

# BAR & GRILL BREAKFAST MENU



## GREEN JUICE | 8

dino kale, green apples, parsley, lime, ginger root

## HOUSEMADE GRANOLA | 11

straus greek yogurt, seasonal fruit, mayacama honey

## "THE BIRDIE SANDWICH" | 12

scrambled eggs, cheddar, bacon, toasted english muffin

## JUMBO PANCAKE | 15

maple syrup, butter

## CHILAQUILES | 16

scrambled eggs, black beans, sour cream, choice of mild red salsa or spicy salsa verde

## THREE EGG OMELETTE | 15

sweet garden peppers, caramelized onions, maitake mushrooms, fromage blanc

*\*egg white omelette available*

## TWO FARM EGGS - ANY STYLE | 15

crispy home fries, hobbs' bacon, red bird bakery wheat or sourdough toast

## SIDES

SOURDOUGH OR WHEAT TOAST .....	4
HOBBS' APPLE SMOKED BACON .....	8
CHICKEN APPLE SAUSAGE .....	8
HOUSEMADE HONEY BAKED HAM .....	8
CRISPY HOME FRIES .....	6
SEASONAL FRUIT .....	6

# BAR & GRILL BRUNCH MENU



## **TSAR NICOULI ESTATE CAVIAR 1oz | 80**

sifted eggs, pickled onions, chives, dill, crème fraîche, bilinis

## **HOUSEMADE GRANOLA | 11**

straus yogurt, seasonal fruit, estate honey

## **LOCAL LOX & BAGEL | 19**

cream cheese, tomato, onion, smoked salmon

## **AVOCADO TOAST | 15**

six-minute egg, tomato, sunflower seeds

## **JUMBO PANCAKE | 15**

maple syrup & butter

## **MAYACAMA BENEDICT | 16**

canadian bacon, sourdough english muffin, hollandaise

## **THREE EGG OMELETTE | 15**

sweet garden peppers, caramelized onions, maitake mushrooms, fromage blanc

## **TWO FARM EGGS - ANY STYLE | 15**

crispy home fries, hobbs' bacon, red bird bakery wheat or sourdough toast

## **COCKTAILS 15**

**BLOODY MARY**

**BEE'S KNEES**

**FRENCH 75**

**MIMOSA**

**PIMM'S CUP**

**SEASONAL BELLINI**

**PALOMA**

# BAR & GRILL LUNCH MENU



## APPETIZERS & SALADS

### MAINE LOBSTER ROLL | 19

meyer lemon, crispy shallots on a toasted bun

### BIBB WEDGE | 17

bacon, cherry tomatoes, point Reyes bay blue

### FALL SALAD | 17

local pears & apples, candied walnuts, beemster gouda, arugula, champagne vinaigrette

### CRISPY ROCK SHRIMP | 15

aji amarillo & saffron aioli, jalapeño escabeche, cilantro

### GEM LETTUCE CAESAR | 15

white anchovy, six-minute egg, shaved parmesan, house croutons

### GARDEN HEIRLOOM TOMATOES | 15

charred cucumbers, avocado, squash blossoms, sourdough crisps

## FOR THE TABLE

### OYSTERS ON THE HALF SHELL | 19

sauce mignonette

### MEDITERRANEAN PLATE | 17

hummus, baba ghanoush & spinach artichoke dips with fresh & pickled garden vegetables

### CHARCUTERIE PLATE | 25

journeyman meats, housemade pickles, toasted sourdough

### CHEESE PLATE | 25

trio of california cheeses, mayacama honey, pickled cherries, marcona almonds, toasted sourdough

### BURRATA & PROSCIUTTO | 18

estate honey, walnuts, grilled local bread

### ITALIAN SAUSAGE PIZZA | 19

pepperonata, piquillo & san marzano sauce, pickled red onion

### WILD MUSHROOM PIZZA | 18

parmesan cream sauce, buffalo mozzarella, thyme

### PIZZA OF THE DAY | 18

ask your server for today's inspiration

## ENTRÉES

### B.L.T | 16

heirloom tomato, hobbs' bacon, garden greens & lemon aioli | *add avocado + 1.5, add turkey +4*

