



## STARTERS

### Fairmont French Onion Soup 10

emmental & gruyere cheese gratin

### House Made Chicken Soup 10

### All-Star Organics Pumpkin Bisque 10

winter spiced crème fraîche

### Crispy Sea Salt Calamari 16

spicy aioli, grilled lemon

### Roasted Red Pepper Hummus 13

vegetable crudités & warm pita

### Truffle French Fries 8

house-made ketchup

## SALADS

### Watsonville Organic Baby Greens 13

baby vegetables, rooftop honey vinaigrette

### Grilled Chicken Cobb Salad 16

avocado, tomato, smoked bacon, egg,  
pt. reyes bleu cheese, buttermilk dressing

### Tuna Niçoise 18

quail egg, fingerling potato, blue lake beans,  
red onion, whole grain mustard vinaigrette

### Herb-Rubbed Skirt Steak Salad 19

greens, pine nuts, avocado, crispy shallots,  
red wine vinaigrette

### \*Classic Caesar Salad 14

sourdough croutons, parmigiano, white anchovy,  
roasted garlic dressing

**add chicken, salmon, crab cake or shrimp 5**

### Soup & Salad 14

choose **one soup & one salad**

pumpkin bisque, french onion soup or

house made chicken soup **and**

organic mixed greens or classic caesar salad

served with grilled bread

## WINE

**Gloria Ferrer, Brut**, sonoma, ca 12/60

**Borgo Magredo, Extra Dry Prosecco**, veneto, italy 11/55

**John Anthony, Sauvignon Blanc**, napa valley, ca 10/45

**Scarpetta, Pinot Grigio**, friuli, italy 12/54

**Domäne Wachau, Grüner Veltliner**, wachau, austria 11/50

**St. M, Riesling**, pfalz, germany 10/45

**Anne Amie, Cuvée A, Amrita, White Blend**, oregon 11/50

**Simi, Chardonnay**, sonoma county, ca 12/54

**Acrobat, Rose of Pinot Noir**, oregon 11/50

**Robert Talbott, Pinot Noir**, monterey, ca 13/59

**Educated Guess, Cabernet Sauvignon**, napa valley, ca 15/68

# LUNCH MENU

## SANDWICHES SERVED WITH FRIES OR GREENS

### Vietnamese Baguette Sandwich 15

Chef Michael Lu's signature Bánh mi, made with pickled  
vegetables, cilantro, spiced mayonnaise  
your choice of chicken or tofu

### Sonoma Diestel Farms Turkey Club 16

avocado, smoked bacon, pepper jack,  
herb mayonnaise, artisan multigrain bread

### Grilled Chicken Caesar Wrap 15

flour tortilla, sourdough croutons, roasted garlic dressing

### San Francisco Style Grilled Cheese 14

california cheddar & italian tomo cheese on  
thick-cut sourdough, served with house ketchup

### 8 oz. Certified Angus Beef Burger 16

fiscalini white cheddar, roasted garlic aioli on ciabatta roll

### Half Sandwich & Soup 16

choose **one half** of a grilled cheese, turkey club, or  
caesar wrap **and** a cup of soup

## NEIGHBORHOOD FAVORITES

### "Baja Style" Fish Tacos 19

soft corn tortillas, cabbage,  
guacamole, pico de gallo,

### Mission Street Tacos 16

house-made pork carnitas,  
soft corn tortillas, charred tomatillo salsa

### House-Smoked Chicken Quesadilla 15

white cheddar-jack cheese blend, roasted salsa  
lime sour cream, guacamole

### Spicy Steamed Manila Clams 18

chili, ginger, lemongrass broth, grilled baguette

### Fisherman's Wharf Dungeness Crab Cakes 18

house tartar sauce, arugula, grilled lemon

## DRINKS

**Iced Tea** 5

**Fountain Soda** 5  
coke, diet coke,  
sprite, ginger ale

**Evian** still water 5

**San Pellegrino**  
sparkling water 5

**Calistoga** still water 5

**Desert Springs** (non-alcoholic) 10

fresh clementine, cucumber, mint,  
lime juice with soda water, honey

**Coffee** 5

**illy Espresso** 6

**Cappuccino** 7

**Café Latte** 7

Ryan Alday  
Chef de Cuisine

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, if you have certain medical conditions.