

IN ROOM DINING

BREAKFAST

Served Daily 7A-11A

STARTERS

Farmers Market Smoothie 12

Mix Berries, Oat Milk

Seasonal Fresh Fruits 16

Seasonal Mix Berries, Mint

Fruit Parfait 18

Seasonal Fruit, Nuthouse Granola, Greek Yogurt

The Post Room Biscuits 12

Meyer Lemon, Honey Butter

Pastry Basket 12

Choice of Two:

Butter Croissant, Cherry & Yogurt

Danish, Potato Leek Danish, Chocolate Croissant

Steel Cut Oatmeal 18

Seasonal Fruits, Honey, Marcona Almonds

A 20% service charge and a \$6 delivery fee is added to each guest check. The entirety of this service charge and delivery fee is provided to and shared amongst the team.

IN ROOM DINING

BREAKFAST

Served Daily 7A-11A

MAINS

Eggs + Toast 18

Two Fried, Poached or Scrambled Farm Fresh Eggs

* add Sausage or Bacon +7 add Smoked Salmon +12

Farmer's Market Omelet 26

Swiss Chard, Kale, Heirloom Tomato, Onions,
Cheddar Cheese

Mushroom Omelet 26

Maitakes, Royal Trumpets, Herbs, Manchego

Maine Lobster Benedict 38

House Made Biscuits, Citrus Hollandaise, Onions,
Braised Greens

Smoked Salmon Bagel 28

Herb Cream Cheese, Butter Lettuce,
Tomato, Caper Berries

Grand Ricotta Pancakes 25

Seasonal Compote, Citrus Butter, Maple Syrup

Avocado Toast 23

Cherry Tomato, Wild Arugula, Radish, Pumpkin Seed

* add Poached Egg +5

A 20% service charge and a \$6 delivery fee is added to each guest check. The entirety of this service charge and delivery fee is provided to and shared amongst the team.

IN ROOM DINING

BREAKFAST

Served Daily 7A-11A

SIDES

Toast	5
Bagel with Cream Cheese	8
Mixed Green Salad	10
Herb Roasted Potatoes	7
Sliced Avocado	9
Applewood Smoked Bacon	9
Sausage	9
Pork or Chicken Apple	
Smoked Salmon	15

BEVERAGES

Equator Coffee	7 10
Small Pot Large Pot	
Cappuccino or Caffè Latte	8
Teavana Tea	8
Fresh Green Juice	8
Spinach, Kale, Celery, Orange Juice	
Juices	8
Orange, Ruby Grapefruit, Tomato, Carrot, Cranberry	
J Cuvée '20 Mimosa	22

A 20% service charge and a \$6 delivery fee is added to each guest check. The entirety of this service charge and delivery fee is provided to and shared amongst the team.

IN ROOM DINING

ALL DAY DINING

Daily | 11:30A - 9:45P

STARTERS

Grilled Brokaw Avocado 18

Ricotta, Pepitas, Mustard Greens, Aleppo

Farmer's Market Salad 18

Farmers Market Fruit, Blue Cheese,
Candied Pecans, Lemon Vinaigrette

Cheese Plate 22

Point Reyes Blue, Cypress Grove Goat,
Nicasio Valley Cow, Grilled Bread

Salumi Plate 22

Coppa, Toscano Picante, Soppressata, Grilled Bread

Flatbread 22

Mix Mushrooms - Tomato Fondue, Manchego

A 20% service charge and a \$6 delivery fee is added to each guest check. The entirety of this service charge and delivery fee is provided to and shared amongst the team.

IN ROOM DINING

ALL DAY DINING

Daily | 11:30A - 9:45P

MAINS

Mushroom Risotto 30

King Trumpets, Truffle Butter, Parmigiano Reggiano, Chives

The Post Room Burger 28

Crispy Pancetta, Butter Lettuce, Heirloom Tomato,
Fontina Cheese, House Made Sauce, Fries

Seared Salmon 42

Gavels Farm Cherry Tomato Relish, Anchovy,
Watermelon Radish, Citrus

Roasted Petaluma Half Chicken 32

Spring Onion Gremolata, Chervil

Creekstone Farm Dry Aged 38

New York Steak Frites

Chimichurri, Herb Crème Fraiche

Pasta Bolognese 30

House-Made Pappardelle Parmesan Cheese

* Vegetarian Option Available

A 20% service charge and a \$6 delivery fee is added to each guest check. The entirety of this service charge and delivery fee is provided to and shared amongst the team.

