

# BREAKFAST



AVOCADO TOAST 	18	THREE EGG OMELETTE  	22
<i>Smashed Avocado, Radish, Pickled Red Onion, Sesame Furikake, Lemon Zest, House Sourdough</i>		<i>Local Cheddar Cheese, Potato Medley, Choice of Toast</i>	
<i>Add two poached eggs +\$7</i>		<i>Add onion, tomato, bell pepper +\$0.5 each</i>	
		<i>Add bacon, pork sausage, chicken sausage +\$2 each</i>	
MARK'S CLASSIC BREAKFAST 	24	TURKISH EGGS  	24
<i>Scrambled, Sunny Side Up, or Poached Eggs, Bacon or Sausage (pork or chicken available), Potato Medley, Choice of Wheat or Sourdough</i>		<i>Two Poached Eggs, Plain Yogurt, Spring Onion, Cilantro, Ancho Chile Sauce, Sesame Seeds, Olive Oil, House Sourdough Toast</i>	
		<i>Add avocado +\$4</i>	
CLASSIC EGGS BENEDICT	25	BREAKFAST SANDWICH 	21
<i>Canadian Bacon, English Muffin, Hollandaise Sauce, Potato Medley</i>		<i>Brioche Bun, Bacon or Sausage (chicken available), Fried Egg, Avocado Aioli, Potato Medley</i>	
<i>Substitute Smoked Salmon +\$6</i>			
SMOKED SALMON BAGEL	22	LIÈGE BELGIAN WAFFLES 	21
<i>Cream Cheese, Tomato, Capers, Red Onion, Arugula Salad with Balsamic Vinaigrette</i>		<i>Strawberries, Powdered Sugar, Maple Syrup</i>	
GREEK YOGURT PARFAIT  	14	BUTTERMILK PANCAKES 	21
<i>Berries, Mixed Fruit, Granola</i>		<i>Blackberry Compote, Honey Butter, Whipped Cream</i>	
		<i>Substitute with Blueberry or Chocolate Chip Pancakes</i>	
OATMEAL BOWL 	14	ASSORTED CEREALS	7
<i>Blueberries, Pecans, Brown Sugar</i>			

## BREAKFAST SIDES

HOMEMADE SOURDOUGH BREAD	8	MIXED PASTRY BASKET (3)	15
PLAIN CROISSANT	6	ASSORTED CEREALS	7
CHOCOCOLATE CROISSANT	6	BLUEBERRY MUFFIN	6
FRESH MIXED FRUIT BOWL 	8	FRESH MIXED BERRY BOWL 	10
ORGANIC CHOBANI YOGURT	4	TOASTED BAGEL	7
<i>Plain or Fruit</i>		<i>Plain Bagel, Cream Cheese, optional jam on the side</i>	

## BEVERAGES

HOMEMADE BERRY SMOOTHIE	12	MIMOSA	16
<i>Strawberry, Blackberry, Raspberry, Banana, Greek Yogurt, Almond Milk, Honey</i>		BLOODY MARY	16
MILK / CHOCOLATE MILK	5	SOFT DRINK	5
LATTE or CAPPUCINO	6	ORANGE JUICE	8
AMERICANO	6	GRAPEFRUIT JUICE	8
COFFEE / TEA	5	APPLE JUICE	6
SINGLE ESPRESSO	5	CRANBERRY JUICE	6
DOUBLE ESPRESSO	6	STILL / SPARKLING WATER	5

# LUNCH



## SOUP & SHAREABLES

- CREAM OF ASPARAGUS SOUP



14
- HOUSE SOURDOUGH & DIPS



12
- Whipped Goat Cheese Butter, Balsamic Vinegar, Garlic Confit in Olive Oil*

- CHEESE & CHARCUTERIE

35
- Local Cheeses, Cured Meats, Condiments, House-Harvested Honey, Crostini*

- BURRATA & MISSION FIGS



24
- Pistachio Pesto, Kumquats, Citrus Vinaigrette, Grilled & Fresh Mission Figs, Fried Shallots, Sourdough*

