

SALADS

Harvest Pear Salad

tangy salad with crisp little gems lettuce, radicchio, sweet and tart pears, candied pecans and creamy goat cheese

\$10

Autumn Roasted Vegetable Salad

vibrant veggie salad with green goddess dressing, sweet burrata cheese and a bright accent of pomegranate

\$9

Little Gem Caesar Salad

crunchy little gem and romaine lettuce salad with caesar dressing, toasted croutons, nutty parmesan cheese, breakfast radish, italian parsley and a zesty lemon wedge

\$8

**add roasted chicken \$4*

SANDWICHES

The Cafe Steak Sandwich

fire grilled flank steak served with sweet and tangy chimichurri aioli, crispy onions and muenster cheese wedged between herb ciabatta roll

\$14

Cranberry Turkey Sandwich

shaved turkey, cranberry, arugula, autumn aioli, dutch crunch bread

\$10

Roasted Mushroom Muffuletta

vegetarian twist on a New Orleans classic, placed between housemade focaccia and paired with a creamy olive giardiniera spread and roasted veggies

\$10

All-Day Egg Sandwich

sourdough english muffin, cage-free egg, hop along cheese, spiced bacon, avocado oil aioli coupled with a 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

rosemary ham, sourdough baguette, white cheddar cheese, butter

\$5

Delicata Squash Byte

a decadent offering of sage brown butter roasted delicata, pomegranate, whipped goat cheese and tangy saba

\$5

Butternut Squash & Carrot Soup

butternut squash, carrot, sweet and spicy calabrian chiles topped off with a velvety creme fraiche

\$6 full cup | \$3 half cup

Tomato Soup

tomato, whipped creme fraiche, arbequina olive oil

\$6 full cup | \$3 half cup

Grilled Cheese

sourdough bread, white cheddar cheese, muenster cheese, butter

\$5

Butter Noodles

served with herbs and cheese

\$3.50

Seasonal Focaccia

freshly baked 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

Chocolate Croissant \$4.50

Brownie \$3.50

Seasonal confections

Seasonal Danish \$4.50

Salted Chocolate Chip

Enjoy tasty morsels that hit the sweet spot.

Cookie \$3

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SIGNATURE DESSERTS

The Cake Collection

Savor a special moment with our 7-inch cakes, perfect for sharing or indulging solo. As cakes are available on a first-come, first-serve basis, we recommend [placing your order](#) via email 48 hours in advance.

Pumpkin Cake

Layered with a cream cheese frosting and topped with a sprinkle of crunchy caramelized pumpkin seeds, this sponge cake is a delightful symphony of autumn spices, flavors and textures.

\$30 whole | \$4 slice

Tiramisu Cake

Layers of vanilla cake serving as a canvas for the rich mascarpone filling are topped with a dusting of cocoa powder and chocolate coffee beans. Enjoy a modern twist on the Italian classic!

\$30 whole | \$4 slice

The Cupcake Collection

Sometimes we just need a little something sweet. Our cupcake collection serves up a balance of fun and innovation to finish your meal on a high note.

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

Seasonal Cupcake

Monthly rotation of seasonal and delicious flavors and frostings

\$4

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COFFEE

*with your choice of oat milk or whole milk

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

Hot Tea \$3

Noogler \$2.50
steamed oat milk, cinnamon

Herbal Tea \$3

H-Oat Chocolate \$3.50
70% chocolate with oat milk

Matcha Latte \$5

Sparkling Pomegranate Lemonade \$3

Chai Latte \$5

DRINKS

Iced Tea \$3

Bottled Water \$4

Lemonade \$3

Apple Juice \$3.50

Craft Beverages and Sodas \$3

Coca-Cola \$3.50

Mineral Water \$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	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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