

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 \$19.25

SEASON'S BEST

local inspired fruit, anti-o spritzer \$12.50

STEEL CUT OATMEAL

brown sugar, milk and roasted fruits \$9.00

roasted banana-strawberry, honey, almond granola \$9.00

macerated berries, orange blossom honey cream \$9.00



GRILLED PINEAPPLE AND MANGO PARFAIT

\$10.00

GREEK YOGURT

with gluten-free granola \$9.00

SMOKED SALMON

built for you on a toasted bagel with cream cheese, tomatoes,
onions and capers \$18.00

TOFU SCRAMBLE

asparagus and red pepper, served with fire roasted salsa
and blackened tomatoes \$16.00



JOE'S EGGS

a San Francisco specialty with egg whites, chicken-apple sausage,
spinach, onions and low-fat mozzarella, served with
blackened tomatoes \$16.00



HUEVOS RANCHEROS

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

\$15.00

ROASTED APPLE PANCAKES

almond streusel, cinnamon sugar, maple syrup

\$15.00

CINNAMON FRENCH TOAST

Texas toast in a light cinnamon-egg batter and maple syrup

\$15.00

BELGIAN WAFFLES

fruit compote, butter, and warm maple syrup

\$14.00

CORNED BEEF HASH

poached eggs and chipotle sauce

\$16.00

THE BENEDICT

traditional with Canadian bacon, toasted muffin, and hollandaise sauce

\$17.50

CRAB CAKE BENEDICT

crab cake, spinach, toasted muffin and hollandaise

\$18.50

BRANDT FARMS FLAT IRON STEAK

choice of eggs, breakfast potatoes

\$20.00

TWO CAGE-FREE EGGS ANY STYLE

breakfast potatoes, choice of meat

\$15.00

ASPARAGUS AND DUNGENESS CRAB OMELETTE

fontina cheese, roasted tomatoes

\$17.00

WHITE AND GREEN OMELETTE

Rabbi's Tuscan kale, Haas avocado, sprouts, egg whites

\$17.00

MUSHROOM AND WILD RICE FRITTATA

crispy prosciutto and tomato-herb confit

\$17.00

ALL DAY DINING

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

SOUPS

SAN FRANCISCO CLAM CHOWDER

Littleneck clams served in a sourdough bread bowl \$10.00

CHICKEN NOODLE SOUP

Petaluma roasted chicken, strozzapretti noodles \$ 9.00

APPETIZERS

CHICKEN TINGA QUESADILLA

Oaxaca cheese and chipotle salsa \$10.00

DUNGENESS CRAB CAKES

herbed greens, roasted tomato, rémoulade \$15.00



GRILLED WHITE ASPARAGUS

smoked Virginia ham, Vidalia onion, red wine dressing \$11.00

THAI CHICKEN WINGS

pickled cucumber and Thai basil \$11.00



SALADS AND SANDWICHES

All sandwiches served with choice of fries, garlic fries or sweet potato fries.



ARUGULA SALAD

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

HERB GREENS

Toybox tomatoes, cucumber, walnuts \$ 8.00

CAESAR SALAD

chopped romaine, dressing, fresh Parmesan,
white anchovy, torn brioche croutons \$ 9.00

with grilled all-natural flat iron steak \$17.00

with shrimp scampi \$19.00



AVOCADO AND TOMATO SALAD

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

MEYER™ NATURAL ANGUS BURGER

aged white cheddar, horseradish sauce, onion jam
on a brioche bun \$17.00

CRAB CAKE SANDWICH

spicy rémoulade, avocado, daikon sprouts, brioche bun \$18.00

PAN SEARED FISH "WICH"

Barramundi, wild arugula, heirloom tomato and
garlic caper mayonnaise \$17.00

ENGLISH CLUB SANDWICH

shaved turkey, smoked bacon, fried egg, Dijon spread \$15.00



ENTRÉES

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

ROASTED HALF CHICKEN

warm pancetta potato salad and grilled asparagus \$18.00

GRILLED PORK TENDERLOIN

braised white beans and apple-thyme jus \$18.00

WHOLE WHEAT LINGUINI

shrimp and sea scallops, arugula, roasted tomato,
asparagus and pecorino \$20.00

14 oz. PRIME RIB

Yukon gold potato puree, creamed spinach gratin \$22.00

BRANDT FARMS ALL NATURAL FLAT IRON STEAK

roasted mushrooms, artichoke, crispy fingerling potatoes,
kale and local blue cheese butter \$23.00

ROASTED GARLIC AND PULLED CHICKEN PIZZA

mushrooms, artichoke, wild arugula, and crispy prosciutto \$16.00

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 topping \$ 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,
Beck's 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 or Evian \$ 5.00

liter bottles of Evian or Perrier \$ 9.00

TORREFAZIONE ITALIA COFFEE

small pot (3 cups) \$10.00

large pot (6 cups) \$14.00

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> , South Australia	\$ 8.50	\$32.00
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", Riviera 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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The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses. Please call our Room Service Manager to assist with any special dietary needs or arrangements during your stay. All in-room dining orders will incur state and local taxes, a delivery charge of \$5.00 and a service charge of 21%. The service charge includes gratuity.

LIQUORS

Includes Mixers, Glasses, Ice, and Fruit Garnishes

SCOTCH	375 ml	Liter
DEWAR'S	\$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
SEAGRAM'S 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		\$200.00

LIQUORS

Includes Mixers, Glasses, Ice, and Fruit Garnishes

RUM	375 ml	750 ml
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	\$65.00	\$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

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