BEVERAGE 11 AM – CLOSE

Room Service

SPARKLING

Lamberti Prosecco — 15
Drappier Champagne — 33

WHITE

Wairau River Sauvignon Blanc — 14
Andrian Pinot Grigio — 15
Graca de Pedra Albarino — 17
Francois Carillon Chardonnay — 22

ROSÉ

Rosé Gold Provence — 18

RED

Pedernales 'Six Generations' Texas — 16
Siduri Pinot Noir — 17
Arnaldo Caprai Rosso Italy — 17

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
New Magnolia Redwood IPA, 6.3%, TX — 8

NON-ALCOHOLIC

Lagunitas Hoppy Refresher — 7
Lady Bird Prickly Pear Soda — 7
Athletic Upside Dawn Golden Ale — 6
Sierra Nevada Trail Pass IPA — 6
St. Agrestis Phony Negroni — 12
Lychee Cobbler — 13
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 each | 14 for 3
Croissant, Pain au Chocolat, Seasonal Fruit Danish

Juice — 8
Green, Orange, or Ruby Red Grapefruit

CAFÉ

Coffee Service — 10
Doppio — 7
Cappucino — 6
Iced Tea — 4
Chai—6
Cold Brew — 5
Latte — 6
Americano — 5
Hot Tea — 4
Dirty Chai — 9

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

Salad Lyonnaise — 18
Bacon, Frisée, Squash, Egg

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

Pommes Frites — 13

Wagyu Hot Dog — 22
Brioche, Whole Grain Mustard Aioli, Housemade Potato Chips

BLT — 22
Nueske's Bacon, Avocado, Bibb Lettuce, Sourdough, Chips

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

Ravioli— 24/39
Swiss Chard, Ricotta, Preserved Lemon, Parsley Root

Chicken Paillard — 32
Jus Coq Au Vin, Parsnip Purée, Root Vegetables

Ora King Salmon— 42
Maitake Mushroom, Kohlrabi, Soy Beurre Blanc

Hanger Steak — 48
Frites, Confit shallot, Sauce Au Poivre

DESSERT — 13

Cookies
Chocolate Chip, Amaretti, Snickerdoodle

Chocolate Gâteau
Alpaco Chocolate, Banana Scotch Caramel 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