

## EQUATOR COFFEE AND ESPRESSO

- latte 6
- Vietnamese latte 6
- cappuccino 5
- espresso 5
- americano 5
- brewed coffee 5
- cold brew 5
- cortado 5
- double +2
- flavor +1
- house-made vanilla & Guittard mocha

## RISHI TEA SELECTION | 5

- English Breakfast
- Early Gray
- Masala Chai
- Jasmine
- Peppermint
- Turmeric Ginger
- Chamomile

## FRESH JUICE | 6

- orange
- greens

## BELLINI | 16

- California Brut
- peach, pear, raspberry, strawberry
- perfect puree

## MIMOSA | 14

- classic mimosa or hibiscus

## BLOODY MARY | 14

- vodka, house bloody mary mix

## BREAKFAST

### AVOCADO TOAST | 18

hot smoked salmon, six-minute egg, celery leaf salad  
lime salt, grilled seeded bread

### FRESH BERRY PANCAKES | 18

summer berries, mango, mint

### CUSTARD DIPPED CHALLAH FRENCH TOAST | 18

Bailey's Irish Cream crème anglaise

### HOUSE-MADE SEASONAL TART | 16

roasted vegetables, frisée & herb salad

### CALIFORNIA BURRITO\* | 20

scrambled eggs, chicken sausage, potato, refried black beans  
cheddar, pepper, onion  
avocado crema, flour tortilla

### WILD ONION BENEDICT | 19

seasonal grilled vegetables, poached egg, crispy artichokes  
gruyere sauce, seeded country loaf  
sea salt potatoes or simple salad

### SUNRISE BREAKFAST SANDWICH | 18

farm fresh egg, Nueskes bacon, farmstead cheddar  
local sourdough  
sea salt potatoes or simple salad

### HOT SMOKED SALMON OMELET | 20

tomato, onion, capers, chive, dill, cream cheese drizzle  
sea salt potatoes or small salad,  
grilled country bread

### MORNING BOWL\* | 18

County Line's field greens, farro, roasted vegetables  
crispy mushroom, sweet potato, tomato, avocado  
red pepper coulis, fried egg, grilled country bread  
+ Black Angus NY 11

### CLASSIC BREAKFAST\* | 18

two cage-free eggs any style  
Nueskes smoked bacon or chicken sausage, sea salt potatoes  
grilled country bread

## SMALL PLATES

### OVERNIGHT OATS | 11

seasonal berries, raw coconut  
almond milk, macadamia nuts, clover honey

### GREEK YOGURT | 13

house-made granola, seasonal berries, agave

### FRUIT BOWL | 11

fresh-cut seasonal fruit + berries, mint-orange drizzle

## BAKED GOODS

### BREAKFAST BAKED GOODS | 6

choice of pastries or English muffins  
fruit jam, butter

### EVERYTHING BAGEL | 5

goat cheese schmear

## SIDES

### NUESKES SMOKED BACON | 8

### CHICKEN SAUSAGE | 8

### TWO CAGE-FREE EGGS ANY STYLE\* | 6

### SEA SALT POTATOES | 6

### GRILLED BREAD | 4

country, rye, sourdough, white, multigrain

WILD ONION  
BISTRO & BAR



VEGETARIAN



GLUTEN FRIENDLY


\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Hotel Citrine, a Tribute Portfolio Hotel | 750 San Antonio Road, Palo Alto, CA 94303 | 650-424-8991

## STARTERS

**ROASTED TOMATO SOUP | 10**   
grilled cheese croutons, basil

**MARKET CRUDO\* | 21**   
serrano pepper, cilantro, yuzu, black sea salt

**TERRA TOTS | 15**   
seasoned black beans, fresh spring vegetables  
panko crust  
red pepper aioli

**CRISPY FRIES | 10**    
sea salt, fresh herbs, garlic aioli

**DEILED EGGS | 16**  
smoked salmon, cream cheese, capers  
lemon, dill, everything bagel topping

**CRISPY SPICED CALAMARI | 18**  
mango curry dipping sauce



**GILROY GARLIC SCAMPI | 19**  
lemon, butter, herbs, white wine, baguette


**BUFFALO CAULIFLOWER | 16**   
house-made hot sauce, pickled celery & carrots  
oregon blue cheese

**BEEF BULGOGI BAO | 16**  
quick pickle vegetables, cilantro

**SWEET SOY GINGER WINGS | 16**  
macadamia nuts, scallions

## SALADS

**GEM LETTUCE | 16**    
Rogue blue cheese, watermelon radish  
hot house cucumber, Marcona almond, tomato  
honey mustard vinaigrette  
+ roasted chicken breast 8 + seared salmon 11

**NIÇOISE\* | 24**   
seared skuna bay salmon, yukon potato,  
soft boiled egg, haricot vert, niçoise olive,  
capers, grape tomato, anchovy, rocket greens  
dijon mustard & tarragon vinaigrette

**PALO ALTO CHOPPED SALAD | 21**  
romaine, prosciutto, sopressata, flash fried chick peas  
grilled zucchini, asparagus tips  
crispy artichoke hearts, red wine dijon vinaigrette

**BLT CAESAR | 18**  
romaine + kale, bacon lardon, tomato  
broken crouton, parmesan, caesar dressing  
+ roasted chicken breast 8 + seared salmon 11

## SANDWICHES

**AMERICAN WAGYU BURGER\* | 22**  
butter lettuce, vine ripened tomato  
house-made pickle, aged cheddar, house special sauce  
sesame brioche bun  
crispy fries or simple salad  
+2 each: avocado, mushroom +3 Neuskes bacon


**CRUNCHY CHICKEN | 20**  
pickle brined thigh, napa cabbage slaw  
honey mustard aioli, brioche bun  
crispy fries or simple salad  
+2 each: avocado, mushroom +3 Neuskes bacon

**HOT SMOKED SALMON SANDWICH | 21**  
Neuskes bacon, butter lettuce, avocado, tomato  
dill aioli, rye bread; crispy fries or simple salad

**VEGAN BANH MI | 18**  
cashew crusted marinated tofu, pickled vegetables  
cashew butter, baguette  
crispy fries or simple salad

## ENTRÉES

**MUSHROOM EGGPLANT BOLOGNESE | 24**   
pappardelle pasta, San Marzano tomato, fresh ricotta  
black walnut, herb bread crumb, fresh mint

**STEAK FRITES\* | 38**   
Black Angus New York strip, caramelized onion  
bacon & blue cheese butter  
crispy fries

**PASTA SAUSALITO | 31**  
grilled shrimp, heirloom tomatoes, asparagus tips  
torn basil  
lemon, butter, herbs, white wine

**SEARED SKUNA BAY SALMON\* | 31**  
spring succotash, fennel and preserved lemon salad  
meyer lemon vinaigrette

**GRILLED LAMB CHOP\* | 39**  
spring vegetables, shallots  
pink peppercorn fresh herb cream sauce  
crispy sea salt potatoes

**PETALUMA FRIED CHICKEN | 29**  
yellow + red watermelon and feta salad  
crispy fries, Chef Ray's sauce duo

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