

ALCOHOLIC BEVERAGES

Please dial "6946" on the guestroom telephone for service.

CHAMPAGNE		<i>Glass</i>	<i>Bottle</i>	WHITE WINE		<i>Glass</i>	<i>Bottle</i>
Piper Heidsieck Cuvée Brut 1785	28	112	Saldo Chenin Blanc	16	64		
Lanson		130	<i>California</i>				
Möet & Chandon Brut Rosé		125	Starmont Chardonnay	16	64		
Veuve Clicquot		150	<i>St. Helena, California</i>				
Ruinart Rosé		215	Emmolo Sauvignon Blanc	15	60		
Dom Perignon		335	<i>Napa Valley, California</i>				
			Santa Margherita Pinot Grigio	16	64		
			<i>Alto Adige, Italy</i>				
SPARKLING WINE		<i>Glass</i>	<i>Bottle</i>	Romerhof Riesling	17	68	
Lunetta Prosecco	15	60	<i>Mosel, Germany</i>				
Piper Sonoma Brut	17	68	Rombauer Chardonnay		95		
<i>Napa Valley, California</i>			<i>Napa Valley, California</i>				
Piper Sonoma Rosé	17	68	Saget La Petite Perriere Sauvignon Blanc		65		
<i>Napa Valley, California</i>			<i>Loire Valley, France</i>				
Schramsberg "Mirabelle" Brut Rosé		88	ROSÉ WINE		<i>Glass</i>	<i>Bottle</i>	
<i>Anderson Valley, California</i>			Miraval Rosé	22	88		
Pierre Sparr Cremant D'Alsace Brut Reserve		85	<i>Provence, France</i>				
<i>Alsace France</i>			RED WINE		<i>Glass</i>	<i>Bottle</i>	
			Seaglass Pinot Noir	15	60		
			<i>Santa Barbara, California</i>				
			Cambria Pinot Noir	18	72		
			<i>Santa Barbara, California</i>				
			Decoy Merlot	15	60		
			<i>California</i>				
			Starmont Cabernet Sauvignon	16	64		
			<i>Napa Valley, California</i>				
			Louis Martini Cabernet Sauvignon	18	72		
			<i>Sonoma, California</i>				
			Domaines Barons de Rothchild	20	80		
			"Les Legendes" Bordeaux Rouge				
			<i>Bordeaux, France</i>				
			Castello Banfi "Magna Cum Laude"		130		
			<i>Montalcino, Italy</i>				
BEER		<i>Bottle or Can</i>	READY-TO-DRINK COCKTAILS				
805 Blonde Ale		10	Effen Vodka Cosmopolitan	15			
Paso Robles, California			Larios Gin Aviation	15			
Fort Point KSA		9	Knob Creek Old Fashioned	15			
San Francisco, California			Hornitos Margarita	15			
Drake's IPA		9					
San Leandro, California							
Budweiser Light		9					
Saint Louis, Missouri							
Trumer Pils		9					
Berkeley, California							
Stone Brewing Hazy IPA		9					
Escondido, California							
Non-Alcoholic Athletic IPA		9					
Stratford, Connecticut							
Heineken		9					
The Netherlands							
Corona		9					
Mexico							
Stella Artois		9					
Belgium							


INTERCONTINENTAL
 MARK HOPKINS SAN FRANCISCO



A room service charge of \$6 per delivery, a 15% service fee, and an 8.625% sales tax will be added to all orders.

*Please be advised our dishes may contain nuts, traces of nuts, fish, shellfish. The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness. The InterContinental Mark Hopkins San Francisco is a proud supporter of local farms & companies.


ROOM SERVICE MENU

BREAKFAST DAILY 6:30 AM - 11 AM
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MAINS

Mark Hopkins Omelette 26 
spinach, cherry tomatoes, monterey jack, potatoes, toast


All American 27 
choose one: scrambled, sunny-side up, or poached eggs;
choose one: pork or chicken sausage, or bacon;
served with potatoes and toast

Eggs Benedict 28
poached eggs, Canadian bacon, English muffin, hollandaise sauce, potatoes
Substitute Smoked Salmon +6

Avocado Toast 21 
radish, pickled red onion, furikake, lemon zest, housemade sourdough
Add 2 Poached Eggs +7

Breakfast Sandwich 25
fried egg, bacon, avocado aioli, potatoes
Add Avocado +4

Smoked Salmon Bagel 26
(Available All Day)
cream cheese, tomato, capers, red onion, cucumber, arugula & balsamic salad

