BREAKFAST

MAINS

Green Juice ⁸ dino kale, green apples, lime, ginger root

Housemade Granola¹¹ straus greek yogurt, seasonal fruit, mayacama honey

"The Birdie" Sandwich ¹² scrambled eggs, cheddar, bacon, toasted english muffin

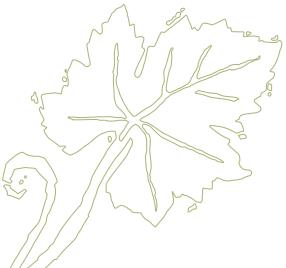
Breakfast Burrito ¹² bacon, home fries, scrambled egg, red salsa, shredded cheese

"The Bogey" Sandwich 14

scrambled eggs, pepper jack, fennel sausage patty, chipotle aioli, buttermilk buscuit

Frittata 16

roasted mushrooms, kale, caramelized onions, goat cheese, garden greens *available as egg white only or whole egg*



SIDES

Sourdough or Wheat Toast⁴

Hobbs' Apple Smoked Bacon⁸

Chicken Apple Sausage⁸

Crispy Home Fries ⁶

Seasonal Fruit⁶

BRUNCH

MAINS

Housemade Granola¹¹ straus yogurt, seasonal fruit, estate honey

Cold Smoked Salmon & Bagel¹⁹ cream cheese, tomato, red onion, capers

Avocado Toast ¹⁶ six-minute egg, cherry tomatoes, sunflower seeds

Jumbo Pancake ¹⁵ vermont maple syrup & butter

Mayacama Benedict²¹ fra' mani ham, sourdough english muffin, hollandaise

Frittata ¹⁶ roasted mushrooms, kale, caramelized onions, goat cheese, garden greens *available as egg white only or whole egg*

Two Farm Eggs - Any Style ¹⁶ crispy home fries, hobbs' bacon, red bird bakery wheat or sourdough toast

Chorizo Hash ¹⁹ cauliflower hashbrown, two eggs any style, ground chorizo, avocado, cilantro serrano crema

COCKTAILS

Bloody Mary ¹⁵

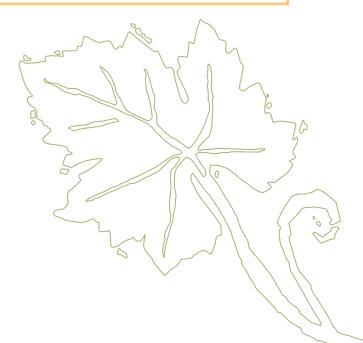
French 75¹⁵

Pimm's Cup¹⁵

Paloma 15

Bee's Knees¹⁵

Mimosa 15



FOR THE TABLE

White Bean Hummus ¹⁸

za'atar roasted cauliflower, cashew dukkah, calabrian oil, chili oil, parsley, grilled pita

^{GF} Oysters on the Half Shell ²⁴ red wine mignonette, lemon

Charcuterie & Cheese Board ³⁸ domestic and imported salumi & cheeses, seasonal accompaniments, grilled bread

STARTERS

Classic Caesar Salad¹⁸

little gem lettuce, parmesan, 6-minute egg, torn sourdough croutons, bouquerones, caesar dressing

^{65,V} Shaved Spring Vegetable Salad ¹⁸

shaved rainbow carrot, shaved asparagus, french breakfast radish, strawberries, baby lettuces, lemon vinaigrette

Ge Wedge Salad ¹⁸

pink rhone lettuce, cucumbers, cherry tomatoes, bacon bits, blue cheese crumble, blue cheese dressing

Asparagus Salad²¹

confit white asparagus, blanched asparagus, arugula, • Spring Grain Bowl²³ shaved fennel, tiny levain croutons, sieved egg, bacon vinaigrette

ARTISAN PIZZA

Spring Vegetable & Guanciale²¹

green garlic cream, asparagus, guanciale, cremini mushroom, chives, white cheddar, mozzarella

Four Cheese ²¹

marinara sauce, provolone, gruyere, ricotta, mozzarella, pickled fresno chile, pesto genovese

Mayacama Chorizo²²

house chorizo, red onion, piquillo peppers, mozzarella, serrano cilantro crema, barbecue sauce

MAINS

Chicken Salad Sandwich ²²

shredded chicken, dried apricot, pistachio, celery, red onion, croissant

Porchetta Sandwich ²⁴

garlic and herb porchetta, broccolini, arugula, manchego, calabrian aioli, ciabatta roll