- SPANISH OCTOPUS & CHORIZO

25
- Seared Octopus, Fingerling Potatoes, Olives, Thyme, Pickled Pepperoncini, Romesco Sauce*

## SALADS

- GREEK QUINOA BOWL



21
- Feta Cheese, Kalamata Olives, Cucumber, Cherry Tomato, Pickled Red Onion, Dill, Lemon-Tarragon Mustard Dressing*

- COBB SALAD

20
- Spring Mix Greens, Hard Boiled Egg, Tomato, Blue Cheese, Bacon, Avocado, Red Wine Vinaigrette*

- CAESAR SALAD

18
- Romaine Lettuce Hearts, White Anchovies, Parmigiano Reggiano, Baguette Crisp*
- Add Chicken + \$8*
- Add Salmon + \$16*

## ENTRÉES

- STEAK FRITES

48
- 10 oz Grilled New York Steak, Garlic Herb Butter, Arugula & Balsamic Salad, French Fries*

- RICOTTA PAPPARDELLE



28
- Ricotta Cream Sauce, Cherry Tomatoes, Broccoli Rabe, Parmigiano Reggiano*

- CEDAR PLANK SALMON

38
- Lemon & Herb Seared Salmon, Pearl Couscous, Roasted Cauliflower, Romesco*

## SANDWICHES

*Choice of fries or side salad*

- MARK HOPKINS CLUB SANDWICH



22
- Herbes de Provence Grilled Chicken Breast, Tomato, Avocado, Lettuce, Bacon, Dill & Caper Aioli, House Sourdough*

- MARK HOPKINS CHEESEBURGER



27
- Cheddar Cheese, Bacon, Garlic Aioli, Avocado, Tomato, Lettuce, Pickle*

- VEGGIE BURGER



24
- Caramelized Onions, Italian Gremolata, Garlic Aioli, Wild Arugula*

- GOUDA & SPINACH PANINI



21
- Aged Gouda Cheese, Grilled Artichokes, Sautéed Spinach & Shallots, Sun-dried Tomatoes*

- TURKEY & MANCHEGO PANINI



20
- Manchego Cheese, Sourdough Bread, Arugula Salad*

- GRILLED CHEESE



18
- Applewood Smoked Bacon, Avocado, Local Sharp Cheddar Cheese*

## SIDES

- FRENCH FRIES

10
- GRILLED GARLIC ASPARAGUS

12
- ROASTED CAULI FLORETS

10
- ROASTED BROCCOLI RABE

10

## DESSERTS



- STRAWBERRY PEACH SHORTCAKE

15
- Fresh Strawberries & Peaches, Mascarpone Cream*

- CHOCOLATE LAVA CAKE

15
- Strawberry Sorbetto*

- FRESH BLUEBERRY CRUMBLE

15
- Vanilla Bean Gelato*

- GELATO TRIO

15
- Vanilla Bean, Gianduja (Chocolate Hazelnut), Strawberry Sorbetto, or Honey Walnut Infused with Mark Hopkins Home-Harvested Honey*

 Vegetarian |  Vegan |  Served Gluten-Free upon request

8.625% sales tax will be added to final bill and 18% gratuity will be added to parties of six or more

\*Please be advised our dishes may contain nuts, traces of nuts, fish, shellfish. The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness.\* Mark Hopkins is a proud supporter of local farms & companies.



