

BREAKFAST

SERVED FROM 6:00 A.M. TO 10:30 A.M.

Please note that In Room Dining is closed from 10:30 A.M. - 11:30 A.M.

THE CONTINENTAL

a selection of berries, yogurt, cereal, juice and a small pot of coffee \$19.00

FRUITS AND CEREALS

SEASONAL FRUITS AND BERRIES \$16.00

STEEL CUT OATMEAL

brown sugar, milk and roasted fruits \$10.00

YOGURT PARFAIT

granola and seasonal fruits \$12.00

SIGNATURE SPECIALTIES

SMOKED SALMON

built for you on a toasted bagel with cream cheese, tomatoes,
onions and capers \$21.00

HUEVOS RANCHEROS

warm corn tortillas, refried beans, and salsa fresca, bacon or sausage,
and your choice of eggs \$19.00

ZUCCHINI AND CHEESE FRITTATA

Gruyère, goat, and white cheddar cheeses, tomato, and onion
with ciabatta toast \$19.00

HAM AND WHITE CHEDDAR PANINI

fried egg, shaved ham, and Dijon spread \$15.00

BREAKFAST CLASSICS

MULTI-GRAIN PANCAKES

caramelized bananas, granola, maple syrup, and butter \$19.00

PANCAKES

topped with bananas and raspberries \$19.00

BELGIAN WAFFLES

fruit compote, butter, and warm maple syrup \$19.00

CORNED BEEF HASH

poached eggs and chipotle sauce \$20.00

THE BENEDICT

traditional with Canadian bacon, toasted muffin, and hollandaise sauce \$21.00

CRAB CAKE BENEDICT

hollandaise sauce over homemade crab cake, sautéed spinach,
and toasted muffin \$21.00

EGGS

All egg dishes are served with breakfast potatoes and your choice of toast.

Egg Beaters, egg whites and organic eggs are available upon request.

TWO EGGS ANY STYLE

served with bacon, ham or sausage \$18.00

THREE-EGG OMELETTE

your choice of fillings \$20.00

MUSHROOM AND PEPPER EGG WHITE OMELETTE

served with low-fat mozzarella cheese and roasted tomato \$21.00

SAN FRANCISCO JOE'S EGGS

a classic with ground chuck, spinach, onions, and melted jack cheese \$19.00

ALL DAY DINING

SERVED FROM 11:30 A.M. TO 11:00 P.M.

SOUPS AND APPETIZERS

ROASTED CHICKEN AND TORTILLA SOUP

avocado and pico de gallo \$ 9.00

ROASTED PUMPKIN SOUP

chipotle yogurt and pepino seeds \$ 9.00

PACIFIC LITTLE NECK CLAM CHOWDER

\$ 9.00

JUMBO LUMP AND DUNGENESS CRAB CAKES

herbed greens, roasted tomato, rémoulade \$17.00

TERIYAKI CHICKEN WINGS

edamame and dipping sauce \$11.00

SEARED SCALLOPS

piquillo pepper sauce with a cucumber and mango salad \$13.00

MELON, PROSCIUTTO AND GRILLED SHRIMP

Dijon mustard dressing \$12.00

CHICKEN AL PASTOR QUESADILLA

corn and flour tortillas filled with pulled chicken, Oaxaca cheese,
and roasted tomato salsa, served with sour cream \$11.00

SALADS AND SANDWICHES

All sandwiches served with choice of fries, garlic fries, sweet potato fries, kettle chips, or fresh fruit.

ARUGULA SALAD

Bosc pear, Reggiano, and lemon-grapeseed dressing \$ 9.00

ORGANIC FIELD GREENS

tomato, cucumber, caramelized walnuts and your choice of dressing \$ 9.00

CAESAR SALAD

crisp romaine spears, traditional dressing, fresh Parmesan,
white anchovy, and warm garlic croutons \$ 9.00

with grilled chicken \$17.00

with seared salmon \$19.00

TRADITIONAL COBB SALAD

grilled chicken, smoked bacon, egg, avocado, blue cheese and
tomatoes, tossed with lemon-Dijon dressing \$17.00

AVOCADO AND TOMATO SALAD

red onion, bell pepper, and cumin dressing \$11.00

ANGUS BURGER

8 oz. grilled burger, crisp lettuce, sliced tomato and red onion garnish,
French fries and herb dip \$17.00

JUMBO LUMP CRAB CAKE SLIDERS \$19.00

CRISPY RANCH CHICKEN SANDWICH

red apple slaw \$14.00

ENGLISH STYLE CLUB SANDWICH

shaved turkey, smoked bacon, fried egg, Dijon spread \$16.00

PIZZA WITH GARLIC SAUSAGE

mushroom, artichoke, and mozzarella \$19.00

ENTRÉES

SERVED FROM 5:00 P.M. TO 11:00 P.M.

