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

SCREWDRIVER

ABSOLUT ELYX VODKA (375ML), CARAFE OF FRESH ORANGE JUICE, FRESH SLICED ORANGES 88

LIGHTER

BOON FLY DONUTS BAKER'S DOZEN, CHOCOLATE OR CARAMEL DIPPING SAUCE 12

SLICED FRUIT PLATE SEASONAL FRUIT 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 TOMATOES, SUGAR SNAP PEAS, RADISH, EVERYTHING BAGEL SEASONING 22

MAINS

TWO FARM EGGS EGGS ANY STYLE, APPLEWOOD BACON, CHICKEN APPLE SAUSAGE OR COUNTRY SAUSAGE,
BREAKFAST POTATOES, TOAST 24
ADD FLAT IRON STEAK 18

BREAKFAST SANDWICH NUESKIES BACON, MAYONNAISE, AMERICAN CHEESE, FRIED EGG, HOUSEMADE ENGLISH MUFFIN 24

ASPARAGUS OMELETTE ASPARAGUS, GRUYERE, FINES HERBS, BREAKFAST POTATOES 24

HAM OMELETTE CAGGIANO HAM, CARAMELIZED ONIONS, SONOMA JACK,, BREAKFAST POTATOES 26

FRENCH TOAST BRIOCHE, MEYER LEMON CURD, WHIPPED CREAM, BERRIES 24

EGGS BENEDICT HEIRLOOM TOMATO, CARAMELIZED ONIONS, WINECOUNTRY MUSHROOMS, HOUSEMADE ENGLISH MUFFIN, HOLLANDAISE 26

SMOKED SALMON BAGEL TOASTED BAGEL, DILLED FROMAGE BLANC, PICKLED RED ONIONS, DILL, CAPERS 24

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 8

CRISPY HASH BROWNS 8 CAGGIANO HAM 10

CHICKEN APPLE SAUSAGE 8 SMOKED SALMON 12

BREAKFAST POTATOES 8 EVERYTHING BAGEL 6

COUNTRY SAUSAGE 8 MODEL BAKERY TOAST 4

COTTAGE DINING lunch menu

TO PLACE AN ORDER DIAL EXTENSION 3004 • 11:30 AM TO 4 PM

STARTERS & SALADS

SLICED FRUIT PLATE SEASONAL FRUIT 12

VARIETY OF HOUSEMADE PASTRIES JAM, STRAUS CREAMERY BUTTER, CARNEROS HONEY 18

SPANISH MARCONA ALMONDS 9

MIXED MEDITERRANEAN OLIVES 9

GUACAMOLE & SALSA HOUSEMADE CHIPS 14

SLICED 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

CITRUS & COUNTY LINE CHICORIES ORO BLANCO GRAPEFRUIT, SKYHILL GOAT CHEESE, TOASTED HAZELNUTS, MEYER LEMON DRESS-

ING 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

STEAK FRITES 60Z 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

FRENCH FRIES OR SALAD CHOICE OF CHEDDAR, JACK, OR GRUYERE ADD AVOCADO, BACON, OR MUSHROOM 3

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

COTTAGE DINING $dinner\ menu$

TO PLACE AN ORDER DIAL EXTENSION 3004 · 4 TO 10 PM

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

HEIRLOOM TOMATO & QUINOA SALAD SUGAR SNAP PEAS, WATERMELON RADISH TAHINI LEMON PUREE 16

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

HOUSEMADE LUMACHE PARSNIP PUREE, WATERCRESS, BROWN BUTTER, PARMESAN, SOURDOUGH CRUMBS 26

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

ALASKAN HALIBUT DELTA SPARAGUS, PEA SHOOTS MASHED POTATOES, TOMATO RELISH 32

ANGUS RIB EYE STEAK HASH BROWN, SNAP PEAS, CARMALIZED SHALLOT BUTTER, CHILI CRUNCH CARROTS 36

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

ROASTED ARTICHOKE - SMOKED GOUDA FLATBREAD ARTICHOKE, MOZZARELLA, SMOKED GOUDA, SPINACH, GARLIC, LEMON OIL 24

OHLONE SMOKED SALMON FLATBREAD FROMAGE BLANC, RED ONION, LEMON CRÈME FRAÍCHE, PARMESAN 28 ADD CAPERS 2

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

CHEESE PIZZA SAN MARZANO TOMATO SAUCE, FRESH MOZ-

ZARELLA 12

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

COTTAGE DINING *sweets & drinks*

TO PLACE AN ORDER DIAL EXTENSION 3004 · 11 AM TO 10 PM

SW/FFTS

BOON FLY DONUTS BAKER'S DOZEN, CHOCOLATE DIPPING SAUCE 12

BURNT CHEESECAKE (FOR TWO!) MASCARPONE CHANTILLY, SEASONAL JAM, GRAHAM CRACKERS 24

APPLE CRUMBLE PIE OAT CRUMBLE, SALTED CARAMEL SAUCE, WHIPPED CREAM 14

ASSORTED HOUSE MADE COOKIE PLATE 10

BUTTERSCOTCH CUSTARD RYE STREUSEL, WHIPPED CREAM 13

ICE CREAM SANDWICH ALMOND, CHOCOLATE GLUTEN-FREE COOKIE, COFFEE ICE CREAM 13

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

wine list & bottle service

TO PLACE AN ORDER DIAL EXTENSION 3004 • 7 AM TO 10 PM

WINE LIST

SPARKLING WINE GERARD BETRAND BRUT ROSE, CREMANT DE LIMOUX	GLASS 15	BOTTLE 60
CHANDON BLANC DE BLANCS, NAPA	22	88
VEUVE CLICQUOT BRUT, REIMS	27	110
ROSÉ		
WHISPERING ANGEL ROSE, PROVENCE	18	72
WHITE		
BELLA UNION SAUVIGNON BLANC, RUTHERFORD	16	64
SCHUG, CHARDONNAY, CARNEROS	18	72
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