

COTTAGE DINING *breakfast menu*

TO PLACE AN ORDER DIAL EXTENSION 3004 • 7 AM TO 11:30 AM

MORNING BEVERAGES

- FRESH BREWED COFFEE SM 6 • LG 12
ESPRESSO 6
MOCHA / CAPPUCCINO / LATTE 8
AMERICANO / MACCHIATO / CHAI LATTE 7
EXTRA ESPRESSO SHOT 2
HOT CHOCOLATE 6
MILK 5
FIVE MOUNTAINS ORGANIC TEA WITH LEMON AND HONEY 6
JUICES:
CRANBERRY / GRAPEFRUIT / PINEAPPLE / TOMATO / APPLE 9
FRESH-SQUEEZED ORANGE JUICE 10

SUNRISE COCKTAILS

- BLOODY MARY**
HOUSEMADE BLOODY MARY MIX, VODKA,
CELERY SALT RIM 16
SEASONAL MIMOSA
PROSECCO, SEASONAL JUICE 15
THE ORIGINAL
BOTTLE OF PROSECCO,
CARAFE OF FRESH ORANGE JUICE 50
SCREWDRIIVER
ABSOLUT ELYX VODKA (375ML),
CARAFE OF FRESH ORANGE JUICE,
FRESH SLICED ORANGES 88

LIGHTER

- FRUIT PLATE** 12
BOON FLY DONUTS BAKER'S DOZEN, CHOCOLATE OR CARAMEL DIPPING SAUCE 12
VARIETY OF HOUSEMADE PASTRIES JAM, STRAUS CREAMERY BUTTER, CARNEROS HONEY 18
CARNEROS GRANOLA STRAUS ORGANIC YOGURT, ORCHARD FRUITS & BERRIES, CARNEROS HONEY 16
AVOCADO TOAST FENNEL POLLEN RICOTTA, ZUCCHINI, WATERMELON RADISH, SEEDED WHEAT BREAD 24

MAINS

- TWO FARM EGGS** EGGS ANY STYLE, APPLEWOOD BACON, CHICKEN APPLE SAUSAGE OR COUNTRY SAUSAGE,
BREAKFAST POTATOES, TOAST 24
SMOKED SALMON BAGEL TOASTED BAGEL, DILLED FROMAGE BLANC, PICKLED RED ONIONS, DILL, CAPERS 24
BREAKFAST SANDWICH NUESKIES BACON, MAYONNAISE, AMERICAN CHEESE, FRIED EGG, HOUSEMADE ENGLISH MUFFIN 24
FILET MIGNON 4OZ. AND FARM EGGS OHASH BROWNS, PEPPERCORN SAUCE, EGGS ANY STYLE 48
QUICHE MARKET SALAD, PICKLED VEGETABLES 18
FRENCH TOAST BRIOCHE, BLUEBERRY COMPOTE, MAPLE SYRUP, HAZELNUTS 24
SHAKSHUKA TOMATO-PEPPER STEW, KALE, UMBRIAN CHICKPEA, YOGURT, BAGUETTE 26
DELTA ASPARAGUS OMELET ASPARAGUS, MONTEREY JACK, FINES HERBS, BREAKFAST POTATOES 23
MUSHROOM OMELET SPINACH, GRUYERE, FINES HERBS, BREAKFAST POTATOES 26
OMELET ADDITIONS SMOKED SALMON +12 PROSCIUTTO +12 CAGGIANO HAM +7
EGGS BENEDICT CHOICE OF THREE
CAGGIANO HAM, MODEL BAKERY ENGLISH MUFFIN, HOLLANDAISE 26
DUNGENESS CRAB, CHIMICHURRI, MEYER LEMON ROSEMARY BREAD 38
SMOKED SAMON, MODEL BAKERY ENGLISH MUFFIN, HOLLANDAISE 30

KIDS

- SCRAMBLED EGG AND BACON**
CHICK INN EGG, APPLEWOOD BACON 12
CHEESY SCRAMBLED
CHICK HEN EGG, CHEDDAR CHEESE, APPLEWOOD BACON 12
FRENCH TOAST
BUTTER, MAPLE SYRUP 12
BOWL OF BERRIES 8

SIDES

- | | |
|-------------------------|----------------------|
| APPLEWOOD BACON 8 | GARDEN VEGETABLES 6 |
| CRISPY HASH BROWNS 8 | CAGGIANO HAM 10 |
| CHICKEN APPLE SAUSAGE 8 | SMOKED SALMON 12 |
| BREAKFAST POTATOES 6 | EVERYTHING BAGEL 6 |
| COUNTRY SAUSAGE 8 | MODEL BAKERY TOAST 4 |

*Most items are gluten free or can be made gluten free, please inquire with your order taker.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
A 20% service charge and sales tax will be added to the above prices.*

