



ROOM SERVICE BY
the CAVALIER



VEGETARIAN | VEGAN

BREAKFAST/BRUNCH

Breakfast 7:00am to 11:30am

Brunch Sat & Sun 10:30am to 2:30pm

- ☉ **Greek Yogurt** *housemade granola, seasonal fruits & preserves* 13
- 🌿 **Seasonal Fruits** *accacia honey, mint* 10
- ☉ **Buttermilk Pancakes** *maple syrup* 13
- ☉ **Earl Grey and Honey Scone** *elderflower jelly and clotted cream* 6
- Breakfast Sandwich** *fried egg, bacon, peppercress, shallot & mustard dressing* 16
- Two Hen Eggs** *(scrambled or fried) toasted sourdough, preserves* 13

SIDES

- sliced avocado* 8 *crispy potatoes* 8
- toasted sourdough* 6 *thick cut bacon* 10

LUNCH

11:30am to 2:30pm

- ☉ **House Salad** *little gem lettuce, seasonal vegetables, aged goat cheese, truffled vinaigrette* 17
- add chicken breast* 9 *add prosciutto* 8
- ☉* **Candied Beet Salad** *chili vinaigrette, spiced yogurt, baby kale, crispy quinoa* 16
- * **Deviled Egg Tea Sandwiches** *radish and basil* 16
- Fish and Chips** *seasonal catch, minted peas, french fries, malt vinegar aioli* 27
- * **Roast Chicken** *sautéed broccolini, crispy potatoes charred lemon vinaigrette* 28
- Marlowe Burger** *bacon, cheddar, caramelized onions, horseradish aioli* 24
- Kid's Cheeseburger with Fries** 15

*Item is not available Saturday & Sunday
11:30 am to 5:00 pm

SIDES

- mixed greens* 9 *fries* 8

DINNER

Sunday 5:00pm to 9:00pm | Monday - Wednesday 5:00pm to 10:00pm
Thursday - Saturday 5:00pm to 11:00pm

APPETIZERS

- ☉ **Deviled Eggs** *(4 pieces) horseradish, tabasco, crispy shallot* 10
- ☉ **Dirty Martini Olives** *castelvetrano, niçoise, vodka, lemon* 11
- 🌿 **Spicy Hummus** *warm pita, olive oil* 11
- Chicken Nuggets** *honey mustard sauce, ranch* 14
- Pork Sausage Rolls** *house pickles, whole grain mustard* 15
- Spicy Salt & Pepper Chicken Wings** *jalapeño, scallion, garlic* 14
- Tuna Niçoise** *quail egg, avocado, fried green tomatoes & black garlic vinaigrette* 17

MAINS

- ☉ **Roasted Cauliflower** *raisins, crispy shallots, braised greens, eggplant purée* 24
- Roast Chicken** *sautéed broccolini, crispy potatoes, charred lemon jus* 28
- Fish and Chips** *seasonal catch, minted peas, french fries, malt vinegar aioli* 27
- S&R Burger** *bacon, cheddar, caramelized onions, horseradish aioli* 24
- Angus Ribeye** *truffled french fries, red wine jus* 40

SIDES

- mixed greens* 9 *fries* 8

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** *(4 pieces) horseradish, tabasco, crispy shallot* 10
- 🌿 **Dirty Martini Olives** *castelvetrano, niçoise, 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

In Room Dining unavailable 2:30pm-5:00pm daily.



ROOM SERVICE BY
the **CAVALIER**



AVAILABLE EVERYDAY FROM 7:00 AM TO 11:00 PM

COFFEE & TEA

17-oz French Press Coffee

- **10**
- regular*
- decaf*

Harney & Sons Teas

- **7**
- earl grey supreme*
- english breakfast*
- mint verbena*
- chamomile*
- dragon pearl jasmine*

NON-ALCOHOLIC BEVERAGES

- san pellegrino sparkling mineral water 750ml* 9
- aqua panna still water 750ml* 9
- valencia orange juice* 6
- ruby red grapefruit juice* 6
- lemonade* 6
- mexican coke* 7
- sprite lemon lime soda* 7
- fever tree ginger ale* 7
- fever tree ginger beer* 7
- red bull original or sugar free* 8

HALF BOTTLES

- Brut Champagne** *moët & chandon, mini imperial champagne, france nv* 187ml 18
- Brut Rosé Champagne** *ruinart, champagne, france nv* 375ml 96
- Sauvignon Blanc** *kenwood, sonoma county, california 2014* 375ml 24
- Chardonnay** *au bon climat, santa barbara county, california 2015* 375ml 26
- Chardonnay** *starmont, carneros, california 2015* 375ml 26
- Pinot Noir** *paul dolin, mendocino county, california 2014* 375ml 28
- Pinot Noir** *hitching post hometown, santa barbara county, california 2014* 375ml 28
- Cabernet Sauvignon** *alexander valley vineyards, sonoma county, california 2014* 375ml 35
- Syrah** *qupé, santa barbara county, california 2012* 375ml 42

BOTTLED BEERS

- 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
- I.P.A.** *ballast point sculpin, san diego, california* 7
- Farmhouse Ale** *boulevard tank 7, kansas city, missouri* 8
- Stout** *freewheel brewery, redwood city, california* 12