

BREAKFAST

MAINS

Green Juice ⁸

dino kale, green apples, lime, ginger root

Housemade Granola ¹¹

straus greek yogurt, seasonal fruit, mayacama honey

Steel Cut Oats ¹²

dates, huckleberry, maple syrup, cardamom candied almonds

“The Birdie” Sandwich ¹²

scrambled eggs, cheddar, bacon, toasted english muffin

Breakfast Burrito ¹²

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

Two Farm Eggs - Any Style ¹⁶

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

Breakfast Sandwich ¹⁵

bacon, over easy egg, arugula, calabrian aioli, midnight moon gouda, sourdough bread

SIDES

Sourdough or Wheat Toast ⁴

Hobbs’ Apple Smoked Bacon ⁸

Chicken Apple Sausage ⁸

Crispy Home Fries ⁶

Seasonal Fruit ⁶



BRUNCH

MAINS

Green Juice ⁸

dino kale, green apples, lime, ginger root

Housemade Granola ¹¹

stras yogurt, seasonal fruit, estate honey

Steel Cut Oats ¹²

dates, huckleberry, cardamom candied almonds, maple syrup

Avocado Toast ¹⁹

grilled levain, smoked salmon, poached egg, frisee, crushed avocado, radish, aleppo pepper

“The Birdie” Sandwich ¹²

scrambled eggs, cheddar, bacon, toasted english muffin

Breakfast Sandwich ¹⁵

bacon, over easy egg, arugula, calabrian aoili, midnight moon gouda, sourdough bread

Jumbo Pancake ¹⁵

vermont maple syrup & butter

Mayacama Benedict ²¹

fra’ mani ham, sourdough english muffin, hollandaise

Frittata ¹⁶

parsnip, broccolini, fra’ mani ham, gruyère, salad
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

Chorizo Skillet ¹⁹

homemade chorizo, home fries, caramelized onion, bell pepper, two eggs any style, parsley

COCKTAILS

Bloody Mary ¹⁵

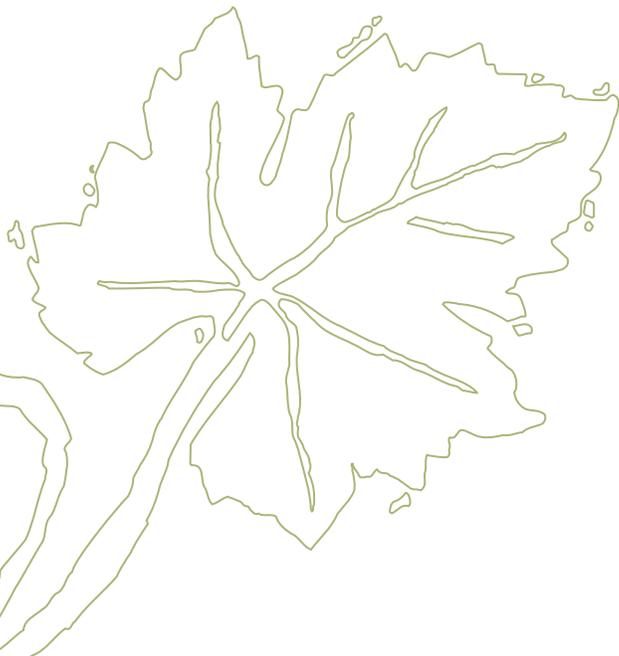
French 75 ¹⁵

Pimm’s Cup ¹⁵

Paloma ¹⁵

Bee’s Knees ¹⁵

Mimosa ¹⁵





THE ALBATROSS

Like its namesake in golf, the Albatross is rare — and worth celebrating

STARTERS

- GF Oysters on the Half Shell** ²⁴
red wine mignonette, lemon
- GF BBQ'd Oysters** ²⁴
garlic butter, pickled apple mignonette
- Beef Tartare** ¹⁸
caper vinaigrette, quail egg, grilled levain
- GF Tuna Tartare** ¹⁸
pineapple glaze, edamame, avocado, scallion, tortilla chips
- Shrimp Cocktail** ¹⁵
poached shrimp, cocktail sauce, lemon wedges
- BBQ Chicken Pizza** ²⁴
grilled chicken, mozzarella, pickled red onion, scallion

SALADS

- GF Wedge Salad** ¹⁸
iceberg lettuce, cherry tomato, english cucumber, blue cheese crumble, bacon bits, chives, blue cheese dressing
- GF Smoked Chicken Cobb Salad** ²²
smoked chicken thigh, mixed chicories, cherry tomato, english cucumber, hard boiled egg, beemster gouda, red wine vinaigrette
- Classic Caesar Salad** ¹⁸
little gem lettuce, levain croutons, 6-minute egg, boquerones, caesar dressing, shaved parmesan

MAINS

- Dungeness Crab Cake** ²⁰
chipotle celery root purée, citrus segments, fennel salad
- GF Ahi Tuna Tetaki** ²¹
miso broth, bok choy, pickled carrot, edamame, togarashi oil, scallion
- Western Burger** ²⁴
akaushi beef, fried onion strings, bacon, barbecue sauce, cheddar cheese, pain de mie bun
- Mayacama Burger** ²²
akaushi beef, traditional garnishes, pain de mie bun
add cheese, add avocado +1.5, add bacon +1.5
- Steak Sandwich** ²⁶
ribeye cap, chimichurri, meyer lemon bread, midnight moon gouda, arugula
- Pulled Pork Sandwich** ²²
coleslaw, house pickles, barbecue sauce, brioche bun
- Blackened Salmon** ²⁶
farro, carrot, tokyo turnip, asparagus, micro fennel salad

*The rarest score deserves the rarest cuts.
Executive Chef Matt Enjaian brings bold, traditional steakhouse classics to the Mayacama table.*



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FEATURED COCKTAILS & SPIRITS

The Sauce ¹⁶

huckleberry infused old forester bourbon, whistlepig maple syrup, angostura bitters, luxardo maraschino cherry

The Glaze ¹⁶

hanson of sonoma lemon vodka, pear and rosemary shrub, pear and rosemary simple syrup

Michter's Flight ⁵⁰

michter's 10yr bourbon, michter's 10yr rye, bombergers bourbon, shenk's sour mash
1oz of each

FEATURED WINES

Mayacama, Reserve, Alexander Valley 2023 ⁷⁵

Aperture Cellars, Del Rio Vineyard, Alexander Valley 2018 ²⁰⁰

Château Giscours, Margaux, Bordeaux 2010 ²⁰⁰

Harlan Estate, Napa Valley 2019 ^{1,660}

STARTERS

^{GF} Oysters on the Half Shell ²⁴

red wine mignonette, lemon

^{GF} BBQ'd Oysters ²⁴

garlic butter, pickled apple mignonette

Beef Tartare ¹⁸

caper vinaigrette, quail egg, grilled levain

^{GF} Tuna Tartare ¹⁸

pineapple glaze, edamame, avocado, scallion, tortilla chips

Shrimp Cocktail ¹⁵

poached shrimp, cocktail sauce, lemon wedges

Dungeness Crab Cake ²⁰

chipotle celery root purée, citrus segments, fennel salad

SALADS

^{GF} Wedge Salad ¹⁸

iceberg lettuce, cherry tomato, english cucumber, blue cheese crumble, bacon bits, chives, blue cheese dressing

Classic Caesar Salad ¹⁸

little gem lettuce, levain croutons, 6-minute egg, boquerones, caesar dressing, shaved parmesan

^{GF} Smoked Chicken Cobb Salad ²²

smoked chicken thigh, mixed chicories, cherry tomato, english cucumber, hard boiled egg, beemster gouda, red wine vinaigrette

The rarest score deserves the rarest cuts.

Executive Chef Matt Enjaian brings bold, traditional steakhouse classics to the Mayacama table.