# TWO TO FIVE

## BEVERAGES

**BOTTLED WATER**

*Still or sparkling*

*Small* \$ 6.00

*Large* \$ 10.00

**COFFEE or TEA** \$ 5.00

**ESPRESSO** \$ 5.00

*Single* \$ 6.50

*Double*

**LATTE or CAPPUCCINO** \$ 6.00

**UNSWEETENED ICED TEA** \$ 6.00

**SHIRLEY TEMPLE** \$ 8.00

**SOFT DRINK** \$ 5.00

**CHAMPAGNE**

**SPARKLING WINE**

**WHITE WINE**

**ROSÉ WINE**

**RED WINES**

**AMERICAN BEER**

**IMPORTED BEER**

**READY-TO-DRINK COCKTAILS**

## SNACKS

**CHEESE & CHARCUTERIE** \$ 35.00

*Local Cheeses, Cured Meats, Condiments, House-Harvested Honey, Crostini*

**HOUSE SOURDOUGH & DIPS** \$ 12.00

*Whipped Goat Cheese Butter, Balsamic Vinegar, Garlic Confit in Olive Oil*

**FENNEL POLLEN & ORANGE SPICED NUTS** \$ 12.00

**RANCH HOUSE-FRIED CHIPS** \$ 10.00

**HARISSA SPICED OLIVES** \$ 10.00


WARNING: drinking distilled spirits, beers, wines and any other alcoholic beverage may increase cancer risks and can cause birth defects during pregnancy.

# DINNER



## STARTERS & SHAREABLES

**HOUSE SOURDOUGH & DIPS**  12  
*Whipped Goat Cheese Butter, Balsamic Vinegar, Garlic Confit in Olive Oil*

**BURRATA & MISSION FIGS**  24  
*Pistachio Pesto, Kumquats, Citrus Vinaigrette, Grilled & Fresh Mission Figs, Fried Shallots, Sourdough*

**CHEESE & CHARCUTERIE** 35  
*Local Cheeses, Cured Meats, Condiments, House-Harvested Honey, Crostini*

**SPANISH OCTOPUS & CHORIZO** 25  
*Grilled Octopus, Fingerling Potatoes, Olives, Thyme, Pickled Pepperoncini, Romesco Sauce*

**SUMMER ASPARAGUS FLATBREAD**  23  
*Bechamel, Asparagus, Preserved Lemon, Feta*

**MARGHERITA NAAN FLATBREAD**  23  
*Bianco DiNapoli Tomato, Mozzarella, Fresh Basil*

**AHI TUNA TARTARE** 25  
*Cucumber, Avocado, Fresno Peppers, Micro Cilantro, Lemon Garlic Sriracha, Wonton Chips*

## SOUPS & SALADS

**CREAM OF ASPARAGUS SOUP**  14

**HEIRLOOM TOMATO SALAD**  19  
*Kalamata Olives, Feta, Fresh Herbs, Micro Greens, Pickled Red Onion, Cucumber, Lemon-Tarragon Mustard Dressing*

**CLASSIC COBB SALAD** 20  
*Spring Mix Greens, Hard Boiled Egg, Tomato, Blue Cheese, Bacon, Avocado, Red Wine Vinaigrette*


