

MAINS

Green Juice 8

dino kale, green apples, lime, ginger root

Housemade Granola 11

straus greek yogurt, seasonal fruit, mayacama honey

"The Birdie" Sandwich 12

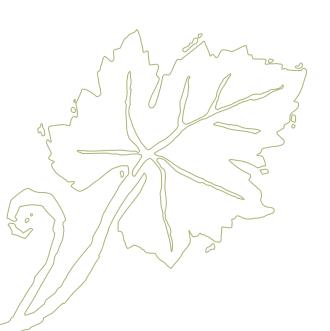
scrambled eggs, cheddar, bacon, toasted english muffin

Breakfast Burrito 12

bacon, home fries, scrambled egg, red salsa, shredded cheese

Frittata 16

roasted mushrooms, kale, caramelized onions, goat cheese, garden greens available as egg white only or whole egg



SIDES

Sourdough or Wheat Toast ⁴

Hobbs' Apple Smoked Bacon 8

Chicken Apple Sausage 8

Crispy Home Fries ⁶

Seasonal Fruit ⁶



MAINS

Housemade Granola 11

straus yogurt, seasonal fruit, estate honey

Cold Smoked Salmon & Bagel 19

cream cheese, tomato, red onion, capers

Avocado Toast 16

six-minute egg, cherry tomatoes, sunflower seeds

Jumbo Pancake 15

vermont maple syrup & butter

Mayacama Benedict ²¹

fra' mani ham, sourdough english muffin, hollandaise

Frittata 16

roasted mushrooms, kale, caramelized onions, goat cheese, garden greens available as egg white only or whole egg

Two Farm Eggs - Any Style 16

crispy home fries, hobbs' bacon, red bird bakery wheat or sourdough toast

Brioche French Toast 18

caramelized banana, walnuts, maple syrup

Chorizo Scramble 19

fresh chorizo, glaum ranch eggs, white cheddar, texas toast, breakfast potatoes

COCKTAILS

Bloody Mary 15

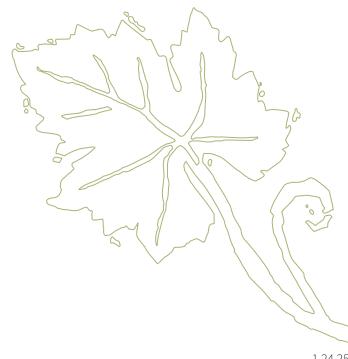
French 75 15

Pimm's Cup 15

Paloma 15

Bee's Knees 15

Mimosa 15



LUNCH &

FOR THE TABLE

- ^v White Bean Hummus ¹⁸
 - roasted squash, cashew dukkah, aleppo, grilled pita
- GF Oysters on the Half Shell 22 red wine mignonette, lemon

Charcuterie & Cheese Board 38

a mix of domestic & imported salumi & cheeses, seasonal accompaniments, grilled bread

STARTERS

Classic Caesar Salad 18

little gem lettuce, parmesan, torn sourdough croutons, 6-minute egg, bouquerones, caesar dressing

- ⁶ Roasted Beet Salad ²¹
 - garden beets, lemon goat cheese, arugula, candied walnuts, banyuls vinaigrette
- ⁶ Winter Chicory Salad ²¹

celery, red onion, pomegranate seeds, golden raisins, candied pecans, blue cheese crumble, pomegranate vinaigrette

ARTISAN PIZZA

Serrano Ham & Meyer Lemon 22

serrano ham, onion fondue, mozzarella, provolone, calabrian chile, kale, sesame seeds, meyer lemon

Four Cheese & Calabrian Honey 22

provolone, white cheddar, ricotta, mozzarella, red sauce

Fennel Sausage & Castelvetrano Olives 24

red sauce, mozzarella, carmelized onions, cherry peppers, chopped parsley

MAINS

Pain de Mie Tuna Melt ²²

levian bread, cheddar cheese, house tuna salad

Chicken Salad Sandwich 22

shredded chicken, dried cranberries, toasted almonds, tarragon, celery, croissant

Patty Melt 22

marbled rye, akaushi ground beef, grilled red onion, mixed mushrooms

Crab Cake Sandwich 25

brioche bun, cabbage slaw, lemon vinaigrette

Rib Cap Sandwich ²⁶

meyer rosemary bread, cap of ribeye, fresno chile & tomatillo chimichurri, manchego

