



BREAKFAST 8

Seasonal Fruit Parfait	\$16.00
Greek yogurt Seasonal fruit Granola Spiced honey	
Overnight Oats	\$14.00
Brown sugar Honey Walnuts Raspberry Blueberry	
Coconut Chia Pudding	\$10.00
Fresh berries Raspberry coulis	
Continental	\$13.00
Pastry of the day Fresh fruit Choice of coffee, tea, or juice	
Lemon Ricotta Pancake	\$18.00
Seasonal fruit compote Chantilly whipped cream Mint Maple syrup	
Avocado Bowl	\$24.00
Avocado Blistered tomato Crispy coppa Wild rocket Quinoa Egg Basil oil Wheat toast	
Willow Breakfast	\$18.00
2 Eggs Choice of bacon, pork bustino, or chicken sausage Fingerling potatoes Choice of toast - wheat or sourdough	
Willow Farmers Omelet	\$17.00
Spinach Slow-roasted tomato Chicken sausage Goat cheese Served with fingerling potatoes	

SIDES 6

Bacon	\$7.00
Applewood smoked	
Sausage	\$7.00
Italian bustino or chicken apple	
Egg	\$3.00
Smashed Fingerling Potatoes	\$8.00
Herbs Granna padano	
Batard Toast	\$4.00
Sourdough or whole wheat	
Seasonal Fruit	\$10.00

BEVERAGES 6

Juice	\$5.00
Apple Orange Cranberry	
Coffee	\$5.00
Latte / Cappucino	\$6.00
Mocha	\$7.00
Hot Chocolate	\$6.00
Add whipped cream +1	
Hot Tea	\$5.00
Breakfast Earl grey Green Mint	

WINE BY THE GLASS 19

Guerra Albano	AVAILABLE OPTIONS
Pinot grigio Friuli DOC 2020	\$17.00
	\$68.00
Guido Marsella	AVAILABLE OPTIONS
Fiano di avellino DOCG	\$20.00
	\$80.00
Colle Massari 'Melacce'	AVAILABLE OPTIONS
Vermentino DOC 2022	\$12.00
	\$50.00
Terraviva	AVAILABLE OPTIONS
Trebiano d'abruzzo DOC, 2021	\$15.00
	\$60.00
Ghost Block 'Morgan Lee'	AVAILABLE OPTIONS
Sauvignon blanc Napa valley 2022	\$16.00
	\$64.00
Daou	AVAILABLE OPTIONS
Chardonnay Paso robles 2022	\$14.00
	\$56.00
Patz & Hall	AVAILABLE OPTIONS
Chardonnay Sonoma coast 2019	\$16.00
	\$64.00
Nicolas Feuillatte	AVAILABLE OPTIONS
Brut champagne Chouilly France	\$22.00
	\$88.00

Mumm Cuvee Napa	AVAILABLE OPTIONS
Brut rosé Napa county	\$15.00
	\$60.00
Scarpetta	AVAILABLE OPTIONS
Grave del friuli Prosecco DOC 2021	\$15.00
	\$60.00
La Perlina	AVAILABLE OPTIONS
Off-dry moscato Veneto IGT	\$12.00
	\$48.00
Mezzacorona	AVAILABLE OPTIONS
Rosato Vigneti delle dolomiti IGT 2020	\$12.00
	\$48.00
Ferrari-Carrano	AVAILABLE OPTIONS
Dry sangiovese rosé Sonoma county 2022	\$13.00
	\$52.00
I Garagisti di Sorgono 'Murru'	AVAILABLE OPTIONS
Monica di sardegna DOC 2021	\$18.00
	\$72.00
Terraviva	AVAILABLE OPTIONS
Montepulciano d'abruzzo, DOC 2020	\$15.00
	\$60.00
Antinori 'Peppoli'	AVAILABLE OPTIONS
Chianti classico DOCG Italy 2021	\$16.00
	\$64.00
Benton-Lane	AVAILABLE OPTIONS
Pinot noir Willamette valley Oregon 2022	\$16.00
	\$64.00
Alexander Valley Vineyards	AVAILABLE OPTIONS
Zinfandel Alexander valley 2018	\$16.00
	\$64.00
Daou	AVAILABLE OPTIONS
Cabernet sauvignon Paso robles 2022	\$16.00
	\$64.00

