

ALCOHOLIC BEVERAGES

Please dial “6946” on the guestroom telephone for service.

CHAMPAGNE

	Glass	Bottle
Piper Heidsieck Cuvée Brut 1785	29	145
Lanson		160
Möet & Chandon Brut Rosé		284
Veuve Clicquot		282
Ruinart Rosé		434
Dom Perignon		543

SPARKLING WINE

	Glass	Bottle
Lunetta Prosecco	15	60
<i>Prosecco, Italy</i>		
Piper Sonoma Brut	17	68
<i>Napa Valley, California</i>		
Piper Sonoma Rosé	17	68
<i>Napa Valley, California</i>		
Schramsberg “Mirabelle” Brut Rosé		105
<i>Anderson Valley, California</i>		
Pierre Sparr Cremant D’Alsace Brut Reserve		85
<i>Alsace France</i>		

BEER

	Bottle or Can
805 Blonde Ale	10
Paso Robles, California	
Fort Point KSA	9
San Francisco, California	
Drake’s IPA	9
San Leandro, California	
Budweiser Light	9
Saint Louis, Missouri	
Trumer Pils	9
Berkeley, California	
Stone Brewing Hazy IPA	9
Escondido, California	
Non-Alcoholic Athletic IPA	9
Stratford, Connecticut	
Heineken	9
The Netherlands	
Corona	9
Mexico	
Stella Artois	9
Belgium	

WHITE WINE

	Glass	Bottle
Saldo Chenin Blanc	16	64
<i>California</i>		
Starmont Chardonnay	16	64
<i>St. Helena, California</i>		
Emmolo Sauvignon Blanc	18	90
<i>Napa Valley, California</i>		
Santa Margherita Pinot Grigio	18	90
<i>Alto Adige, Italy</i>		
Heinz Eifel Riesling	19	94
<i>Mosel, Germany</i>		
Cakebread Chardonnay		105
<i>Napa Valley, California</i>		
Saget La Petite Perriere Sancerre		110
<i>Loire Valley, France</i>		

ROSÉ WINE

	Glass	Bottle
Minuty Prestige Rosé	18	93
<i>Provence, France</i>		
Saget La Petite Perriere Rosé		65
<i>Provence, France</i>		

RED WINE

	Glass	Bottle
Seaglass Pinot Noir	15	75
<i>Santa Barbara, California</i>		
Cambria Pinot Noir	16	80
<i>Santa Barbara, California</i>		
Decoy Merlot	15	75
<i>California</i>		
Starmont Cabernet Sauvignon	18	90
<i>Napa Valley, California</i>		
Louis Martini Cabernet Sauvignon	16	80
<i>Sonoma, California</i>		
Domaines Barons de Rothchild	18	90
“Les Legendes” Bordeaux Rouge		
<i>Bordeaux, France</i>		
Castello Banfi “Magna Cum Laude”		135
<i>Montalcino, Italy</i>		

READY-TO-DRINK COCKTAILS

Effen Vodka Cosmopolitan	19
Larios Gin Aviation	19
Knob Creek Old Fashioned	19
Hornitos Margarita	19



INTERCONTINENTAL®

MARK HOPKINS SAN FRANCISCO



A room service charge of \$6 per delivery, a 15% service fee, and an 8.625% sales tax will be added to all orders.

*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. The InterContinental Mark Hopkins San Francisco is a proud supporter of local farms & companies.

ROOM SERVICE MENU

BREAKFAST (Daily) 6:30 AM - 11 AM
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MAINS

All American 29 	Eggs Benedict 30	Buttermilk Pancakes 25 
two eggs any style, choice of bacon, chicken apple, or pork breakfast sausage, breakfast potatoes, choice of toast	poached eggs, Canadian bacon, English muffin, hollandaise sauce, breakfast potatoes, choice of toast	seasonal fruit compote, maple syrup, powdered sugar, salted butter
	Avocado Toast 21  	
	radish, pickled red onion, furikake, lemon zest, housemade sourdough	

SIDES

Plain or Chocolate Croissant 10 	Choice of Toast 8 	Fresh Fruit Bowl 15 
Muffin of the Day 9 	Pork or Chicken Sausage or Bacon 13 	Breakfast Cereal & Milk 9 

