



Mark Hopkins

BREAKFAST

MON – FRI 6:30am – 10:30am

SAT - SUN 6:30am – 11:00am

Breakfast Burrito

Scrambles Eggs, Ham, & Pepper Jack
Cheese
\$12.00

Bacon, Egg and Cheese Croissant

\$12.00

Smashed Avocado Toast

Strawberry, Pine Nuts, Goat Cheese, & Basil
Infused Olive Oil
\$13.00

Vegetarian Burrito

Scrambled Eggs, Black beans, Pepper Jack
Cheese & Avocado
\$10.00

Ham and Cheese Croissant

\$9.00

Oatmeal

Brown Sugar & Raisins
\$7.00

Cereal and Milk

\$6.00

Bagel and Cream Cheese

\$5.00

Assorted Croissant or Muffin

\$4.00

Coffee Crumb Cake or Bread of the day

\$3.00

BEVERAGES

Brewed Coffee

\$3.00

Tea

\$3.00

Single Espresso

\$5.00

Smoothie

\$8.00

Double Espresso

\$6.00

Juices

\$3.00

Cappuccino or Latté

\$5.00 each

Soft Drinks

\$3.00

Red Bull

\$4.00

Still & Sparkling

Water

\$3.00

ALL DAY SNACKS

Yogurt Parfaits

Mixed berries, Greek yogurt
& granola
\$8.00

Truffle Brownies

Triple Chocolate or
Walnut
\$4.00

Fruit Cups

\$6.00

Cliff or Kind Bar

\$4.00 each

Bag of chips

Sea Salt, Salt & Vinegar,
Barbeque or Jalapeño
\$3.50 each

Candy Bars

Featuring *TCHO*
Chocolate Bars of
California & a variety of
other chocolate bars
\$4.00 each

Nuts & Crunch

A pretzel & nut snack mix
\$4.00

Whole Apple, Banana or Orange

\$3.00 each

Organic Yogurt

\$4.50

LUNCH & DINNER

MON – SUN 11:00am – 8:30pm

Cheddar Cheese Burger

Lettuce, Tomato, Cheddar Cheese, French Fries
\$18.00

Vegetarian Impossible Burger

Lettuce, Tomato, Cheddar Cheese, French Fries
\$17.00

Mark Hopkins Club Sandwich

Turkey Breast, Roma Tomato, Butter Lettuce,
Whole Wheat Bread, Apple Smoked Bacon,
Avocado, Dill & Caper Aioli
\$16.00

Veggie Wrap

Sweet Potato Hummus, Pickled Onions, Kalamata
Olives, Feta, Watercress, Grilled Vegetables
\$16.00

Caesar Salad

\$10.00

Cobb Salad

Chopped Romaine Lettuce, Chopped Bacon, Hard
Boiled Egg, Tomatoes, Blue Cheese Crumbles,
Fresh Avocado, Red Wine Vinaigrette
\$12.00

Cheese and Charcuterie

\$18.00

8.50% sales tax will be added to final bill.

*Please be advised our dishes may contain nuts, traces of nuts, fish, shellfish.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
increases your risk of food borne illness.



Mark Hopkins

BEERS

*Mix and match a 6-pack
And receive a complimentary bar snack*

DRAKE'S IPA
ANCHOR STEAM
CORONA
HEINEKEN
STELLA ARTOIS
LAGUNITAS IPA
CALI CREAMIN'
805
FORT POINT KSA
\$6.00

BUD LIGHT
MILLER LITE
COORS LIGHT
\$5.00

CHIMAY
SUNSHINE & OPPORTUNITY
\$10.00

EAST BROTHERS STOUT
\$8.00

SPARKLING WINES & ROSÉ

Veuve Clicquot Brut
\$98.00

Moët & Chandon Rosé
\$98.00

Moët & Chandon Brut
\$78.00

Domain Chandon Brut
\$40.00

Domain Chandon Rosé
\$40.00

Day Owl Rosé
\$24.00

50ML LIQUORS

Bacardi Rum
Chivas Scotch
Tanqueray Gin
Smirnoff Vodka
\$5.00

WINES

*Hogue or SeaGlass or Rosé
+ Charcuterie Combo
\$40.00*

BOTTLE OF WHITE

Swanson Pinot Grigio
\$30.00

Hogue Chardonnay
\$26.00

J Lohr Chardonnay
\$39.00

SeaGlass Sauvignon Blanc
\$26.00

Groth Sauvignon Blanc
\$39.00

Seaglass Riesling
\$26.00

Kendall-Jackson Chardonnay (1/2 Bottle)
\$15.00

BOTTLE OF RED

SeaGlass Pinot Noir
\$28.00

Hogue Merlot
\$28.00

Provenance Merlot
\$39.00

Hogue Cabernet Sauvignon
\$28.00

Daou Cabernet Sauvignon
\$39.00

Hess Cabernet Sauvignon
\$48.00

Kendall-Jackson Cabernet Sauvignon
(1/2 Bottle)
\$16.00

