



Karl's

LOUNGE

ARTFULLY PREPARED SEASONAL HORS D'OEUVRES, HANDCRAFTED SIGNATURE COCKTAILS, AND A LIVELY, MUSIC-FILLED ENVIRONMENT.

COCKTAILS + SMALL PLATES



MISSION HONEYMOON

Corralejo Reposado tequila, chile coriander corn syrup, aquafaba, paprika, lime

DEVILED EGGS

With smoked trout and caviar over arugula

SNAP PEAS

Sautéed with lemongrass and ginger

HOT CHICKEN WINGS

With house pickles, Tabasco® aioli, roasted peanuts, and scallions

COLD TOFU

With white shoyu, furikake, and chives



Seven x Seven

GRILLE

A CASUAL EATERY AND JUICE BAR SERVING BREAKFAST, LUNCH, ESPRESSO COFFEE DRINKS, AND FRESH-PRESSED JUICES.

BREAKFAST + LUNCH

JUICE OF THE WEEK

“Wake-up” Blend – Beets, carrots, lemon juice

ACAI BOWL

Blueberries, banana, spinach, almonds, chia seeds

CLASSIC BREAKFAST

Two cage-free eggs, hash browns, bacon or sausage, choice of toast

SONOMA KALE SALAD

Quinoa, goat cheese, cranberries, candied walnuts, Meyer lemon-shallot vinaigrette

COTERIE BLT

Toasted sourdough, candied thick-cut bacon, butter lettuce, heirloom tomatoes, avocado

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The Monarch

ROOM

A CONTEMPORARY DINING EXPERIENCE FEATURING SEASONAL FINE CUISINE AND SOMMELIER-SELECTED WINE PAIRINGS.

LUNCH + DINNER

LOBSTER BISQUE

Lobster, Osetra caviar quenelle

LITTLE GEM SALAD

Ouroboros Farms lettuce, Parmesan tuile, Meyer lemon green goddess dressing

GRILLED WILD SALMON

Pernod, garlic-herb butter, grilled fennel, wild mushrooms

ROTISSERIE CHICKEN

Mary's Free-Range Chicken, herbes de Provence, vegetable tian, fingerling potatoes

DOUBLE CUT PORK CHOP

Brown sugar-brined Berkshire pork chop, roasted parsnip puree, cherry mostarda

DESSERT

Valrhona® bittersweet chocolate soufflé