

\$16

\$17

Entrée Salads

Asparagus & Roasted

Chili Garlic Tofu Salad

Spring Mix, Romaine Lettuce, Roasted Turmeric Chickpeas, Spring Peas, Broccolini, Shredded Carrots, Pickled Radishes, Green Goddess Dressing (VG) *Made without Gluten**

Golden Apricot Chicken Salad

Chicken, Dried Apricots, Herb-Marinated Goat Cheese, Pickled Red Onions, Fresh Mint, Shaved Fennel, Kale, Organic Mixed Greens, Golden Balsamic Vinaigrette *Made without Gluten**

Spring Mix Salad

\$12

Cherry Tomatoes, Sliced Cucumber, Red Onions, Carrots, Radishes, Balsamic Vinaigrette (VG) Made without Gluten*

<u>Bowls</u>

Ahi Poke Bowl

\$18

\$17

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

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

<u>Kid's Menu</u>

Turkey Breast Pinwheel Lavash Sandwich\$16.5or Almond Butter & Jelly on Whole Wheat

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

<u>Soups</u>

Seasonal Soup du Jour or Pea & Mint Soup (VG) Made without Gluten*

Soups are served with a side of bread and butter

er V = Vegetarian; VG = Vegan

\$10



House Sandwiches

Lemon Dill Chicken Salad

Croissant

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

Roast Beef Cheddar Sandwich

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

Spring Vegetable &	
Hummus Wrap	

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

Turkey Banh Mi

\$17

\$6

\$6

\$6

\$6

\$16

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

Side Salads

Citrus Kale & Quinoa Salad

Kale, Quinoa, Mandarin Orange, Dried Cherries, Citrus Tahini Dressing (VG) Made without Gluten*

Orzo Pesto Salad

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

Mediterranean Bean & Artichoke Salad

Garbanzo, Fava, Cannellini Beans, Pickled Red Peppers, Artichokes, Cucumber, Red Bell Peppers, Kalamata Olives, Red Onions Red Wine Dressing (VG) *Made without Gluten**

Spring Fruit Salad

Seasonal Melons, Sliced Grapes and Pineapple (VG) Made without Gluten*

Allergy information:

= Vegan TAX NOT INCLUDED IN PRICES



\$16



Sweet and Savory Trea	<u>its</u>	<u>Filoli Afternoon Tea Fo</u>
Fresh Baked Scones	\$7	Available daily, after 1PM
Blueberry		
		Selection of Tea Sandwiches*
Oven-Baked Muffins	\$7	Selection of Mini Desserts and Pet
Blueberry, or Chocolate Chips		Selection of Teas
Croissants		*Can be made without gluten upon r
Plain	\$7	24-hour notice
Chocolate, or Almond	\$7.5	
	<i>\\\\\</i>	<u>Espresso Bar Menu</u>
Cookies	\$7	<u>Hopresse Dar mena</u>
Chocolate Chip, Oatmeal Raisin		
or Daily Special		Americano
		Latte
Assorted Bars	\$5.25	Cappuccino
Lemon Bar		Mocha (White or Dark Chocolate)
Brownie		Caramel Macchiato
		Hot Chocolate
Assorted Chips	\$3.75	Drip Coffee
Sea Salt, Jalapeno, Honey Dijon,		Iced Coffee
Salt & Vinegar		Chai Tea Latte
		Steamed Milk

<u>'or Two </u>\$69

tit-Four*

request with

12 Oz

160z

	Americano	\$4.95	\$5.50
	Latte	\$5.25	\$5.95
\$5.25	Cappuccino	\$5	
	Mocha (White or Dark Chocolate)	\$5.50	\$5.95
	Caramel Macchiato	\$5.50	\$5.95
40.75	Hot Chocolate	\$5.50	\$5.95
\$3.75	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

<u>Beverages</u>

Soft Drinks	\$3-5	Coffee Additions
Wines, Beers and Cocktails	\$14-18	Extra Shot of Espresso +\$2.5 Single +\$4.5 Double
		Sub for Oat Milk or Almond Milk +\$1



TAX NOT **INCLUDED IN** PRICES



Espresso Bar Menu

	<u>12 Oz</u>	<u>160z</u>
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

Coffee Additions

Extra Shot of Espresso+\$2.50 Single | +\$4.50 DoubleSub for Oat Milk or Almond Milk+\$1



TAX NOT INCLUDED IN PRICES



Filoli Afternoon Tea For Two\$69

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



TAX NOT INCLUDED IN PRICES