LUNCH MENU

STARTERS

Fairmont French Onion Soup 10
emmental & gruyere cheese gratin

House Made Chicken Soup 9

Spring Pea Soup 9
belwether farms ricotta, chive blossoms

Crispy Sea Salt Calamari 16
spicy aïoli, 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 spring 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**
spring pea soup, french onion soup or
house made chicken soup **and**
organic spring greens or classic caesar salad
served with grilled bread

SANDWICHES
SERVED WITH FRIES OR GREENS

Vietnamese Baguette Sandwich 15
Chef Michael Lu's signature Báhn 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 toma cheese on
thick-cut sourdough, served with house ketchup

8 oz. Certified Angus Beef Burger 16
fiscalini white cheddar, roasted garlic aïoli 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

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
Las Rocas, Rose of Garnacha, calatayud, spain 11/50
Robert Talbott, Pinot Noir, monterey, ca 13/59
Educated Guess, Cabernet Sauvignon, napa valley, ca 15/68

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.