

SPARKLING

Drappier Champagne — 27

Lamberti Prosecco — 14

WHITE

Sergent du Roy Sancerre — 21

Andrian Pinot Grigio — 14

Graca de Pedra Albarino — 15

Francois Carillon Chardonnay — 20

Wairau River Sauvignon Blanc — 16

ROSÉ

Rosé Gold Provence — 15

RED

Hearst Ranch “Bunkhouse” Cabernet — 25

Routestock Pinot Noir — 17

Arnaldo Caprai Rosso Italy — 17

Pedernales ‘Six Generations’ Texas — 15

Thevenet ‘Les Clos’ Burgundy — 19

DRAFT

Bitburger Premium Pilsner 4.8%, Germany — 7

St. Arnold Art Car IPA 7.1%, TX — 8

BEER

St. Arnold Lawnmower Kolsch 4.9%, TX — 7

Michelob Ultra Light Lager, 4.2%, MO — 6

Eureka Heights Buckle Bunny Ale, 4.5%, TX — 6

Weihenstephaner Hefeweizen, 5.4%, Germany — 8

Karbach Crawford Bock, 4.5%, TX — 7

Independence Convict Hill Stout, 8%, TX — 8

Bishop Pineapple Paradise Cider, 5%, TX — 7

New Magnolia Redwood IPA, 6.3%, TX — 8

NON-ALCOHOLIC

Lagunitas Hoppy Refresher — 7

Lady Bird Prickly Pear Soda — 7

St. Agrestis Phony Negroni — 7

Athletic Upside Dawn Golden Ale — 6

Sierra Nevada Trail Pass IPA — 6

Lychee Cobbler — 10

Seedlip Spice, Lychee, Lime, Orgeat

Room Service

DIAL “707” TO ORDER

BREAKFAST**Yogurt Parfait — 14**

Granola, Seasonal Fruit

Pastrami- Cured Salmon — 23

Crème Fraîche, Capers, Beets, Rye Toast

Grapefruit Brulée — 12

Texas Star Grape Fruit, Demerara Sugar

Breakfast Sandwich — 19

Bacon, Egg, Gruyère, Lettuce, Tomato, Aioli

Pancakes — 20

Citrus Butter, Maple Syrup

Quiche — 21

Crème Fraîche, Potato, Leek, Spinach

Omelette — 21

Gruyère, Chives, Potatoes, Mixed Greens

Ham+2 / Bacon+2 / Sausage+2 /

Bell Peppers+1.5 / Mushrooms+1.5 / Spinach+1.5

Eggs Anyway Breakfast Plate — 20

Potatoes, Mixed Greens, Sausage or Bacon

Toast, Bread, or English Muffin — 2.5**Viennoiseries — 4.5 EA 14 FOR 3**

Croissant, Pain au Chocolat, Seasonal Fruit Danish

Juice — 8

Green, Orange, or Ruby Red Grapefruit

CAFÉ

Coffee Service — 10

Cold Brew — 5

Doppio — 5

Latte — 6

Cappuccino — 6

Americano — 5

Iced Tea — 4

Hot Tea — 4

Chai — 6

Dirty Chai — 9

ALL DAY**Cheese & Charcuterie Plate—31**

Candied Walnuts, Dried Fruits, Quince Paste, Sourdough Toast

Tuna Tartine— 28

Tomato Bean Purée, Capers, Castelvetrano Olives, Sourdough, Bottarga

Beet Salad—21

Walnut, Cara Cara Orange, Labneh, Mint Pesto

Caesar Salad — 19

Parmesan, Boquerones, Sourdough

Chicken+8 / Shrimp+12 / Salmon+15

Smoked Salmon Dip — 18

Everything Spice, Housemade Potato Chips

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Pommes Frites—13**Wagyu Hot Dog — 21**

Brioche, Whole Grain Mustard Aioli,

Housemade Potato Chips

Burger — 26

Frisée, Tomato, Parmesan, Dijon, Brioche

BLT — 21

Niman Ranch Bacon, Avocado,

Bibb Lettuce, Sourdough, Chips

Ricotta Gnocchi — 22/39

Asparagus, Pine Nuts, Saba

Chicken Paillard — 32

Artichokes, Mushroom, Fines Herbs, Barigoule

Branzino— 48

Holy Trinity, Rouille, Bouillabaisse

Hanger Steak — 48

Pommes Anna, Garlic Aioli, Sauce Au Poivre

DESSERT — 13**Cookies**

Seasonal Selection

Eclair

Chocolate Mousse, Praline,

Hazelnut Fudge Ice Cream

*Please confirm any dietary restrictions or allergies with your order taker.**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness*