

BREAKFAST

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



BRUNCH

MAINS

Housemade Granola ¹¹

stras 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

GF Roasted Beet Salad ²¹

garden beets, lemon goat cheese, arugula, candied walnuts, banyuls vinaigrette

GF 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 & Castelvetro Olives ²⁴

red sauce, mozzarella, caramelized 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

v 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 consommé, cilantro, escabeche, grilled lime

GF Grilled Mt. Lassen Trout ²⁷

winter berigoule



DINNER

FOR THE TABLE

v White Bean Hummus ¹⁸

roasted squash, cashew dukkah, aleppo, grilled pita

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red wine mignonette, lemon

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GF Winter Chicory Salad ²¹

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

GF 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 & Castelvetro Olives ²⁴

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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

v 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

GF Roasted Chicken Breast ³⁸

pommes purée, broccoli di ciccio, pears, quince, spinach, chicken jus

GF Petrale Sole ⁴¹

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

GF Braised Pork Short Rib ⁴⁹

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

GF 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

DESSERT

Local Artisan Cheese Selection ²⁵

honey, marcona almonds, sliced baguette

Chocolate Strawberry Budino ¹²

chocolate mousse, strawberry coulis

fresh strawberries, cocoa 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

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INROOM WINES

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

¼ 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 consommé, cilantro, escabeche, grilled lime

GRAB & GO

Hard Boiled Egg ³

Assorted Candy ³

Assorted Snacks ⁴

Beef Jerky ⁵

COCKTAILS

Transfusion ¹⁶

Margarita ¹⁶

Paloma ¹⁶

Bloody Mary ¹⁶

