

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

Winter 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.

Stay connected:

visit.withgoogle.com

@visitgoogle

SMALL BYTES

The Runny Yolk Sandwich

\$8

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

Ham and Cheese Baguette

\$5

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

Roasted Brussels with Bacon Crumbles

\$5

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

Butternut Squash Soup with Spiced Pepitas

\$6 full cup | \$3 half cup

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

Tomato Soup

\$6 full cup | \$3 half cup

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

Grilled Cheese

\$5

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

Butter Noodles

\$3.50

Buttered noodles served with herbs and freshly grated parmesan

Seasonal Focaccia

\$3.50

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

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

Salted Chocolate Chip Cookie \$3

Seasonal Eclair \$4

Pumpkin Cream Cheese Crumble Loaf \$4

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

Seasonal Cream Puff \$4

Blueberry Crumble Muffin
\$3.50

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

Stay connected:

visit.withgoogle.com

@visitgoogle

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

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

\$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

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

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

Stay connected:

visit.withgoogle.com

[@visitgoogle](https://www.instagram.com/visitgoogle)

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

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

Stay connected:

visit.withgoogle.com

@visitgoogle

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.

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