### TUNA MELT | 18

heirloom tomato, red onion, garden greens, cheddar cheese on toasted whole wheat

### FRIED CHICKEN SANDWICH | 18

shredded lettuce, ranch dressing, dill pickle, toasted pan de mie

### MAYACAMA BURGER | 22

akaushi beef, traditional garnishes, toasted pan de mie | *add cheese, add avocado + 1.5, add bacon +1.5*

### GRILLED HANGER STEAK SALAD | 28

garden greens, arugula, dried figs, pickled onions, idiazabal cheese, orange vinaigrette

### LUMACHE PASTA | 28

roasted kabocha squash, brown butter, sage, aleppo pepper & pepita crumble

### MAINE SCALLOPS | 36

cauliflower purée, roasted romanesco, vadouvan curried golden raisin & pine nut pistou

### FISH TACOS | 25

grilled halibut, cabbage slaw, radish, chipotle crema

# BAR & GRILL FAVORITES MENU



## APPS

### SOUP OF THE DAY 9

### CHICKEN WINGS 16

celery & ranch

### MEDITERRANEAN PLATE 17

hummus, baba ghanoush & spinach artichoke dips, fresh & pickled garden vegetables, olives, pita, lavash crackers, grilled bread

### BURRATA & PROSCIUTTO 18

Cabernet Roasted Figs, Estate Honey, Walnuts, Baguette

### MAINE LOBSTER ROLL 19

meyer lemon, crispy shallots, toasted bun

## PIZZA

### WILD MUSHROOM 18

parmesan cream sauce, buffalo mozzarella, thyme

### ITALIAN SAUSAGE 19

pepperonata, piquillo & san marzano sauce, pickled red onion

### PIZZA OF THE DAY 18

ask your server about today's inspiration

## SALADS & MAINS

### MAYACAMA GARDEN GREENS 12

cucumber, radish, county line baby lettuces, mustard vinaigrette

### GEM LETTUCE CAESAR 15

white anchovy, six-minute egg, shaved parmesan & house croutons  
*add chicken +4*

### ROAST TURKEY CLUB 16

hobbs' bacon, avocado, tomato, arugula & aioli on whole wheat

### BIBB WEDGE 17

bacon, cherry tomatoes, point reyes bay blue

### MAYACAMA BURGER 22

akaushi beef, traditional garnishes on toasted pan de mie. add bacon mushrooms, cheddar or grilled onions  
*\*impossible burger available*

### FRIED CHICKEN SANDWICH 18

shredded lettuce, ranch dressing, dill pickle, toasted pan de mie

### TUNA MELT 18

heirloom tomato, red onion, garden greens, cheddar cheese on toasted whole wheat

### FISH TACOS 23

grilled halibut with cabbage slaw, radish & chipotle crema

## KIDS

### CHICKEN FINGERS 12

includes french fries or fruit

### PASTA W/ BUTTER SAUCE & CHEESE OR W/ MARINARA 8



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## ENTRÉES

### LUMACHE PASTA | 28

roasted kabocha squash, brown butter, sage, aleppo pepper & pepita crumble

### LAMB MOSTACCIOLI | 32

red wine braised lamb shoulder, preserved grapefruit gremolata, ricotta salata

### LIBERTY FARMS DUCK | 42

pan seared breast, smoked & confit legs, braised garden greens, robin's koginut squash, puffed wild rice, pomegranate & ginger gastrique

### MAINE DIVER SCALLOPS | 38

cauliflower purée, roasted romanesco, vadouvan curried golden raisin & pine nut pistou

