

COTTAGE DINING BRUNCH MENU

to place an order, dial extension 3004
7:00am to 4:00pm

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 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
Banana Bread Lemon Curd, Berries 13
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

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 Greens, Lemon, Fromage Blanc, Avocado, Pickled Red Onion, Smoked Salmon, Capers 21
Two Eggs Any Style Crispy Hash Browns, Choice of Toast, Bacon, Sausage or Ham 19

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.

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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

"Green Eggs & Ham" Poached Eggs, Honey Cured Ham, Lemon-Leek Cream, Hash Browns 19

Corned Beef Hash Crispy Hash Browns, Spinach, Grilled Onions, Poached Eggs, Jalapeño Hollandaise 19

Reuben Sandwich Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Rye Bread 19

Beer Battered Fish Tacos Corn Tortillas, Spicy Slaw, Lemon Crème Fraiche 19

Chicken & Waffle Mary's Free Range Chicken, Malt Waffle, Maple Syrup, Whipped Brown Butter 21

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

Breakfast Flatbread Over-Easy Eggs, Bacon, Caramelized Onions, Chipotle Salsa, Mozzarella 18

Ohlone Smoked Salmon Flatbread Fromage Blanc, Red Onion, Lemon Crème Fraiche, Parmesan 17
Add Capers 2

SIDES

Applewood Smoked Bacon 6

Chicken Apple Sausage or Maple Pecan Sausage 6

Caggiano Ham 6

Smoked Salmon 6

Model Bakery Toast 3

Toasted Bagel or English Muffin 4

Two Eggs 7

One Donut 1

Crispy Fries 8

Sweet Potato Fries 10

Beer Battered Onion Rings 10

Hash Browns 6

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COTTAGE DINING DINNER MENU

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4:00pm to 10:00pm

BEGINNINGS

add chicken or prawns to any salad 8

Spanish Marcona Almonds 9

Mixed Mediterranean Olives 9

Fresh Buttermilk Biscuits Honey Butter 8

Warm Artichoke Dip Roasted Poblano Peppers, Toasted Pita Chips 16

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

Butter Lettuce Salad Pickled Beets, Cucumber, Feta, Toasted Sunflower Seeds, White Balsamic Vinaigrette 16

Hush Puppies Chickpea Flour, Fava Beans, Snap Peas, Serrano Chili, Tarragon Aioli 14

Southern Fried Calamari Grilled Lemon, Chipotle Aioli 18

Chicken Fried Broccolini Preserved Lemon Aioli, Aleppo Chili Flake 12

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

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

Big Glory Bay King Salmon Black Eyed Peas, Charred Fennel, Snap Peas, Salmon Roe, Lemon Vinaigrette 28

Seared 10oz New York Steak Green Garlic Crema, Tostones, Cipollini Onions, Asparagus, Bordelaise 34

Gumbo Andouille Sausage, Smoked Chicken, Rock Shrimp, Steamed Jasmine Rice 30

Shrimp & Grits Smoked Ham Hock, Pickled Peppers, Scallions 27

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Roasted Pork Chop Parmesan Polenta Cake, Roasted Carrots, Carrot Top Salsa Verde 32

Margherita Flatbread San Marzano Tomato Sauce, Mozzarella, Basil 17
Add Pepperoni or Italian Sausage 3

Carneros Garden Flatbread Burrata, Marinated Tomatoes, Arugula Pesto, Pepitas 18

Ohlone Smoked Salmon Flatbread Fromage Blanc, Red Onion, Lemon Crème Fraiche, Parmesan 17
Add Capers 2

Bacon Blue Flatbread Caramelized Onion, Mushroom, Blue Cheese, Bacon, Thyme 19

SIDES

Smashed Yukon Gold Potatoes 6

Mac 'n' Cheese 10

Roasted Asparagus Lemon Oil, Parmesan 9

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

Beer Battered Onion Rings Spicy Ketchup 11

COTTAGE DINING ALL DAY MENU

to place an order, dial extension 3004
11:00am to 10:00pm

SWEETS

- Half Dozen Boon Fly Donuts Chocolate Dipping Sauce 8
- Root Beer Float Vanilla Bean Ice Cream 11
- Strawberry-Rhubarb Empanada Lemon Scented Crème Anglaise, Candied Pistachio 11
- Butterscotch Custard Blonde Chocolate Crumble, Hazelnut Biscotti 11
- White Chocolate Mousse Grapefruit Jam, Vanilla Sponge Cake, Crispy Meringue 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
- Pomaid Pomegranate Juice, Lime, Lemonade 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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