

## Cottage Dining Morning Menu

### To place an order, dial extension 4890

7:00am to 11:00am

### Coffee and Juices

Fresh Brewed Coffee...**4/6** French Press...**12** Espresso...**4** Mocha...**6**  
Cappuccino...**6** Latte...**6** Americano...**5** Macchiato...**5** Chai Latte...**5** Extra shot...**2** Milk...**4**  
Juices: Cranberry, Grapefruit, Pineapple, Tomato or Apple Juice...**6**  
Fresh Squeezed Orange Juice...**8**

### Sunrise Cocktails

**Bloody Mary** Special Spice Blend, Tomato Juice, Smirnoff Vodka, Celery Salt Rim...**13**  
**Seasonal Mimosa** Prosecco, Seasonal Juice...**11**  
**Screwdriver** Grey Goose Vodka (375ml), Carafe of Fresh Orange Juice, Fresh Sliced Oranges...**88**  
**The Original** Bottle of Prosecco & Carafe of Fresh Orange Juice...**50**

### Five Mountains Tea

Heirloom Organic Tea Served with Lemon and Honey...**5** Loose Leaf...**8**

### Beginnings

#### World Famous Boon Fly Donuts

Baker's Dozen...**9.75**

#### Granola & Yogurt


Organic Yogurt, House Made Granola, Shredded Coconut, and Berries ...**15**

#### Bread Basket

House Made Pastries, Sweet Butter and Jams...**10**

#### Avocado "Toast"

Pistachios, Dried Cranberries, Herb Salad, Sourdough...**14**


**The Season's Fruit**...Organic Local Fruit and Berries...**8** 

#### Steel Cut Oats

With Milk, Honey, Candied Pecans, Shaved Almonds, Assorted Dried Fruit, and Berries...**15**

### Mains

#### Red Quinoa and Egg White Bowl

Scrambled Egg Whites with Hen of the Woods, Roasted Squash, Marinated Tomatoes...**16** 

#### Triple Stack of Pancakes

Maple Syrup, Season's Berries, Season's Fruit Compote...**15**  
Add Cinnamon-Apples, Bananas, or Chocolate Chips...**2**

#### Have Fun With Your Omelet

Add Two Items, Choice of Cheese, Crispy Hashbrowns, Toast, Berries...**20**

#### Smoked Salmon and Everything Bagel

With Traditional Granishes and an Everything Bagel...**16**


#### Two Eggs Any Style

Crispy Hash Browns, Choice of Toast, Choice of Bacon, Sausage or Ham, Berries...**18**

#### Boon Fly Benedict

English Muffin, Thin Sliced Honey-Cured Ham, Poached Eggs, Jalapeno Hollandaise, Crispy Hash Browns...**18**

#### Huevos Rancheros

Corn Tortillas, Sunny Up Eggs, Refried Beans, Pepper Jack Cheese, Pico De Gallo, Served with House Made Roasted Salsa...**18** 

#### B.E.L.T.

Applewood Smoked Candied Bacon, Two Eggs Any Style, Lettuce, Tomato, Mayonnaise on Sourdough, Crispy Hash Browns...**17**

Gluten Free Items have been marked. Please identify with your Order Taker if a Celiac allergy is present.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
An 20% Service Charge and 7.75% sales tax will be added to the above prices.

## Cottage Dining All Day Menu

### To place an order, dial extension 4890

11:00 a.m. to 10:00 p.m.

### Beginnings

**Spanish Marcona Almonds...9**

**Mixed Mediterranean Olives...9**

**Trio of Artisan Cheese**

Seasonal Fruit Compote,  
Marcona Almonds, Dried Fruit,  
House Made Bread...**20**

**Plate of Assorted Cured Meats**

Olives, Marcona Almonds, Pickled  
Vegetables, House Made Crostini...**20**

**Crispy Truffle French Fries**

Parmesan Cheese, Parsley, Malt Vinegar  
Aioli...**15**

**Beer Battered Sweet Onion Rings**

Spicy Ketchup...**12**

**B.L.T**

Applewood Smoked Candied Bacon,  
Lettuce, Tomato, and Mayonnaise on  
Model Bakery Sourdough  
Bread...**13.50**  
Add One Egg...**2.5**

