



Quail Café

Entrée Salads

Southwestern Chicken Bowl \$17

Cilantro Farro, Spinach, Southwestern Lime Chicken, Tomatoes, Corn, Black Beans, Red Cabbage, Bell Peppers, Toasted Pepitas and Poblano Ranch Dressing

Chicken Chopped Salad \$17

Grilled Free-Range Chicken, Romaine Salad, Carrots, Scallions, Cilantro, Napa Cabbage, Red Cabbage and House Ginger Sesame Dressing, with a Side of Crushed Peanuts and Crispy Wonton Strips. (GF* without the Wonton Strips)

Grilled Steak and Pear Salad \$19

Organic Mixed Greens, Poached Pears, Toasted Walnuts, Dried Cranberries, Blue Cheese and Red Wine Vinaigrette (GF*)

Vegan Harvest Bowl \$18

Dino Kale, Butternut Squash, Red Cabbage, Toasted Almonds, Golden Raisins, Sumac Roasted Chickpeas, Farro, Vegan Feta and Maple Syrup Vinaigrette (VG)

Roasted Beet & Goat Cheese Salad \$14

Baby Rocket Arugula, Goat Cheese, Candied Walnuts, Avocado, Ruby Red Grapefruit and Lemon Dijon Vinaigrette (V, GF*)

Kid's Menu \$16.5

Turkey Breast Pinwheel Lavash Sandwich, Or Almond Butter and Jelly Sandwich on Whole Wheat. Served with Chips or a Choice of Side Salad, and Apple Juice

Soups \$10

Seasonal Soup Du Jour
or Pea & Mint Soup (VG, GF*)

All Soups are served with a side of bread and butter



TAX NOT
INCLUDED IN
PRICES

Sandwiches and Wraps

Winter Chicken Salad Sandwich \$16.5

Curry Chicken Salad, Golden Raisins and Herbs, on a Fresh Baked Croissant

The Sicilian \$17.5

Coppa, Mortadella, Salami, Provolone, Oil & Vinegar, Lettuce, Tomato, Red Onion and Honey Dijon, on a Dutch Crunch Roll

Turkey and Brie Sandwich \$17

Roasted Free Range Turkey, Brie, Poached Pear, Arugula, Garlic Aioli and Fig Jam, on a Soft Roll

Vegan Roasted Vegetable Wrap \$16.5

Pesto Mayonnaise, Spring Mix, Red Bell Pepper, Zucchini, Yellow Squash, Eggplant, Red Onion, on a Spinach Wrap (V)

Side Salads

Winter Quinoa Salad \$6

Spinach, Roasted Butternut Squash, Golden Raisins, Toasted Pepitas, Red Onions, Fresh Herbs, served with Oregano Maple Syrup Vinaigrette (VG, GF*)

Winter Pearl Couscous Salad \$6

Kale, Golden Beets, Roasted Yams, Toasted Almonds, Dried Cranberries, Fresh Mint, Feta Cheese, served with Honey Mustard Vinaigrette (V)

Green Lentil Salad \$6

Roasted Carrots, Red Bell Peppers, Brussel Sprout, Sunflower Seeds, Parsley, served with a Red Wine Vinaigrette (VG, GF*)

GF* Menu item 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 speak to the manager for more information.

V = Vegetarian; **VG** = Vegan



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Sweet and Savory Treats

Fresh Baked Scones \$7

Blueberry (V)

Oven-Baked Muffins \$7

Blueberry, or Chocolate Chips (V)

Croissants

Plain \$7

Chocolate, or Almond \$7.5

Cookies \$7

Chocolate Chip, Oatmeal Raisin or Daily Special (V)

Assorted Bars \$5.25

GF* Lemon Bar

GF* Brownie

Assorted Chips \$3.75

Sea Salt, Jalapeno, Honey Dijon, Salt & Vinegar, Backyard BBQ, Pirates Booty

Beverages

Soft Drinks \$3-5

Wines, Beers and Cocktails \$14-18

Filoli Afternoon Tea For Two \$69

Available daily, after 1PM

Selection of Tea Sandwiches

Selection of Mini Desserts and Petit-Four

Selection of Teas

(GF* Available Upon Request With 24-Hour Notice)

Espresso Bar Menu

	12 Oz	16 Oz
Americano	\$4.95	\$5.50
Latte	\$5.25	\$5.95
Cappuccino	\$5	
Mocha (White Or Dark Chocolate)	\$5.50	\$5.95
Caramel Macchiato	\$5.50	\$5.95
Hot Chocolate	\$5.50	\$5.50
Drip Coffee	\$4.50	\$5
Iced Coffee	\$4.50	\$5
Chai Tea Latte	\$5.50	\$5.95
Steamed Milk	\$3	\$3.50
Herbal Or Black Tea	\$4.75	\$5.25

Coffee Additions

Extra Shot Of Espresso +\$2.50 Single | +\$4.50 Double

Sub for Oat Milk or Almond Milk +\$1



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Filoli Afternoon Tea For Two

\$69

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Selection of Tea Sandwiches

Herbed Free-Range Curry Chicken Salad With Puff Pastry
Egg Salad On Dark Rye
Cucumber Watercress & Cream Cheese
Smoked Salmon Pinwheel

Selection of Sweets

A Seasonal Variety of Mini Desserts and Petit-Fours
Mini Scones

Selection of Teas

Choice of Herbal Tea or Black Tea

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