^{GF} Gluten Friendly

^v Vegan



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STEAKS

*Served with Your Choice of Sauce & Side
All Steaks & Sauces are Gluten Friendly*

Flannery Beef Porterhouse ¹⁵⁰
32oz, 14-day, sliced to share

Flannery Beef T-Bone ⁹⁰
18oz, 14-day

Flannery Beef New York ⁵⁹
10oz, 14-day

Flannery Beef Ribeye ⁶⁵
10oz, 14-day

Creekstone Filet Mignon ⁶⁵
8oz

TOPPINGS

Blue Cheese ³

Mushroom & Onions ⁶

Picked Crab ¹⁰

SAUCES

Bordelaise ³

Chimichurri ³

Bearnaise ³

Horseradish Cream ³

SIDES

Creamed Spinach ⁸

Truffle Fries ⁸

^{GF} Baked Potato ⁸

^{GF} Mixed Vegetables ⁸

Mac and Cheese ⁸

French Fries ⁶

^{GF} Mashed Potato ⁶

^{GF} Brussels Sprouts ⁸

MAINS

Fried Chicken ⁴²
mashed potato, braised vegetables,
country gravy

Shrimp & Grits ³⁸
carolina gold grits, calabrian butter,
confit fennel, herb salad

^{GF} **Seared Salmon** ⁴²
anna potatoes, rainbow chard, braised beets,
spring onion, mustard jus

^{GF} **Kurobuta Pork Chop** ⁴⁴
fingerling potato, cippolini onion,
brussels sprouts, pork jus

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^v Vegan



THE ALBATROSS

*Like its namesake in golf, the Albatross is
rare — and worth celebrating*

DESSERT

Local Artisan Cheese Selection ²⁵
seasonal accompaniments, sliced levain

Chocolate Mocha Brownie Sundae ¹²
housemade vanilla ice cream, “affogato” style espresso sauce
dairy, eggs, sugar, gluten, cocoa

New York Style Cheesecake ¹²
huckleberry coulis, whipped chantilly
dairy, eggs, sugar, gluten, fruit (huckleberry)

Coconut Chiffon Cake ¹²
house make toasted coconut ice cream, whipped chantilly
dairy, eggs, sugar, gluten, nuts (coconut)

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

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

Stuhlmuller Vineyards, Alexander Valley 2024 \$30/btl

With lovely aromatics and flavors of Bartlett pear, Meyer lemon, and honeydew melon accentuated by a subtle grassiness and soft minerality. The bright yet balanced acid profile is underscored by a subtle, smooth mouthfeel, which contributes to a vibrant and focused finish making it the ideal spring and summertime wine.

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 2021 \$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

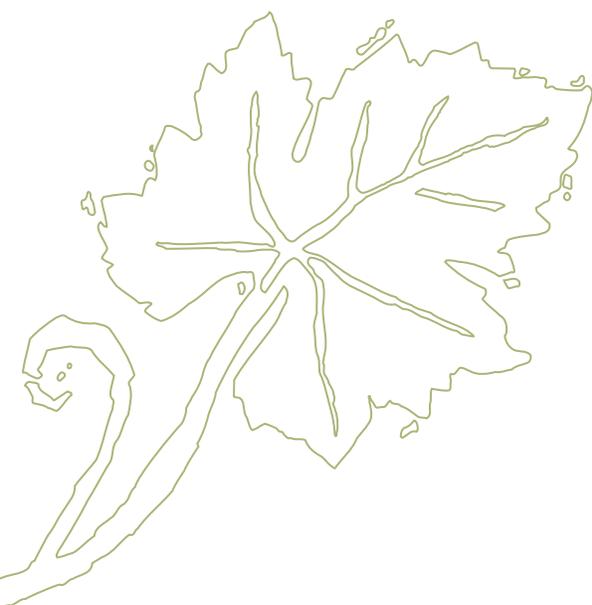
The 2021 UNITY Cabernet boasts high-tone aromas of red cherry, plum and rhubarb. Seductive and plush on the mid-palate, flavors of cassis and plum give way to cocoa, espresso bean with accents of caramel and vanilla. Lively and persistent, the finish is elongated with notable weight and varietal character.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

**Breakfast items are available until 11am Monday-Friday, and until 2pm Saturday-Sunday.*

Steel Cut Oats ¹²

dates, huckleberry, cardamom candied almonds, maple syrup

“The Birdie” Sandwich ¹²

scrambled eggs, cheddar, bacon, toasted english muffin

Breakfast Burrito ¹²

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

Chicken Tenders ¹⁵

french fries

Roasted Turkey Club ¹⁶

red bird whole wheat, bacon, avocado, aioli

Chicken Salad Sandwich ¹⁸

sliced potato bread, butter lettuce, shredded chicken, dried cranberry, jalapeño, green onion, cilantro, dijonaise

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

