

Room Service

Available 24 hours • Sales tax included • No delivery fee • Gratuity at your discretion • ☯ = Gluten Free

SOUPS & SALADS

Fresh bread & butter complimentary upon request

Sweet Corn & Spicy Poblano Pepper Chowder ☯ \$9

Fire Roasted Tomato Bisque ☯ \$9

Creamy Clam Chowder ☯ \$9

Caesar Salad \$9
(Add grilled chicken or smoked salmon) \$5

Big Hearty Salad ☯ \$14
Mixed greens, grilled chicken, strawberries,
almonds, chèvre, balsamic vinaigrette

Organic Mixed Greens Side Salad ☯ \$6
Sliced almonds, balsamic vinaigrette

Drisco Classic Combo

San Francisco sourdough grilled cheese
& cup of tomato bisque \$16

San Francisco Avocado Toast

Multigrain bread, heirloom tomatoes,
Meyer lemon olive oil, flaked sea salt \$9

GRILLED SANDWICHES

Served with mixed greens & kettle chips

Grilled Chicken Panini \$14
Garlic-mustard aioli, artichokes, Swiss cheese,
red onion, sundried tomatoes

Cuban Panini \$14
Maplewood-smoked ham, roasted turkey,
Monterey Jack cheese, dill pickle, chipotle aioli

Vegetarian Panini \$14
Roasted red peppers, artichokes, sundried
tomatoes, eggplant tapenade, red onion, chèvre

Tuna Salad Sandwich \$14
Black olives, basil, onion, lettuce & cucumber
on grilled sourdough bread

CHILDREN'S MENU

Fresh fruit & kettle chips complimentary
upon request

Macaroni & Cheese \$8

Hot Dog, All Beef, Nitrite Free \$8

Peanut Butter & Jelly Sandwich \$6

Grilled Monterey Jack Cheese Sandwich \$8

ENTRÉES

Fresh bread & butter complimentary upon request

Boneless Braised Beef Pot Roast \$24

Port wine jus, great northern white beans, garlic, thyme, steamed broccoli and cauliflower

Chicken Breast Margherita \$22

Tomato basil sauce, stone-ground Carolina grits, steamed broccoli and cauliflower

Ancho Salmon Fillet \$24

Jasmine rice, steamed broccoli and cauliflower

Chipotle Pork Over Creamy Maize \$20

Braised in a savory sauce, crème fraîche, scallions

Vegetarian Shepherd's Pie \$18

Beluga lentils, carrots, peas, topped with mashed potatoes

Mushroom Risotto \$16

Fava beans, English peas, shaved Manchego, white truffle oil

Four Bean Vegetarian Chili \$16

Tomato, mushroom, white corn, chipotle & pasilla peppers. On the side: tortilla strips, grated cheese, scallions

Boneless Lamb Shoulder \$24

Braised with root vegetables in a tomato and black garlic sauce, creamy mashed potatoes, steamed broccoli and cauliflower

Spinach, Tomato & Cheese Tortellini \$16

Creamy basil pesto sauce

DESSERTS

Flourless Chocolate Cake \$8

Chantilly cream, candied orange peels

Classic Cheesecake \$8

Graham cracker crust, raspberry coulis, fresh raspberries

Chocolate Brownie à la Mode \$8

Chantilly cream, sea salt caramel pearls

Fresh Mixed Berries \$8

Chantilly cream

Ice Cream, Two Scoops \$6

Choose from: Madagascar vanilla, chocolate, strawberry, mint chip, sea salted caramel. Served with a crispy crepe cookie.

Warm Berry Tartlet \$8

Vanilla ice cream

About Our Food

We work with local providers of sustainable, organic ingredients and we have collaborated with Sonoma County Chef Adam Busby to create our menu.

Our salads and sandwiches are prepared from scratch to order. Our soups and entrées are prepared using the sous vide method. With this technique, adopted by such culinary pioneers as Thomas Keller and Charlie Trotter, the food is prepared in advance then slowly heated to the perfect temperature, thus retaining more moisture and nutritional value than any other method of cooking.

WINE & BEER

Alcohol is available for sale from 6am to 2am

Schramsberg Brut, Napa Blanc de Blancs \$64 / \$38
California sparkling wine 750ml / 375ml

Gloria Ferrer, Carneros Blanc de Noirs \$32 / \$16
California sparkling wine 750ml / 375ml

Faust Cabernet Sauvignon, Napa \$48 / \$28 / \$12
750ml / 375ml / Glass

Emeritus Pinot Noir, Russian River \$42 / \$24 / \$10
750ml / 375ml / Glass

Miner Chardonnay, Napa Valley \$30 / \$16 / \$9
750ml / 375ml / Glass

Silverado Sauvignon Blanc, Napa \$32 / \$18 / \$9
750ml / 375ml / Glass

Evening Reception Wines \$30 / \$9
750ml / Glass

Complimentary when served in the Dining Room
during evening hours

Trumer Pilsner \$5
Berkeley, California

Fat Tire Amber Ale \$5
Fort Collins, Colorado

Lagunitas IPA \$5
Petaluma, California

Lagunitas Non Alcoholic IPA \$5
Petaluma, California

WARNING: Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

BEVERAGES

Coke, Diet Coke, Sprite, Sprite Zero, Ginger Ale \$2

Ikaati Iced Whole Leaf Tea \$3

San Pellegrino Sparkling Water 500ml \$2

San Pellegrino Flavored Soda \$3
Orange, blood orange, lemon 330ml

Milk \$2
Nonfat, 2%, Whole, Almond, Soy, Coconut, Oat

Latte, Cappuccino, Espresso, Coffee, Tea \$4
Complimentary when served in the Dining Room
during Breakfast hours

Hotel Drisco Bottled Water Complimentary

SNACKS

M&Ms, Peanut M&Ms, Snickers \$2

Pringles (tall can) \$3

Ghiradelli Chocolate Bar \$4
Dark Chocolate, Dark Chocolate Sea Salt Caramel,
Milk Chocolate Caramel

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LIQUOR

50ML BOTTLES

Macallan 12 Year Double Cask

Highland Single Malt Scotch Whiskey	\$10
Belvedere Vodka	\$7
Hendrick's Gin	\$7
Don Julio Tequila Blanco	\$5
Woodford Reserve Bourbon Whiskey	\$6
Bacardi Rum	\$5
Hennessey Cognac	\$8
Carpano Antica Sweet Vermouth	\$7

Complimentary ice, martini olives, cocktail onions, Italian Amarena cherries, and fresh fruit wedges or twists (lemon, lime, orange) are available by request.

MIXERS

Q Tonic Water, 7.5 oz.	\$2
Q Club Soda, 7.5 oz.	\$2
Seagram's Ginger Ale, 7.5 oz.	\$2
Coca-Cola, 7.5 oz.	\$2
Diet Coke, 7.5 oz.	\$2
Sprite, 7.5 oz.	\$2
Sprite Zero Sugar, 7.5 oz.	\$2
Zing Zang Bloody Mary Mix, 7.5 oz.	\$3
Q Margarita Mix, 7.5 oz.	\$3
Pineapple Juice, 7.2 oz.	\$3

FRESH JUICES CARAFES

V8 Vegetable Juice, 8oz.	\$3
Orange Juice, Freshly-squeezed 8oz.	\$3
Grapefruit Juice, Freshly-squeezed 8oz.	\$3
Cranberry Juice, 8oz.	\$3
Unfiltered Organic Apple Juice, 8oz.	\$3