Jerk Ox Tail Sandwich ²⁶

braised ox tail, pickled cherry peppers, roasted bell pepper, caramelized onion, sesame roll

Mayacama Burger²²

akaushi beef, traditional garnishes, pain de mie bun add cheese, add avocado +1.5, add bacon +1.5

mixed farro, salsify purée, french breakfast radish, sugar snap peas, julienne carrots, pickled beets, english cucumber, cherry tomato, banyuls vinaigrette add chicken +6, add market fish +12

Grilled Halibut Tacos²¹

cabbage slaw, pickled onion, cilantro, charred lime, chipotle aioli

^{GF} Grilled Salmon ²⁶

white bean, artichoke, oblique carrot, salsify, herb salad, green garlic oil

G[™] Ahi Tuna Tetaki ²²

forbidden rice, edamame, cucumber, shaved red cabbage, shaved julienne carrot, sesame seeds, miso vinaigrette

DINNER

FOR THE TABLE

White Bean Hummus ¹⁸

za'atar roasted cauliflower, cashew dukkah, calabrian oil, chili oil, parsley, grilled pita

^œ Oysters on the Half Shell ²⁴

red wine mignonette, lemon

Charcuterie & Cheese Board ³⁸ domestic and imported salumi & cheeses, seasonal accompaniments, grilled bread

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Classic Caesar Salad¹⁸

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shaved rainbow carrot, shaved asparagus, french breakfast radish, strawberries, baby lettuces, lemon vinaigrette

[™] Wedge Salad ¹⁸

pink rhone lettuce, cucumbers, cherry tomatoes, bacon bits, blue cheese crumble, blue cheese dressing

Asparagus Salad²¹

confit white asparagus, blanched asparagus, arugula, shaved fennel, tiny levain croutons, sieved egg, bacon vinaigrette

G Seared U10 Scallops ⁴²

jamon broth, chorizo, italian butter beans, summer squash, cherry tomatoes, wax beans, herb salad

ARTISAN PIZZA

Spring Vegetable & Guanciale ²¹

green garlic cream, asparagus, guanciale, cremini mushroom, chives, white cheddar, mozzarella

Four Cheese ²¹

marinara sauce, provolone, gruyere, ricotta, mozzarella, pickled fresno chile, pesto genovese

Mayacama Chorizo²²

house chorizo, red onion, piquillo peppers, mozzarella, serrano cilantro crema, barbecue sauce

PASTA

Cacio e Pepe ³²

angel hair pasta, truffle manchego, parmesan broth, fresh cracked black pepper, truffle butter

Confit Duck Agnolotti ³²

saffron egg yolk pasta, ricotta, lacinato kale, lemon zest, green garlic parmesan broth, spring onion soubise

Spring Gnocchi Carbonara ³⁴

pork belly steak, ricotta gnocchi, egg yolk, english peas, pea tendrils, parmesan broth

MEAT & SEAFOOD

parsnip purée, king trumpet bourguignon, cipollini onions, grilled broccolini, chicken jus, fried sage

⁴⁶ Salmon Picatta

yukon pomme purée, roasted asparagus, sugar snap peas, spring onion, shallot, lemon caper buerre blanc, green garlic oil

Lamb Chops 58

carrot purée, orzo pasta, piquillo peppers, romanesco, braised spring onion, fried shallots, lamb jus

[₲] New York Steak ⁵⁶

new potatoes, wax beans, sugar snap peas, rainbow carrots, bacon lardon, bordelaise, chives

DESSERT &

Local Artisan Cheese Selection ²⁵ seasonal accompianments, sliced baguette

Strawberry Shortcake ¹² shortcake, strawberry coulis, fresh strawberries whipped chantilly cream *gluten, sugar, dairy, fruit (strawberries)*

Tarta de Queso ¹² "Basque" style cheesecake, cherry compote whipped chantilly cream *dairy, eggs, cream cheese*

Lavender and Meyer Lemon Panna Cotta ¹²

panna cotta, meyer lemon curd shortbread cookies dairy, eggs, gelatin, gluten (cookie only), fruit (meyer lemon)

Slice of House Made Pie¹² ask your server for the selection of the week *A La Mode, add \$2* gluten, dairy, eggs, seasonal fruit filling

