

# BEVERAGES

## COFFEE AND TEA

PROUDLY SERVING CAFE MOTO  
COFFEE

**COFFEE** golden or dark

Small Carafe \$10  
Large Carafe \$20

	12oz	16oz
<b>CAFÉ LATE</b> Double espresso served with steamed milk and lite foam Add flavoring: vanilla, caramel or hazelnut <b>+\$0.50</b>	5.50	\$6
<b>CAPPUCCINO</b> Double espresso served with steamed milk and foam	\$5	\$5.50
<b>CHAI LATTE</b> Spice black tea with steamed milk	\$5.50	\$6
<b>BREWED ICE TEA</b> Organic black tea, served over ice		\$5
<b>COLD BREW</b> MRKT signature coffee blend - steeped 48 hours	\$5.50	
<b>AMERICANO</b> Classic espresso with added hot water	\$5	\$5.25
<b>ASSORTED LOOSE LEAF HOT OR ICED TEA</b> Organic loose leaf tea – ask for available selection	\$5	

## NON-ALCOHOLIC DRINKS

<b>COCONUT WATER</b>	\$4
<b>MILK</b>	\$4
<b>ORGANIC ORANGE JUICE</b>	\$4

## SODA DRINKS

<b>COKE</b>	\$3
<b>DIET COKE</b>	\$3
<b>COKE ZERO</b>	\$3
<b>DR. PEPPER</b>	\$3
<b>SPRITE</b>	\$3

## BEER

<b>BUD LIGHT</b>	\$8
<b>COORS LIGHT</b>	\$8
<b>STONE DELICIOUS IPA</b>	\$9
<b>KARL STRAUSS RED TROLLEY ALE</b>	\$9
<b>CORONA</b>	\$9
<b>WYDER'S PEAR CIDER</b>	\$9

## WINE GLASS

<b>TORRESELLA VENETO PINOT GRIGIO</b>	\$11	\$38
<b>HESS COLLECTION NAPA VALLEY CHARDONNAY</b>	\$12	\$42
<b>ANGELINE RUSSIAN RIVER VALLEY CABERNET</b>	\$12	\$35
<b>GIESEN MARLBOROUGH ESTATE SAUVIGNON BLANC</b>	\$10	\$35

## IN-ROOM DELIVERY INCLUDES

18% SERVICE CHARGE AND \$5 DELIVERY FEE.

## ITEMS ON THIS MENU MAY

INCLUDE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

IN ROOM DINING BY  
**THE MRKT**

# BREAKFAST

6am - 11am

## QUICK BREAKFAST

**FRESH FRUIT & BERRY CUP** \$6

**WILD BERRY PARFAIT** \$7

Toasted granola, greek yogurt

**ACAI BOWL** \$8

Whipped banana acai puree, toasted cashews, chia seeds, kiwi, strawberry, coconut

**TOASTED BAGELS** \$5

plain or everything, cream cheese

**SMOKED SALMON BAGEL** \$14

Smoked Salmon, tomato, arugula, capers, cream cheese, plain bagel

## BURRITO

**COASTAL BREAKFAST BURRITO** \$10

Whole wheat wrap, smoked bacon, potato hash, cage free egg, pico de gallo, aged cheddar cheese, side of salsa

**VEGGIE BURRITO** \$10

Veggie rosti, goat cheese, eggs, house-made hummus with avocado, side of salsa

## BREAKFAST ON A BUN

**CORNED BEEF RUEBEN** \$10

Corned beef, fried egg, sauerkraut, Russian dressing, Swiss cheese

## SAVORY AND SWEET

**CINNAMON ROLL SKILLET** \$5

Warm cinnamon roll served with Apple Butter

**MRKT DULCE CROISSANTS** \$5

Mascarpone, fresh berries, Kirsch syrup or Churro crusted, dulce de leche filled

**HAM & CHEESE CROISSANT** \$10

Fried egg, rosemary ham, gruyere cheese, butter croissant, Mornay sauce

**BLUEBERRY MUFFIN CAP, CREAM CHEESE STREUSEL** \$5

**ANCIENT GRAIN GRANOLA MUFFIN CAP, ROASTED PEAR** \$5

## DAY & NIGHT

11am - 9pm

## WOOD FIRED PIZZA

**MARGHERITA** \$18

San Marzano Tomato Sauce, Buffalo Mozzarella, Garden Basil Leaves, Roasted Garlic

**PEPPERONI** \$18

Organic Pepperoni, San Marzano Tomato Sauce, Fresh Buffalo Mozzarella, with our hand tossed signature pizza dough

## PRESSED FOR PANINIS AND MORE

**GRILLED CHICKEN PANINI** \$12

White meat chicken, cilantro pesto, fresh mozzarella, pequillo peppers, ciabatta bread, served with fries

**ANGUS BEEF BURGER** \$18

100% Angus Beef, roasted garlic and herb aioli, cheddar cheese, sun dried tomatoes, sesame brioche, served with fries

**BEYOND BURGER** \$19

Beyond meat, roasted garlic and herb aioli, cheddar cheese, sun dried tomatoes, sesame brioche, served with fries

**POP TOP CHICKEN FINGERS** \$15

White meat chicken tenders served with sweet and tangy barbeque sauce, served with fries

## SALADS

**NAPA STRAWBERRY FIELDS SALAD** \$13

Napa Vegetables, sweet grapes, strawberries, hearts of palm, feta cheese, house-made green goddess dressing

**BARLEY & BEETS SALAD** \$13

Organic sugar beets, arugula, garden herbs, toasted pistachio, goat cheese, passion fruit vinaigrette

**BAJA CAESAR SALAD** \$15

Mixed greens, tender white meat chicken, house-made pablano dressing, cotija cheese, roasted corn salsa

**CAPRESE** \$8

Buffalo mozzarella cheese, heirloom tomatos, balsamic vinaigrette

## WRAPS

**ROAST BEEF** \$11

Smoked roast beef, horseradish aioli, pepper jack cheese

**ROASTED TURKEY** \$11

Roasted turkey breast, lettuce, sun dried tomatoes, pesto aioli

**VEGAN WRAP** \$11

Veggie rosti, quinoa slaw, olive tapenade, whole wheat wrap

## SNACKS

**GUACAMOLE, CHIPS & SALSA** \$12

California Haas avocados, salted thick cut corn tortilla, house-made salsa

**CHEESE BOARD** \$12

Imported and domestic cheese selection, Bread & Cie baguette, MRKT pickles

## KIDS MENU

**IT'S WAFFLES!** \$12

Signature waffle topped with seasonal berries, maple syrup and whip cream

**ASSORTED CEREALS WITH MILK** \$6

**GRILLED CHEESE PANINI** \$12

Brioche bread with white cheddar, served with fries

**LIL POP TOP CHICKEN FINGERS** \$12

Tender white meat chicken tenders served with sweet and tangy barbeque sauce or ranch. Served with fresh seasonal fruit

## FAMILY DEAL

**PIZZA PARTY PACKAGE** \$42

Your choice of two classic 12" pizzas, family style Cesar salad, 4 soft drinks

## TRIFFLES

**CALIFORNIA BERRIES AND CREAM** \$5

**CHEESE CAKE CARAMEL** \$5