

COTTAGE DINING MORNING MENU

to place an order, dial extension 4890
7:00am to 11:00am

MORNING BEVERAGES

Fresh Brewed Coffee sm 6 | lg 12
Espresso 6
Mocha | Cappuccino | Latte 8
Americano | Macchiato | Chai Latte 7
Extra Espresso Shot 3
Hot Chocolate 6
Milk 5
Five Mountains Organic Tea Served with Lemon and Honey 6
Juices – Cranberry, Grapefruit, Pineapple, Tomato, Apple 8
Fresh Squeezed Orange Juice 9

SUNRISE COCKTAILS

Boon Fly Bloody Mary Bloody Mary Spice Blend, Tomato Juice, Vodka, Celery Salt Rim 16
Seasonal Mimosa Prosecco, Seasonal Juice 15
The Original Bottle of Prosecco, Carafe of Fresh Orange Juice 50
Screwdriver Grey Goose Vodka (375ml), Carafe of Fresh Orange Juice, Fresh Sliced Oranges 88

BEGINNINGS

Boon Fly Donuts Baker's Dozen 13
Granola & Yogurt Organic Yogurt, House Made Granola, Berries 14
Steel Cut Oats 11
Add Fruit Compote 2
Add Berries or Fresh Fruit 3
Avocado Toast Pistachios, Dried Cranberries, Microgreens, Sourdough 16
Season's Fruit Organic, Local Fruit and Berries 12
House Made Pastries Sweet Butter, Jam 12

MAINS

Egg White Scramble Roasted Tomatoes, Avocado, Cauliflower, Caramelized Squash, Eggs 18
Triple Stack of Pancakes Maple Syrup, Berries, Fruit Compote 17
Breakfast Burrito Flour Tortilla, Cheese Blend, Hash Browns, Chorizo, Scrambled Eggs, Sour Cream Pico de Gallo, Covered with Chipotle Salsa 18
California Bagel Mixed Greens, Lemon, Fromage Blanc, Avocado, Pickled Onion, Smoked Salmon, Capers 21
Two Eggs Any Style Crispy Hash Browns, Choice of Toast, Bacon, Sausage or Ham 19
Boon Fly Benedict English Muffin, Caggiano Ham, Poached Eggs, Jalapeño Hollandaise, Hash Browns 22
Omelet Add Two Items, Choice of Cheese, Hash Browns, Toast 19
B.L.T. Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Sourdough 18
Add Egg 2 each

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 ALL DAY MENU

to place an order, dial extension 4890
11:00am to 10:00pm

BEGINNINGS

add chicken or prawns to any salad 8

Spanish Marcona Almonds 9

Mixed Mediterranean Olives 9

Warm Artichoke Dip Roasted Poblano Peppers, Toasted Pita Chips 16

Crispy Truffle French Fries Parmesan Cheese, Parsley, Malt Vinegar Aioli 12

Beer Battered Sweet Onion Rings Spicy Ketchup 11

Trio of Artisan Cheeses Seasonal Fruit Compote, Nuts, Dried Fruit, House Made Bread 22

Charcuterie Plate Olives, Marcona Almonds, Pickled Vegetables, House Made Crostini 24

Wedge Salad Green Goddess, Pt Reyes Blue Cheese, Bacon, Cherry Tomato 15

Caesar Salad Roasted Red Onions, Chopped Romaine, Shaved Parmesan, Croutons 16

Boon Fly Chopped Salad Greens, Garbanzo Beans, Tomato, Almonds, Onion, Olives, Crystal's Buttermilk Dressing 17

KIDS

Grilled Cheese Sourdough, Choice of French Fries or Fruit 12

Smoked Chicken 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

MAINS

all sandwiches served with baby greens or fries

B.L.T. Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Sourdough 18

Akaushi Kobe Beef Burger House Made Brioche Poppy Seed Bun 18

Add Choice of Cheese, Bacon, Avocado, Mushroom, Egg 2

Margherita Flatbread San Marzano Tomato Sauce, Mozzarella, Basil 17

Add Pepperoni or Italian Sausage 3

Carneros Garden Flatbread Pesto, Shaved Asparagus, Goat Cheese, Arugula, Pistachio 18

Onion Spiced Salmon Flatbread Fromage Blanc, Red Onion, Lemon Crème Fraîche, Parmesan 17

*Fried Chicken Mary's Free Range Chicken, Braised Garden Greens, Smashed Yukon Gold Potatoes 30

*Big Glory Bay King Salmon Sweet Corn Succotash, Garden Squash Puree, Frisee 28

*12oz New York Strip Loin Fingerling Potatoes, Spring Onion, Baby Carrots, Asparagus, Chimichurri 34

*available after 5:00pm

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SWEETS

- Half Dozen Boon Fly Donuts Chocolate Dipping Sauce 8
- Ice Cream Float Vanilla Ice Cream, Root Beer 11
- Strawberry & Rhubarb Hand Pie White Chocolate Crème Anglaise, Vanilla Chantilly 11
- Butterscotch Custard Blonde Chocolate Crumble, Hazelnut Biscotti 11
- Ice Cream Sandwich Gluten-free Cookie, Coffee Ice Cream 11
- Chocolate Verrine Flourless Cake, Raspberry Mousse, Vanilla Chantilly 11
- Assorted House Made Cookie Plate 9

ZERO PROOF BEVERAGES

- 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
- JAMAICA FRESCA Hibiscous, Jicama, Lime, Club Soda 6

BEER & COCKTAILS

Beer 6 Lagunitas IPA | Mad River Steel Head | Modelo Especial | Taco Truck Lager | Stella Artois
Coors Light | Bud Light

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.

Mai Tai – We blend light and dark Cruzan Rum together to create a unique blend with the addition of orange, pineapple and coconut for the perfect Mai Tai.

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.

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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	16	68
Mumm, Brut Rosé, Napa Valley	14	56
Domaine Carneros, Brut Rosé, Carneros		75
Schramsberg, Blanc de Blanc Brut, North Coast		87
Veuve Clicquot, Brut 'Yellow Label', France		160
ROSÉ		
AIX, Rosé, Provence	13	52
WHITE WINE		
CADE, Sauvignon Blanc, Napa Valley	18	72
Artesa, Chardonnay, Carneros	15	60
Honig, Sauvignon Blanc, Napa Valley		52
Etude, Pinot Gris, Carneros		56
Cakebread, Chardonnay, Napa Valley		98
Flowers, Chardonnay, Sonoma Coast		113
RED WINE		
Etude, 'GBR' Pinot Noir, Carneros	17	68
Mt. Veeder, Cabernet Sauvignon, Napa Valley	20	80
Bouchaine, Pinot Noir, Carneros		64
Merryvale, Pinot Noir, Carneros		88
Godspeed, 'Trinity' Red Blend, Napa Valley		72
Hall, Cabernet Sauvignon, Napa Valley		110

BOTTLE SERVICE

all bottles served with a cocktail shaker, glassware, napkins, straws, choice of mixers and garnishes

375ml BOTTLED SPIRITS SELECTION 80

Grey Goose Vodka
Bombay Sapphire Gin
Don Julio Blanco Tequila
Bacardi Superior Puerto Rican Rum
Woodford Reserve Bourbon Whiskey
Johnnie Walker Black Label Scotch
Fernet-Branca

(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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