FISH AND CHIPS

french fries, coleslaw, English peas, and house-made tartar sauce \$19.00

LEMON LINGUINI

shrimp, arugula, roasted tomato, pecorino \$19.00

12 oz. NEW YORK STRIP STEAK

scaloped potatoes, green beans, Cafe de Paris butter, peppercorn sauce \$25.00

SEARED SALMON

horseradish potato crust, asparagus and cucumber-yogurt sauce \$20.00

BEEF SHORT RIBS

curried mushroom risotto, broccoli rabe \$20.00

PETALUMA CHICKEN BREAST

mushrooms, fingerling potatoes, broccoli rabe \$18.00

BLUE NOSE BASS

tostones, chimichurri, tomato-olive relish \$21.00

DESSERTS

A Selection of San Francisco Favorites

GHIRARDELLI SQUARE MOLTEN CHOCOLATE CAKE

chocolate ganache sauce with vanilla bean ice cream \$ 8.00

THE MISSION CRÈME BRÛLÉE

raspberry and white chocolate \$ 8.00

UNION SQUARE STRAWBERRY SHORTCAKE

fresh strawberries, strawberry sauce, and chantilly cream \$ 8.00

FERRY BUILDING FARMERS' MARKET

seasonal fruit cobbler with a streusel shortcake \$ 8.00

NORTH BEACH TIRAMISU

mascarpone, rum, and espresso \$ 8.00

BEVERAGES

DOMESTIC BEER

Miller Genuine Draft, Budweiser, Bud Light, Coors Light,
and Miller Lite \$ 7.00

IMPORTED PREMIUM BEER

Anchor Steam, Corona, Heineken, Samuel Adams, Amstel Light,
Becks Light, St. Pauli Girl (non-alcoholic), Sierra Nevada Pale Ale \$ 8.00

BUCKET OF BEERS

enjoy six of your favorite beers \$35.00

SOFT DRINKS AND BOTTLED JUICES

Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Sierra Mist, Gatorade,
Sobe Green Tea, and Nantucket Nectars \$ 5.00

MINERAL AND SPRING WATERS

Aquafina, Evian, and San Pellegrino \$ 5.00

750 ml bottles of Evian and San Pellegrino \$ 9.00

TORREFAZIONE ITALIA COFFEE

small pot (3 cups) \$10.00

large pot (6 cups) \$14.00

MINI-BAR REFRESHMENT CENTER

please see your Mini-Bar menu for additional
beverages and snacks

WINES

DRY SPARKLING WINES

Listed from mildest to strongest

Segura Viudas, <i>Brut, Cava, Reserva</i> , NV, Catalonia, Spain	\$ 8.00	\$34.00
Domaine Chandon, <i>Brut Rose</i> , NV, California		\$43.00
Moet & Chandon, <i>Brut</i> , Champagne, "Impérial", NV, France		\$78.00
Veuve Clicquot, <i>Brut</i> , Champagne, "Yellow Label", NV, France		\$91.00

SWEET WHITE WINES

Listed from sweetest to least sweet

Clean Slate, <i>Riesling</i> , Mosel, Germany	\$ 9.00	\$36.00
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DRY LIGHT INTENSITY WHITE WINES

Listed from mildest to strongest

Pighin, <i>Pinot Grigio</i> , Friuli Grave, Friuli-Venezia Giulia, Italy	\$10.00	\$40.00
Silver Birch, <i>Sauvignon Blanc</i> , Marlborough, New Zealand	\$ 9.00	\$36.00

DRY MEDIUM INTENSITY WHITE WINES

Listed from mildest to strongest

Matanzas Creek, <i>Sauvignon Blanc</i> , Sonoma County, California		\$47.00
Canvas, <i>Chardonnay</i> , California	\$ 8.00	\$36.00
Flora Springs, <i>Chardonnay</i> , Napa Valley, California		\$43.00
Chateau St. Jean, <i>Chardonnay</i> , Sonoma County, California		\$45.00
Franciscan, <i>Chardonnay</i> , Napa Valley, California	\$ 7.00	\$40.00

