

# COTTAGE DINING BREAKFAST MENU

to place an order dial extension 3004  
7:00am to 11:30am

## 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 Served 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  
Screwdriver Absolut Elyx Vodka (375ml), Carafe of Fresh Orange Juice, Fresh Sliced Oranges 88

## LIGHTER

Variety of Housemade Pastries Jam, Straus Creamery butter, Carneros Honey 18  
Acai Bowl Toasted Coconut, Banana, Berries, Bee Pollen 16  
Carneros Granola Straus Organic Yogurt, Orchard Fruits & Berries, Carneros Honey 14  
Steel Cut Oats Carneros Granola, Brown Sugar, Cream 14  
Avocado Toas Tomatoes, Sugar Snap Peas, Radish, Everything Bagel Seasoning 20  
Add Chick Inn Hen Egg 3 Add Smoked Salmon 3

## MAINS

American Breakfast Eggs Any Style, Applewood Bacon or Chicken Apple Sausage, Breakfast Potatoes, Toast 24  
Corned Beef Hash Housemade Corned Beef, Poached Eggs, Spinach, Grilled Onion, Jalapeno Hollandaise 26  
Garden Herb & Vegetable Omelet Applewood Bacon or Chicken Apple Sausage, Breakfast Potatoes, Herb Salad, Toast 22  
Short Rib Burrito Fried Eggs, Black Beans, Queso Fresco, Avocado, Calabrian Chili Salsa 26  
Brioche French Toast Berries, Cinnamon Creme Fraiche, Maple Syrup 24  
Mushroom, Spinach & Jack Omelet Applewood Bacon or Chicken Apple Sausage, Breakfast Potatoes, Herg Salad, Toast 24

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 or prawns to any salad 9

Spanish Marcona Almonds 9

Mixed Mediterranean Olives 9

Guacamole & Salsa Housemade Chips 14

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

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 or Prawns 9

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

French Fries or Salad 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 Mushrooms 3

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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

Fresh Buttermilk Biscuits Honey Butter 14

Warm Artichoke Dip Roasted Poblano Peppers, Toasted Pita Chips 17

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

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

Chopped Salad Greens, Garbanzo Beans, Tomato, Almonds, Onion, Olives, Crystal's Buttermilk Dressing 18

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

Southern Fried Calamari Grilled Lemon, Chipotle Aioli 21

## 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 24

Choice of Cheddar, Jack, or Swiss Add Avocado, Bacon, or Mushroom 3

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

Wild Caught Halibut Green Lentils, Hobbs Bacon, Frisee Salad, Fresh Herbs 42

Pan Seared New York Steak Creamed Spinach, Roasted Fingerling & Squash Medley, Piquillo Jus 38

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

Margherita Flatbread San Marzano Tomato Sauce, Mozzarella, Basil 19

Add Pepperoni or Italian Sausage 3

Carneros Garden Flatbread Burrata, Marinated Tomatoes, Arugula Pesto, Pepitas 21

Ohlone 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

Mac n' Cheese 12

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

Crispy Truffle Fries Parmesan Cheese, Aioli 15

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# COTTAGE DINING WINE LIST & BOTTLE SERVICE

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## WINE LIST

	GLASS	BOTTLE
<b>SPARKLING WINE &amp; CHAMPAGNE</b>		
Domaine Carneros, Brut, Carneros	22	80
Mumm, Brut Rosé, Napa Valley	14	56
Domaine Carneros, Brut Rosé, Carneros		99
Schramsberg, Blanc de Blancs, Brut, North Coast		87
Veuve Clicquot, 'Yellow Label', Brut, Champagne		160
<b>ROSÉ</b>		
Art House, Rosé, Carneros	14	56
<b>WHITE</b>		
Cade, Sauvignon Blanc, Napa Valley	18	72
Honig, Sauvignon Blanc, Napa Valley		52
Gudlach-Bundschu, Gewurztraminer, Sonoma	14	56
ZD, Chardonnay, Napa Valley	16	64
Flowers, Chardonnay, Sonoma Coast		100
<b>RED</b>		
Truchard, Pinot Noir, Carneros	15	60
Margerum, 'M5', Red Blend, Santa Barbara	16	63
Frog's Leap, Zinfandel, Napa Valley	25	100
Brendel by Heitz, Cabernet Sauvignon, Napa Valley	21	84
Hall, Cabernet Sauvignon, Napa Valley		110

## 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 10  
Warm Apple Empanada Caramelized Apples, Cinnamon Crème Anglaise, Vanilla Ice Cream 14  
Burnt Cheesecake (for two!) Mascarpone Chantilly, Seasonal Jam, Graham Crackers 24  
Lemon Meringue Pie Verrine Graham Cracker, Toasted Meringue, Lemon Curd 13  
Assorted House Made Cookie Plate 10

### BEER & COCKTAILS

#### Beer 8

Lagunitas Daytime IPA | Modelo Especial | Taco Truck Lager | Brasserie d'Achouffe Belgian Blonde | Stella Artois | Miller Lite

#### 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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