

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

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 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 Mushroom 3

Add Capers 2

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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

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

B.L.T. Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Sourdough 20

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

Big Glory Bay King Salmon Black Eyed Peas, Charred Fennel, Snap Peas, Salmon Roe, Lemon Vinaigrette 36

Seared 10oz New York Steak Fingerling Tostones, Cipollini Onions, Asparagus, Bordelaise 40

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 Asparagus Lemon Oil, Parmesan 12

Crispy Truffle Fries Parmesan Cheese, Aioli 15

Beer Battered Onion Rings Ketchup 12

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COTTAGE DINING WINE LIST & BOTTLE SERVICE

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WINE LIST

	GLASS	BOTTLE
SPARKLING WINE & CHAMPAGNE		
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
ROSÉ		
Art House, Rosé, Carneros	14	56
WHITE		
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
RED		
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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