

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...5
Fresh Squeezed Orange Juice...8

Sunrise Cocktails

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

Mighty Leaf Teas

Assorted Organic Handcrafted Teas served with Lemon and Honey...5

Beginnings

World Famous Boon Fly Donuts

Baker's Dozen...9.75

House Made Granola

Shredded Coconut, Yogurt and Berries...15

Bread Basket

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

Steel Cut Oats

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

Smoked Salmon and Bagel

Smoked Salmon, Tomato, Cream Cheese, Capers,
Red Onion...18

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

Mains

Carneros Sunrise

Assorted House Made Breakfast
Pastries with Jams and Butter,
Seasonal Fruit and Berries, Yogurt,
House Made Granola and
Fresh Squeezed Orange Juice...25

Triple Stack of Pancakes

Real Maple Syrup, Sweet Butter,
Fruit Preserves...19
Add Cinnamon-Apples, Bananas or
Chocolate Chips...2

Chef's Daily Omelet

Crispy Hash Browns, Choice of
Toast, Seasonal Fruit and Berries...20

Two Eggs Any Style

Crispy Hash Browns, Seasonal Fruit,
Choice of Toast, Choice of Bacon,
Sausage or Ham...18

Boon Fly Benedict

Pain Levain, Thick Sliced Caggiano Ham,
Poached Eggs, Jalapeno Hollandaise,
Crispy Hash Browns...18

Poppa Joe's Eggs in a Hole

Griddled Sourdough Bread with Two Fried
Eggs in the Center, Crispy Hash Browns,
Choice of Bacon, Sausage or Ham...16

B.E.L.T.

Applewood Smoked Bacon, Two Eggs Any
Style, Lettuce, Tomato, Mayonnaise on
Sourdough, Crispy Hash Browns...18

Egg Whites Available Upon Request

Kids Items

Please inquire with your Order Taker

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

An 18% Service Charge and 8% 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 & Crostini...20

Charcuterie Plate of Assorted Cured Meats

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

Crispy Truffle French Fries

Parmesan Cheese and Parsley
House Made Trio of Sauces: Buttermilk Ranch,
Spicy Ketchup, Malt Vinegar Aioli...15

Beer Battered Sweet Onion Rings

House Made Trio of Sauces: Buttermilk Ranch,
Spicy Ketchup, Spicy Mustard...12

Poblano Peppers and Mushroom Queso Fundido

Roasted Mushrooms and Poblano Peppers,
Five Cheese Blend, Seasonal Crudite...14

Garden Mixed Greens

Baby Carrots, Shaved Radishes, Pearl Onions,
Candied Pine Nuts, Red Wine Vinaigrette...10
Add Smoked Chicken...5

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...9

Mains

B.L.T

Applewood Smoked 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 or
Bleu Cheese, Bacon, Avocado,
Mushrooms...2 each Egg...2.5each
Substitute: **Stemple Grass Fed Beef
Burger...18**

All Sandwiches served with Baby Greens or Fries

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

Veggie Flatbread

Garden Squash, Spring Onions, Corn Puree,
BBQ Sauce, Burrata, Parmesan...15
Add Smoked Chicken...5 Prawns...9

Beverages

Mighty Leaf Black Ice Tea...4
Carafe of Lemonade or Arnold Palmer...12
Coke, Diet Coke, Sprite...4
Bundaberg Ginger Beer(non-alcoholic)...6
Sparkling or Still Water Liter...8

Bottled Beers

Lagunitas IPA, Lagunitas PILS, Sierra Nevada, Amstel
Light, Heineken, Budlight, Corona, Pilsner Urquell,
Becks(non-alcoholic)...7

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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

Fried Chicken

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

Smoked Bacon Mac 'n Cheese

Seasoned Bread Crumbs, Caesar Salad...20

Hanger Steak

Roasted Beets, K&J Farms Peaches, Snow Peas,
Oxheart Carrots, Gremolata, Marcona Almonds...28

Pan Roasted Sea Bass

Corn, Heirloom Summer Squash,
Fava Bean Puree...26

House Made Strozzapreti

Garden Tomatoes, Pole Beans, Parmesan,
Creamy Pesto, Vella Jack Cheese...17
Add Smoked Chicken...5
Add Mussels, Clams and Prawns...9

Roasted Pork Chop

Roasted Garnet Yams, Cauliflower, Romano Beans,
Baby Corn, Ginger and Fig Jam...26

