

TO GO MENU

*first
we
eat
and
then
we do
stuff*



breakfast

SERVED MONDAY – FRIDAY 6:30 AM – 10:00 AM

SATURDAY AND SUNDAY 7:00 AM – 11:00 AM

continental 16

freshly baked pastries, fresh seasonal fruits,
fresh squeezed orange juice, choice of freshly brewed seattle's
best coffee, regular or decaf or selection of tazo teas

all american breakfast 19

two eggs any style, applewood smoked bacon, chicken apple
sausage, breakfast potatoes, toast

fresh seasonal fruits, berries 10

greek yogurt, homemade granola, berries, local honey 12

cereal 8

corn flakes, cinnamon toast crunch or cheerios,
strawberries or bananas, whole milk/2%/non-fat/soy

old fashioned oatmeal 10

brown sugar, golden raisins, almonds, sun-dried cherries,
whole milk/2%/non-fat/soy

eggs benedict 17

toasted english muffin, canadian bacon, two poached eggs,
hollandaise, breakfast potatoes

brioche french toast 17

strawberries or bananas, warm syrup, whipped butter

chorizo breakfast burrito 17

scrambled eggs, jalapeno, caramelized onion,
jack cheese, potatoes, pico de gallo, sour cream,
flour tortilla

three egg omelet 19

served with breakfast potatoes, toast

choose up to 3 ingredients;

each additional ingredient add \$1

ham, applewood smoked bacon, molinari's sausage, arugula,
tomatoes, avocado caramelized onions, spinach, mushrooms,
monterey jack cheese, cheddar cheese, sonoma goat cheese

green room breakfast sandwich 15

two scrambled eggs, ham, cheddar cheese,
sourdough bread, fresh seasonal fruits

avocado toast 16

sourdough bread, arugula, poached egg, watermelon radish,
sea salt

smoked salmon lox & bagel 17

hard boiled egg, red onion, capers, tomatoes, cream cheese

BREAKFAST SIDES 5 EACH

breakfast potatoes

chicken apple sausages

applewood smoked bacon

two eggs any style

toast, bagel, english muffin, breakfast pastries

egg beaters or egg whites available upon request

beverages

freshly brewed seattle's best coffee, regular or decaf 5

selection of tazo teas 5

whole milk, 2%, non-fat, hot chocolate 5

freshly squeezed juices: orange, apple or grapefruit 5

voss water still or sparkling 8

Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have food allergies or require special food preparation and we will be happy to accommodate your needs. Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm may be present in foods or beverages sold or served here. A brochure with more information on specific exposures is available; please ask for a copy from your server.

dinner

SERVED DAILY FROM 5:00 PM – 10:00 PM

SHARE

homemade guacamole 12

corn tortilla chips

garlic fries 7

parmigiano-reggiano, fresh herbs, sea salt, garlic aioli

house made hummus 12

vegetable crudité, grilled pita

chicken wings 12

[choose one option]

buffalo

garlic parmesan

thai glazed

housemade meatballs 8

san marzano tomato sauce, parmesan cheese

deviled eggs 8

maple glazed bacon, chives, chipotle aioli

FLATBREADS

margherita flatbread 10

fresh mozzarella, tomato, basil, evoo

pepperoni flatbread 12

zoe's pepperoni, fresh mozzarella, san marzano tomato sauce

SALADS

classic caesar HALF 8/ FULL 14

romaine, parmigiano-reggiano, crostini, caesar dressing

grilled chicken breast add 7

oven roasted salmon add 7

adagio cobb 16

romaine, grilled chicken, avocado, cherry tomato, egg,

applewood smoked bacon, humboldt fog

goat cheese, avocado dressing

ENTRÉES

grilled chicken breast club 20

applewood smoked bacon, swiss cheese, butter lettuce,

tomato, roasted garlic aioli, house made chips

fries add 2

grilled salmon 26

herb roasted red potato, seasonal vegetables, grilled lemon

grilled 10 oz ny steak frites 38

garlic butter, roasted garlic aioli

classic burger 22

applewood smoked bacon, cheddar, red onion, tomato,

butter lettuce, toasted brioche bun, house made chips

fries add 2

desserts

*ghirardelli chocolate
and walnut brownie* 10

vanilla bean ice cream

*warm ghirardelli chocolate
bread pudding* 10

vanilla bean ice cream

classic cheesecake 10

berry compote

beverages

DRAFT BEER 8

lagunitas ipa 6.2%, *petaluma*

schrimsaw pilsner 4.7%, *fort bragg*

anchor steam pale ale 4.9% *san francisco*

saint archer, white ale 5%, *san diego*

BOTTLED BEER 6

blue moon belgian white 5.4%, *colorado*

bud light 4.2%, *missouri*

lagunitas ipa 6.2%, *petaluma*

stella artois lager 5.2%, *belgium*

trumer pils 4.8%, *berkeley*

wyder's pear cider 4%, *vermont*

flying dog bloodline blood orange ipa 7%, *maryland*

BUBBLY

anna de codorníu, cava *spain* 48/11

domaine carneros, brut *napa* 70/17

roederer estate, brut *napa* 70/-

veuve clicquot, brut *france* 175/-

canella, prosecco *italy* 52/-

WHITE

dry creek, chenin blanc *sonoma* 48/11

trefethen riesling *napa valley* 68/16

michael david, sauvignon blanc *lodi* 52/12

flora springs, sauvignon blanc *napa valley* 62/15

cambria, chardonnay *santa maria* 52/12

hess collection, chardonnay *napa valley* 62/15

RED

angeline reserve, pinot noir *sonoma county* 55/14

artesa, pinot noir *napa valley* 68/16

ca locations, blend *california* 62/15

dry creek, zinfandel *sonoma county* 55/14

arrowood, cabernet sauvignon *sonoma county* 72/18

napa cellars, cabernet sauvignon *napa valley* 72/18

michael david, petit syrah & petit verdot *lodi* 55/14

ROSÉ

underwood *oregon* 48/12

menu available for breakfast and dinner

pick up your order

-or-

for room delivery, add \$10

**PLEASE DIAL EXTENSION 2680
TO PLACE YOUR ORDER.**

Local tax will be added to your total order.

550 GEARY STREET,
SAN FRANCISCO, CA 94102

HOTEL / ADAGIO

AUTOGRAPH COLLECTION®
HOTELS