

BREAKFAST

7:00am to 11:30am

greek yogurt	housemade granola seasonal fruits & preserves	11
	seasonal fruits acacia, honey, mint	10
	buttermilk pancakes maple syrup	13
breakfast sandwich	fried egg, bacon, pepper cress, shallot & mustard dressing	16
two hen eggs	toasted sourdough, fruit preserves, salted butter	14
	add sliced avocado	8
	add toasted sourdough	8
	add crispy potatoes	8
	add thick cut bacon	10

MIDDAY

11:30am to 4:00pm

house salad	vegetables greens, aged goat cheese, truffled vinaigrette	18
1/2 dozen oysters	HOT & boozy cocktail sauce, mignonette	21
S&R burger	bacon, cheddar, caramelized onions, horseradish aioli	19
	kid's burger english cheddar	13
	add potato chips	5
	add mixed greens or standard fries	8

DINNER

Sunday 5:00pm to 9:00pm

Monday - Wednesday 5:00pm to 10:00pm

Thursday - Saturday 5:00pm to 11:00pm

1/2 dozen oysters	HOT & boozy cocktail sauce, mignonette	21
	deviled egg horseradish, tabasco, crispy shallot	4
	potato chips russet kettle chips	5
dirty martini olives	castelvetrano, niçoise, vodka, lemon	11
	spicy hummus warm pita, olive oil	11
	chicken nuggets honey mustard sauce, ranch	14
salt & pepper chicken wings	jalapeño, scallion, garlic	14
smoked alaskan salmon	avocado, cucumber, caviar and crispy quinoa	17
roasted cauliflower	raisins, crispy shallots, braised greens, eggplant purée	24
	pork sausage rolls house pickles, whole grain mustard	15
pan seared alaskan salmon	vine ripened tomatoes, minted pea salad	33
S&R burger	bacon, cheddar, caramelized onions, horseradish aioli	19
	add potato chips	5
	add mixed greens or standard fries	8
angus ribeye	truffled french fries, red wine jus	40

SWEETS

5:00pm to 11:00pm

tcho chocolate truffles		9
freshly baked cookies	ask for today's flavors	12

LATE NIGHT

Sunday 9:00pm to 11:00pm

Monday - Wednesday 10:00pm to 11:00pm

deviled eggs	horseradish, tabasco, crispy shallot	4
martini olives	castelvetrano, nicoise, vodka, lemon	11
	spicy hummus warm pita, olive oil	11
spicy salt & pepper chicken wings	jalapeño, scallion, garlic	14
	chicken nuggets honey mustard sauce, ranch	14

HOTEL **zetta**

SAN FRANCISCO

IN-ROOM DINING MENU

COFFEE & TEA

7:00am to 11:30pm

17oz french press coffee 10

regular

decaf

harney & son's teas 7

earl grey supreme

english breakfast

mint verbana

chamomile

dragon pearl jasmine

HALF BOTTLES

7:00am to 11:00pm

brut champagne moët & chandon, "mini imperial" champagne, france nv 18

brut rosé champagne ruinart, champagne, france nv 96

pinot gris adelsheim, willamette valley, oregon 2014 24

chardonnay au bon climat, santa barbara county, california 2015 26

pinot noir hitching post "hometown", santa barbara county, california 2014 28

syrah qupé, santa barbara county, california 2012 42

BOTTLED BEERS

7:00am to 11:00pm

cider samuel smith, north yorkshire, united kingdom 9

california lager anchor brewing, san francisco, california 7

white ale einstök ölgerd, akureyri, iceland 7

kölsh fort point beer co., "ksa," san francisco, california 7

IPA ballast point sculpin, san diego, california 7

farmhouse ale boulevard tank 7, kansas city, missouri 8

stout freewheel brewery, redwood city, california 12

NON-ALCOHOLIC BEVERAGES

7:00am to 11:00pm

valencia orange juice 6

ruby red grapefruit juice 6

lemonade 6

san pellegrino sparkling mineral water 750ml 9

aqua panna still water 750ml 9

red bull original or sugar free 8

mexican coke 7

sprite lemon lime soda 7

fever tree ginger ale 7

fever tree ginger beer 7