**Pulled Pork Sandwich**

Coleslaw, Cider Mop, Carolina  
Mustard Sauce, House Made Brioche  
Poppy Seed Bun...**15**

**Akaushi Kobe Beef Burger**

House Made Brioche Poppy Seed  
Bun...**16** Add Cheddar, Swiss, Jack,  
Bleu Cheese, Bacon, Avocado,  
Mushroom...**2 each** Egg...**2.5 each**

All Sandwiches Served with Baby  
Greens or Fries

**Jalapeño Artichoke Dip**

California Artichokes, Roasted Jalapeños, Three  
Cheese Blend, House Made Flatbread...**14**

**Warm Spinach Salad**

Local Goat Cheese, Granny Smith Apples, Pecans,  
Mustard Panchetta Vinaigrette...**14.5**  
Add Smoked Chicken...**5** Add Prawns...**9**

**Caesar Salad**

Roasted Red Onions, Whole Leaf Romaine,  
Shaved Parmesan, Vella Dry Jack, Croutons...**13**  
Add Smoked Chicken...**5** Add Prawns...**9**

**Boon Fly Chopped Salad**

Garden Greens, Garbanzo Beans,  
Marcona Almonds, Tomatoes, Red Onion, Olives,  
Crystal's Buttermilk Dressing...**14**  
Add Fried Chicken...**5**

### Mains

#### Flatbreads

**Ohlone Smoked Salmon Flatbread**

Fromage Blanc, Red Onion, Parmesan and  
Crème Fraîche...**17** Add Capers...**2**

**Margherita Flatbread**

San Marzano Tomato Sauce,  
Fresh Mozzarella & Basil...**14**  
Add Pepperoni or Caggiano Italian  
Sausage...**3**

**Napa Flatbread**

Smoked Chicken, Caramelized Onions, Spinach,  
Pesto, Goat and Parmesan Cheese...**17**

#### Beverages

Five Mountains Ice Tea...**5**  
Carafe of Lemonade or Arnold Palmer...**12**  
Coke, Diet Coke, Sprite...**5**  
Bundaberg Ginger Beer (non-alcoholic)...**6**  
Sparkling or Still Water Liter...**8**

#### Bottled Beers

Lagunitas IPA, Mad River Steel Head,  
Modelo Especial, Taco Truck Lager, Stella Artois,  
Coors Light, Bud Light, Becks (non-alcoholic)...**6**

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may increase your risk of food borne illness.  
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## Cottage Dining Dinner Menu

### To place an order, dial extension 4890

5:00p.m to 10:00p.m

### Entrees

#### Today's Soup

Garden Mixed Greens, Baguette and Butter...**18**

#### Smoked Bacon Mac 'n Cheese

Seasoned Bread Crumbs, Caesar Salad...**20**

#### Baby Back Ribs

House Made BBQ Sauce, Apple Cider Slaw,  
Mac N' Cheese...**26**

#### Roasted King Salmon

Lentils, Roasted Baby Carrots, Shaved Fennel,  
Arugula Salad...**26**

#### House Made Carbonara

Bacon, Marinated Tomato, Poached Egg, Parmesan  
Cheese...**17** Add Prawns...**9**

#### Fried Chicken

Mary's Free Range Chicken, Yukon Gold  
Smashed Potatoes, Braised Garden Greens...**22**

