



Quail Café



Spring Menu

ENTRÉE SALADS

Classic Chicken Caesar Salad **\$15.50**
Grilled Free-Range Chicken, Organic Romaine,
House Garlic Croutons, Shaved Parmesan, House
Dressing

Asian Chicken Chopped Salad **\$17.50**
Grilled Free-Range Chicken, Lettuce, Carrots,
Scallions, Cilantro, Ginger, Sesame Dressing.
Topped with Crushed Peanuts and Crispy Rice
Noodles. (GF)

Spring Garden Gems **\$16.50**
Grilled Free-Range Chicken, Spring Green Beans,
Asparagus, Laura Chenel Goat Cheese Salad with
House-Made Lemon and Mint Vinaigrette

SAVORY BITES

Savory Pastries **\$9.99**
Buttery Croissant filled with Honey Ham and
Swiss Cheese or Organic Spinach and Feta Cheese
Turnover

Fresh Baked Quiche **\$15.95**
Quiche Lorraine with Bacon or Spring Artichoke,
Champagne Shallot Quiche with choice of Side
Salad (V)

SANDWICHES & WRAPS

Caprese **\$15.50**
Late Harvest Heirloom Tomato, Basil, Fresh
Mozzarella with Pesto on Focaccia (V)

Sonoma Chicken Salad Sandwich **\$15.50**
Free Range Chicken Salad, Onion, Celery, Capers,
Aioli, Bib Lettuce on a Croissant

Santa Maria Tri-Tip **\$16.50**
Thinly Sliced Grilled Tri-Tip, Caramelized Onions,
with Blue Cheese Spread on a Roll

Mediterranean Hummus Wrap **\$15**
Lettuce Wrap, Hummus, Sundried Tomato Pesto,
Cucumber, Carrot, Artichoke, Olives, Baby Spinach (GF)

SWEET TREATS

Fresh Baked Scones **\$6.99**
Blueberry or Chocolate Chip (V)

Oven-Baked Muffins **\$6.99**
Blueberry or Double Chocolate Chip (V)

Cookies **\$4.99**
Seasonal Assortment

SIDE SALADS

Traditional Caesar Salad **\$4.95**
Shaved Parm and Garlicky House Croutons

Spring Garden Gems **\$4.95**
Spring Garden Greens with Cucumber, Laura Chenel
Goat Cheese Salad with House-Made Lemon, and
Mint Vinaigrette

Spring Farro Salad **\$4.95**
Farro, Spring Asparagus, Peas, Lemon, and Mint
Vinaigrette

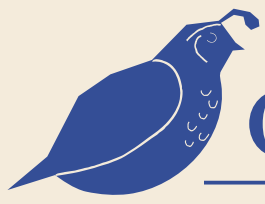
Soup of the Day **\$10**

Antipasto Board (for 2) **\$24.95**
Genoa Salami, Prosciutto, Soppressata, Cornichon
Pickles, Olives, Cherry Tomatoes, Aged Gouda Goat
Cheese, Filoli Honey and Breadsticks

Canned Beverages **\$3-5**
Mineral Water, Still Water, Sparkling Waters

Wine, Beers and Cocktails
Local California Beers \$9
Canned Wines \$12
Canned Cocktails \$12





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Espresso Bar Menu

	12 OZ	16 OZ
Americano	\$4.75	\$5.25
Latte	\$4.95	\$5.25
Cappuccino	\$4.95	\$5.25
Mocha	\$5.25	\$5.75
Caramel Macchiato	\$5.25	\$5.75
Hot Chocolate	\$4.50	\$5.00
Drip Coffee	\$4.50	\$5.00
Iced Coffee	\$4.50	\$5.00
Chai Tea Latte	\$5.25	\$5.75
Steamed Milk	\$3.00	\$3.50
Plant-Based	Add \$1	

COFFEE ADDITIONS

Extra Shot of Espresso +\$2.15 single or double

Add Milk

Low Fat Milk

Regular Milk

Oat Milk +\$1.00





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FILOLI BLOOMING TEA FOR TWO

\$49.95

(Available after 2 pm daily)

Selection of Tea Sandwiches

Sonoma Chicken Salad, Salmon Salad, Egg Salad,
Cucumber Watercress, and Cream Cheese

Selection of Teas

Herbal Tea, Black Tea, Decaf Tea

Mini Desserts

Seasonal Selection of Mini Desserts and Petits-Fours