**ORGANIC FIELD GREENS SALAD**  14  
*Seasonal Market Vegetables, Crispy Shallots, Balsamic Vinaigrette*

**CLASSIC CAESAR SALAD** 18  
*Romaine Lettuce Hearts, White Anchovies, Parmigiano Reggiano, Baguette Crisp*

*Add Chicken + \$8  
Add Salmon + \$16*

## ENTRÉES

**SCALLOP & SPRING PEA RISOTTO** 34  
*Seared Scallops, Green Peas, Parmigiano Reggiano*

**RICOTTA PAPPARDELLE**  28  
*Ricotta Cream Sauce, Cherry Tomatoes, Broccoli Rabe, Parmigiano Reggiano*

**CHICKEN ALLA MILANESE** 32  
*Pan-fried Crusted Chicken Breast, Arugula, Cherry Tomato, Radish, Citrus Vinaigrette*

**STEAK FRITES** 48  
*10 oz Grilled New York Steak, Garlic Herb Butter, Arugula & Balsamic Salad, French Fries*

**CEDAR PLANK SALMON** 38  
*Lemon & Herb Seared Salmon, Pearl Couscous, Roasted Cauliflower, Romesco*

**MARK HOPKINS CHEESEBURGER**  27  
*Cheddar Cheese, Bacon, Garlic Aioli, Avocado, Tomato, Lettuce, Pickle*

**VEGGIE BURGER**   24  
*Caramelized Onions, Italian Gremolata, Garlic Aioli, Wild Arugula*

## SIDES

**FRENCH FRIES** 10  
**GRILLED GARLIC ASPARAGUS** 12  
**ROASTED CAULI FLORETS** 10  
**ROASTED BROCCOLI RABE** 10

## DESSERTS

**STRAWBERRY PEACH SHORTCAKE** 15  
*Fresh Strawberries & Peaches, Mascarpone Cream*

**CHOCOLATE LAVA CAKE** 15  
*Strawberry Sorbetto*

**FRESH BLUEBERRY CRUMBLE** 15  
*Vanilla Bean Gelato*

**GELATO TRIO** 15  
*Gianduja (Chocolate Hazelnut), Vanilla Bean, Strawberry Sorbetto, or Honey Walnut Infused with Mark Hopkins Home-Harvested Honey*

 Vegetarian |  Vegan |  Served Gluten-Free upon request

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# BEVERAGES

## CHAMPAGNE

	Glass	Bottle
PIPER HEIDSIECK CUVÉE BRUT	28	125
MÖET & CHANDON BRUT		130
MÖET & CHANDON BRUT ROSÉ		125
VEUVE CLICQUOT		150
RUINART ROSÉ		215
DOM PERIGNON		335

## SPARKLING WINE

AVISSI PROSECCO Veneto, Italy	15	60
PIPER SONOMA BRUT Napa Valley, California	17	68
PIPER SONOMA ROSÉ Napa Valley, California	17	68
SCHRAMSBERG "MIRABELLE" BRUT Anderson Valley, California		92
PIERRE SPARR CREMANT D'ALSACE BRUT RESERVE Alsace, France		85

## BEER

	Bottle / Can	
805 BLONDE ALE Paso Robles, California	10	
FORT POINT KSA San Francisco, California	9	
ANCHOR STEAM San Francisco, California	9	
DRAKE’S IPA San Leandro, California	9	
BUDWEISER LIGHT Saint Louis, Missouri	9	
TRUMER PILS Berkeley, California	9	
STONE BREWING HAZY IPA Escondido, California	9	
NON-ALCOHOLIC ATHLETIC IPA Stratford, Connecticut	9	
HEINEKEN The Netherlands	9	
CORONA Mexico	9	
STELLA ARTOIS Belgium	9	

## WHITE WINE

	Glass	Bottle
RODNEY STRONG CHARDONNAY Sonoma, California	16	64
STARMONT CHARDONNAY St. Helena, California	16	64
JOEL GOTT SAUVIGNON BLANC Santa Barbara, California	15	60
SANTA MARGHERITA PINOT GRIGIO Alto Adige, Italy	16	64
PIERRE SPARR RIESLING Alsace, France	15	60
ROMBAUER CHARDONNAY Napa Valley, California		95

## ROSÉ WINE

HAMPTON WATER ROSÉ South of France	15	60
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## RED WINE

SEAGLASS PINOT NOIR Santa Barbara, California	15	60
BELLE GLOS PINOT NOIR BALADE Napa Valley, California	18	72
LUKE MERLOT Columbia Valley, Washington	15	60
STARMONT CABERNET SAUVIGNON Napa Valley, California	16	64
LOUIS MARTINI CABERNET SAUVIGNON Sonoma, California	18	72
DUCKHORN MERLOT Napa Valley, California		64
THE PRISONER, RED BLEND Rutherford, California		120
GROTH CABERNET SAUVIGNON Oakville, California		130

## READY-TO-DRINK COCKTAILS

EFFEN VODKA COSMOPOLITAN	15
LARIOS GIN AVIATION	15
KNOB CREEK OLD FASHIONED	15
HORNITOS MARGARITA	15

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