

RESTAURANT IN ROOM

Please call extension 46 to place your order
20% service charge and \$7 delivery fee will be added to all delivery orders

BREAKFAST

Monday-Friday 6:30AM-10AM | Saturday & Sunday 7AM-11AM

Avocado Tartine ①

crushed avocado | chili | red onion | rocket
watermelon radish | local toy box tomatoes
shaved asiago | SF sourdough 21

Waterfront Benedict

poached eggs | avocado | grilled asparagus
lump crabmeat | tarragon hollandaise
toasted ciabatta | fingerling potato hash 31

Three Eggs

three organic eggs | san luis apple chicken
sausage, zoe's cured ham or applewood-
smoked bacon | fingerling potato hash
organic toy box tomato salad 23

Sub egg whites 2

Tofu Quiche ② ③

shredded potato crust | whipped tofu
oven-roasted vegetables | nutritional yeast
fingerling potato hash
organic toy box tomato salad 21

Nutella French Toast ①

ciabatta | nutella | bananas | vanilla crème 21

Garden Omelet

three organic eggs | grilled asparagus
caramelized onions | baby portobellos
10-year aged cheddar | spinach
crème fraîche | fingerling potato hash
organic toy box tomato salad 22

Sub egg whites 2

Açai Bowl ② ③

açai purée | berries | shaved coconut
granola | almonds | flax seed 16

Smoked Salmon

citrus | marin county fromage | cucumber
heirloom tomatoes | caperberries
red onion | posh bagel 23

Compote & Oats ②

steel-cut oatmeal | toasted flax seed
sun-dried cherry compote 14

Berry Soufflé Pancakes

golden raisin & sun-dried cherry compote 21

Sides 6

Applewood-Smoked Bacon

Zoe's Smoked Ham

Avocado

Apple Chicken Sausage

Potato Hash

Gluten-Friendly Toast

Morning Beverages

Stance Coffee 7

Espresso 7 | Double 10

Freshly Squeezed

Nitro Coffee 8

Tcho Hot Chocolate 8

Orange Juice 7

Cappuccino 8

Marin Kombucha 10

Freshly Squeezed

Grapefruit juice 7

① Gluten-Friendly ② Vegetarian ③ Vegan ④ Dairy-Free

Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.p65Warnings.ca.gov/restaurant.

LUNCH

Monday-Friday 11:30AM-2PM

Starters

Soup Anyone
10

Calamari Misto
roasted fennel aioli | garden vegetables 17

Mac n Cheese
cavatappi | five-cheese gratin 15

Togarashi-Crusted Ahi
flash-seared | edamame smear | yuzu 24

Pizzas

Cheese
tomato sauce | mozzarella | provolone
grana padano 24

Pepperoni
three-cheese blend
niman ranch pepperoni 26

Mushroom
cremini & hen of the woods mushrooms
mozzarella 24

Meat Amore
pepperoni | sausage | herbs | olives 27

Salads

Add chicken 8, salmon 10 or steak 12

Gem Wedge
monterey gem lettuce | lump crab | avocado
eggs | organic toy box tomatoes
tarragon lemon vinaigrette 27

Charred Tuscan Kale & Quinoa ①
grilled lacinato | quinoa blend | golden raisins
shaved asiago | watermelon radish
truffle oil vinaigrette 21

Chicory & Blueberries ①
chicory blend | blueberries | spiced pecans | point reyes blue cheese
sunflower seeds | broccoli | avocado | oat milk ranch 23

Sandwiches

Grilled Cheese & Soup
roasted tomato soup | aged cheddar
SF sourdough 15

Da Burger
9oz grind angus chuck | garden tomato
aged tillamook | bacon jam | rocket
brioche 24

Add organic egg 5 | Sub beyond burger 5

BBQ Tofu ②
pressed & roasted | BBQ glaze | vinegar slaw
cashew cheese | grilled ciabatta 21

Spicy Asian Chicken
buttermilk-brined chicken thigh
chipotle mayonnaise | daikon radish
pickled chilis | brioche 23

Cherry On Top

Dulce de Leche Empanada
baked | vanilla bean ice cream 14

Black Cherry Lava Cake
bing cherries | ghirardelli chocolate
vanilla crème 14

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DINNER

4PM-10PM Daily

Starters

Soup Anyone
10

Cashew Hummus ☉
grilled pita | crudités | chicory salad 15

Mac n Cheese
cavatappi | five-cheese gratin 15

Togarashi-Crusted Ahi
flash-seared | edamame smear | yuzu 24

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Pepperoni
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Mainstays

Braised Oregon Lamb Shank
grass-fed | lentils | roasted brussels sprouts
riced potatoes | rosemary jus 39

Steak Frites
10oz grass-fed flat iron
kennebec potato fries | pickled onion 42

Chicken Provençal
oven-roasted mary's chicken | root vegetable | natural jus 27

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