COTTAGE DINING LUNCH MENU

to place an order dial extension 3004
11:30am to 4:00pm

STARTERS & SALADS

add Chicken +8 or Prawns +12 to any salad

Spanish Marcona Almonds 9

Mixed Mediterranean Olives 9

Tonights Soup seasonal selection 7

Guacamole & Salsa Housemade Chips 14

Fruit Plate Seasonal Fruit 12

Avocado Hummus Dukkah Spice, Micro Greens, Tortilla Chips 16

Trio of Artisan Cheeses Seasonal Fruit Compote, Nuts, Dried Fruit, House Made Bread 24

Assorted Charcuterie Pickled Vegetables, Toast Points, Grain Mustard 26

Berries & Cream Chantilly Cream, Seasonal Fruit 13

Day Boat Scallop Ceviche Roasted Padron Chili, Aji Amarillo, Avocado, Tortilla Chips 22

Little Gem Lettuces Pancetta, Herbed Ricotta, Radish, Green Goddess, Honey 17

Grilled Romaine Crispy Bacon, Pickled Red Onion, Croutons, Caesar Dressing 17

MAINS

all sandwiches served with baby greens or fries

Fish Tacos a la Plancha Alaskan Halibut, Cabbage Slaw, Chili Crema, Avocado, Pineapple, Pico se Gallo 24

Caesar Wrap Romaine Lettuce, Pickled Red Onions, Avocado, Caesar Dressing 19

Add Chicken +8 or Prawns +12

Steak Frites 6oz Flat Iron Steak, Herbed Butter, French Fries 28

Quesadilla Whipped goat Cheese, Summer Squash, Sweet Corn, Garden Greens 24

Parisian Ham & Gruyere Sandwich Dijon Butter, French Baguette 22

BBQ Chicken Sandwich Creamy Coleslaw, Housemade Pickles, Brioche Bun 19

Choice of Cheddar, Jack, or Gruyere Add Avocado, Bacon, or Mushroom +3

Akaushi Kobe Beef Burger Lettuce, Tomato, Red Onion, Housemade Bun 23

Choice of Cheddar, Jack, or Gruyere Add Avocado, Bacon, or Mushroom +3 Add Capers +2

KIDS

Grilled Cheese Sourdough, Choice of French Fries or Fruit 12

Cheese Pasta Butter and Parmesan Cheese 14

Chicken Tenders Choice of French Fries or Fruit 12

SIDES

French Fries 11

Onion Rings 12

Crispy Truffle Fries Parmesan Cheese 15

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COTTAGE DINING DINNER MENU

to place an order dial extension 3004
4:00pm to 10:00pm

BEGINNINGS

add Chicken +8 or Prawns +12 to any salad

Spanish Marcona Almonds 9

Mixed Mediterranean Olives 9

Fresh Buttermilk Biscuits Honey Butter 14

Warm Artichoke Dip Roasted Poblano Peppers, Toasted Pita Chips 17

Trio of Artisan Cheeses Seasonal Fruit Compote, Nuts, Dried Fruit, House Made Bread 24

Charcuterie Plate Olives, Marcona Almonds, Pickled Vegetables, House Made Crostini 26

Wedge Salad Green Goddess, Pt. Reyes Blue Cheese, Bacon, Cherry Tomato 18

Caesar Salad Roasted Red Onions, Chopped Romaine, Shaved Parmesan, Croutons 17

Kumato Tomato Ricotta, Fennel Pollen, Spicy Maple Vinaigrette, Sourdough Crumbs 18

Butter Lettuce Salad Pickled Beets, Cucumber, Feta, Toasted Sunflower Seeds, White Balsamic Vinaigrette 20

Fried Calamari Pickled Vegetables, Sweet Pepper Salsa, Chipotle Aioli 19

MAINS

all sandwiches served with baby greens or fries

Mushroom Bolognese Fettuccine, Shaved Parmesan, San Marzano Tomatoes 22

Akaushi Kobe Beef Burger Lettuce, Tomato, Red Onion, Housemade Bun 22

Choice of Cheddar, Jack, or Gruyere Add Avocado, Bacon, or Mushroom +3

Fried Chicken Mary's Free Range Chicken, Braised Garden Greens, Smashed Yukon Gold Potatoes 31

Dungeness Crab Cakes Garden Lettuce, Shaved Fennel, Meyer Lemon, Chili Crunch Remoulade 20/36