BEVERAGES

Brewed Coffee or Decaf 7 cup/20 pot	Hot Chocolate 7	Coke, Diet Coke, Ginger Ale, 6 or Sprite
Single Espresso 5	Black Tea 7	Large Still or Sparkling Water 10
Double Espresso 7	English Breakfast	Small Still or Sparkling Water 6
Latte 7	Green Tea 7	Housemade Berry Smoothie 12
Cappuccino 7	Green Tea, Gunpowder, or Touareg Mint	strawberry, blackberry, raspberry, blueberry, banana, Greek yogurt, almond milk, honey
Americano 7	Herbal Tea 7	
Macchiato 7	Chamomile or Decaf Earl Grey	
Mocha 7	Orange or Grapefruit Juice 8	
	Apple or Cranberry Juice 7	

LUNCH (Mon. & Tue.) 11 AM - 1 PM | ALL DAY DINING (Tue.-Sat.) 11:30 AM - 11 PM
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STARTERS & SALADS

Fritto Misto 26	Burrata 24 	Fried Brussels Sprouts 20 
calamari, fennel, lemon, seasonal vegetables, meyer lemon aioli	citrus, za’atar, extra-virgin olive oil, grilled sourdough	labneh, Aleppo honey, pickled red onion, pomegranate
Spicy Caesar Salad 22	Nob Hill Cobb Salad 27	
Calabrian chili, Pecorino, anchovy, garlic croutons	mixed greens, chicken breast, hard-boiled egg, tomato, blue cheese, bacon, avocado, red wine vinaigrette	

MAINS

Pan Roasted Airline Chicken Breast 38	Lumache al Ragu 35	Mark Hopkins Burger 29
ragout of honeynut squash, Brussels sprouts, red onion, whole-grain mustard jus	pork & beef ragu, San Marzano tomato, Parmigiano Reggiano	caramelized onions, house-made pickles, bone marrow aioli, cheddar cheese, Boston lettuce
Porcini-Thyme Ravioli 28 	Seared King Salmon 40	Millionaire's B.L.T. 28
mixed mushrooms, fresh herbs, truffle butter, Grana Padano	braised French lentils, mirepoix, olive-piquillo tapenade	spicy bacon, kewpie mayo, marinated heirloom tomato, romaine, togarashi
	Steak Frites 54	Fried Chicken Sandwich 27
	10 oz. ribeye, maitre d’hotel butter, arugula, Bordelaise sauce, fries	chicken thigh, harissa aioli, house-made pickles, carrot-daikon slaw, brioche bun

SIDES

Pomme Purée 10  	Small Mixed Greens Salad 8 	French Fries 10  
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KIDS

Cheese Pizza 10 	Chicken Fingers 10	Vegetable Crudité 8  
Pasta with Butter or Red Sauce 10 		

DINNER (Sun.-Mon.) 3:30 PM - 9:30 PM

The Caviar Company: Kaluga Hybrid Caviar 175	Hummus & Crudité 26 	Grilled Shrimp Tacos 27 
Siberian Sturgeon Caviar 145	traditional lebanese hummus, black sesame, mixed crudités, grilled naan bread	sriracha aioli, shaved cabbage, guacamole, corn tortillas
buckwheat blini, eggs, onion, capers, crème fraiche, chives, smoked salmon	Asparagus Flatbread 23 	Short Rib Sliders 26
Cheese & Charcuterie Board 37	béchamel, asparagus, preserved lemon, feta	anise & apricot glazed short ribs, cilantro, jalapeño, garlic aioli
local cheeses, cured meats, condiments, house-harvested honey, crostini	Margherita Naan Flatbread 23 	Ahi Tuna Tartare 27
German-Style Pretzel Sticks 21 	bianco dinapoli tomato, mozzarella di bufala, basil	cucumber, avocado, fresno peppers, shaved fennel, wonton chips
garlic & onion crème fraiche, whole grain mustard		

DESSERTS (Daily) 11:30 AM - 11 PM

Thai Tea Tres Leches 15 	Chocolate Lava Cake 15 	Trio of Gelato or Sorbet 15 
Sweet Potato Mousse 15 		

 Vegetarian  Vegan  Served Gluten-Free Upon Request

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