

SALADS

Spring Green Salad

A glimpse into spring with a mix of asparagus, fresh English peas and pea shoots on top of a bed of whipped ricotta and crunchy toasted marcona almonds

\$10

Strawberry Fields Salad

Refreshing blend of baby red and green oak lettuce, juicy strawberries, crisp frisée, shaved watermelon radish, mint and pistachio tossed in a delightful sweet strawberry mustard vinaigrette

\$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 grilled steak \$5

*add roasted chicken \$4

SANDWICHES

Steak Sandwich

Grilled steak topped with chimichurri aioli, crispy fried onions, arugula, muenster cheese, all served on toasted Ciabatta bread

\$14

Cafe Club

Elevates the classic club with thick-cut Billionaire bacon and roasted turkey on toasted bread

\$12.50

Halloumi Avocado

Halloumi kissed on the grill with a spread of avocado, slow roasted tomatoes and a crisp bite of citrus tossed frisee between a toasted pillow of Filone bread

\$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

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

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

Artichoke-Spinach Dip

Shareable, creamy grilled artichoke and spinach dip blended with melted cheeses and served hot alongside toasted Acme Levain finished with garlic and parmesan

\$8

Arancini Marinara

Crispy risotto bite with a gooey cheesy center that's paired with a rich marinara topped with freshly grated parmesan cheese

\$5

Sunchoke Potato Soup

Creamy young spring potato and sunchoke soup with a calabrian chili chimichurri and crispy sunchoke chips

\$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.

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

Berries and Cream Cupcake

A vanilla cupcake, filled with a mixed berry compote, topped with whipped creme fraiche and fresh seasonal berries

\$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

Everything Croissant \$4.50

Double Chocolate Loaf \$4

Chocolate loaf studded with chocolate chips

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.

Strawberry Layer Cake

A vibrant strawberry cake featuring layers of vanilla chiffon. Infused with a bright strawberry syrup, spread with strawberry jam, and finished with smooth strawberry frosting and crisp strawberry toppings.

\$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

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COFFEE

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

Hot or Herbal Tea \$3

Noogler \$2.50

Steamed oat milk, cinnamon

Matcha Latte \$5

H-Oat Chocolate \$3.50

70% chocolate with oat milk

Chai Latte \$5

[NEW] Macadamia Nut Latte \$5

Features Progeny single origin espresso and velvety oat milk infused with the unique flavors of macadamia, sea salt, caramel sauce, and topped with coconut cream cold foam

Black Iced Tea \$3

[NEW] Rose Matcha \$5

A vibrant, earthy matcha latte brightened with floral rose syrup served hot or iced

Strawberry Dragonfruit \$3

DRINKS

Lemonade \$3

Apple Juice \$3.50

Mineral Water \$3.50

Coca-Cola \$3.50

Bottled Water \$3.50

Sprite \$3.50

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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	Progeny Coffee	Palo Alto, 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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