#### New York Steak

Sweet Potato Fries, Garnet Carrots, Cippolini Onions, Salsa  
Verde...**28**

### Kids

11:00am to 10:00pm

#### Grilled Cheese

On Sourdough Bread with a Choice of French  
Fries or Fruit...**10**

#### Smoked Chicken Pasta

With Butter and Parmesan Cheese...**13**

#### Cheese Pizza

San Marzano Tomato Sauce,  
Fresh Mozzarella...**10**

#### Fried Chicken Tenders

With a Choice of French Fries or Fruit ...**10**

#### Old Fashioned Hot Dog

With a Choice of French Fries or Fruit ...**10**

### Sweets

11:00am to 10:00pm

#### Mascarpone Cheesecake

Huckleberry, Lemon Curd, Pink Pepper Corn  
Crispy Meringue...**9**

#### Apple Crisp

Walnut Crumble, Raisins, Cinnamon Ice Cream...**9**

#### Pear Verrine

Milk Chocolate Custard, Pear Mousse, Pecan  
Cake...**9**

#### Sticky Toffee Pudding

Butterscotch Sauce, Bourbon Vanilla Ice Cream...**9**

#### Boon Fly Donuts

Half Dozen, Chocolate Dipping Sauce...**8**

#### Root Beer Float

With Vanilla Bean Ice Cream...**9**

### Seasonal Cocktails

*Please inquire with your Order Taker*

*Using choice, locally sourced ingredients that embody the traditions and agriculture of the Napa Valley, our skilled bartenders craft our cocktails with handpicked herbs from our property and local farms to create beautiful refreshments to reflect the season.*

may increase your risk of food borne illness.

An 20% Service Charge and 7.75% sales tax will be added to the above prices.

## Cottage Dining Wine List

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7:00 a.m. to 10:00 p.m.

### Wines By The Glass

#### *Sparkling*

	Glass	Bottle
Domaine Carneros Brut, Carneros, 2011	16	64
Mumm, Brut Rosé, Napa Valley, NV	14	56

#### *Rose*

Saintsbury, Carneros, 2016	13	52
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#### *White Wines*

Sauvignon Blanc: Cade, Napa Valley, 2016	18	72
Chardonnay: ZD, California, 2014	19	76

#### *Red Wines*

Pinot Noir: Artesa, Carneros, 2014	16	64
Cabernet: Silverpoint, Napa Valley, 2012	19	76

### Other Selections

#### *Sparkling Wine & Champagne:*

Domaine Carneros Brut Rosé, Carneros, NV	68
Schramsberg Blanc de Blanc Brut, North Coast, 2013	88
Veuve Clicquot, Brut (Yellow Label), France, NV	125

#### *White Wine:*

Sauvignon Blanc: Twomey, Napa Valley 2016	52
Vermintino: Mahoney, Carneros, 2015	44
Chardonnay: Artesa, Carneros, 2015	54
Chardonnay: William Selyem, Unoaked, RRV, 2013	104
Chardonnay: Flowers, Sonoma Coast, 2015	110

#### *Red Wine:*

Pinot Noir: Etude, 'GBR' Carneros, 2014	68
Pinot Noir: Patz & Hall, Sonoma Coast, 2014	84
Blend: Godspeed, 'Trinity', Napa Valley, 2009	72
Cabernet Sauvignon: Hall, Napa Valley, 2013	110
Cabernet Sauvignon: Hourglass 'HG3, Napa Valley, 2014	125

**Cottage Dining Bottle Service**  
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All Bottles Served with a Shaker, Glassware, a Choice of Mixers and Garnishes

**Bottled Spirits Selection, 375ml...80**

Grey Goose Vodka

Bacardi Superior Puerto Rican Rum

Woodford Reserve Bourbon Whiskey

Bombay Sapphire Gin

Johnnie Walker Black Label Scotch

Don Julio Blanco Tequila

Fernet-Branca

**Garnish**  
**Choice of 3:**

Limes, Lemons, Oranges,  
 Cherries, Olives, Pearl Onions,  
 Fresh Mint

**Soda**  
**Choice of 2:**

Club Soda, Tonic Water, Coke,  
 Diet Coke, Sprite, Gingerale

**Juices**  
**Choice of 2:**

Lemonade, Cranberry,  
 Grapefruit, Orange, Pineapple

**Snacks**

**11:00am-10:00pm**

**Spanish Marcona Almonds or Mixed Mediterranean Olives...9**

**Assorted Cookie Plate**

House Made...9

**Trio of Artisan Cheese**

Seasonal Fruit Compote, Salted Marcona Almonds, Dried Fruit, House Made Bread...20

**Charcuterie Plate of Assorted Cured Meats**

Olives, Marcona Almonds, Pickled Vegetables, Crostini...20

**Crispy Truffle French Fries**

Parmesan Cheese and Parsley, Malt Vinegar Aioli...15

**Beer Battered Sweet Onion Rings**

Spicy Ketchup...12

**Kettle Chips...4**