

BREAKFAST

MAINS

Green Juice ⁸

dino kale, green apples, lime, ginger root

Housemade Granola ¹¹

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 biscuit

Frittata ¹⁶

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

SIDES

Sourdough or Wheat Toast ⁴

Hobbs’ Apple Smoked Bacon ⁸

Chicken Apple Sausage ⁸

Crispy Home Fries ⁶

Seasonal Fruit ⁶



BRUNCH

MAINS

Housemade Granola ¹¹

stras yogurt, seasonal fruit, estate honey

Cold Smoked Salmon & Bagel ¹⁹

cream cheese, tomato, red onion, capers

Avocado Toast ¹⁶

six-minute egg, cherry tomatoes, sunflower seeds

Jumbo Pancake ¹⁵

vermont maple syrup & butter

Mayacama Benedict ²¹

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 75 ¹⁵

Pimm's Cup ¹⁵

Paloma ¹⁵

Bee's Knees ¹⁵

Mimosa ¹⁵



LUNCH



FOR THE TABLE

v 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 Salad ¹⁸

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

GF, v Shaved Spring Vegetable Salad ¹⁸

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

GF Wedge Salad ¹⁸

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

Asparagus Salad ²¹

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

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 Burger ²²

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

v Spring Grain Bowl ²³

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 Tacos ²¹

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

GF Grilled Salmon ²⁶

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

GF Ahi Tuna Tetaki ²²

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

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 Chorizo ²²

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

DINNER

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

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GF **Wedge Salad** ¹⁸

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

Asparagus Salad ²¹

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

GF **Seared U10 Scallops** ⁴²

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

ARTISAN PIZZA

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

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Mayacama Chorizo ²²

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

GF **Roasted Chicken** ⁴⁹

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

GF **Salmon Picatta** ⁴⁶

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

Lamb Chops ⁵⁸

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

GF **New York Steak** ⁵⁶

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

DESSERT

Local Artisan Cheese Selection ²⁵

seasonal accompaniments, 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 Pie ¹²

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

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panna cotta, meyer lemon curd
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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 Cup ¹⁴

Curry Chicken Wrap ¹⁴

Chicken Caesar Wrap ¹⁴

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 biscuit

Roasted Turkey Club ¹⁶

red bird whole wheat, bacon, avocado, aioli

Chicken Tenders ¹⁵

french fries

Jerk Ox Tail Sandwich ²⁶

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

Hard Boiled Egg ³

Assorted Candy ³

Assorted Snacks ⁴

Beef Jerky ⁵

COCKTAILS

Transfusion ¹⁶

Margarita ¹⁶

Paloma ¹⁶

Bloody Mary ¹⁶



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