Mayacama Burger 22

akaushi beef, traditional garnishes, pain de mie bun add cheese, add avocado +1.5, add bacon +1.5

y Fall Grain Bowl ²³

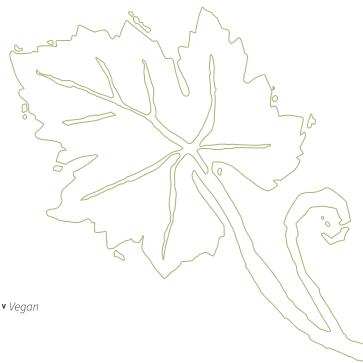
mixed farro, yams, delicata squash, sunchokes, baby kale, frisee, lemon vinaigrette add chicken +6, add market fish +12

Birria Quesadilla 25

beef consummé, cilantro, escabeche, grilled lime

Ger Grilled Mt. Lassen Trout 27

winter berigoule





FOR THE TABLE

- ^v White Bean Hummus ¹⁸
 - roasted squash, cashew dukkah, aleppo, grilled pita
- Oysters on the Half Shell ²² red wine mignonette, lemon

Charcuterie & Cheese Board 38

a mix of domestic & imported salumi & cheeses, seasonal accompaniments, grilled bread

STARTERS

Classic Caesar Salad 18

little gem lettuce, parmesan, torn sourdough croutons, 6-minute egg, bouquerones, caesar dressing

- or Roasted Beet Salad 21 €
 - garden beets, lemon goat cheese, arugula, candied walnuts, banyuls vinaigrette
- ⁶ Winter Chicory Salad ²¹

celery, red onion, pomegranate seeds, golden raisins, candied pecans, blue cheese crumble, pomegranate vinaigrette

- of Crab Cake Souffle 24
 - serano jamon, blood & cara cara orange supremes, shaved fennel, chervil, calabrian aioli

ARTISAN PIZZA

Serrano Ham & Meyer Lemon 22

serrano ham, onion fondue, mozzarella, provolone, calabrian chile, kale, sesame seeds, meyer lemon

Four Cheese & Calabrian Honey 22

provolone, white cheddar, ricotta, mozzarella, red sauce

Fennel Sausage & Castelvetrano Olives 24

red sauce, mozzarella, carmelized onions, cherry peppers, chopped parsley

MAINS

Fennel Sausage Rigatoni 31

leek cream, homemade fennel sausage, confit fennel, confit garlic, arugula

Tagliatelle Bobador 33

beef bolognese, fresh egg-yolk pasta, truffle manchego

- √ Winter Ratatouille 30
 - sliced winter vegetables, celery root purée, miso glaze, cashew dukkah
 - Squash Risotto with Seared Scallops 34

arborio risotto, diced kuri squash, chestnuts, parmesan, fine herbs, herb salad

- France Roasted Chicken Breast 38 pommes purée, broccoli di ciccio, pears, quince, spinach, chicken jus
- ^{6F} Petrale Sole ⁴¹

yellow curry, amarosa fingerlings, kohlrabi, cipollini onions, baby turnips, rainbow chard, chervil, calabrian oil

⁶⁷ Braised Pork Short Rib ⁴⁹

creamy polenta, rainbow baby carrots, morel mushrooms, pork jus

⁶ 8oz Saratoga ⁴⁹

amarosa fingerling potato, roasted brussels sprouts, pearl onions, black trumpet mushrooms, bordelaise, chives



GF Gluten Friendly

v Vegan

Many dishes on our menu can be prepared vegetarian upon request — please ask your server for assistance



Local Artisan Cheese Selection 25

honey, marcona almonds, sliced baguette

Chocolate Strawberry Budino 12

chocolate mousse, strawberry coulis fresh strawberries, cacoa tulie dairy, sugar, cocoa

Citrus Almond Cake 12

semolina orange cake, citrus segments, lemon crème lemon ice cream, almonds gluten, dairy, eggs, sugar, nuts

Butterscotch Pot de Crème 12

butterscotch custard, salted caramel sauce pecan shortbread dairy, sugar, eggs, gluten (cookie only), nuts (cookie only)

Slice of House Made Pie 12

ask your server for the selection of the week

A La Mode, add \$2

gluten, dairy, eggs, seasonal fruit filling

Housemade Ice Creams & Sorbets 8

Housemade Cookie Plate 12

DESSERT WINES &

Sauvignon Blanc/Semillon, TOR 15

'Noble Rot,' Napa Valley 2018

Graham's Fine Ruby Port NV 15

Dow's 20 Year Old Tawny Port NV 15

Philip Togni, "Ca'Togni," 16

Napa Valley 2012



Local Artisan Cheese Selection 25

honey, marcona almonds, sliced baguette

Chocolate Strawberry Budino 12

chocolate mousse, strawberry coulis fresh strawberries, cacoa tulie dairy, sugar, cocoa

Citrus Almond Cake 12

semolina orange cake, citrus segments, lemon crème lemon ice cream, almonds gluten, dairy, eggs, sugar, nuts

