BEVERAGE 11 AM - CLOSE

Room Service

SPARKLING

Drappier Champagne — 27
Lamberti Prosecco — 14

WHITE

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

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
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

DIAL "707" TO ORDER

All orders are subject to 8.25% state & local tax. $5 delivery fee and 20% Gratuity.

7 AM – 11 AM

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 — 5 EA 14 FOR 3
Croissant, Pain au Chocolat, Seasonal Fruit Danish

Juice — 8
Green, Orange, or Ruby Red Grapefruit

CAFÉ

Coffee Service — 10
Doppio — 5
Cappucino — 6
Iced Tea — 4
Chai—6
Cold Brew — 5
Latte — 6
Americano — 5
Hot Tea — 4
Dirty Chai — 9

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

11 AM – 10 PM

ALL DAY

Cheese & Charcuterie Plate—31
Candied Walnuts, Dried Fruits, Quince Paste, Sourdough Toast

Smoked Salmon Dip — 18
Everything Bagel Spice, Housemade Potato Chips

Tuna Tartine— 28
Tomato Bean Purée, Capers, Castelvetrano Olives, Sourdough, Bottarga

Caesar Salad — 19
Parmesan, Boquerones, Sourdough
Chicken+8 / Shrimp+12 / Salmon+15

—

Pommes Frites—13

Wagyu Hot Dog — 21
Brioche, Whole Grain Mustard Aioli, Housemade Potato Chips

BLT — 21
Niman Ranch Bacon, Avocado, Bibb Lettuce, Sourdough, Chips

Wagyu Burger — 26
Frisée, Tomato, Dijon Mustard, Brioche

Corn Risotto— 22/39
Salsa Rosa, Sauce Vierge, Cotija

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