

# Room Service

Available 24 hours • Sales tax included • Gratuity at your discretion • ☯ = Gluten Free

## SOUPS & SALADS

Fresh bread & butter complimentary upon request

<b>Sweet Corn &amp; Spicy Poblano Pepper Chowder</b> ☯	\$8
<b>Fire Roasted Tomato Bisque</b> ☯	\$8
<b>Creamy Clam Chowder</b> ☯	\$8
<b>Caesar Salad</b>	\$8
(Add grilled chicken or smoked salmon)	\$4
<b>Big Hearty Salad</b>	\$12
Mixed greens, grilled chicken, strawberries, almonds, chèvre, balsamic vinaigrette	
<b>Organic Mixed Greens Side Salad</b>	\$5
Sliced almonds, balsamic vinaigrette	

### Drisco Classic Combo

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

### San Francisco Avocado Toast

Multigrain bread, heirloom tomatoes \$8

## GRILLED SANDWICHES

Served with mixed greens & kettle chips

<b>Grilled Chicken Panini</b>	\$12
Garlic-mustard aioli, artichokes, Swiss cheese, red onion, sundried tomatoes	
<b>Cuban Panini</b>	\$12
Maplewood-smoked ham, roasted turkey, Monterey Jack cheese, dill pickle, chipotle aioli	
<b>Vegetarian Panini</b>	\$12
Roasted red peppers, artichokes, sundried tomatoes, eggplant tapenade, red onion, chèvre	
<b>Tuna Salad Sandwich</b>	\$12
Black olives, basil, onion, lettuce & cucumber on grilled soughdough bread	

## CHILDREN'S MENU

Fresh fruit & kettle chips complimentary upon request

<b>Macaroni &amp; Cheese</b>	\$6
<b>Hot Dog, All Beef, Nitrite Free</b>	\$6
<b>Peanut Butter &amp; Jelly Sandwich</b>	\$5
<b>Grilled Monterey Jack Cheese Sandwich</b>	\$6

## ENTRÉES

Fresh bread & butter complimentary upon request

<b>Boneless Braised Beef Pot Roast</b>	\$22
Port wine jus, great northern white beans, garlic, thyme, steamed broccoli and cauliflower	
<b>Chicken Breast Margherita</b> ☯	\$20
Tomato basil sauce, stone-ground Carolina grits, steamed broccoli and cauliflower	
<b>Ancho Salmon Fillet</b> ☯	\$22
Jasmine rice, steamed broccoli and cauliflower	
<b>Chipotle Pork Over Creamy Maize</b>	\$18
Braised in a savory sauce, crème fraîche, scallions	
<b>Vegetarian Shepherd's Pie</b> ☯	\$16
Beluga lentils, carrots, peas, topped with mashed potatoes	
<b>Mushroom Risotto</b>	\$13
Fava beans, English peas, shaved Manchego, white truffle oil	
<b>Four Bean Vegetarian Chili</b> ☯	\$14
Tomato, mushroom, white corn, chipotle & pasilla peppers. On the side: tortilla strips, grated cheese, scallions	
<b>Boneless Lamb Shoulder</b>	\$22
Braised with root vegetables in a tomato and black garlic sauce, creamy mashed potatoes, steamed broccoli and cauliflower	
<b>Spinach, Tomato, &amp; Cheese Tortellini</b>	\$13
Creamy basil pesto sauce	

## DESSERTS

<b>Flourless Chocolate Cake</b> ☯	\$7
Chantilly cream, candied orange peels	
<b>Classic Cheesecake</b>	\$7
Graham cracker crust, raspberry coulis, fresh raspberries	
<b>Chocolate Brownie à la Mode</b>	\$7
Chantilly cream, sea salt caramel pearls	
<b>Fresh Mixed Berries</b>	\$5
Chantilly cream	
<b>Ice Cream, Two Scoops</b>	\$4
Choose from: Madagascar vanilla, chocolate, strawberry, pineapple coconut, mint chip, sea salted caramel. Served with crispy crepe cookie.	
<b>Berry Tartlet</b>	\$7
Served warm with vanilla ice cream	

### About Our Food

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. 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.

## WINE & BEER

Alcohol is available for sale from 6am to 2am

<b>Schramsberg Brut, Napa Blanc de Blancs</b> California sparkling wine 750ml / 375ml	\$64 / \$38
<b>Gloria Ferrer, Carneros Blanc de Noirs</b> California sparkling wine 750ml / 375ml	\$32 / \$16
<b>Faust Cabernet Sauvignon, Napa</b> 750ml / 375ml / Glass	\$48 / \$28 / \$12
<b>Silverado Sauvignon Blanc, Napa</b> 750ml / 375ml / Glass	\$32 / \$18 / \$8
<b>Clos Pegase Chardonnay, Carneros</b> 750ml / Glass	\$34 / \$9
<b>Evening Reception Wines</b> 750ml / Glass	\$30 / \$9
Complimentary when served in the Dining Room during evening hours	
<b>Anchor California Lager</b> San Francisco, California	\$3
<b>Boont Amber Ale</b> Anderson Valley, California	\$3
<b>Lagunitas IPA</b> Petaluma, 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](http://www.P65Warnings.ca.gov/alcohol).

## BEVERAGES

<b>Coke, Diet Coke, 7-Up, Diet 7-Up, Ginger Ale</b>	\$2
<b>Ikaati Iced Whole Leaf Tea</b>	\$3
<b>Juice</b> Orange freshly squeezed, grapefruit not from concentrate, apple local unfiltered, cranberry, V-8	\$1
<b>San Pellegrino Sparkling Water</b> 500ml	\$2
<b>San Pellegrino Flavored Sodas</b> Orange, blood orange, or lemon 330ml	\$2
<b>Milk</b> Nonfat, 2%, Whole, Almond, Soy, Coconut, Oat	\$1
<b>Latte, Cappuccino, Espresso, Coffee, Tea</b> Complimentary when served in the Dining Room during Breakfast hours	\$3
<b>Hotel Drisco Bottled Water</b>	Complimentary

## SNACKS

<b>M&amp;Ms, Peanut M&amp;Ms, Snickers</b>	\$2
<b>Pringles</b> (large can)	\$3
<b>Ghiradelli Chocolate Bar</b> Dark chocolate, dark chocolate sea salt caramel, milk chocolate caramel	\$4

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