

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 46 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Dinner

SERVED FROM 4 P.M. TO 10 P.M. DAILY

STARTERS

SOUP ANYONE 10

CASHEW HUMMUS 15

grilled pita, crudités, chicory salad

CALAMARI MISTO 17

roasted fennel aioli, garden vegetables

MAC N CHEESE 15

cavatappi, five-cheese gratin

TOGARASHI-CRUSTED AHI* 24

flash-seared, edamame smear, yuzu

SALADS

Add chicken 8, salmon* 10 or steak* 12

GEM WEDGE 27

monterey gem lettuce, lump crab, avocado, eggs, organic toy box tomatoes, tarragon lemon vinaigrette

CHARRED TUSCAN KALE &

QUINOA 21

grilled lacinato, quinoa blend, golden raisins, shaved asiago, watermelon radish, truffle oil vinaigrette

CHICORY & BLUEBERRIES 23

chicory blend, blueberries, spiced pecans, point Reyes blue cheese, sunflower seeds, broccoli avocado, oat milk ranch

DESSERT

DULCE DE LECHE EMPANADA 14

baked, vanilla bean ice cream

BLACK CHERRY LAVA CAKE 14

bing cherries, ghirardelli chocolate, vanilla crème

PIZZAS

CHEESE 24

tomato sauce, mozzarella, provolone, grana padano

PEPPERONI 26

three-cheese blend, niman ranch pepperoni

MUSHROOM 24

cremini & hen of the woods mushrooms, mozzarella

MEAT AMORE 27

pepperoni, sausage, herbs, olives

SANDWICHES

GRILLED CHEESE & SOUP 15

roasted tomato soup, aged cheddar, SF sourdough

DA BURGER* 24

9oz grind angus chuck, garden tomato aged tillamook, bacon jam, rocket brioche
Add organic egg* 5 | Sub beyond burger 5

BBQ TOFU 21

pressed & roasted, BBQ glaze, vinegar slaw cashew cheese, grilled ciabatta

SPICY ASIAN CHICKEN 23

butter-milk-brined chicken thigh chipotle mayonnaise, daikon radish, pickled chilis, brioche

MAINS

BRAISED OREGON LAMB SHANK 39

grass-fed, lentils, roasted brussels sprouts riced potatoes, rosemary jus

STEAK FRITES* 42

10oz grass-fed flat iron, kennebec potato fries, pickled onion

CHICKEN PROVENÇAL 27

oven-roasted mary's chicken, root vegetables, natural jus

Gluten-friendly bread available upon request.

 GLUTEN-FRIENDLY  VEGETARIAN  VEGAN  DAIRY-FREE

*Consuming raw or undercooked meats/poultry/seafood/shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

22% service charge and a \$7 delivery fee will be added.



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Beverages

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BOTTLED COCKTAILS

CUTWATER LIME MARGARITA 10
Tequila with orange, lime and triple sec

CUTWATER MANGO MARGARITA 10
Tequila with lime juice and mango

CUTWATER VODKA MULE 10
Vodka with ginger beer and lime

CUTWATER SPICY BLOODY MARY 10
Vodka with spicy tomato juice mix

**BOTTOMS UP
RASPBERRY LEMONADE 12**
vodka with raspberry and lemon

BOTTOMS UP COSMOPOLITAN 12
vodka with lime, orange and cranberry

ON THE ROCKS OLD FASHIONED 12
Bourbon whiskey with bitters and orange

ON THE ROCKS MANHATTAN 12
Rye whiskey with bitters and sweet vermouth

WINE

WHITE

375 ML

KIM CRAWFORD SAUVIGNON BLANC,
MARLBOROUGH, NEW ZEALAND

28

IMAGERY CHARDONNAY, CALIFORNIA

24

RED

375 ML

LA CREMA PINOT NOIR, SONOMA, CALIFORNIA

32

J. LOHR "LOS OSOS" MERLOT, PASO ROBLES, CALIFORNIA

32

IMAGERY CABERNET SAUVIGNON, CALIFORNIA

26

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy can cause birth defects. For more information go to www.p65Warnings.ca.gov/restaurant.