### GRILLED LOCAL STURGEON | 35

romesco sauce, butter glazed roasted cabbage, lobster mushrooms

### CHOICE OF FLANNERY BEEF PRIME CUTS

#### 14oz NEW YORK STRIP | 50

#### 8oz FILET | 47

#### 32oz BONE-IN RIBEYE FOR TWO | 95

crispy potatoes, chimichurri, grilled garden vegetables, summer truffle butter



AVAILABLE 11AM - 8PM

## APPS

**CHICKEN WINGS** 16  
CELERY & RANCH

**MEDITERRANEAN PLATE** 17  
HUMMUS, BABA GHANOUSH & SPINACH  
ARTICHOKE DIPS WITH FRESH & PICKLED  
GARDEN VEGETABLES

## PIZZA

**WILD MUSHROOM** 18  
PARMESAN CREAM SAUCE, BUFFALO MOZZARELLA,  
THYME

**ITALIAN SAUSAGE** 19  
PEPPERONATA, PIQUILLO & SAN MARZANO SAUCE  
PICKLED RED ONION

## SALADS & MAINS

**MAYACAMA GARDEN GREENS** 12  
CUCUMBER, RADISH, COUNTY LINE BABY LETTUCES, MUSTARD VINAIGRETTE

**CHICKEN CAESAR SALAD** 15  
HOUSE-MADE CROUTONS & SHAVED PARMESAN

**MAYACAMA BURGER** 22  
AKAUSHI BEEF, TRADITIONAL GARNISHES  
ON TOASTED PAN DE MIE. ADD BACON MUSHROOMS, CHEDDAR OR GRILLED ONIONS  
*\*IMPOSSIBLE BURGER AVAILABLE*

**FISH TACOS** 23  
GRILLED HALIBUT WITH CABBAGE SLAW, RADISH & CHIPOTLE CREMA

**LUMACHE PASTA** 28  
ROASTED KABOCHA SQUASH, BROWN BUTTER, SAGE, ALEPPO PEPPER & PEPITA  
CRUMBLE

## SWEETS

**ASSORTED FRESH BAKED COOKIES** 12

## KIDS

**PASTA W/ BUTTER SAUCE & CHEESE OR W/ MARINARA** 8

**CHICKEN FINGERS** 12  
*INCLUDES FRENCH FRIES OR FRUIT*

# in room beverages

THESE BEVERAGES HAVE BEEN PROVIDED FOR YOUR CONVENIENCE.  
THE APPROPRIATE CHARGES WILL BE POSTED TO YOUR MEMBER  
ACCOUNT/ ROOM FOLIO

## WINE

### **BILLECART-SALMON, BRUT RESERVE (375ML) 35**

BILLECART-SALMON BRUT RESERVE IS A LIGHT, FINE AND HARMONIOUS CHAMPAGNE. IT IS MADE UP OF A BLEND OF PINOT NOIR, CHARDONNAY AND PINOT MEUNIER FROM THREE DIFFERENT YEARS AND SOURCED FROM THE BEST SITES IN THE CHAMPAGNE REGION. IT IS THE IDEAL PARTNER TO ENJOY AS AN APERITIF OR THROUGHOUT THE ENTIRETY OF A MEAL.

### **SAUVIGNON BLANC, GALERIE, "NAISSANCE," NAPA VALLEY 2018 45**

THIS NAPA VALLEY SAUVIGNON BLANC FROM GALERIE REPRESENTS A SEAMLESS BLEND OF OLD WORLD AND NEW STYLES. THEIR FLAGSHIP WINE LAYERS THE CITRUS AND MINERAL NOTES OF THE LOIRE VALLEY WITH THE PEACH AND TROPICAL FRUIT CHARACTERISTICS OF NAPA VALLEY. CAREFUL VINEYARD SELECTION AND FARMING PRESERVE FRESH ACIDITY AND SOME OF THE VARIETY'S GRASSY CHARACTERISTICS, CREATING A COMPLEX, MODERN WINE WITH INTERNATIONAL APPEAL.

### **CHARDONNAY, MINER, "WILD YEAST," NAPA VALLEY 2018 60**

FULL-BODIED AND LUSH, YET NEVER HEAVY, OUR WILD YEAST CHARDONNAY SHOWS OFF FLAVORS OF RIPE PEAR AND MELON WITH BUTTERSCOTCH AND HAZELNUT NOTES BALANCED BY OAK SPICE AND BRIGHT ACIDITY. THIS IS A WILDLY EXPRESSIVE WINE THAT WILL REWARD A FEW YEARS OF PATIENT CELLARING. THE GRAPES ARE FERMENTED USING ONLY INDIGENOUS OR "WILD" YEAST CULTURES FOUND ON THE SKINS OF THE GRAPES THEMSELVES, IN THE VINEYARDS AND WITHIN THE WALLS OF OUR WINERY.

