



at the Museum

BEVERAGES

HOT

COFFEE 4

HOT COCOA 5

COLD

SAN PELLEGRINO 7

FRESH BREWED ICED TEA 3.5

MEXICAN COKE 4

SPECIALTY

C O F F E E

ESPRESSO

4

CAPPUCCINO

5.5

LATTE

6

WINE

RED

COPPER RIDGE MERLOT, CALIFORNIA 7/21

COPPER RIDGE CABERNET SAUVIGNON, CALIFORNIA 7/21

J. LOHR CABERNET SAUVIGNON, CALIFORNIA 12/36

J. LOHR PINOT NOIR, CALIFORNIA 12/36

WHITE

COPPER RIDGE CHARDONNAY, CALIFORNIA 7/21

BELLA SERA PINOT GRIGIO, ITALY 8/22

LA PLAYA SAUVIGNON BLANC, CHILE 8/26

POPPY CHARDONNAY, SANTA LUCIA HIGHLANDS,
CALIFORNIA 11/32

J. LOHR CHARDONNAY, CALIFORNIA 12/36

BEER

CRAFT

KARL STRAUSS

AMBER

RED TROLLEY ALE

PINTAIL PALE ALE

TOWER 10 IPA

HANGAR 24

ORANGE WHEAT

EL CHANGO

MEXICAN LAGER

DESSERTS

CRÈME
BRÛLÉE

8

HAWAIIAN BREAD
PUDDING

11

CHOCOLATE
MOUSSE

8

EGGS

SERVED WITH YOUR CHOICE OF TOAST : SOURDOUGH - WHOLE GRAIN

EXTRAVAGANZA OMELETTE 15
HAM / BACON / SAUSAGE / SPINACH / ONION / GOAT CHEESE / ROASTED FINGERLING HERB POTATOES

VEGGIE OMELETTE 14
SPINACH / ROOT VEGETABLES / EGG WHITES / CILANTRO / SALSA VERDE / GOAT CHEESE / ROASTED FINGERLING HERB POTATOES

BREAKFAST CHILAQUILES 15
FRIED CORN TORILLAS / AVOCADO / FRIED EGG UP / OAXACAN CHEESE / BLACK BEANS / CILANTRO
ADD SPANISH CHORIZO +3 ADD CHICKEN +3 ADD STEAK +5

STEAK & EGGS 19
PRIME SIRLOIN / TWO EGGS ANY STYLE / ROASTED FINGERLING HERB POTATOES ADD GRILLED MUSHROOMS +1

EGGS BENEDICT 15
FRENCH BAGUETTE / SMOKED PORK LOIN / POACHED EGGS / MEYERS LEMON HOLLANDAISE / ROASTED FINGERLING HERB POTATOES

SALMON BENEDICT 18
FRENCH BAGUETTE / POACHED EGGS / SALMON / MEYERS LEMON DILL HOLLANDAISE / ROASTED FINGERLING HERB POTATOES

CLASSICS

BREAKFAST BURRITO 16
BACON / SAUSAGE / MONTEREY JACK / EGGS / HASH BROWNS / SALSA

SPANISH CHORIZO BURRITO 17
CHORIZO / OAXACAN CHEESE / SCRAMBLED EGGS / GREEN ONIONS / HASH BROWNS / SALSA VERDE

VEGETARIAN BURRITO 14
EGG WHITES / GOAT CHEESE / SPINACH / AVOCADO / ROOT VEGETABLES / HASH BROWNS / SALSA VERDE

COUNTRY BREAKFAST 16
TWO EGGS ANY STYLE / SAUSAGE / BACON / SMOKED PORK HAM / ROASTED FINGERLING HERB POTATOES / TOAST

BREAKFAST SANDWICH 15
BRIOCHE / SCRAMBLED EGGS / GREEN ONIONS / POINT REYES BLUE CHEESE / SMOKED PORK HAM / APPLEWOOD SMOKED BACON / ONION JAM / ROASTED FINGERLING HERB POTATOES