IN ROOM DINING

ALL DAY DINING

Daily | 11:30A - 9:45P

SIDES

10

French Fries

Lemon Crème Fraiche

Grilled Zuckerman's Farm Asparagus

Herb Zuckerman Farm Amoroso Potato

Glazed Snap Peas

DESSERTS

14

Espresso Panna Cotta

Biscotti Crumble, Caramel

Basque Cheesecake

Lucero Farm Strawberry, Brown Butter, Basil

Whipped Mascarpone Passion Fruit

Pistachios, Basil

Farmers Market Fruit

A 20% service charge and a \$6 delivery fee is added to each guest check. The entirety of this service charge and delivery fee is provided to and shared amongst the team.

IN ROOM DINING

KIDS MENU

Breakfast Served Daily 7A - 11A

All Day Served Daily 11:30A - 9:45P

BREAKFAST

8

Pancakes

Eggs + Toast

Cereal

Cheerios, Cornflakes, Raisin Bran

ALL DAY

15

Cheeseburger with Fries

Grilled Cheese Sandwich with Fries

Pasta

Marinara Sauce or Butter Sauce

SIDES & DESSERTS

8

French Fries

Vegetable Plate

Chocolate Chip Cookie

Ice Cream or Shake

Chocolate, Vanilla or Strawberry

A 20% service charge and a \$6 delivery fee is added to each guest check. The entirety of this service charge and delivery fee is provided to and shared amongst the team.

IN ROOM DINING

BEVERAGES

Served Daily 11:30A- 9:45P

HOUSE COCKTAILS

RAINBOW'S END 21.

Grey Goose Vodka, Elderflower Liqueur, Mint, Lemon, Guinigi Proseco

SPRING FLING 18.

Kirk & Sweeney Rum, Lemon, Pineapple, Basil Syrup, Green Chartreuse

ANNA "THE MUSE" 18.

Hendrick's Gin, Chartreuse, Pineapple Juice, Lemon

SIMPLY COMPLICATED 18.

Pasote Tequila, Spiced Agave, Fresh Strawberry Puree, Basil

CLASSICS

PISCO 75 22.

Singani 63 Pisco, Velvet Falernum, Lemon, Peychaud's, Prosecco

MARGARITA 20.

Pasote Reposado, Lime, 7 Spice Agave
available in *Spicy

BLACK MANHATTAN 18.

Benjamin Chapman 7yr Rye, Averno Amaro, Orange & House Bitters

COSMOPOLITAN 20.

Grey Goose Vodka, Cointreau, Lime, Cranberry

NON ALCOHOLIC COCKTAILS

NEW FASHION 14.

Wilderton Non Alcoholic Botanical Spirit, OJ, 7 Spice Agave Nectar

SPRING SOUR 14.

Wilderton Non Alcoholic Botanical Spirit, Strawberry, Lemon,
Egg White

A 20% service charge and a \$6 delivery fee is added to each guest check. The entirety of this service charge and delivery fee is provided to and shared amongst the team.

IN ROOM DINING

BEVERAGES

Served Daily 11:30A - 9:45P

DRAFT BEER 10.

