



Quail Café

Summer Menu

Entrée Salads

Heirloom Green Caesar Salad \$15
Dino Kale, Green & Red Cabbage, Carrots, Chickpeas,
Garlic Croutons, Shaved Parmesan, Caesar Dressing (V)
(Can be made Vegan without Parmesan Cheese)
Add Grilled Free-Range Chicken +\$3.5

Napa Cabbage Chicken Salad \$17.50
Grilled Free-Range Chicken, Romaine, Carrots, Scallions,
Cilantro, Napa Cabbage, Red Cabbage, House Ginger
Sesame Dressing. Topped with Crushed Peanuts and
Crispy Wonton Strips
(Can be made GF* Without Wonton Strips)

Thai Pork Tenderloin Salad \$18.50
Summer Beans, Asparagus, Spinach, Arugula, Watercress,
Fresh Summer Herbs, Citrus Yogurt, Curry Dressing (GF*)

California Cobb Salad
Grilled Chicken, Applewood Smoked Bacon, Egg,
Avocado, Tomato, Blue Cheese, Roasted Garlic Ranch
Dressing (GF*)

Side Salads

Summer Farro Salad \$6.50
Organic, Farro, Red Bell Peppers, Artichokes, Red Onion,
Corn, Golden Raisins, Citrus Dressing (VG)

Udon Noodle Salad \$6.50
Carrots, Edamame, Cilantro, Green Onions, Sriracha
Sesame Dressing (VG)

Japanese Cucumber Salad \$5.95
Persian Cucumbers, Sesame Seeds, Toasted Garlic, Ginger
Dressing (VG)

Summer Fruit Salad \$7.50
Watermelon, Blueberries, Strawberries, Mint, Citrus,
Agave Nectar (VG, GF*)

House Sandwiches

Roasted Turkey & Pepper Jack Sandwich \$17.50
Tomato-Apricot Chutney, Pesto Aioli, on a Soft Roll

Mediterranean Chicken Salad Sandwich \$16.50
Chicken Breast, Capers, Mixed Olives, Grape Tomatoes,
Fresh Herbs, Watercress, Black Olive Aioli, on a Croissant

Herb Crusted Roast Beef Sandwich \$18.50
Swiss Cheese, Caramelized Onions, Horseradish Aioli,
Frisée, on a Soft Roll

Vegan Muffuletta \$16
Grilled Squash, Eggplant, Pickled Tapenade, Vegan Cheese,
Pepperoncini, Basil Pesto, on a Bahn Mi Roll (V, VG)

Savory Bites

Savory Pastries \$10.50
Buttery Croissant Filled with Honey Ham and Swiss
Cheese or Spinach and Feta Cheese (V)

Maple Bacon & Swiss Cheese Quiche \$17
Buttery Crust Filled with Cage Free Eggs, Bacon, Swiss
Cheese with Your Choice of Side Salad

Summer Vegetable Frittata \$17.50
Sweet Summer Corn Roasted, Goat & Mozzarella Cheese,
Poblano & Red Pepper with Your Choice of Side Salad (V)

Soups \$10

Pea & Mint Soup
Served with Sliced Baguette (VG, GF*)

Seasonal Soup
Served with Sliced Baguette

Kid's Meal \$16.50

Turkey Breast Pinwheel Lavash Sandwich, or Almond Butter
& Jelly on Whole Wheat, with Chips or Choice of Side Salad,
Apple Juice



**TAX NOT
INCLUDED IN
PRICES**

*This menu item is made without gluten-containing ingredients. However, we are not a gluten-free facility. We work with all the major allergens, and there is a risk of contamination. Please note many of our salad dressings are made with pasteurized egg. Please speak to the manager for more information.

V = Vegetarian; VG = Vegan, GF = Gluten Free



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Savory Bites

Ham and Cheese Croissant \$10.50
Buttery Croissant filled with Honey Ham and Swiss Cheese

Spinach and Feta Cheese Croissant \$10.50
Buttery Croissant filled with Spinach and Feta Cheese (V)

Assorted Chips \$3.50
Sea Salt, Jalapeno, Honey Dijon, Salt & Vinegar, Backyard BBQ, Pirates Booty

Sweet Treats

Freshly Baked Scones \$6.95
Blueberry, Seasonal Scone (V)

Oven-Baked Muffins \$6.95
Assorted Freshly Baked Muffins (V)

Cookies \$3.50-\$4.95
Chocolate Chip, Oatmeal, Assorted Cookies (V)
Hand Decorated Cookies \$4.95

Croissants
Plain \$7.95
Chocolate \$8.95

Bars \$4.95
Lemon Bar (GF*)
Brownie (GF*)

Beverages

Assorted Soft Drinks \$3-5
Wines, Beers and Canned Cocktails \$14-18

Tea for Two

\$65.50

Available After 1pm Daily
Selection of Tea Sandwiches
Mini Deserts
Selection of Teas

Espresso Bar Menu

	2 oz	16 oz
Americano	\$4.75	\$5.25
Latte	\$4.95	\$5.25
Cappuccino	\$4.95	
Mocha (White or Dark Chocolate)	\$5.25	\$5.75
Caramel Macchiato	\$5.25	\$5.75
Hot Chocolate	\$4.50	\$5
Drip Coffee	\$4.50	\$5
Iced Coffee	\$4.50	\$5
Chai Tea Latte	\$5.25	\$5.75
Steamed Milk	\$3	\$3.50
Herbal or Black Tea	\$4.50	\$5

Coffee Additions

Extra Shot of Espresso +\$2.50 single | double +\$4.50
Sub for Oat Milk or Almond Milk +\$1



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Drink Menu

Espresso Bar Menu

	12 oz	16 oz
Americano	4.75	\$5.25
Latte	\$4.95	\$5.25
Cappuccino	\$4.95	
Mocha (White or Dark Chocolate)	\$5.25	\$5.75
Caramel Macchiato	\$5.25	\$5.75
Hot Chocolate	\$4.50	\$5
Drip Coffee	\$4.50	\$5
Iced Coffee	\$4.50	\$5
Chai Tea Latte	\$5.25	\$5.75
Steamed Milk	\$3	\$3.50
Herbal or Black Tea	\$4.50	\$5

Coffee Additions

Extra Shot of Espresso	+\$2.50 single double +\$4.50
Sub for Oat Milk or Almond Milk	+\$1

Assorted Soft Drinks

\$3-5

Wines, Beers and Cocktails

\$14-18



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Filoli Tea for Two

Filoli Tea for Two

\$65.50

(Available After 1 Pm Daily)

Selection of Tea Sandwiches

Mediterranean Chicken Salad with Capers, Olives, and Tomatoes

Egg Salad with Real Bacon Bites and Alfalfa Sprouts

Cucumber Watercress and Cream Cheese

Strawberry and Fresh Basil with Sweet Balsamic Cream Cheese

(GF* Available Upon Request)

Mini Desserts

Seasonal Selection of Mini Desserts, Mini Scones, and Petits Fours

(GF* Available Upon Request)

Selection of Teas

Herbal Tea, Black Tea



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