

CHAMPAGNE BRUNCH

Sunday 8:30 AM to 2:30 PM

COMPLIMENTARY CHAMPAGNE

One Flute per Adult, \$5.00 For Each Additional

The Hotel Special Two Eggs Any Style, With Choice of Hash Browns or Country Potatoes and Toast \$11.85
With Choice of Chicken Apple Sausage, House Made Spicy Sausage Patty,
Grilled Ham or Applewood Smoked Bacon \$12.5

Mendocino Hotel Eggs Benedict Canadian Bacon, House Made Hollandaise,
With Choice of Hash Browns or Country Potatoes \$13.75
Substitute Spinach and Tomatoes \$13.75
Local Dungeness Crab \$17.5

Steak and Eggs With Choice of Hash Browns or Country Potatoes and Toast \$16.5

Local Dungeness Crab Omelet Avocado Crème Fraiche \$17.5

Huevos Rancheros Spicy House Made Ranchero Tomato Sauce, Crispy Corn Tortilla,
Two Eggs, House Made Refried Beans, Avocado, Queso Fresco and
House Made Chile Verde Sauce \$13.5

Buttermilk Pancakes Maple Syrup, Whipped Butter, Dusted with Powdered Sugar \$12.

Malted Vanilla Waffles Maple Syrup, Whipped Butter \$11.

Bourbon French Toast Maple Syrup, Whipped Butter, Dusted with Powdered Sugar \$12.

Kids French Toast or Buttermilk Pancakes Maple Syrup, Whipped Butter
Dusted With Powdered Sugar \$8.5

Tarte Tartin Caramelized Apples, Puff Pastry, Caramel, French Vanilla Bean Ice Cream \$15.00
(Serves Two, Twenty Minute Bake Time)

Granola Parfait Yogurt, Granola, Seasonal Fruit, Mendocino Orange Blossom Honey \$9.5

Three Grain Porridge Oats, Polenta and Amaranth, Served Hot With Seasonal Fruit \$9.

Dungeness Crab Cakes Local Fresh Crab, Fresh Herbs, Seasoned Panko,
Lemon Black Pepper Cream Sauce \$15.95

Fish And Chips Fresh Local Noyo Harbor Rock Fish, Red Seal Ale Batter, Breaded with
Seasoned Panko, House Made Tartar Sauce and French Fries \$14.25

Mendocino Hotel Salad Organic Spring Mix, Candied Pecans, Dried Sour Cherries,
Feta Cheese, Balsamic Vinaigrette \$9.25

Iceberg Wedge Salad Smoked Bacon, Cherry Tomatoes and
Creamy Point Reyes Blue Cheese Dressing \$10.95

Hearts of Baby Romaine Caesar Salad House Made Herbed Croutons,
Spanish White Anchovies, Sonoma Vella Dry Jack Cheese \$11.95
Grilled Chicken Breast \$14.25
Grilled Marinated Shrimp \$15.95

Chinese Salad Napa Cabbage, Mung Bean Sprouts, Sweet Carrots
Toasted Almonds, Mandarin Orange Slices, Peanut Dressing, Crispy Won Tons \$11.95
Grilled Chicken Breast \$14.25
Grilled Marinated Shrimp \$15.95

Certified Angus Beef Burger

On Locally Baked Roll with Green Salad Or French Fries \$12.5
With Cheddar, Gruyère, Swiss or Point Reyes Blue Cheese,
Applewood Smoked Bacon or Avocado Add \$1.50

Side of French Fries or Sweet Potato Fries \$4.25

French Onion Soup Gratinée Caramelized Onions in Beef Consommé, Baked With
Gruyère and Parmesan Cheese \$9.75

New England Clam Chowder \$7.95

Split Orders \$2.5

“Victorian delights abound at this charming, period Mendocino Hotel dark wood interior and a
California menu that’s *right on the mark. Excellent*” ZAGAT

*We Select Seasonal, Organic Produce, Local Seafood and Naturally Raised Meats Whenever Possible
Parties of 6 or more, 18% gratuity added*