Butterscotch Pot de Crème 12

butterscotch custard, salted caramel sauce pecan shortbread dairy, sugar, eggs, gluten (cookie only), nuts (cookie only)

Slice of House Made Pie 12

ask your server for the selection of the week

A La Mode, add \$2

gluten, dairy, eggs, seasonal fruit filling

Housemade Ice Creams & Sorbets 8

Housemade Cookie Plate 12

DESSERT WINES &

Sauvignon Blanc/Semillon, TOR 15

'Noble Rot,' Napa Valley 2018

Graham's Fine Ruby Port NV 15

Dow's 20 Year Old Tawny Port NV 15

Philip Togni, "Ca'Togni," 16

Napa Valley 2012

2.22.25



SPARKLING

Brick & Mortar, Brut Nature, North Coast California 2021 \$45/btl

The 2021 Brut Nature is racy and ebullient. Flavors are tightly wound with a rich core of acidity. The palate is rich and powerful, combining flavors of pink and yellow fruits, apricot, red apple and strawberry with citrus. Toasted macadamia, delicate hard spice and baked apple cake create a complex nose that is early in its life.

SAUVIGNON BLANC

Matanzas Creek, Sonoma County 2023 \$30/btl

Impressively intricate but still harmonious, this is a fine example of the trend toward increasing complexity in California Sauvignon Blanc. The use of multiple clones and a variety of vessels for fermentation and aging results in an interesting mix of aromas and flavors of pear, melon, and citrus, with hints of dried herbs and wildflowers.

CHARDONNAY

Hartford Court, Four Hearts Vineyards, Russian River Valley 2021 \$50/btl

This highly textured wine displays aromas of yellow apple, orange blossom, honeysuckle and tangerine skin. Fresh flavors of Granny Smith apple and Meyer lemon are intertwined with layers of spice and crystallized ginger. A rich and weighty mid-palate is followed by a very long exotic, mineral infused finish.

PINOT NOIR

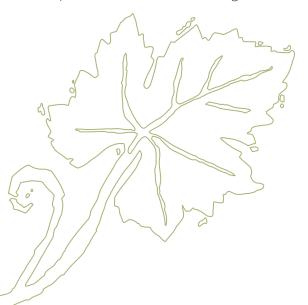
Gary Farrell, Hallberg Ranch, Russian River Valley 2020 \$65/btl

This stunning Hallberg exudes cool climate Pinot Noir aromatics of Mullberry, Bay Laurel, Fennel, Satsuma zest and fresh cedar. The palate opens with vibrant flavors of Bing cherry compote, cassis and Hibiscus, followed by earthy tamarind and Oolong tea. The finish is velvety and seductive, yet tangy, with ample acidity to offer years of age in the bottle.

CABERNET SAUVIGNON

UNITY by Fisher Vineyards, Sonoma County/Napa Valley 2021 \$65/btl

The 2021 UNITY Cabernet boasts high-tone aromas of red cherry, plum and rhubarb. Seductive and plush on the mid-palate, flavors of cassis and plum give way to cocoa, espresso bean with accents of caramel and vanilla. Lively and persistent, the finish is elongated with notable weight and varietal character. This vintage is a stunning expression of Cabernet Sauvignon!



BEER & SELTZER

Mayacama Pin High ⁸

pilsner - 5%

Corona 7

mexican lager - 4.6%

Whiteclaw ⁵

hard seltzer - 5%

SNACKBAR

FROM THE SHACK

Green Juice 8

dino kale, green apples, lime, ginger root

Tuna Cup 14

Curry Chicken Wrap 14

Chicken Caesar Wrap 14

Hot Dog 10

1/4 lb. schwartz all beef, traditional toppings
*vegan dog available

Caesar Salad 13

sourdough croutons, shaved parmesan

Mayacama Garden Greens 12

lemon vinaigrette

HOT FROM THE TOP

Roasted Turkey Club 16

red bird whole wheat, bacon, avocado, aioli

Patty Melt ²²

marbled rye, akaushi ground beef, grilled red onion, mixed mushrooms

Chicken Tenders 15

french fries

Pain de Mie Tuna Melt 22

levian bread, cheddar cheese, house tuna salad

Birria Quesadilla 25

beef consummé, cilantro, escabeche, grilled lime

GRAB & GO

COCKTAILS

Hard Boiled Egg ³

Assorted Candy ³

Assorted Snacks ⁴

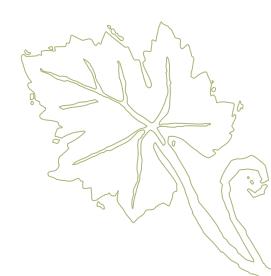
Beef Jerky ⁵

Transfusion 16

Margarita 16

Paloma 16

Bloody Mary 16



1.24.25