Petrале Sole Whipped Potato, Meyer Lemon Butter, Capers 38

Angus Rib Eye Steak Creamed Spinach, Onion Rings, Roasted Shallot Butter 42

Reuben Sandwich Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Rye Bread 24

Bucatani Fennel Sausage, Crushed Tomato, Butter, Parmesan 26

Margherita Flatbread San Marzano Tomato Sauce, Mozzarella, Basil 19

Add Pepperoni or Italian Sausage +3

Roasted Artichoke & Smoked Gouda Flatbread Artichoke, Mozzarella, Smoked Gouda, Spinach, Garlic, Lemon Oil 24

Gingrass Salmon Flatbread Fromage Blanc, Red Onion, Lemon Crème Fraiche, Parmesan 28

Add Capers +2

KIDS

Grilled Cheese Sourdough, Choice of French Fries or Fruit 12

Orecchiette Pasta Butter and Parmesan Cheese or Marinara Sauce 14

Cheese Pizza San Marzano Tomato Sauce, Fresh Mozzarella 12

Fried Chicken Tenders Choice of French Fries or Fruit 13

SIDES

Smashed Yukon Gold Potatoes 8

French Fries 11

Mac n' Cheese 12

Roasted Brussel Sprouts grain mustard, maple emulsion, winter squashes 13

Crispy Truffle Fries Parmesan Cheese, Aioli 15

Beer Battered Onion Rings 12

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COTTAGE DINING WINE LIST & BOTTLE SERVICE

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7:00am to 10:00pm

WINE LIST

SPARKLING WINE

CHANDON Brut Rose, California
CHANDON Blanc De Blancs Reserve, Carneros, California
VEUVE CLICQUOT Brut, Reims

ROSÉ

WHISPERING ANGEL Rose, Provence

WHITE

CLOUDY BAY Sauvignon Blanc, Marlborough
ZD, Chardonnay, Napa Valley

RED

CARNEROS RESORT AND SPA Pinot Noir, Carneros, California
SERIAL by John Anthony, Cabernet Sauvignon, Paso Robles, California

BOTTLE

60
60
130

72

76

72

75

68

BOTTLE SERVICE

all bottles served with glassware, napkins,
straws, choice of mixers & garnishes

375ml BOTTLED SPIRITS SELECTION 100

Belvedere Organic Vodka
Botanist Islay Dry Gin
Plantation Gold Rum XO
La Gritona Reposado Tequila
Illegal Joven Mezcal
Whistlepig Rye 10yr
Glenlivet Single Malt 12 yr

(2) Choice of Garnish – Lime | Lemon | Orange | Cherries | Olives | Mint

(2) Choice of Soda – Club Soda | Tonic Water | Coke | Diet Coke | Sprite | Ginger Ale

(2) Choice of Juice – Lemonade | Cranberry | Grapefruit | Orange | Pineapple

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COTTAGE DINING SWEETS & DRINKS

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11:00am to 10:00pm

SWEETS

Half Dozen Boon Fly Donuts Chocolate Dipping Sauce 10
Boon Fly Pie Apple Cinnamon Tart, Vanilla Ice Cream, Whipped Cream 12
Maple Basque Cheesecake (for two!) Candied Walnut, Saba 24
Chocolate Espresso Ice Cream Sandwich Caramel, Chantilly Cream 12
Assorted House Made Cookie Plate 10
Salted Caramel Creme Brulee Whipped Cream 12
Ice Cream Of The Day Two Scoops 8
Ice Cream Float Vanilla Bean Ice Cream, Root Beer 13

BEER & COCKTAILS

Beer 9

Farmers Light Lager | Scrimshaw Pilsner | Best Day N/A Kolsch |
Russian River "Pliny The Elder" 12
Highnoon, Black Cherry 12

ON THE ROCKS PREMIUM COCKTAILS (375ml bottle – serves 2-4) 40

On the Rocks ready-to-serve, bottled, craft cocktails are made with high quality spirits, all natural ingredients, and no preservatives. Each flavor delivers the complexity and craftsmanship you would find at your favorite bar, all in the privacy and comfort of your own Cottage.

Aviation – A throwback to the era when airplanes were brand new. This classic gin cocktail is crafted with Larios London Dry Gin and flavors of cherry, lemon and violet.

Margarita – This classic Margarita offers a perfect balance between Hornitos Tequila, tart lime and triple sec.

Jalapeno Margarita – This Margarita uses a flavor combination of pineapple and triple sec married with Tres Generaciones Tequila and heat from jalapeno.

Old Fashioned – Staying true to the original recipe, this Old Fashioned is strong and simple using a generous pour of Knob Creek Bourbon with bitters, cane sugar, orange, cherry and lemon zest.

FREE SPIRIT

Five Mountains Iced Tea 5
Coke | Diet Coke | Sprite 5
Ginger Beer 6
Sparkling or Still Water (liter) 8
Seasonal Lemonade 6
Carafe of Lemonade or Arnold Palmer 12
Pomegranate Juice, Lime, Lemonade 6

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