DRY LIGHT INTENSITY RED WINES

Listed from mildest to strongest

Rosenblum, <i>Zinfandel</i> , "Vintners Cuvee Millennium", California		\$40.00
De Loach, <i>Pinot Noir</i> , "Winemaker's Blend", California	\$ 9.00	\$38.00
La Crema, <i>Pinot Noir</i> , Sonoma Coast, California		\$51.00

DRY MEDIUM INTENSITY RED WINES

Listed from mildest to strongest

MacMurray Ranch, <i>Pinot Noir</i> , Sonoma Coast, California	\$11.00	\$44.00
Canvas, <i>Merlot</i> , California	\$ 8.00	\$36.00
Canvas, <i>Cabernet Sauvignon</i> , California	\$ 8.00	\$36.00
Razors Edge, <i>Shiraz</i> , Australia	\$ 9.00	\$36.00
Rodney Strong, <i>Cabernet Sauvignon</i> , Sonoma County, California	\$11.00	\$44.00
St. Francis Vineyards, <i>Zinfandel</i> , "Old Vines", Sonoma County, California		\$55.00
Luna, <i>Merlot</i> , Napa Valley, California		\$58.00
Napa Cellars, <i>Merlot</i> , Napa Valley, California	\$12.00	\$48.00
Marchesi di Frescobaldi, <i>Chianti Rufina</i> , "Castello di Nipozzano", Rivera Tuscany, Italy	\$13.00	\$52.00

DRY FULL INTENSITY RED WINES

Listed from mildest to strongest

Freemark Abbey, <i>Cabernet Sauvignon</i> , Napa Valley, California		\$70.00
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LIQUORS

Includes Mixers, Glasses, Ice, and Fruit Garnishes

SCOTCH	375 ML	1 L
DEWARS	\$55.00	\$150.00
CHIVAS REGAL	\$70.00	\$185.00
JOHNNIE WALKER BLACK		\$190.00
MACALLAN 12 YR OLD		*\$225.00

COGNACS AND CORDIALS

COURVOISIER	\$70.00	\$190.00
GRAND MARNIER	\$80.00	\$210.00
BAILEYS IRISH CREAM	\$65.00	\$180.00
KAHLÚA	\$70.00	\$180.00
MARTELL VSOP		\$225.00
DISARONNO AMARETTO		\$190.00
B&B		\$210.00
SAMBUCA ROMANA		*\$170.00

BLENDED AND CANADIAN WHISKY

CANADIAN CLUB	\$60.00	\$160.00
CROWN ROYAL	\$70.00	\$190.00
SEAGRAMS VO		\$170.00

BOURBON

JIM BEAM	\$55.00	\$150.00
JACK DANIEL'S	\$65.00	\$165.00

TEQUILA

SAUZA	\$55.00	\$ 90.00
PATRON SILVER	\$95.00	*\$190.00

*750 ML

LIQUORS

Includes Mixers, Glasses, Ice, and Fruit Garnishes

RUM	375 ML	1 L
BACARDI LIGHT	\$60.00	\$160.00
MYERS'S		\$170.00

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BEEFEATER	\$60.00	\$160.00
TANQUERAY	\$65.00	\$170.00
BOMBAY SAPPHIRE		\$185.00

VODKA

SMIRNOFF	\$55.00	\$150.00
STOLICHNAYA	\$65.00	\$170.00
ABSOLUT		\$180.00
GREY GOOSE	\$75.00	\$200.00

PORT

FONSECA 10 YR OLD TAWNY		\$ 85.00
FONSECA, BIN NO. 27 VINTAGE	\$35.00	*\$ 90.00

*750 ML

IN-SUITE CATERING

Please consult with our Room Service Manager for a complete listing of available hors d'oeuvres, snacks or any special request. 24-hour advance notice is encouraged for the following breakfast and lunch services.

PLATES WITHOUT FOOD OR BEVERAGE PURCHASE	\$1.00 Each
SILVERWARE WITHOUT FOOD OR BEVERAGE PURCHASE	\$1.00 Each