RESTAURANT IN ROOM
Please call extension 46 to place your order
20% service charge and $7 delivery fee will be added to all delivery orders

BREAKFAST
Monday-Friday 6:30AM-10AM | Saturday & Sunday 7AM-11AM

Avocado Tartine
- crushed avocado
- chili
- red onion
- rocket
- watermelon radish
- local toy box tomatoes
- shaved asiago
- SF sourdough
21

Waterfront Benedict
- poached eggs
- avocado
- grilled asparagus
- lump crab meat
- tarragon hollandaise
- toasted ciabatta
- fingerling potato hash
31

Three Eggs
- three organic eggs
- san luis apple chicken sausage
- zoë’s cured ham or applewood-smoked bacon
- fingerling potato hash
- organic toy box tomato salad
23
- Sub egg whites
2

Tofu Quiche
- shredded potato crust
- whipped tofu
- oven-roasted vegetables
- nutritional yeast
- fingerling potato hash
- organic toy box tomato salad
21

Nutella French Toast
- ciabatta
- nutella
- bananas
- vanilla crème
21

Garden Omelet
- three organic eggs
- grilled asparagus
caramelized onions
- baby portobello
- 10-year aged cheddar
- spinach crème fraîche
- fingerling potato hash
- organic toy box tomato salad
22
- Sub egg whites
2

Açai Bowl
- açaí purée
- berries
- shaved coconut
- granola
- almonds
- flax seed
16

Smoked Salmon
- citrus
- marin county fromage
- cucumber heirloom tomatoes
- caperberries
- red onion
- posh bagel
23

Compote & Oats
- steel-cut oatmeal
- toasted flax seed
- sun-dried cherry compote
14

Berry Soufflé Pancakes
- golden raisin
- sun-dried cherry compote
21

Sides
- 6

Applewood-Smoked Bacon
Apple Chicken Sausage
Zoë’s Smoked Ham
Potato Hash
Avocado Gluten-Friendly Toast

Morning Beverages

Stance Coffee 7
Nitro Coffee 8
Cappuccino 8
Espresso 7 | Double 10
Tcho Hot Chocolate 8
Marin Kombucha 10
Freshly Squeezed
Orange Juice 7
Freshly Squeezed
Grapefruit juice 7

Gluten-Friendly ☄️ Vegetarian ☀️ Vegan ☝️ Dairy-Free

Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.
For more information go to www.p65Warnings.ca.gov/restaurant.
LUNCH
Monday-Friday 11:30AM-2PM

Starters

Soup Anyone
10

Calamari Misto
roasted fennel aioli | garden vegetables 17

Mac n Cheese
cavatappi | five-cheese gratin 15

Togarashi-Crusted Ahi
flash-seared | edamame smear | yuzu 24

Pizzas

Cheese
tomato sauce | mozzarella | provolone
gran padano 24

Pepperoni
three-cheese blend
niman ranch pepperoni 26

Mushroom
cremini & hen of the woods mushrooms
mozzarella 24

Meat Amore
pepperoni | sausage | herbs | olives 27

Salads
Add chicken 8, salmon 10 or steak 12

Gem Wedge
monterey gem lettuce | lump crab | avocado eggs | organic toy box tomatoes
tarragon lemon vinaigrette 27

Charred Tuscan Kale & Quinoa
grilled lacinato | quinoa blend | golden raisins
shaved asiago | watermelon radish
truffle oil vinaigrette 21

Chicory & Blueberries
chicory blend | blueberries | spiced pecans | point reyes blue cheese
sunflower seeds | broccoli | avocado | oat milk ranch 23

Sandwiches

Grilled Cheese & Soup
roasted tomato soup | aged cheddar
SF sourdough 15

Da Burger
9oz grind angus chuck | garden tomato
aged tillamook | bacon jam | rocket brioche 24
Add organic egg 5 | Sub beyond burger 5

BBQ Tofu
pressed & roasted | BBQ glaze | vinegar slaw
cashew cheese | grilled ciabatta 21

Spicy Asian Chicken
buttermilk-brined chicken thigh
chipotle mayonnaise | daikon radish
pickled chilis | brioche 23

Cherry On Top

Dulce de Leche Empanada
baked | vanilla bean ice cream 14

Black Cherry Lava Cake
bing cherries | ghirardelli chocolate
vanilla crème 14

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# DINNER
4PM-10PM Daily

## Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Soup Anyone</strong></td>
<td>10</td>
</tr>
<tr>
<td><strong>Cashew Hummus</strong></td>
<td>grilled pita</td>
</tr>
<tr>
<td><strong>Mac n Cheese</strong></td>
<td>cavatappi</td>
</tr>
<tr>
<td><strong>Togarashi-Crusted Ahi</strong></td>
<td>flash-seared</td>
</tr>
<tr>
<td><strong>Calamari Misto</strong></td>
<td>roasted fennel aioli</td>
</tr>
<tr>
<td><strong>Cheese</strong></td>
<td>tomato sauce</td>
</tr>
<tr>
<td><strong>Pepperoni</strong></td>
<td>three-cheese blend</td>
</tr>
<tr>
<td><strong>Mushroom</strong></td>
<td>cremini</td>
</tr>
<tr>
<td><strong>Meat Amore</strong></td>
<td>pepperoni</td>
</tr>
</tbody>
</table>

## Pizzas

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## Salads

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<tbody>
<tr>
<td><strong>Gem Wedge</strong></td>
<td>monterey gem lettuce</td>
</tr>
<tr>
<td><strong>Charred Tuscan Kale &amp; Quinoa</strong></td>
<td>grilled lacinato</td>
</tr>
<tr>
<td><strong>Chicory &amp; Blueberries</strong></td>
<td>chicory blend</td>
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</tbody>
</table>

## Sandwiches

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<tbody>
<tr>
<td><strong>Grilled Cheese &amp; Soup</strong></td>
<td>roasted tomato soup</td>
</tr>
<tr>
<td><strong>Da Burger</strong></td>
<td>9oz grind angus chuck</td>
</tr>
<tr>
<td><strong>BBQ Tofu</strong></td>
<td>pressed &amp; roasted</td>
</tr>
<tr>
<td><strong>Spicy Asian Chicken</strong></td>
<td>buttermilk-brined chicken thigh</td>
</tr>
</tbody>
</table>

## Mainstays

<table>
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<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Braised Oregon Lamb Shank</strong></td>
<td>grass-fed</td>
</tr>
<tr>
<td><strong>Steak Frites</strong></td>
<td>10oz grass-fed flat iron</td>
</tr>
<tr>
<td><strong>Chicken Provençal</strong></td>
<td>oven-roasted mary’s chicken</td>
</tr>
</tbody>
</table>

## Cherry On Top

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<tbody>
<tr>
<td><strong>Dulce de Leche Empanada</strong></td>
<td>baked</td>
</tr>
<tr>
<td><strong>Black Cherry Lava Cake</strong></td>
<td>bing cherries</td>
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</tbody>
</table>

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