

SALADS

Fennel and Labneh Salad

A delicate blend of thinly shaved fennel and mizuna over a bed of labneh topped with a smoky harissa oil drizzle and a lemon poppyseed dressing

\$10

Spring Green Salad with Whipped Ricotta

Peppery arugula, english peas and crisp asparagus gently dressed with a herb vinaigrette, fresh mint and a decadent crunch of marcona almond

\$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

Cafe Reuben

Slow roasted corned beef sandwiched between rye miche bread, spread with thousand island and lightly pickled sauerkraut for the perfect bite

\$14

Warm Turkey and Coppa

A warm combination of smoked turkey, buttery muenster cheese and thin sliced hot coppa accompanied by oven dried aleppo pepper tomatoes

\$12.50

Avocado Sandwich

House baked focaccia layered with pine nut pesto, tangy balsamic marinated peppers, freshly sliced mozzarella, and baby arugula

\$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

Potato Salad

Early yukon potatoes generously dressed in a creamy and tangy sauce, topped with finely grated egg yolk and fresh herbs

\$5

White Asparagus Soup

White asparagus garnished with a delicious combination of pickled spring onion and crunch of toasted cashews

\$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.

Classic Eclair \$4

Butter Croissant \$4.50

Dark Chocolate

Brownie \$3.50

Lemon Blueberry Eclair \$4

Chocolate Croissant \$4.50

Milk Tea Cream Puff \$4

Cinnamon Swirl Mini Loaf \$4

Salted Chocolate Chip
Cookie \$3

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

Seasonal 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

Berries and Cream Cupcake

A vanilla cupcake filled with a mixed berry jam, topped with whipped crème fraîche and fresh seasonal berries

\$4

Monthly Seasonal Cupcake

Rotation of seasonal and delicious flavors and frostings

\$4

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COFFEE

*with your choice of oat, whole, 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

Lavender Lemonade \$5

Tangy lemonade balanced with the floral notes of lavender and a subtle hint of rosemary

Hot Tea \$3

Herbal Tea \$3

Matcha Latte \$5

Chai Latte \$5

DRINKS

Iced Tea \$3

Lemonade \$3

Mineral Water \$4

Bottled Water \$4

Apple Juice \$4

Coca-Cola \$4

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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