

SALADS

Stone Fruit and Burrata Salad

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

\$10

Strawberry Fields Salad

Refreshing summer 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 roasted chicken \$4

SANDWICHES

The Ultimate BLT

Thick cut bacon, marinated heirloom tomatoes and crisp butter lettuce topped with a zesty basil aioli, all on a warm and toasted rosemary focacciette bun

\$14

Smoked Turkey and Ham

Warm turkey and ham, melted provolone cheese, whole grain mustard hollandaise spread and crisp mixed greens, served on a warm and toasted Filone bread

\$12.50

Avocado Sandwich

Smashed avocado with a bright bite of tomatoes tossed with aleppo pepper and a vinaigrette between toasted levain bread

\$10

All-Day Egg Sandwich

A fluffy 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

Aleppo Pepper Spiced Corn Ribs

Roasted Corn Ribs, coated with parmesan cheese and served with a zesty yuzu kewpie mayo with a dusting of togarashi seasoning

\$5

Summer Corn Bisque

Blend of sweet corn, hearty cannellini beans topped with grilled corn, calabrian chili and a smooth feta cheese puree

\$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

Classic Eclair \$4

Brownie \$3.50

Chocolate Croissant \$4.50

Strawberry Cheesecake

Cherry Vanilla Crumble Loaf \$4

Salted Chocolate Chip

Eclair \$4

Cookie \$3

Blueberry Crumble Muffin

Seasonal Packaged

Matcha Blueberry

\$3.50

Goodies (\$3-\$5)

Cream Puff \$4

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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.

Passion Orange Guava Cake

This tropical delight features layers of tangy passion fruit cake, creamy guava buttercream and a zesty blood orange gel; all crowned with a bright POG (Passion Orange Guava) jelly

\$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

Key Lime Pie Cupcake

A vanilla cupcake filled with a key lime curd, topped with condensed milk whipped cream and toasted graham cracker crumbles

\$4

Monthly Seasonal Cupcake

Rotation of seasonal and delicious flavors and frostings

\$4

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COFFEE

*with your choice of oat, 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] Banana Milk Latte \$5

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

[NEW] Sun Peach Spritz \$5

The perfect blend of white peach puree, honey syrup and refreshing sparkling water

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	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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