### **PINOT NOIR, RED CAR, ESTATE, FORT ROSS-SEAVIEW 2018 75**

A LIGHT, DELICATE AND ULTIMATELY FRESH RED WINE FROM AN ESTATE SITE IN THE COOL-CLIMATE APPELLATION, THIS WINE BRIMS IN ACIDITY AND MINERAL ELEMENTS OF OYSTER SHELL AND CRUSHED ROCK. STRAWBERRY, POMEGRANATE AND A BITE OF TANGERINE COMBINE WITH EASE ACROSS A TAUT, COMPLEX PALATE OF GREAT LENGTH.

### **CABERNET SAUVIGNON, DANA ESTATES, "VASO," NAPA VALLEY 2017 85**

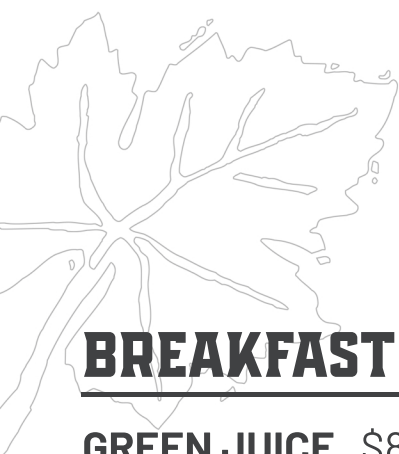
AROMATICALLY BRIGHT, VASO CAPTURES THE DIFFERENT TERROIRS AND VARIETALS IN THIS CABERNET-BASED BLEND WITH FRAGRANCES OF RED CHERRY, FRUIT BRAMBLES, AND BAKER'S CHOCOLATE WITH HINTS OF NUTMEG AND BAKING SPICES. THE ENTRY HAS FLAVORS OF SWEET PLUMS, ROASTED COFFEE, AND DRIED HERBS, AS THE HILLSIDE TANNINS FILLS OUT THE MID PALATE. THE WINE IS SUPPLE AND CREAMY YET HAS A STRUCTURED PALATE. BRIGHT AND APPROACHABLE NOW, THIS WINE WILL CONTINUE TO DEVELOP AS THE YEARS PASS.

## BEER

### **MAYACAMA'S OWN PIN HIGH PILSNER 6**

### **CORONA EXTRA 7**

### **LOCAL IPA 8**



# SNACK BAR

— AT MAYACAMA —

**TAKE OUT  
ORDERS**  
707.569.2945

## BREAKFAST

**GREEN JUICE** \$8

Kale, Green Apple, Parsley, Lime and Ginger

**HARDBOILED EGG** \$3

**BREAKFAST BURRITO** \$12

Scrambled Eggs, Bacon, Cheddar  
Potato & Housemade Salsa \*Vegetarian Option Available

**YOGURT PARFAIT** \$6

with Fresh Fruit and Granola

**OATMEAL CUP** \$3

**"THE BIRDIE" SANDWICH** \$9

Scrambled Eggs, Cheddar & Crisp Bacon  
Toasted English Muffin

## LUNCH

**SANDWICHES** \$9

on Sourdough, Whole Wheat or in a Lettuce Cup

**BLT**

**Chicken Salad**

**Ham & Cheddar**

**Turkey & Swiss**

**Tuna Salad**

**SALADS** \$12

also available in a Spinach Wrap  
**Add Tuna, Chicken or Tofu** \$4

**Grilled Chicken Caesar**

with Housemade Croutons and Shaved Parmesan

**Mediterranean**

with Cucumber, Cherry Tomatoes, Olives, Feta  
Pickled Red Onion, Tahini Dressing

**Summer Panzanella**

with Corn, Smoked Tomatoes, Basil, Red Onion, Ranch

**TODAY'S SOUP** \$6

**GRILLED PANINI** \$12

on a Torta Roll

**BBQ Pork**

Coleslaw

**Reuben**

Corned Beef, Swiss, Sauerkraut, Grain Mustard

**Roasted Chicken**

Swiss, Bacon, Pickled Red Onion, Spicy Mayo

**HOT DOG** \$9

**1/4 Lb. Schwartz All Beef**

Traditional Toppings Available

**\*Vegan Dog Available**

## ADDITIONS

**BEEF JERKY**

\$4

**PROTEIN BAR**

\$4

**CANDY**

\$3

**CHIPS**

\$3

**ALMONDS**

\$4

**DILL PICKLE**

\$2

**POTATO SALAD**

\$3