

ROOM SERVICE
MENU

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ROOM SERVICE BREAKFAST

served from 6:00 am to 11:00 am

AMERICAN BREAKFAST

two eggs your way / toast / breakfast potatoes / choice of fra'mani
rosemary ham, sausage, or hobbs bacon / juice or coffee / 26

TURKEY HASH

poached eggs / golden beets / green olives / lemon zest / harissa / 21

YOUR OWN OMELET

choose three ingredients:
mushrooms / onion / roasted peppers / spinach / roasted tomato /
ham / bacon / caggiano chorizo / cheddar cheese / gruyere /
feta / fresh mozzarella / 24

EGG WHITE OMELET

spinach / goat cheese / basil / sliced tomato / 24

EGGS BENEDICT

poached eggs / ham / toasted english muffin / hollandaise / heirloom
tomato / 24

LIGHT MORNING

strawberries / non-fat yogurt / 12
half grapefruit / strawberries / brown sugar / 12
market fruit salad / marshall farm's honey / 12
nut house granola / choice of milk / cherries compote / 12
baked greek yogurt with honey / 12
assorted kellogg's cereal / choice of milk / 12
add berries or bananas with any cereal / 4

if you plan to have breakfast in your room tomorrow
morning, may we suggest you place your order with our
room service staff tonight before 11:00pm.
just give us your order and tell us what time you want your
breakfast served and we will be delighted to deliver it
within 15 minutes of that time.

a 22% service charge and applicable sales tax will be
added to the retail price of all items.
in room delivery charge \$5.00

BEVERAGE

COLD

PURE SQUEEZED ORANGE JUICE / 8
PURE SQUEEZED GRAPEFRUIT JUICE / 8
TOMATO / V-8 / PINEAPPLE / CRANBERRY /
APPLE OR PRUNE JUICE / 8
SODAS (12OZ.) / 7
MINERAL WATER / 7
WHOLE / LOW-FAT / SKIM MILK / 6

HOT

HOT CHOCOLATE / 6
FRESHLY BREWED REGULAR COFFEE
DECAFFEINATED COFFEE
TEA

SMALL POT (3 CUPS) / 9
LARGE POT (6 CUPS) / 16

WINE BY THE GLASS

CHATEAU ST. MICHELLE BRUT / washington / 12
PINOT GRIGIO / TAMAS ESTATES / arroyo seco / ca / 11
SAUVIGNON BLANC / NIGHT HARVEST / ca / 10
CHARDONNAY / A BY ACACIA / central coast / ca / 13
WHITE ZINFANDEL / BERINGER / ca / 10
MERLOT / RED ROCK / ca / 11
CABERNET SAUVIGNON / MAIN STREET / ca / 12
PINOT NOIR / JARGON / ca / 12

WINE BY THE BOTTLE

BUBBLY

domaine st. michelle brut washington / 40
domaine chandon brut / napa / ca / 70
dom perignon brut / epernay / france / 350

WHITE

chardonnay / sonoma cutrer / sonoma / ca / 54
pinot grigio / tamas estates / arroyo seco / ca / 35
pinot gris / columbia winery / washington / 44
riesling / fess parker / santa barbara / ca / 42
white blend / seven daughters / ca / 47
sauvignon blanc / night harvest / ca / 32
chardonnay / a by acacia / central coast / ca / 46
chardonnay / sebastiani / sonoma / ca / 52
chardonnay / rombauer / napa / ca / 67
white zinfandel / beringer / ca / 30

RED

merlot / red rock / ca / 42
cabernet sauvignon / main street / sonoma / 44
cabernet sauvignon / silver palm / 58
cabernet sauvignon / tangley oaks / napa / 75
meritage / goodnight / central coast / 56
pinot noir / jargon / ca / 44
pinot noir / buena vista / carneros / ca / 55
syrah / rock rabbit / central coast / ca / 40
zinfandel / sebastiani / sonoma / ca / 52

HOSPITALITY SPIRIT LIST

SCOTCH		SHERRY	
j&b	\$104	dry sack	\$78
dewar's white label	\$104	harvey's bristol cream	\$65
cutty sark	\$85	korbel brandy	\$60
chivas regal	\$117		
johnnie walker black label	\$117	RUM	
		bacardi silver	\$91
BOURBON		captain morgan	\$98
maker's mark	\$130	myers's dark	\$98
jack daniels	\$111		
jim beam	\$78	CORDIALS	
gentleman jack	\$130	b & b	\$117
		drambuie	\$117
CANADIAN		grand marnier	\$117
canadian club	\$91	tia maria	\$104
seagram's v.o	\$91	kahlúa	\$98
seagram's 7	\$91	bailey's irish cream	\$98
		amaretto di sarrono	\$117
VODKA		TEQUILA	
kettle one	\$130	jose cuervo gold	\$98
stolichnaya	\$111	sauza conmemorativo	\$111
absolut	\$111	patrón silver	\$182
grey goose	\$130	patrón añejo	\$208
smirnoff	\$78		
		COGNAC	
GIN		courvoisier v.s	\$117
tanqueray	\$111	hennessy v.s	\$117
beefeater	\$111	hennessy v.s.o.p	\$182
bombay sapphire	\$124	rémy martin v.s.o.p	\$189
gordon's	\$78		
		BEER	
SODAS AND MIXERS		domestic	\$8
fruit juices (carafe)	\$39	import	\$9
bloody mary mix	\$20		
rose's lime juice	\$16	BAR ACCOMPANIMENTS	
club soda, ginger ale tonic	\$5	bar refresh	\$33
vermouth (sweet or dry)	\$33	bar fruit	\$20
sparkling cider	\$26		