BEER & COCKTAILS 11

Acropolis	\$14.00
Gin Cucumber-basil syrup Lemon Soda water bright - bubbly - refreshing	
Ma Chérie	\$15.00
Ketel 1 citron Cherry vanilla cordial Lemon rich - velvety - citrusy	

The Dude	\$16.00
Tequila Coffee liquor Cream Cinnamon bold - creamy - robust	
Garden Spritz	\$15.00
Lo fi gentian amaro Violet Blanc de blanc herbal - bubbly - light	
Bloody Mary	\$12.00
Vodka Bloody mary mix Onion Olive Lime savory - umami	
Aranciata Rossa	\$8.00
Blood orange soda	
Bottomless Bubbles	\$25.00
choice of: Orange Peach Grapefruit Cranberry	
Local Craft Brew	\$10.00
Pilsner Lager Pale IPA DIPA Seasonal Please inquire with your server	
Mandorla Rosa	\$9.00
Orgeat Cranberry Lime Peychaud's fruity - creamy - bubbly	
Princess Peach	\$8.00
Peach Lemon Black tea refreshing - bold - fruity	
Arnold Palmer	\$7.00
Organic iced tea Lemonade	

BRUNCH 12

Lemon Ricotta Pancake	\$18.00
Seasonal fruit compote Chantilly whipped cream Mint Maple syrup	
French Toast	\$18.00
Fresh seasonal berries Whipped mascarpone Powdered sugar Maple syrup	
Pork Belly Benedict	\$26.00
Poached eggs Rosemary hollandaise English muffin Mixed greens salad	
Breakfast Sandwich	\$21.00
Sausage White cheddar Fried egg Bomba relish English muffin Fingerling potatoes Crème fraîche	
Willow Breakfast	\$18.00
2 Eggs Choice of bacon, pork bustino, or chicken sausage Fingerling potatoes Choice of toast - wheat or sourdough	
Caesar	\$28.00
Baby gem Sourdough crouton Parmigiano reggiano Boquerones Cured egg yolk Add chicken +8 Add steak +16	
Panzanella	\$32.00
Heirloom tomato Shaved shallot Twin peaks peach Sourdough Basil Fresh mozzarella Extra virgin olive oil Balsamic reduction	
Add chicken +8 Add steak +16	

Avocado Bowl	\$24.00
Avocado Blistered tomato Crispy coppa Wild rocket Quinoa Egg Basil oil Wheat toast	
Chicken Flatbread Sandwich	\$21.00
Pesto aioli Heirloom tomato Red onion Arugula Goat cheese Served with mixed green salad	
Willow Burger	\$24.00
Brioche bun Onion jam Garlic aioli Buffalo mozzarella Arugula Served with potato wedges Add fried egg +3	
Paccheri	\$42.00
Prawns Arrabiata sauce Parmigiano reggiano	
Bucatini Carbonara	\$31.00
Pancetta English peas Cream sauce Granna padano	

DESSERT 6

Affogato	\$9.00
Espresso forte dark roast, vanilla bean gelato	
Butterscotch Budino	\$12.00
Warm caramel sauce, whipped cream, popcorn	
Fig and Plum Crostada	\$13.00
Vanilla bean gelato	
Asian Pear Crumble	\$12.00
Twin peaks asian pears, vanilla bean gelato, almond streusel	
Gelato	\$4.00
Vanilla bean Spumoni Chocolate Strawberry Banana dulce de leche Espresso Pistachio	
Sorbet	\$4.00
Raspberry Strawberry Lemon	

AFTER-DINNER DRINKS 11

Vignalta	\$9.00
Moscato, late harvest, veneto IGT 2018	
Donnafugata, Ben Rye	\$15.00
Passito di pantelleria DOC 2019	
Hennessy	\$19.00
Cognac V.S.O.P.	
Courvoisier	\$45.00
Cognac X.O.	
Laubade	\$23.00
Bas-armagnac 18 yr	

Chartreuse	\$16.00
Green or yellow	
Luigi Francoli	\$9.00
Grappa di moscato	
Colin	\$11.00
Ratafia	
Italicus	\$10.00
Rosolio di bergamotto	
Amaro dell'Etna	\$11.00
Antico amaro	
Elena Penna	\$14.00
Vermouth di torino	