BRUNCH BURGER 16
WAGU BEEF / FRIED EGG UP / CREAMY POINT REYES BLUE CHEESE / HASH BROWNS / ONION BRIOCHE BUN / ARUGULA

SUMMER

SEASONAL FRUIT JUICES FRESH SQUEEZED IN HOUSE

ORANGE JUICE
VALENCIA

LEMONADE
HOMEMADE

STRAWBERRY + THAI BASIL
LEMONADE

GRIDDLE

CRÈME BRÛLÉE

FRENCH TOAST 15
CRÈME BRÛLÉE BATTER / APPLES / GOLDEN RAISINS / PECANS / REAL MAPLE SYRUP

NUTELLA PANCAKES 14
MASCARPONE / STRAWBERRIES / HAZELNUT / BLUEBERRIES / REAL MAPLE SYRUP

LUNCH

SMALL PLATES

TRUFFLE GARLIC FRIES 8
TRIPLE HERB BRIE DIPPING SAUCE

FRESH GUACAMOLE 8
TOMATO / CILANTRO / QUESO FRESCO / WONTONS

CALAMARI 14
GARLIC LEMON AIOLI

BACON TRUFFLE MAC & CHEESE 15
4 CHEESE BLEND / APPLEWOOD SMOKED BACON / TRUFFLE OIL

AHI POKE 15
SASHIMI / SOY / GREEN ONION / WONTON

SHRIMP COCKTAIL 16
5 JUMBO SHRIMP / COCKTAIL / HORSERADISH

FOR THE TABLE

CHILAQUILES NACHOS 15
AVOCADO / CILANTRO / QUESO FRESCO / SOUR CREAM / OAXACAN CHEESE
ADD CHORIZO +3

AHI NACHOS 15
JALAPEÑO / AVOCADO / SCALLION / RED ONIONS / WONTONS / SRIRACHA AIOLI

SPINACH + ARTICHOKE DIP 14
SPINACH / ARTICHOKE / TORILLA CHIPS

MORE

LOBSTER ROLL 18
LOBSTER CLAW MEAT / BRIOCHE / ARUGULA

LOBSTER MAC + CHEESE 21
LOBSTER / CHEDDAR / PARMESAN / TRUFFLE OIL / MUSHROOMS

FISH & CHIPS 16
AMBER HONEY BEER-BATTERED SOLE / TARTAR SAUCE

GREENS

CLAIRE'S CHICKEN COBB SALAD 16
GREENS / APPLEWOOD BACON BITS / POINT REYES / AVOCADO / EGG / OLIVES / HEIRLOOM CHERRY TOMATO
HONEY DIJON / GARLIC TOAST

GRILLED STEAK SALAD 18
GREENS / GOAT CHEESE / SUN-DRIED TOMATOES / FRIED SHALLOT / BALSAMIC VINAIGRETTE / GARLIC TOAST

BLACKENED SALMON SALAD 17
GREENS / MANGO / AVOCADO / STRAWBERRIES / HEIRLOOM CHERRY TOMATOES / CUCUMBER / TARRAGON VINAIGRETTE / GARLIC TOAST

SEARED AHI SALAD 17
GREENS / PICKLED THAI CUCUMBER / HEIRLOOM CHERRY TOMATOES / CITRUS VINAIGRETTE / GARLIC TOAST

SANDWICHES

SERVED WITH FRIES OR PETITE GREENS

SALMON AVOCADO B.L.T 16
BACON / ARUGULA / TOMATO / HERB FOCACCIA / AVOCADO / TARRAGON AIOLI

VEGETABLE SANDWICH 14
SPINACH / GOAT CHEESE / CARMELIZED ONIONS / ROOT VEGETABLES / HAWAIIAN BREAD

GRILLED CHICKEN SANDWICH 15
ARUGULA / TOMATO / AGED IRISH CHEDDAR / HERB FOCACCIA / EGGPLANT AIOLI

WAGYU TRUFFLE BURGER 18
ARUGULA / TOMATO / CHEDDAR / TRUFFLE AIOLI / BRIOCHE

BACON + BLUE BURGER 19
APPLEWOOD SMOKED BACON / CREAMY POINT REYES BLUE CHEESE / ONION JAM / ONION BRIOCHE