

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 or prawns to any salad 9

- 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 23
 - 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
- Alaskan Halibut Snap Peas, Potato, Tomato Vinaigrette 26
- Angus Rib Eye Steak Asparagus, Shoestring Potatoes, Roasted Shallot Butter 38
- 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
- Smoked Salmon Flatbread Fromage Blanc, Red Onion, Lemon Crème Fraiche, Parmesan 21
 - 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 emul-sion, 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

	GLASS	BOTTLE
SPARKLING WINE		
GERARD BETRAND Brut Rose, Cremant De Limoux	15	60
CHANDON Blanc De Blancs, Napa	22	88
VEUVE CLICQUOT Brut, Reims	27	110
ROSÉ		
WHISPERING ANGEL Rose, Provence	18	72
WHITE		
	19	76
CLOUDY BAY Sauvignon Blanc, Marlborough	18	72
ZD, Chardonnay, Napa Valley		
RED		
ADMIRE BY DAN KOSTA Pinot Noir, Sonoma County	19	81
OBSIDIAN Cabernet Sauvignon, California	20	80

BOTTLE SERVICE

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

375ml BOTTLED SPIRITS SELECTION 85

Absolut Elyx Vodka

Bombay Sapphire Gin

Bacardi Superior Puerto Rican Rum

Basil Hayden's 8yr Bourbon

Johnnie Walker Black Label Scotch

(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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SWEETS

Half Dozen Boon Fly Donuts Chocolate Dipping Sauce 12

Boon Fly Pie Spiced Chocolate Chip Cookie, Chocolate Sauce, Vanilla Ice Cream 12

Burnt Cheesecake (for two!) Mascarpone Chantilly, Seasonal Jam, Graham Crackers 24

Strawberry Coconut Ice Cream Sandwich Strawberry Compote 10

Assorted House Made Cookie Plate 10

Honey Thyme Creme Brulee Lemon Snickerdoodle, 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 (200ml bottle – serves 2) 29

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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