



Quail Café

Entrée Salads

Asparagus & Roasted Chili Garlic Tofu Salad **\$16**

Spring Mix, Romaine Lettuce, Roasted Turmeric Chickpeas, Spring Peas, Broccolini, Shredded Carrots, Pickled Radishes, Green Goddess Dressing (VG)

Golden Apricot Chicken Salad **\$17**

Chicken, Fresh Apricots, Herb-Marinated Goat Cheese, Pickled Red Onions, Fresh Mint, Shaved Fennel, Kale, Organic Mixed Greens, Golden Balsamic Vinaigrette

Spring Mix Salad **\$12**

Cherry Tomatoes, Sliced Cucumber, Red Onions, Carrots, Radishes, Balsamic Vinaigrette (VG)

Bowls

Ahi Poke Bowl **\$18**

Sesame Ginger Soy Tuna, Brown Rice, Cucumber, Wakame Seaweed Salad, Edamame, Shredded Carrots, Sesame Seeds, Pickled Ginger, Green Onions, Avocado, Drizzled Wasabi Aioli

Chilled Thai Chicken Soba Bowl **\$17**

Chilled Soba Noodles, Napa Cabbage & Kale Slaw, Carrots, Spinach, Pickled Daikon, Carrots, Thai Basil, Fresh Mint, Cilantro, Lime, Miso-Ginger Dressing

Kid's Menu **\$16.5**

Turkey Breast Pinwheel Lavash Sandwich or Almond Butter & Jelly on Whole Wheat

Kid's Menus are served with Chips or a Choice of Side Salad, and Apple Juice

Soups **\$10**

Seasonal Soup du Jour or Pea & Mint Soup (VG)

Soups are served with a side of bread and butter

House Sandwiches

Lemon Dill Chicken Salad Croissant **\$16**

Shredded Chicken, Mayonnaise, Dijon, Red Grapes, Lemon, Dill, Organic Baby Spinach, Soft Croissant

Roast Beef Cheddar Sandwich **\$18**

Slow Roasted Beef, Aged Cheddar, Caramelized Onions, Horseradish Aioli, Dijon Mustard, Arugula, Panorama Soft Roll

Spring Vegetable & Hummus Wrap **\$16**

Roasted Zucchini, Bell Peppers, Red Onions, Fresh Spring Herbs, Lemon Zest, Hummus, Organic Baby Spinach, Sun-Dried Tomato Wrap (VG)

Turkey Banh Mi **\$17**

House Roasted Turkey, Pickled Daikon, Carrots, Cucumbers, Jalapenos, Fresh Basil, Cilantro, Mint Chiffonade, Sriracha Aioli, Panorama Soft Roll

Side Salads

Citrus Kale & Quinoa Salad **\$6**

Kale, Quinoa, Mandarin Orange, Dried Cherries, Citrus Tahini Dressing (VG)

Orzo Pesto Salad **\$6**

Orzo, Basil Pesto, Sun-Dried Tomatoes, Feta Cheese, Parmesan, Arugula (V)

Mediterranean Bean & Artichoke Salad **\$6**

Garbanzo, Fava, Cannellini Beans, Pickled Red Peppers, Artichokes, Cucumber, Red Bell Peppers, Kalamata Olives, Red Onions Red Wine Dressing (VG)

Spring Fruit Salad **\$6**

Seasonal Melons, Sliced Grapes and Pineapple (VG)

V = Vegetarian; VG = Vegan



TAX NOT INCLUDED IN PRICES

Sweet and Savory Treats

Fresh Baked Scones \$7
Blueberry

Oven-Baked Muffins \$7
Blueberry, or Chocolate Chips

Croissants
Plain \$7
Chocolate, or Almond \$7.5

Cookies \$7
Chocolate Chip, Oatmeal Raisin
or Daily Special

Assorted Bars \$5.25
Lemon Bar
Brownie

Assorted Chips \$3.75
Sea Salt, Jalapeno, Honey Dijon,
Salt & Vinegar

Filoli Afternoon Tea For Two \$69

Available daily, after 1PM

Selection of Tea Sandwiches*
Selection of Mini Desserts and Petit-Four*
Selection of Teas

**Can be made without gluten upon request with
24-hour notice*

Espresso Bar Menu

	12 Oz	16Oz
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	\$5.95
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

Beverages

Soft Drinks \$3-5

Wines, Beers and Cocktails \$14-18

Coffee Additions

Extra Shot of Espresso +\$2.5 Single | +\$4.5 Double
Sub for Oat Milk or Almond Milk +\$1



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Filoli Afternoon Tea For Two

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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

**Can be made without gluten upon request with 24-hour notice*



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