



Quail Café

Sandwiches

Orchard Turkey Sandwich \$16

House Roasted Turkey, Pickled Red Onions, Alfalfa Sprouts, Cilantro, Spinach Apple Chutney, Brie Cheese, French Roll

Pastrami Picnic Sandwich \$17

Pastrami, Gruyere Cheese, Heirloom Tomato, Apple Fennel Slaw, Red Onions, Roasted Garlic Aioli, IPA Mustard, Dutch Crunch Roll

Lemon-Dijon Chicken Salad Sandwich \$16

Greek Yogurt, Mayonnaise, Dijon Mustard, Lemon Zest and Juice, Fresh Tarragon, Italian Parsley, Croissant

Heirloom Tomato Caprese Sandwich \$16

Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Nut Free Basil Pesto, Organic Arugula, Balsamic Glaze, Soft Focaccia

Grilled Peach & Burrata Toast \$10

Grilled Summer Peaches, Prosciutto, Burrata, Basil Chiffonade, Honey, Fresh Cracked Black Pepper, Lemon Thyme, on a Crisp Garlic Parmesan Toast


Salads and Bowls

Grilled Shrimp & Melon Salad \$18

Grilled Shrimp, Cantaloupe, Honeydew, Cucumber, Mint, Butter Lettuce, Lemon-Chili Vinaigrette

Summer Fattoush Salad \$12

Organic Gem Lettuce, Heirloom Cherry Tomatoes, Persian Cucumbers, Fresh Mint & Italian Parsley, Sumac Onions, Pomegranate Arils, Za'atar, Black Sesame Seeds, Lemon Pomegranate Vinaigrette, Pita Croutons served on the side

 without the Pita Croutons

Summer Protein Bowl \$16

Romaine, Grape Tomato, Black Forest Ham, Diced Chicken, Cheddar Cheese, Swiss Cheese, Hard Boiled Egg, House Made Ranch Dressing

Mango Ahi Poke Bowl \$18

Ahi Tuna, Mango, Wakame Seaweed Salad, Cucumber, Edamame, Wasabi Aioli, Carrots, Black Sesame Seeds

Smoky Eggplant & Cauliflower Bowl \$14

Roasted Eggplant, Tomato-Cucumber-Onion Salad, Turmeric Roasted Cauliflower, Tahini Lemon Sauce, Chili-Cilantro Dressing, Fresh Mint & Basil, Organic Baby Kale, Soft Pita

Frittatas

Frittatas are served with a choice of side salad

Applewood Bacon & Summer Corn Frittata \$16

Available until 11:30AM

Smoked Bacon, Fresh Corn, Roasted Red Peppers, Baby Spinach, and Sharp Cheddar Cheese

Persian Summer Frittata \$16

Fresh Herb Frittata, Cucumber Yogurt, House Made Pickles, Sumac Onions, Roasted Eggplant Dip, Lavash Bread

Side Dishes

Elote Inspired Corn Salad \$6

Grilled Corn, Lime Crema, Cotija Cheese, Red Onions, Jalapeño, Chili Powder, Green Onion, Smoked Paprika, Fresh Lime, Cilantro

Japanese Cucumber Salad \$6

Persian Cucumbers, Toasted Sesame Seeds, Garlic, Ginger Dressing

Farfalle Pasta Salad \$6

Roasted Red Bell, Carrots, Broccoli, Zucchini, Parsley, Red Wine Vinaigrette

Watermelon & Feta Salad \$6

Watermelon Cubes, Feta Cheese, Shaved Fennel, Cucumber, Mint

Yogurt Parfaits \$6

Layers of Yogurt, Granola, Fresh Fruit

Kid's Meals

Kid's Meals are served with an Apple Juice and a Bag of Chips

Kids Snack Pack \$15

Turkey, Cheddar Cheese, Crackers, Grapes

Almond Butter and Banana Pinwheels \$15

With Agave Nectar

Forest Feast Platter \$15

Turkey Sandwich Triangle, Fruit Skewer

Allergy Information:




 SCAN ME



TAX NOT
INCLUDED IN
PRICES

 = Vegetarian

 = Vegan

 = Made without Gluten



Sweet and Savory Treats

Artisan Baked Desserts \$12-\$15

Fresh Baked Scones \$7
Blueberry

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

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

Old-Fashioned Donuts \$5
Plain, Maple, Glazed, or Chocolate

Cookies \$5
Chocolate Chip, Ginger Snap, or Seasonal Special Cookie

Assorted Baked Bars & Cobblers \$7.50
Lemon Bar, Blondie Bar, Seasonal Fruit Cobblers

Pre-Packaged Gluten-Free Treats \$5.25
Lemon Bar, Brownie, Crispy Rice Marshmallow Bar

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

Assorted Pre-Packaged Grab & Go Snacks \$2-\$5

Filoli Afternoon Tea For Two \$69

Available daily, after 1PM

Selection of Tea Sandwiches*
Selection of Mini Desserts and Petit-Fours*
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	\$5.25	\$5.95
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 +\$2.5 Single | +\$4.5 Double
Sub for Oat Milk or Almond Milk +\$1

Flavor Add-Ins \$0.50
Vanilla, Hazelnut, Caramel, Sugar-Free Vanilla

Beverages

House made Ice Tea & Lemonade	\$5
Flavor Add-Ins	+\$0.50
Strawberry, Mango, Peach, or Watermelon	
Beer	\$9
Canned Cocktails	\$12
Wine	\$14
Sparkling Wine	\$18



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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

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