberry coulis \$7

Fresh Mixed Berries
Chantilly cream \$5

Organic "Three Twins" Brand Ice Cream
Madagascar vanilla, chocolate, strawberry, mocha,
mint chip or sea salted caramel \$4

Wine & Beer

Alcohol is available for sale from 6am to 2am

Schramsberg Brut, Napa

California sparkling wine 750ml / 375ml \$64 / \$38

Gloria Ferrer, Carneros

California sparkling wine 750ml / 375ml \$32 / \$16

Faust Cabernet Sauvignon, Napa

750ml / 375ml / Glass \$48 / \$28 / \$12

Silverado Sauvignon Blanc, Napa

750ml / 375ml / Glass \$32 / \$18 / \$8

Cuvasion Chardonnay, Carneros

750ml / Glass \$34 / \$9

Evening Reception Wines 750ml Bottle \$30

Anchor Lager

San Francisco, California \$3

Boont Amber Ale

Anderson Valley, California \$3

Drakes IPA

San Leandro, California \$3

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WARNING: Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

Beverages

Coke, Diet Coke, 7-Up, Diet 7-Up, Ginger Ale \$2

Ikaati iced whole leaf tea \$3

Juice

Orange freshly squeezed, grapefruit not from concentrate, apple local unfiltered, cranberry, V-8 \$1

San Pellegrino Sparkling Water 500ml \$2

San Pellegrino Flavored Sodas

Orange, blood orange, or lemon 330ml \$2

Milk

Nonfat, 2%, Whole, Almond, Soy, Coconut \$1

Latte, cappuccino, espresso, tea \$3

Hotel Drisco bottled water complimentary

Snacks

M&Ms, Peanut M&Ms, Snickers \$2

Pringles (large can) \$3