

ALCOHOLIC BEVERAGES

Please dial “6946” on the guestroom telephone for service.

CHAMPAGNE

	<i>Glass</i>	<i>Bottle</i>
Piper Heidsieck Cuvée Brut 1785	29	145
Lanson		160
Möet & Chandon Brut Rosé		284
Veuve Clicquot		282
Ruinart Rosé		434
Dom Perignon		543

SPARKLING WINE

	<i>Glass</i>	<i>Bottle</i>
Lunetta Prosecco <i>Prosecco, Italy</i>	15	60
Piper Sonoma Brut <i>Napa Valley, California</i>	17	68
Piper Sonoma Rosé <i>Napa Valley, California</i>	17	68
Schramsberg “Mirabelle” Brut Rosé <i>Anderson Valley, California</i>		105
Pierre Sparr Cremant D’Alsace Brut Reserve <i>Alsace France</i>		85

BEER

	<i>Bottle or Can</i>
805 Blonde Ale Paso Robles, California	10
Fort Point KSA San Francisco, California	9
Drake’s IPA San Leandro, California	9
Budweiser Light Saint Louis, Missouri	9
Trumer Pils Berkeley, California	9
Stone Brewing Hazy IPA Escondido, California	9
Non-Alcoholic Athletic IPA Stratford, Connecticut	9
Heineken The Netherlands	9
Corona Mexico	9
Stella Artois Belgium	9

WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
Saldo Chenin Blanc <i>California</i>	16	64
Starmont Chardonnay <i>St. Helena, California</i>	16	64
Emmolo Sauvignon Blanc <i>Napa Valley, California</i>	18	90
Santa Margherita Pinot Grigio <i>Alto Adige, Italy</i>	18	90
Heinz Eifel Riesling <i>Mosel, Germany</i>	19	94
Cakebread Chardonnay <i>Napa Valley, California</i>		105
Saget La Petite Perriere Sancerre <i>Loire Valley, France</i>		110

ROSÉ WINE

	<i>Glass</i>	<i>Bottle</i>
Minuty Prestige Rosé <i>Provence, France</i>	18	93
Saget La Petite Perriere Rosé <i>Provence, France</i>		65

RED WINE

	<i>Glass</i>	<i>Bottle</i>
Seaglass Pinot Noir <i>Santa Barbara, California</i>	15	75
Cambria Pinot Noir <i>Santa Barbara, California</i>	16	80
Decoy Merlot <i>California</i>	15	75
Starmont Cabernet Sauvignon <i>Napa Valley, California</i>	18	90
Louis Martini Cabernet Sauvignon <i>Sonoma, California</i>	16	80
Domaines Barons de Rothchild “Les Legendes” Bordeaux Rouge <i>Bordeaux, France</i>	18	90
Castello Banfi “Magna Cum Laude” <i>Montalcino, Italy</i>		135

READY-TO-DRINK COCKTAILS

Effen Vodka Cosmopolitan	19
Larios Gin Aviation	19
Knob Creek Old Fashioned	19
Hornitos Margarita	19



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



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ANYTIME PLATES

Flexible dining options available daily from 6:30 am - 10:00 pm

Zen Grain Nourish Bowl 24

*freekeh, brown rice, spiced garbanzos, arugula, hard-boiled egg,
avocado, sweet potato, pickled red onion, pepitas, za'atar*
Add Egg or Tofu + 3.50 Add Chicken + 11

Avocado Toast 20

*furikake, radish, pickled red onion, lemon zest, sourdough.
side of arugula salad with cherry tomatoes and
balsamic vinaigrette*

Chef's Cheese & Charcuterie Board 36

*Marin French triple cream brie, Mitica Cana de Cabra, Point
Reyes Toma, mild coppa, fennel salumi, culatello*



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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 7 cup/20 pot
Single Espresso 5
Double Espresso 7
Latte 7
Cappuccino 7
Americano 7
Macchiato 7
Mocha 7

Hot Chocolate 7
Black Tea 7
English Breakfast
Green Tea 7
Green Tea, Gunpowder, or Touareg Mint
Herbal Tea 7
Chamomile or Decaf Earl Grey
Orange or Grapefruit Juice 8
Apple or Cranberry Juice 7

Coke, Diet Coke, Ginger Ale, 6
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

 Vegetarian   Vegan  Served Gluten-Free Upon Request

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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

Black Forest Chocolate Cake 15
Cheesecake Trio (*chef's choice*) 15
Gelato (*chef's choice of 3 flavors*) 15

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