ROOM SERVICE BREAKFAST

served from 6:00 am to 11:00 am

CONTINENTAL

fresh juice / choice of two bakery items / market fruit salad / butter & fruit confiture / choice of cereal / coffee or tea / 23

STEEL CUT OATMEAL

honey / cherry compote / toasted walnuts / golden raisins / 15

BUTTERMILK PANCAKES

traditional, bananas or blueberries / warm maple syrup / butter / 19

STUFFED FRENCH TOAST

banana / cashew / nutella / 19

SMOKED SALMON

toasted bagel / whipped cream cheese / sliced boiled egg / capers / onion / heirloom tomato / 18

BREAKFAST SMOOTHIE

THE SMOOTHIE

strawberries / banana / o.j / 12

POWER SMOOTHIE

blueberries / acai / banana / non-fat yogurt / almond milk / protein boost / organic agave nectar / 12

JUMP START

wild cassis / espresso shot / vanilla milk / brown sugar / 12

we proudly serve marshall farm's honey, hobbs bacon, caggiano chorizo and other locally made products so you can enjoy a taste of the bay area from the comfort and convenience of your room.

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ALL DAY DINING

11:00 am to midnight

ENTREE

MEAT LOAF

buttermilk mashed potatoes / sugar snap peas & carrots / 28
suggested wine: jargon pinot noir

FISH DU JOUR

saffron rice / fava beans / mushrooms / spring garlic / gremolata / 28
suggested wine: tamas pinot grigio

MAC & CHEESE

aged tilamook cheddar, blue paddle pilsner / 20
suggested wine: acacia chardonnay

GRILLED CHICKEN BREAST

asparagus / baby carrots / 22
suggested wine: acacia chardonnay

DESSERT

PINT OF HAAGEN DAZ

ICE CREAM
daily varieties / 9

COOKIES AND MILK

house made / 9

ARTISAN CALIFORNIA

CHEESE SELECTION
grilled bread / 15

DINNER

5:30 pm - 10:30 pm

STARTER

SAUSAGE & PRETZEL

spicy caggiano beer sausage / warm house made
soft pretzel / sauerkraut / grain mustard / 13

MEATLOAF SLIDERS

kobe meatloaf / hobbs bacon / grilled onion /
gougère bun / 13

FRENCH ONION SOUP

aged gruyere cheese crouton / 11

ANGELS ON HORSEBACK

bacon wrapped oysters / watercress / aged balsamic / 16

ENTREE

NEW YORK STRIP STEAK

roasted fingerling potatoes / tomato provencal /
house steak sauce / 40
suggested wine: main street cabernet sauvignon

HALF ROAST CHICKEN

buttermilk mashed potatoes / sauteed greens / fried capers / 26
suggested wine: tamas estate pinot grigio

WHISKEY ROAST PORK SHOULDER

three potato hash / grilled asparagus / 28
suggested wine: red rock merlot

BUCATINI ARABIATTA

shaved radish / dandelion pesto / black garlic / 20
suggested wine: jargon pinot noir

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5:30 pm - 10:30 pm

STRAWBERRY RHUBARB COBBLER

whipped cream / balsamic caramel sauce / 12

URBAN TAVERN PEANUT BUTTER CUP

sea salt brittle / peanut caramel cream / 12

BUTTERSCOTCH PUDDING

molasses madeleine / 12

PINT OF HAAGEN DAZS ICE CREAM

daily varieties / 9

COOKIES AND MILK

house made / 9

ARTISAN CALIFORNIA CHEESE SELECTION

grilled bread / 15

WINE BY THE GLASS

chateau st. michelle brut / washington / 12

pinot grigio / tamas estates / arroyo seco / ca / 11

sauvignon blanc / night harvest / ca / 10

chardonnay / a by acacia / central coast / ca / 13

white zinfandel / beringer / ca / 10

merlot / red rock / ca / 11

cabernet sauvignon / main street / lake sonoma / 12

pinot noir / jargon / ca / 12

ALL DAY DINING

11:00 am to midnight

STARTER

MULLIGATAWNY SOUP

vegetarian curry lentil / 10

HUMMUS

grilled pita / marinated olives / 12

CHARCUTERIE PLATTER

pickles / 15

SPINACH SALAD

strawberries / goat cheese / cucumber / white balsamic / 15
add grilled chicken or salmon / 7

CHOPPED SPRING VEGETABLE SALAD

pea shoots / ginger / puffed rice noodles / 19
add grilled chicken or salmon / 7

SANDWICH

served with fried potatoes or green salad

CLUB SANDWICH

roasted turkey breast / avocado / bacon / white cheddar /
lettuce / tomato / toasted sourdough / 22

GRILLED CHICKEN FOCACCIA

roasted tomatoes / pesto aioli / fresh mozzarella / 21

CHEESE BURGER

grilled onions / white cheddar / special sauce / bacon / 23

FALAFEL SANDWICH

hummus / watercress / pickled vegetable tzatziki / lavash wrap / 19

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