Sweets

11:00am to 10:00pm

Strawberry Shortcake

Sponge Cake, Vanilla Cream,
Fresh Strawberries...9

Chocolate S 'Mores Brownie

Warm Bittersweet Brownie, Toasted Vanilla Bean
Marshmallows, Graham Cracker Ice Cream...9

Boon Fly Donuts

Half Dozen, Chocolate Dipping Sauce...8

Root Beer Float

With Vanilla Bean Ice Cream...9

Assorted Cookie Plate

House Made...9

Kids

Grilled Cheese

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

Seasonal Cocktails

The French 75

Hendricks Gin, Squeeze of Lemon, Topped with Sparkling Wine...14

Peach in the Heat

Jalapeño infused Milagro Tequila, Peach Shrub, Mint,
Squeeze of Lime, Smoked Sea Salt ...14

Citrus Sangria

Lemon, Lime, and Orange muddled then shaken with Red Wine...12

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Cottage Dining Wine List

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

Featured Wines

Here at The Carneros Inn, we want you to relish in your stay and forge wonderful memories of your time here. PlumpJack and CADE wines are an integral part of our family, and from ours to yours, we hope you will indulge in the best our wine country has to offer.

CADE:

Cabernet Sauvignon, Napa Valley, 2013...**160**

Cabernet Sauvignon, "Howell Mountain", Napa Valley, 2012...**196**

Plumpjack:

Cabernet Sauvignon "Estate" Oakville, 2012...**208**

Syrah, Napa Valley, 2013...**116**

Other Selections

Sparkling Wine:

Domaine Carneros Brut, Carneros, 2011...**63**

Domaine Carneros Brut Rosé, Carneros, NV...**68**

Schramsberg Blanc de Blanc Brut, North Coast, 2012...**84**

Gloria Ferrer "Carneros Cuvée" Carneros, 2003...**135**

Veuve Clicquot Brut (Yellow Label), Reims, France, NV...**125**

White Wine:

Honig, Sauvignon Blanc, Napa Valley, 2014...**44**

CADE, Sauvignon Blanc, Napa Valley, 2015...**72**

Preston "Madam Preston" Blend, Dry Creek Valley, 2013...**52**

Etude, Pinot Gris, Carneros, 2013...**57**

Dutton Estate, Kyndall's Reserve Chardonnay, Russian River Valley 2013...**68**

Artesa, Chardonnay, Carneros, 2013...**50**

Migration by Duckhorn, Chardonnay, Russian River Valley, 2013...**61**

Adaptation, Chardonnay, Napa Valley, 2013...**54**

Saintsbury, Vincent Vin Gris, Rose', Carneros, 2014...**39**

Red Wine:

Acacia, Pinot Noir Carneros-Napa, 2013...**47**

Poseidon Vineyard, Pinot Noir, Carneros, 2013...**70**

ZD, Pinot Noir, Carneros, 2013...**80**

Bouchaine, Pinot Noir, Carneros, 2012...**64**

Speare, Cabernet Sauvignon, North Coast, 2012...**36**

Antares, Cabernet Sauvignon, Napa Valley, 2013...**50**

Silverpoint, Cabernet Sauvignon, Napa Valley, 2011...**80**

Amapola Creek, Cabernet Sauvignon, Sonoma Valley, 2011...**85**

Cottage Dining Bottle Service
To place an order, dial extension 4890

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

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

<p><u>Garnish</u> Choice of 3: Limes, Lemons, Oranges, Cherries, Olives, Pearl Onions, Fresh Mint</p>

<p><u>Soda</u> Choice of 2: Club Soda, Tonic Water, Coke, Diet Coke, Sprite, Ginger ale, Redbull Energy Drink</p>

<p><u>Juices</u> Choice of 2: Lemonade, Cranberry, Grapefruit, Orange, Pineapple</p>

Snacks

11:00am-10:00pm

Spanish Marcona Almonds...9

Mixed Mediterranean Olives...9

Trio of Artisan Cheese

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

Charcuterie Plate of Assorted Cured Meats

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

Crispy Truffle French Fries

Parmesan Cheese and Parsley

House Made Trio of Sauces: Buttermilk Ranch, Spicy Ketchup, Malt Vinegar Aioli...15

Beer Battered Sweet Onion Rings

House Made Trio of Sauces: Buttermilk Ranch, Spicy Ketchup, Spicy Mustard ...12

Sweet and Savory

Choice of Buttered Popcorn or Kettle Chips accompanied by Local Chocolate...9