



# BREAKFAST

6:00 AM - 10:30 AM



## FRESH SLICED MARKET FRUIT & SEASONAL BERRIES 22

**YOGURT AND GRANOLA 20**

**CLAREMONT STEEL CUT OATMEAL 24**

Granola Crunch, Golden Raisins, Ground Flax Seeds

**EAST BAY CONTINENTAL 28**

Butter Croissant & Seasonal Muffin, Fresh Fruit Salad, Field Berry Smoothie

## BREAKFAST BURRITO 20

Scrambled Egg, Potato, Cheddar Cheese, and Choice of Bacon or Sausage

## THE C.L.A 40

Two Eggs Any Style, Bacon or Chicken Sausage, Breakfast Potatoes, Carafe of Coffee, Sourdough Toast

**AVOCADO TOAST 26**

Sourdough, Avocado, Micro Greens

**"STACKED" LEMON RICOTTA BUTTERMILK PANCAKES 28**

Sugar Dusted, Butter, Maple Syrup | Add: Blueberries 2

**BAGEL & LOX 32**

Boichik Everything Bagel, Smoked Salmon, Cream Cheese, Caper Berries, Pickled Red Onion

**FRIED CHICKEN & FRENCH TOAST 30**

Bacon & Maple Syrup

**BUILD YOUR OWN OMELET 33**

Includes Breakfast Potatoes & Roasted Roma Tomato

Choose (3) Ingredients:

Applewood Smoked Bacon, Country Ham, Mushrooms,

Green Onions, Spinach, Grape Tomatoes, Bell Peppers,

Goat Cheese, Swiss Cheese, Tillamook Cheddar

Additional Toppings (each) 2

# LUNCH/DINNER

11:30 AM - 2:00 PM

4:00 PM - 11:00 PM

**CAESAR SALAD 22**

Baby Romaine, Parmesan, Croutons, Anchovy,

Roasted Garlic Dressing | Add: Grilled Chicken or Salmon 12

## WINGS 26

Choice of plain, buffalo, or garlic parmesan

**SMOKED DUCK CLUB SANDWICH 36**

House-Smoked Duck, Duck Confit, Tomato, Arugula,

Pomegranate Aioli

**TOFU CAPONATA 30**

Roasted Eggplant, Tomato, Squash, Pine Nut, Soy-Vermouth

Sauce

**HUMMUS 18**

House lavash vegetables

**BUTTERNUT SQUASH SOUP 15**

Cumin Creme Fraiche, Pumpkin Seed Dukkah

**STEAK FRITES 55**

New York strip, House-Made Steak Fries, Red Chermoula, Cilantro

Aioli

**SEARED SALMON 45**

Farro Risotto, Fennel and Leek Confit

**BEEF SUGO 40**

Pappardelle, Braised Beef, Blistered Tomato, Ricotta Salata

**KALE SALAD 18**

Roasted Apple, Butternut Squash, Pecan, Goat Cheese,

Pomegranate Vinaigrette

**STONE BAKED PIZZA 27**

Margherita - Roma Tomato, Basil, Mozzarella

Pepperoni - Artisan Pepperoni, Mozzarella

Mushroom, Basil Pesto, Goat Cheese

**SMASH BURGER\* 35**

Tillamook Cheddar, Shredded Lettuce, Pickles, Tomato,

Secret Sauce, Brioche Bun, French Fries

\*Plant-based burger available upon request

## KIDS

### JR EAST BAY SUNRISE 14

One Egg Any Style, Bacon or Pork Sausage, Breakfast Potatoes, Sourdough Toast

### PANCAKES 17

Plain or Blueberry Pancakes, Maple Syrup, Butter

## SIDES

SIDE OF CHICKEN APPLE SAUSAGE 9

SIDE OF BACON 9

SIDE OF TOAST 8

Choice of wheat, white, gluten-free or house-made sourdough

## KIDS

### CHEESEBURGER 19

French Fries

**GRILLED CHICKEN BREAST 16**

Choice of French Fries or

Grilled Vegetables

**CRISPY CHICKEN TENDERS 19**

Choice of French Fries or

Grilled Vegetables

**PEANUT BUTTER & JELLY 11**

Fresh Fruit Salad

**KIDS PASTA 15**

Butter Noodles or Mac and Cheese

## SIDES

**FRENCH FRIES 13**

**HOUSE-MADE GRILLED SOURDOUGH 11**

Creamery Butter

**BLUELAKE BEANS 16**



Gluten Dairy Nuts Plant Based Vegetarian Egg

Please note that a \$5.00 hotel delivery charge, applicable taxes, and a 22% gratuity will be automatically added to your in-room dining bill

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to

[www.P65warnings.ca.gov/restaurant](http://www.P65warnings.ca.gov/restaurant)

IN-ROOM DINING



## SWEETS

CHEESECAKE 14

Blueberry Compote

PINT OF ICE CREAM 14

Seasonal Selection



## NON-ALCOHOLIC BEVERAGES

ASSORTED SODA 7

COKE, DIET COKE, SPRITE, CANADA DRY

GINGER ALE

JUICE 9

Apple, Orange, Cranberry, Pineapple,  
Grapefruit

SIMPLY LEMONADE 9

SARATOGA WATER 9

SARATOGA SPARKLING WATER 9

MR.ESPRESSO COFFEE CARAFE 9/14

Regular or Decaf

ASSORTED METZ TEA 8



## ALCOHOLIC BEVERAGES

VEUVE CLICQUOT CHAMPAGNE BRUT PREMIER, REIMS 130

CHANDON BRUT ROSE, NORTH COAST 19/72

KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH 18/70

CHATEAU D'ECLANS WHISPERING ANGEL ROSE, FRANCE 18/70

TREFETHEN CHARDONNAY, NAPA VALLEY 20/77

MARTINELLI PINOT NOIR, SONOMA COAST 20/85

POST & BEAM CABERNET SAUVIGNON, NAPA VALLEY 25/97

ASSORTED BEER 12

Lagunitas *A Little Sumpin' Sumpin' Ale*, Almanac *Loud! Hazy IPA*, Altamont *Maui Maui IPA*, Heineken

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GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.