SHAREABLE 9

Mixed Greens	\$18.00
Greens Parmigiano reggiano Cucumber Heirloom tomatoes Sourdough crouton Italian vinaigrette	
Caesar	\$28.00
Baby gem Sourdough crouton Parmigiano reggiano Boquerones Cured egg yolk	
Panzanella	\$32.00
Heirloom tomato Shaved shallot Twin peaks peach Sourdough Basil Fresh mozzarella Extra virgin olive oil Balsamic reduction	
Focaccia	\$16.00
Balsamico di modena IGP Rosemary Olive oil	
Willow Bruschetta	\$22.00
Goat cheese Heirloom tomato Basil Shallot Balsamico di modena Sourdough	
Willow Antipasti	\$32.00
Spicy coppa Salumi Humboldt fog goat cheese Purple moon fiscalini Castelvetro Sourdough Wild clover honey	
Grilled Spanish Octopus	\$28.00
Blistered shishito peppers Mandarin orange Aleppo vinaigrette Sunflower ajo blanco	
Prince Edward Island Mussels	\$22.00
Tomato-fennel-saffron broth Grilled sourdough	
Meatballs	\$25.00
Beef & pork meatballs Salsa di pomodoro Fresh mozzarella Sourdough	

MAIN COURSES 8

Vadouvan Cauliflower Steak	\$36.00
Fregola Blistered tomato Baby carrot Asparagus Harissa vinaigrette	

Pan Roasted Salmon	\$42.00
Sweet corn succotash Asparagus Tomato Bell pepper Shaved garlic Corn emulsion	
Pacific Bass	\$46.00
Roasted sunchoke Citrus salad Vanilla vinaigrette	
Cioppino	\$70.00
Prawns Lobster tail Clams Mussels White fish Scallops Tomato-saffron broth Grilled sourdough	
Crispy French Skin Chicken Breast	\$38.00
Yukon potato purée Carrot Broccolini Chicken jus	
Grilled New York Steak	\$65.00
Asparagus Blistered cherry tomato Avocado chimichurri Bordelaise	
Roasted Rack of Lamb	\$68.00
Carrot Broccolini Mint pesto Pickled onion Micro mint	
Pork Loin	\$42.00
English peas Cherry & peach mostarda Pea shoots	

PASTA 3

Paccheri	\$42.00
Prawns Arrabiata sauce Parmigiano reggiano	
Bucatini Carbonara	\$31.00
Pancetta English peas Cream sauce Granna padano	
Campanelle	\$29.00
Cherry tomato Ricotta Pesto alla genovese Pinenuts	

SHAREABLE SIDES 3

Broccolini	\$16.00
Shaved garlic Shallot Butter	
Grilled Asparagus	\$18.00
Charred lemon Deviled egg purée	
Baby Carrot	\$16.00
Wild clover honey Herbs Butter	

COCKTAILS 13

Royal Alcázar	\$15.00
Tequila Blueberry-rosemary oleo Soda Salt	
Ma Chérie	\$15.00
Ketel 1 citron Cherry vanilla cordial Lemon	

Coral Foam	\$15.00
White rum Burrata whey Peach purée Lemon Pamplermousse Campari	
Basílica	\$15.00
Mezcal Cucumber Basil Lime Limoncello	
Élysées	\$15.00
Rye Rockey's Limoncello	
Vecchio No. 2	\$15.00
Nelson bros. bourbon Amaro nonino Barrel aged bitters	
Martini Della Casa	\$16.00
Malfy gin Cocchi rosa Castelvetro	
Curio Americano	\$14.00
La fuerza rosado vermouth Campari Thyme Orange	
Garden Spritz	\$15.00
Lo fi gentian amaro Violet Blanc de blanc	
Sangria al Bergamotto	\$15.00
Pinot noir Italicus Orange	
Mandorla Rosa	\$9.00
Orgeat Cranberry Lime Peychaud's	
Princess Peach	\$8.00
Peach Lemon Black tea	
Aranciata Rossa	\$8.00
Blood orange soda	

