

# SALADS

## Roasted Vegetable Burrata Salad

Creamy burrata cheese atop a bed of roasted Okinawan sweet potato, delicata squash, brussels sprouts, arugula and pomegranate seeds

\$10

## Autumn Chicken Apple Salad

Greens blend of kale, radicchio and treviso tossed in a creamy honey crisp apple vinaigrette. Topped with pickled cranberries, granny smith apple, gorgonzola cheese and sweet candied walnuts

\$9

## Little Gem Caesar Salad

Crisp mix of little gems and romaine tossed with our classic caesar dressing, freshly toasted croutons and topped with a finely grated parmesan cheese

\$8

\*add roasted chicken \$4

# SANDWICHES

## Porchetta 2.0

Savory layers of slow-roasted herb porchetta on a gently toasted sourdough roll, calabrian chili aioli, zesty italian salsa verde and a handful of fresh arugula

\$14

## Croissant Turkey

Warm turkey and cheddar layered between buttery croissant bread, stuffed with house-made crispy buttermilk-honey potato chips

\$12.50

## Yam and Cheese Sandwich

Herb roasted yams layered with cheese and a bright bite of pickled cabbage and thyme pickled red onions topped with crisp arugula on a toasted ciabatta roll

\$10

## All-Day Egg Sandwich

A fluffy and uniquely delicious sourdough English muffin with spiced bacon, white cheddar and cage-free eggs paired with an avocado aioli and side of seasonal fruit

\$10

# ENTREE

## Red Wine Braised Beef with Creamy Polenta

A rich and tender bite of red wine braised beef over a creamy bed of polenta with citrus and parmesan dusted roasted broccolini

\$16

This menu shows the main ingredients in our offerings. Please ask our team if you'd like more information.

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# SMALL BYTES

## The Runny Yolk Sandwich

Decadent and luxurious twist to a classic egg salad sandwich with a yolky soft boiled egg nestled between a toasted milk bun and fluffy egg salad

\$8

## Ham and Cheese Baguette

Crunchy French baguette paired with rosemary ham, cheese and a light smear of sweet butter

\$5

## Roasted Brussels with Bacon Crumbles

A sweet and salty bite of seasonal brussels sprouts tossed in a maple apple cider vinegar, served over citrus labne and garnished with a crispy bacon-oat crumble

\$5

## Butternut Squash Soup with Spiced Pepitas

Creamy roasted butternut squash sweetened with maple sugar, spices, butter fried sage and spicy toasted pepitas

\$6 full cup | \$3 half cup

## Tomato Soup

Creamy and velvety San Marzano tomato soup topped with whipped crème fraîche and arbequina olive oil

\$6 full cup | \$3 half cup

## Grilled Cheese

Slices of levain stuffed with sharp white cheddar cheese, muenster cheese and seared with butter

\$5

## Butter Noodles

Buttered noodles served with herbs and freshly grated parmesan

\$3.50

## Seasonal Focaccia

Freshly baked focaccia bread topped with seasonal ingredients, drizzled with olive oil, and seasoned with sea salt and herbs

\$3.50

## PASTRIES & SWEETS

Enjoy delectable treats crafted in-house daily.

Butter Croissant \$4.50

Dark Chocolate  
Brownie \$3.50

Classic Eclair \$4

Chocolate Croissant \$4.50

Seasonal Eclair \$4

Pumpkin Cream Cheese  
Crumble Loaf \$4

Salted Chocolate Chip  
Cookie \$3

Seasonal Cream Puff \$4

Blueberry Crumble Muffin  
\$3.50

Seasonal Packaged  
Goodies (\$3-\$5)

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# SIGNATURE DESSERTS

## The Cake Collection

Celebrating something special? Indulge in our delightful 7-inch masterpieces, perfect for sharing sweet moments with a small group or indulging solo. Cakes are available on a first come first serve basis. We recommend [emailing your orders](#) 48 hours in advance.

### Pumpkin Creme Fraiche Layer Cake

\$30 whole | \$4 slice

Spiced pumpkin cake layers paired with a tangy, silky creme fraiche filling. Topped with a thin layer of cream cheese frosting and pumpkin seed crunchies for a classic taste

### Tiramisu Cake

\$30 whole | \$4 slice

A modern twist on the classic Italian dessert. Layers of vanilla cake create a delicate canvas for the rich mascarpone filling and the subtle bitterness of the coffee syrup. Topped with a dusting of cocoa powder and chocolate coffee beans. Indulge in a slice of Italy today!

## The Cupcake Collection

Our cupcake collection provides a balance of fun and innovation to close out your meal on a high note, or simply send you on your way with a burst of flavor and joy.

### Chocolate Cupcake

A decadent chocolate cupcake topped with a dark chocolate frosting

\$4

### Red Velvet Cupcake

A moist red velvet cupcake topped with a creamy cream cheese frosting

\$4

### Boston Cream Pie Cupcake Boston Cream Pie

A vanilla cupcake filled with vanilla pastry cream, topped with whipped vanilla ganache and dipped in a soft chocolate glaze

\$4

### Monthly Seasonal Cupcake

Rotation of seasonal and delicious flavors and frostings

\$4

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# COFFEE

\*with your choice of oat, almond, whole, 2%, nonfat and half and half

**Espresso** \$2.50

**Latte** \$4.50

**Macchiato** \$3

**Americano** \$2.50

**Mocha** \$5

**Drip Coffee** \$2.50

**Cappuccino** \$3.50

**Flat White** \$3.50

**Cold Brew Coffee** \$4

## FEATURED SPECIALS & TEA

**The Engineer** \$4.50

Cold brew, honey syrup, oat milk

**Noogler** \$2.50

Steamed oat milk, cinnamon

**H-Oat Chocolate** \$3.50

70% chocolate with oat milk

**[NEW] Pumpkin Spice Latte** \$5

A seasonal favorite incorporating house-made pumpkin sauce harmoniously blended with aromatic spices, offered both hot and cold

**[NEW] Spiced Cider** \$5

Apple cider with brown sugar spiced syrup, consisting of the perfect blend of nutmeg, cinnamon and allspice, offered both hot and cold

**Hot or Herbal Tea** \$3

**Matcha Latte** \$5

**Chai Latte** \$5

## DRINKS

**Iced Tea** \$3

**Apple Juice** \$4

**Lemonade** \$3

**Coca-Cola** \$4

**Mineral Water** \$4

**Sprite** \$3.50

**Bottled Water** \$4

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# OUR SUPPLIERS

We're proud to work with local and small businesses to bring the cafe menu to life. These suppliers are known for their delicious products — featured throughout our menu — and sustainable business practices.

|                         |                   |                                |                   |
|-------------------------|-------------------|--------------------------------|-------------------|
| <b>Panorama Bakery</b>  | San Francisco, CA | <b>Acme Bread Company</b>      | Berkeley, CA      |
| <b>La Tourangelle</b>   | Woodland, CA      | <b>Progeny Coffee</b>          | Palo Alto, CA     |
| <b>Cream Co. Meats</b>  | Oakland, CA       | <b>County Fair Pickles</b>     | Stockton, CA      |
| <b>Cowgirl Creamery</b> | Petaluma, CA      | <b>Red Blossom Tea Company</b> | San Francisco, CA |

Looking to order ahead for a party of 8+ guests,  
or request group meals for your Huddle event?

Browse our [group menu](#) and connect with us at [cafeatmountainview@google.com](mailto:cafeatmountainview@google.com) to get started.

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