KSA | KÖLSCH

Fort Point • San Francisco • 4.6%

TREMOR | LIGHT LAGER

Seismic • Sebastopol • 5.0%

FLOW | PALE ALE

Almanac • Alameda • 5.5%

BREW FREE | WEST COAST IPA

21st Amendment • San Leandro • 6.8%

BLACK HOUSE | STOUT

Modern Times • San Diego • 5.8%

“KARL” FOG CITY | HAZY IPA

SF Brewing • Fort Mason • 6.7%

INCREDIBLE | PALE ALE

HenHouse • Santa Rosa • 6.9%

PULP | HAZY IPA

Fieldwork • Berkeley • 6.9%

SOURS & CIDERS 10

BRINEY MELON GOSE

Sour Ale • Anderson Valley
• Boonville, CA

SEASONAL SOURNOVA

Sour Ale • Almanac •
Alameda, CA

DRY APPLE

Hard Cider • Sincere
Napa Valley, CA

HIGH NOON

Hard Seltzer

JAMESON WHISKEY

Ginger & Lime

NA BEVERAGES 8

ATHLETIC NON ALCOHOLIC BEER

RUN WILD | UPSIDE DAWN

COKE, DIET COKE, SPRITE

SARATOGA BOTTLED WATER STILL or SPARKLING Small 6 Large 10

A 20% service charge and a \$6 delivery fee is added to each guest check. The entirety of this service charge and delivery fee is provided to and shared amongst the team.

IN ROOM DINING

WINE

Served Daily 11:30A - 9:45P

BY THE GLASS/BOTTLE

BUBBLES

PROSECCO DOC 14. | 56. Guinigi, Treviso, IT

PROSECCO DOCG 20. | 80.

La Marca Luminore Superiore, Valdobbiadene, IT

ROSÉ Excellence Brut 14. | 56. Bouvet Ladubay, Loire, FR

SEGURA VIUDAS 12. | 48.

Penedes D.O. Cava, Catalonia, ESP

BRUT 22. | 88.

Banshee 'Ten of Cups,' Healdsburg, CA

BRUT CUVÉE 20. | 80. J Vineyards 'Cuvée 20,' Sonoma, CA

ROSE

PROSECCO ROSE DOC 14. | 56.

Guinigi, Treviso, IT

ROSEBLOOD

Chateau d'Estoublon, Provence, FR 12. | 48.

DAOU 2022 ROSE

Daou, Paso Robles, CA 12. | 48.

A 20% service charge and a \$6 delivery fee is added to each guest check. The entirety of this service charge and delivery fee is provided to and shared amongst the team.

IN ROOM DINING

WINE

Served Daily 11:30A-9:45P

WHITE

SAUVIGNON BLANC 18. | 72.
Gehricke, Sonoma Mountain, CA

SAUVIGNON BLANC 22. | 88.
Barnett, Dry Creek Valley, CA

RIESLING 15. | 60.
Trefethen, Oak Knoll, CA

CHABLIS 18. | 72.
Louis Jadot, Sardinia, IT

GRILLO 14. | 56.
Tenuta Regaleali, Sicily, IT

CHARDONNAY 15. | 60.
MacRostie, Sonoma Coast, CA

CHARDONNAY 30. | 120.
Lynmar, Sonoma Coast, CA

CHARDONNAY 14. | 56.
Louis Latour Grand Ardeche,
Rhône Valley, FR

A 20% service charge and a \$6 delivery fee is added to each guest check. The entirety of this service charge and delivery fee is provided to and shared amongst the team.

IN ROOM DINING

WINE

Served Daily 11:30A-9:45P

RED

CABERNET FRANC 18. | 72.
Ch. Suau Semper Viva, Bordeaux, FR

PINOT NOIR 18. | 72.
Eden Dale, Sonoma Coast, CA

PINOT NOIR 18. | 72.
J Vineyards, Russian River Valley, CA

MERLOT 30. | 120.
Trefethen, Oak Knoll, CA

ZINFANDEL 21. | 84.
Seghesio, Sonoma Valley, CA

CHIANTI CLASSICO RISERVA 16. | 64.
Guinigi, Tuscany, IT

NERO D'AVOLA 18. | 72.
Tenuta Regaleali, Sicily, IT

GRENACHE 14. | 56.
Shatter, Languedoc Roussillon, FR

CABERNET SAUVIGNON 18. | 72.
Gehricke, Knights Valley, Sonoma, CA

CABERNET SAUVIGNON 30. | 120.
Barnett, Spring Mountain, Napa, CA

CABERNET SAUVIGNON 28. | 112.
Quattro Theory by Trincherio,
Napa Valley, CA

A 20% service charge and a \$6 delivery fee is added to each guest check. The entirety of this service charge and delivery fee is provided to and shared amongst the team.