BEER 1

Beer	\$10.00
pilsner pale ale lager west coast ipa hazy ipa	

HAPPY HOUR - BEVANDE 6

Amaro Highball	\$10.00
Rotating amaro Soda water	
Daily Spritzer	\$9.00
Dealer's choice!	
Sommelier's Picks	\$6.00
Red White Sparkling Beer	
White Port & Tonic	\$10.00
Fonseca porto Siroco	

Martini Della Casa	\$14.00
Malfy gin Cocchi rosa Castelvetroano	
Limoncello Shot	\$10.00
Housemade	

HAPPY HOUR - ANTIPASTI 5

Mixed Greens	\$14.00
Greens Cucumber Heirloom tomatoes Sourdough crouton Parmigiano reggiano Italian vinaigrette	
Caesar	\$22.00
Baby gem Sourdough crouton Parmigiano reggiano Boquerones Cured egg yolk	
Prince Edward Island Mussels	\$17.00
Tomato-fennel-saffron broth Grilled sourdough	
Meatballs	\$20.00
Beef & pork Salsa di pomodoro Fresh mozzarella Sourdough	
Willow Burger	\$20.00
Brioche bun Onion jam Garlic aioli Buffalo mozzarella Arugula Served with spicchi di patate	

IN ROOM DINING - BREAKFAST 7

Avocado Bowl	\$24.00
Avocado Blistered tomato Crispy coppa Wild rocket Quinoa Egg Basil oil Wheat toast	
Continental	\$13.00
Pastry of the day Fresh fruit Choice of coffee, tea, or juice	
Lemon Ricotta Pancake	\$18.00
Seasonal fruit compote Chantilly whipped cream Mint Maple syrup	
Overnight Oats	\$14.00
Brown sugar Honey Walnuts Raspberry Blueberry	
Willow Breakfast	\$18.00
2 Eggs Choice of bacon, pork bustrino, or chicken sausage Fingerling potatoes Choice of toast - wheat or sourdough	
Willow Farmers Omelet	\$17.00
Spinach Slow-roasted tomato Chicken sausage Goat cheese Served with fingerling potatoes	
Seasonal Fruit Parfait	\$16.00
Greek yogurt Seasonal fruit Granola Spiced honey	

IN ROOM DINING - ALL DAY 6

Mr. Exchange Burger	\$24.00
Buffalo mozzarella Onion jam Garlic aioli Brioche bun Crispy potato wedges	

Mixed Greens	\$18.00
Baby greens Cucumber Heirloom tomatoes Sourdough crouton Parmigiano reggiano Italian vinaigrette	
Caesar	\$28.00
Baby gem Sourdough crouton Parmigiano reggiano Boquerones Cured egg yolk	
Willow Antipasti	\$32.00
Spicy coppa Salumi Humboldt fog goat cheese Purple moon fiscalini Castelvetro Sourdough Wild clover honey	
Meatballs	\$25.00
Beef & pork meatballs Salsa di pomodoro Fresh mozzarella Sourdough	
Bucatini Carbonara	\$31.00
Pancetta English peas Cream sauce Grappa padano	

IN ROOM DINING - SIDES 7

Bacon	\$7.00
Applewood smoked	
Sausage	\$7.00
Italian bistrino or chicken apple	
Batard Toast	\$4.00
Sourdough or whole wheat	
Smashed Fingerling Potatoes	\$8.00
Herbs Grappa padano	
One Egg	\$3.00
your way	
Seasonal Pastry	\$7.00
Seasonal Fruit	\$10.00

IN ROOM DINING - DESSERTS 1

Desserts
seasonal offerings

LUNCH - ANTIPASTI 6

Mixed Greens	\$18.00
Baby greens Cucumber Heirloom tomatoes Sourdough crouton Parmigiano reggiano Italian vinaigrette add chicken +8 add steak +16	
Caesar	\$28.00
Baby gem Sourdough crouton Parmigiano reggiano Boquerones Cured egg yolk Add chicken +8 Add steak +16	

Panzanella	\$32.00
Heirloom tomato Shaved shallot Twin peaks peach Sourdough Basil Fresh mozzarella Extra virgin olive oil Balsamic reduction	
Focaccia	\$16.00
Balsamico di modena IGP Rosemary Olive oil	
Willow Bruschetta	\$22.00
Goat cheese Heirloom tomato Basil Shallot Balsamico di modena Sourdough	
Willow Antipasti	\$32.00
Spicy coppa Salumi Humboldt fog goat cheese Purple moon fiscalini Castelvetro Sourdough Wild clover honey	

