

SALADS

Winter Roasted Vegetable Salad

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

\$10

Citrus Salad

Features a vibrant medley of orange and blood orange slices, succulent grapefruit segments, spiced almonds, creamy goat cheese, fresh mint, pomegranate seeds, and a bed of frisee and mixed greens

\$10

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

An indulgent bite of warm turkey and cheddar between two buttery slices of croissant bread with house made crispy buttermilk & honey potato chips inside the sandwich

\$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

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 Squash Bytes

Tender bites of delicata squash tossed in a sweet and nutty browned butter paired with goat cheese and a drizzle of saba

\$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

Salted Chocolate Chip Cookie \$3

Seasonal Eclair \$4

Cranberry Orange Loaf \$4

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

Seasonal Cream Puff \$4

Blueberry Crumble Muffin
\$3.50

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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.

Banana Caramel Layer Cake

Tender banana cake layered with a velvety banana caramel whipped ganache, topped with sweet whipped crème fraîche and a touch of rich dulce de leche

\$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

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] Pistachio Latte \$5

A creamy oat milk pistachio-infused latte topped with a crunch of sweet candied pistachios.

[NEW] Blood Orange Matcha \$5

A vibrant, earthy matcha latte brightened with citrus notes and finished with a fresh blood orange slice

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.

Panorama Bakery

San Francisco, CA

La Tourangelle

Woodland, CA

Acme Bread Company

Berkeley, CA

Cream Co. Meats

Oakland, CA

Progeny Coffee

Palo Alto, CA

Cowgirl Creamery

Petaluma, CA

County Fair Pickles

Stockton, 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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