Housemade Ice Creams & Sorbets 8

Housemade Cookie Plate ¹²

DESSERT WINES 🧶

Sauvignon Blanc/Semillon, TOR ¹⁵ 'Noble Rot,' Napa Valley 2018

Graham's Fine Ruby Port NV ¹⁵

Dow's 20 Year Old Tawny Port NV ¹⁵

Philip Togni, "Ca'Togni,"¹⁶ Napa Valley 2012



Local Artisan Cheese Selection ²⁵ seasonal accompianments, sliced baguette

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DESSERT WINES 🦑

Sauvignon Blanc/Semillon, TOR ¹⁵ 'Noble Rot,' Napa Valley 2018

Graham's Fine Ruby Port NV 15

Dow's 20 Year Old Tawny Port NV ¹⁵

Philip Togni, "Ca'Togni," ¹⁶ Napa Valley 2012

INROOM WINES

SPARKLING

Brick & Mortar, Brut Nature, North Coast California 2021 \$45/btl

The 2021 Brut Nature is racy and ebullient. Flavors are tightly wound with a rich core of acidity. The palate is rich and powerful, combining flavors of pink and yellow fruits, apricot, red apple and strawberry with citrus. Toasted macadamia, delicate hard spice and baked apple cake create a complex nose that is early in its life.

SAUVIGNON BLANC

Matanzas Creek, Sonoma County 2023 \$30/btl

Impressively intricate but still harmonious, this is a fine example of the trend toward increasing complexity in California Sauvignon Blanc. The use of multiple clones and a variety of vessels for fermentation and aging results in an interesting mix of aromas and flavors of pear, melon, and citrus, with hints of dried herbs and wildflowers.

CHARDONNAY

Hartford Court, Four Hearts Vineyards, Russian River Valley 2021 ^{\$50/btl}

This highly textured wine displays aromas of yellow apple, orange blossom, honeysuckle and tangerine skin. Fresh flavors of Granny Smith apple and Meyer lemon are intertwined with layers of spice and crystallized ginger. A rich and weighty mid-palate is followed by a very long exotic, mineral infused finish.

PINOT NOIR

Gary Farrell, Hallberg Ranch, Russian River Valley 2020 \$65/btl

This stunning Hallberg exudes cool climate Pinot Noir aromatics of Mullberry, Bay Laurel, Fennel, Satsuma zest and fresh cedar. The palate opens with vibrant flavors of Bing cherry compote, cassis and Hibiscus, followed by earthy tamarind and Oolong tea. The finish is velvety and seductive, yet tangy, with ample acidity to offer years of age in the bottle.

CABERNET SAUVIGNON

UNITY by Fisher Vineyards, Sonoma County/Napa Valley 2021 \$65/btl

The 2021 UNITY Cabernet boasts high-tone aromas of red cherry, plum and rhubarb. Seductive and plush on the mid-palate, flavors of cassis and plum give way to cocoa, espresso bean with accents of caramel and vanilla. Lively and persistent, the finish is elongated with notable weight and varietal character. This vintage is a stunning expression of Cabernet Sauvignon!



BEER & SELTZER

Mayacama Pin High ⁸ pilsner - 5%

Corona ⁷ mexican lager - 4.6%

Whiteclaw ⁵ hard seltzer - 5%

SNACKBAR

FROM THE SHACK

Green Juice ⁸ dino kale, green apples, lime, ginger root

Tuna Cup¹⁴

Curry Chicken Wrap¹⁴

Chicken Caesar Wrap¹⁴

Hot Dog ¹⁰ ¼ lb. schwartz all beef, traditional toppings **vegan dog available*

Caesar Salad ¹³ sourdough croutons, shaved parmesan

Mayacama Garden Greens ¹² lemon vinaigrette

HOT FROM THE TOP

"The Bogey" Sandwich ¹⁴ scrambled eggs, pepper jack, fennel sausage patty, chipotle aioli, buttermilk buscuit Chicken Tenders ¹⁵ french fries

Roasted Turkey Club¹⁶ red bird whole wheat, bacon, avocado, aioli

Jerk Ox Tail Sandwich²⁶

braised ox tail, pickled cherry peppers, roasted bell pepper, caramelized onion, sesame roll

Porchetta Sandwich ²⁴ garlic and herb porchetta, broccolini, arugula, manchego, calabrian aioli, ciabatta roll

GRAB & GO

COCKTAILS

Hard Boiled Egg ³

Assorted Candy ³

Assorted Snacks⁴

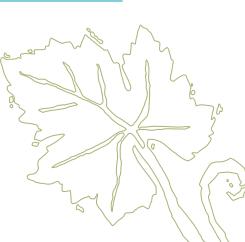
Beef Jerky ⁵

Transfusion ¹⁶

Margarita ¹⁶

Paloma 16

Bloody Mary ¹⁶



*Breakfast items are available until 11am Monday-Friday, and until 2pm Saturday-Sunday.