

SALADS

Red Grape and Kabocha Salad

Tender roasted kabocha squash and sweet red seedless grapes served over a crisp bed of frisée and arugula. Brought together with a warm maple mustard vinaigrette, freshly toasted croutons and creamy toma cheese

\$10

Chicken Apple Salad

A vibrant blend of seasonal greens tossed in bright apple vinaigrette, featuring tender rotisserie chicken, tart Granny Smith apples, crunchy candied walnuts, creamy gorgonzola, and plump pickled cranberries

\$9

Little Gem Caesar Salad

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

\$8

*add billionaire bacon \$5

*add roasted chicken \$4

SANDWICHES

Porchetta 2.0

Savory layers of slow-roasted herb porchetta on a gently toasted sourdough roll, calabrian chile aioli, zesty Italian salsa verde on a bed of fresh arugula

\$14

Turkey Coppa Melt

Smoked turkey and savory hot coppa melted with muenster cheese, elevated with oven-roasted aleppo pepper tomatoes, all nestled between tender potato onion bread

\$12.50

Crispy Mushroom Sandwich

Crispy fried oyster mushrooms stacked high on a toasted brioche bun, layered with fresh frisée, bread and butter pickles, and a savory sweet and smoky aioli

\$10

All-Day Egg

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

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

Ham and Cheese Baguette

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

\$5

Caramelized Onion and Toma Dip

A rich and creamy blend of sweet, slow-cooked caramelized onions and melted toma cheese, served hot alongside toasted levain, finished with garlic and parmesan

\$8

Crispy Sprouts with Honey Brown Butter Glaze

Fried brussels sprouts tossed in brown butter glaze finished with furikake pepitas and manchego cheese

\$5

Butternut Squash Soup

Velvety roasted butternut squash soup finished with spiced pepitas and a ribbon of creme fraiche

\$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

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SIGNATURE DESSERTS

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.

Red Velvet Cupcake

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

\$4

Vanilla Latte Cupcake

A vanilla cupcake, soaked with coffee, topped with white mocha namelaka

\$4

Monthly Seasonal Cupcake

Rotation of seasonal and delicious flavors and frostings

\$4

PASTRIES & SWEETS

Enjoy delectable treats crafted in-house daily.

Butter Croissant \$4.50

Almond Croissant \$4.50

Chocolate Croissant \$4.50

Variety of Fresh Baked Pastries
(\$4.50 - \$5)

**Pumpkin Cream Cheese
Crumble Muffin** \$3.50

**Blueberry Crumble
Muffin** \$3.50

Dark Chocolate Brownie
\$3.50

**Salted Chocolate Chip
Cookie** \$3

Classic Eclair \$4

*Chocolate dipped pastry with
a vanilla cream filling*

Seasonal Eclair \$4

**Seasonal Packaged
Goodies** (\$4- \$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 Cake

Layers of pumpkin cake, smooth tangy whipped creme fraiche and cream cheese frosting. Topped with candied pumpkin seeds.

\$30 whole | \$4 slice

Tiramisu Cake

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!

\$30 whole | \$4 slice

Banana Chocolate Layer Cake

Tender banana cake layered with a velvety chocolate whipped ganache, topped with sweet chocolate touches.

\$30 whole | \$4 slice

DRINKS

Mineral Water \$3.50

Apple Juice \$3.50

Bottled Water \$3.50

Coca-Cola \$3.50

Sprite \$3.50

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COFFEE

*choice of oat milk, whole milk, 2%, half and half, nonfat, soy and almond milk

Espresso \$2.50

Macchiato \$3

Latte \$4.50

Americano \$2.50

Cappuccino \$3.50

Vanilla Latte \$5

Drip Coffee \$2.50

Flat White \$3.50

Mocha \$5

Cold Brew Coffee \$4

Cafe Au Lait \$3.50

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] S'mores Latte \$5

Rich mocha infused with toasted marshmallow syrup, paired with Progeny single origin espresso and velvety oat milk, finished with a mini toasted s'mores sandwich cookie

[NEW] Brown Sugar Cinnamon

Chai \$5

A cozy blend of spiced chai and oat milk sweetened with brown sugar syrup, topped with brown sugar whip and a dash of cinnamon

Herbal Tea \$3

Matcha Latte \$5

Chai Latte \$5

Black Iced Tea \$3

Lemonade \$3

Strawberry Dragonfruit \$3

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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.

Panorama Bakery	San Francisco, CA	Acme Bread Company	Berkeley, CA
La Tourangelle	Woodland, CA	Sightglass Coffee	San Francisco, CA
Cream Co. Meats	Oakland, CA	County Fair Pickles	Stockton, CA
Cowgirl Creamery	Petaluma, CA	Red Blossom Tea Company	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 to get started.

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