

SALADS

Stone Fruit and Burrata

A medley of stone fruit, ripe heirloom tomatoes, creamy burrata cheese and crispy sourdough croutons all tossed with a honey balsamic vinegar dressing

\$10

Farmer's Market Cobb

A vibrant mix of seasonal greens tossed in a creamy basil buttermilk dressing, topped with charred sweet corn, heirloom cherry tomatoes, crispy bacon, gorgonzola, a soft-boiled jammy egg, and grilled avocado

\$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 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

Chicken Pesto Sandwich

Grilled chicken topped with house made pesto, slow-roasted tomatoes and arugula served on toasted green onion slab bread

\$12.50

Limited Time - Fried Green Tomato Sandwich

A seasonal delight of crispy fried green tomatoes that pack a bite of acidity with a cabbage slaw and cajun 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

Artichoke-Spinach Dip

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

\$8

Aleppo Pepper Corn Ribs

Sweet corn ribs lathered with a citrus aleppo pepper butter with a dippable kewpie mayo and light touch of spice from the togarashi

\$5

Miso Corn Soup

Creamy corn soup with an umami bomb of miso with a drizzle of calabrian chili oil

\$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

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

PASTRIES & SWEETS

Enjoy delectable treats crafted in-house daily.

Butter Croissant \$4.50

Almond Croissant \$4.50

Cherry Vanilla Crumble Loaf \$4

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

**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

\$30 whole | \$4 slice

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

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!

Passion Orange Guava Cake

\$30 whole | \$4 slice

This tropical delight features layers of tangy passion fruit cake, creamy guava buttercream, and zesty blood orange gel, all crowned with a bright POG jelly.

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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

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] Banana Milk Latte \$5

A blend of creamy milk and sweet banana puree served over ice with a double shot of espresso

Black Iced Tea \$3

[NEW] Coconut Lime Cooler \$5

Refreshing summer cooler featuring coconut water, sparkling water, a touch of lime juice and a mint garnish

Lemonade \$3

Strawberry Dragonfruit \$3

DRINKS

Mineral Water \$3.50

Apple Juice \$3.50

Bottled Water \$3.50

Coca-Cola \$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	Andytown 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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