Blueberry Pancakes 24 
lemon zest, powdered sugar, maple syrup

Mixed Berry-Ricotta 25 
French Toast
brioche, powdered sugar, maple syrup

SIDES



Plain or Chocolate Croissant 9 

Muffin of the Day 9 

Toast 8 

Pork or Chicken Sausage 12
or Bacon

Fresh Mixed Berry Bowl 15  

Oatmeal 16  
berries, pecans, brown sugar

BEVERAGES

Brewed Coffee or Decaf 5 cup/25 pot

Single Espresso 5

Double Espresso 5

Latte 6

Cappuccino 6

Americano 6

Macchiato 6

Mocha 6

Hot Chocolate 5

Black Tea 6

English Breakfast

Green Tea 6

Green Tea, Gunpowder, or Touareg Mint

Herbal Tea 6

Chamomile or Decaf Earl Grey

Orange or Grapefruit Juice 8

Apple or Cranberry Juice 7

Coke, Diet Coke, Ginger Ale, 5
or Sprite

Large Still or Sparkling Water 10

Small Still or Sparkling Water 6

Housemade Berry Smoothie 12

strawberry, blackberry, raspberry, blueberry, banana, Greek yogurt, almond milk, honey

LUNCH DAILY 11 AM - 1 PM | DINNER TUESDAY - SATURDAY 5 PM - 11 pm
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STARTERS & SALADS

Soup of the Day 16

Cheese & Charcuterie 37



Spanish Octopus & Chorizo 27
fingerling potatoes, olives, thyme, pepperoncini, romesco sauce, red wine vinaigrette

Ahi Tuna Tartare 27

avocado, cucumber, fresno peppers, micro cilantro, lemon-garlic sriracha, wonton crisps

Margherita Flatbread 36

& Caesar Salad
bianco dinapoli tomatoes, mozzarella, basil; Romaine hearts, white anchovies, parmigiano-reggiano

Organic Field Greens Salad 16  
seasonal market vegetables, crispy shallots, balsamic vinaigrette

Nob Hill Cobb Salad 27
chicken, mixed greens, hard-boiled egg, tomatoes, blue cheese, bacon avocado, red wine vinaigrette

MAINS

Chicken Picatta 38

caper-beurre blanc, garlic mashed potatoes

Green Pea Risotto 27  

charred tomato vinaigrette
Add Scallops +12

Steak Frites 50

10 oz. New York strip, garlic-herb butter, arugula & balsamic salad, fries

Seared King Salmon 40

crispy skin, miso-kumquat broth, baby bok choy

Mark Hopkins Bacon 29

Cheeseburger

Impossible Burger 30 

cheddar, avocado, lettuce, tomato, pickle, garlic aioli, fries

Grilled Chicken Sandwich 28

lemon, herbs, provolone, roasted red pepper, pesto, fries

SIDES

French Fries or Garlic Mashed Potatoes 11

Grilled Asparagus 12

Roasted Cauliflower 15

Roasted Broccoli Rabe 12

DESSERTS

Chocolate Lava Cake, mixed berries sorbet 15

Black Forest Chocolate Cake 15

Gelato (*chef's choice of 3 flavors*) 15

Cheesecake Trio (*chef's choice*) 15

KIDS

Mac n' Cheese 14 

Chicken Fingers n' Fries 15

Mini Beef Sliders n' Fries 18

SUNDAY & MONDAY DINNER 3:30 PM - 9:30 PM

The Caviar Company:

Kaluga Hybrid Caviar 175

Siberian Sturgeon Caviar 145

buckwheat blini, eggs, onion, capers, crème fraiche, chives, smoked salmon

Cheese & Charcuterie Board 37

local cheeses, cured meats, condiments, house-harvested honey, crostini

German-Style Pretzel Sticks 21 

garlic & onion crème fraiche, whole grain mustard

Hummus & Crudité 26 

traditional lebanese hummus, black sesame, mixed crudités, grilled naan bread

Asparagus Flatbread 23 

béchamel, asparagus, preserved lemon, feta

Margherita Naan Flatbread 23 

bianco dinapoli tomato, mozzarella di bufala, basil

Grilled Shrimp Tacos 27 

sriracha aioli, shaved cabbage, guacamole, corn tortillas

Short Rib Sliders 26

anise & apricot glazed short ribs, cilantro, jalapeño, garlic aioli

Ahi Tuna Tartare 27

cucumber, avocado, fresno peppers, shaved fennel, wonton chips

DESSERTS

Chocolate Lava Cake 15

mixed berries sorbet

Black Forest Chocolate Cake 15

Cheesecake Trio (*chef's choice*) 15

Gelato (*chef's choice of 3 flavors*) 15

 Vegetarian

 Vegan

 Served Gluten-Free Upon Request

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