LUNCH - SECONDI 6

Paccheri	\$42.00
Prawns Arrabiata sauce Parmigiano reggiano	
Campanelle	\$29.00
Cherry tomato Ricotta Pesto alla genovese Pinenuts	
Bucatini Carbonara	\$31.00
Pancetta English peas Cream sauce Granna padano	
Chicken Flatbread Sandwich	\$21.00
Pesto aioli Heirloom tomato Red onion Arugula Goat cheese Served with mixed green salad	
Willow Burger	\$24.00
Brioche bun Onion jam Garlic aioli Buffalo mozzarella Arugula Served with potato wedges	
Steak Sandwich	\$26.00
Bavette steak Calabrian aioli Pickled red onion Arugula Slow roasted tomato Sourdough roll Served with mixed green salad	

WINE BY THE GLASS - WHITE 7

Guerra Albano	\$17.00
Pinot grigio Friuli DOC 2020	
Guido Marsella	\$20.00
Fiano di avellino DOCG	
Colle Massari 'Melacce'	\$12.00
Vermentino DOC 2022	
Terraviva	\$15.00
Trebiano d'abruzzo DOC, 2021	
Ghost Block 'Morgan Lee'	\$16.00
Sauvignon blanc Napa valley 2022	
Daou	\$14.00
Chardonnay Paso robles 2022	

Patz & Hall	\$16.00
Chardonnay Sonoma coast 2019	

WINE BY THE GLASS - SPARKLING 4

Nicolas Feuillatte	\$22.00
Brut champagne Chouilly France	
Mumm Cuvee Napa	\$15.00
Brut rosé Napa county	
Scarpetta	\$15.00
Grave del friuli Prosecco DOC 2021	
La Perlina	\$12.00
Off-dry moscato Veneto IGT	

WINE BY THE GLASS - ROSÉ 2

Mezzacorona	\$12.00
Rosato Vigneti delle dolomiti IGT 2020	
Ferrari-Carrano	\$13.00
Dry sangiovese rosé Sonoma county 2022	

WINE BY THE GLASS - RED 6

I Garagisti di Sorgono 'Murru'	\$18.00
Monica di sardegna DOC 2021	
Terraviva	\$15.00
Montepulciano d'abruzzo, DOC 2020	
Antinori 'Peppoli'	\$16.00
Chianti classico DOCG Italy 2021	
Benton-Lane	\$16.00
Pinot noir Willamette valley Oregon 2022	
Alexander Valley Vineyards	\$16.00
Zinfandel Alexander valley 2018	
Daou	\$16.00
Cabernet sauvignon Paso robles 2022	

LOW ABV 3

Curio Americano	\$14.00
La fuerza rosado vermouth Campari Thyme Orange bitter - effervescent - earthy	

Sangria al Bergamotto	\$15.00
Pinot noir Italicus Orange fruity - smooth - traditional	
Garden Spritz	\$15.00
Lo fi gentian amaro Violet Blanc de blanc herbal - bubbly - light	

NON-ALCOHOLIC 3

Mandorla Rosa	\$9.00
Orgeat Cranberry Lime Peychaud's fruity - creamy - bubbly	
Princess Peach	\$8.00
Peach Lemon Black tea refreshing - bold - fruity	
Aranciata Rossa	\$8.00
Blood orange soda	

THE BAR MENU - ANTIPASTI 5

Mixed Greens	\$18.00
Baby greens Cucumber Heirloom tomatoes Sourdough crouton Parmigiano reggiano Italian vinaigrette add chicken +8 add steak +16	
Caesar	\$28.00
Baby gem Sourdough crouton Parmigiano reggiano Boquerones Cured egg yolk	
Prince Edward Island Mussels	\$22.00
Tomato-fennel-saffron broth Grilled sourdough	
Meatballs	\$25.00
Beef & pork meatballs Salsa di pomodoro Fresh mozzarella Sourdough	
Willow Burger	\$24.00
Brioche bun Onion jam Garlic aioli Buffalo mozzarella Arugula Served with potato wedges	