



## WARM BREKKIE

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### CUPA BREAKFAST\*

Two eggs your way with a choice of bacon, ham, or sausage. Served with country potatoes and toast \$17

### NAPA OMELETTE

Three eggs with ham, bell peppers, mushrooms, and onions. topped with avocado \$20 GF

### AVOCADO TOAST\*

Made with local sourdough bread. Topped with an egg, avocado spread, tomatoes, and seasonal fruit \$17

### NOVA LOX BAGEL\*

Toasted bagel with lox, cream cheese, sliced tomatoes, red onions, and capers \$17

### BREAKFAST BURRITO

Scrambled eggs, cheddar cheese, bell peppers, and potatoes with a choice of turkey or pork sausage \$18

### PANCAKES

Three fluffy buttermilk pancakes topped with a local preserve and served with berries \$16

### FRENCH TOAST

topped with seasonal preserve, served with fresh fruit and whipped cream \$16

### HAM & EGG SANDWICH

Made with "The Model Bakery's famous english muffin, egg, ham and cheddar cheese \$15

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any allergies.

GF - Gluten Free V - Vegetarian N - Contains Nuts

## HEALTHY

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BOWL OF FRUIT V GF \$8

YOGURT PARFAIT V GF N \$12  
Greek yogurt, granola with seasonal fruit

SUNRISE OATMEAL V \$12  
Oatmeal with chia seeds and fresh berries

## DRINKS

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ESPRESSO or LATTE \$7

AMERICAN COFFEE \$5

HOT TEA SELECTION \$6

JUICE \$8

MILK \$5

MIMOSA \$10

Sparkling wine with orange juice

## SIDES

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BACON or TURKEY or PORK SAUSAGE  
Three strips of bacon or three sausage links \$7

COUNTRY POTATOES V GF  
Country style with bell peppers \$7

TOAST  
Choice of local sourdough, local english muffin, white, wheat or plain bagel \$7

EXTRA EGG,\* AVOCADO or  
CHEESE V GF

Two eggs your way, fresh sliced avocado or 2 slices of cheddar cheese \$5

# HOTEL INDIGO<sup>®</sup> CUPA

## APPETIZERS

### CRISPY SHRIMP TEMPURA

Asian Slaw, Wasabi Aioli, Sweet Soy Glaze, and Micro Greens 20

### POTSTICKERS

Pan Fried Dumplings served with Sriracha & Shaoxing Wine Sauce 14

### FRIED CHICKEN WINGS

BUFFALO Spiced and served with Celery & Carrot Sticks, Blue Cheese Dressing 16

KOREAN Gochujang Sauce and served with Asian Slaw 16

### QUESADILLA V

Peppers, Onions, and a blend of Cheeses in a Buttery Tortilla 14

Add Chicken 4 Add Steak 6

## SOUPS & SALADS

### GRILLED CHEESE & TOMATO SOUP V

Smoked Gouda Cheese on Local Sourdough Bread served with a cup of Tomato, and Basil Bisque 12

### CAESAR SALAD

Crisp Romaine Lettuce, Shaved Parmesan, and Herb Croutons tossed in a Classic Cesar Dressing 12 Add Chicken 4 | Steak 6

### COBB SALAD GF

Napa Farmer's Market Mixed Greens, Grilled Chicken, Bacon, Tomato, Cucumber, Red Onions, Sliced Eggs, Crumbled Blue Cheese with Choice of Dressing 16

### MEDITERRANEAN NICOISE SALAD GF

Napa Farmer's Market Mixed Greens, Tri-Color Cherry Tomatoes, Olives, Cucumbers, Baby Red Bliss Potatoes, Ahi Tuna, Olive & Lemon Vinaigrette 20

## BETWEEN BREAD

### TURKEY CLUB

Smoked Turkey Breast, Lettuce, Bacon, Smoked Gouda Cheese, Avocado, and Chipotle spread on a Local Ciabatta Bread 17

### CUPA IMPOSSIBLE BURGER V

Impossible Patty, Lettuce, Tomato, House Made BBQ Sauce, Beer Battered Onion Rings, Smoked Gouda Cheese, Grilled Portobello on Brioche Bun 22

### NAPA CHEESEBURGER\*

100% Angus Beef Patty, Fried Onion, Pickles, Local Tomatoes, Lettuce, Marin County Brie Cheese Glaze on a Brioche Bun 22

### PESTO CHICKEN & MOZZARELLA SANDWICH N

Basil Pesto Marinated Chicken, Mozzarella Cheese, Lettuce, Tomato & Balsamic Glaze on a Ciabatta 22

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GF – GLUTEN FREE

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N – CONTAINS NUTS

# HOTEL INDIGO<sup>®</sup> CUPA

## **SIDES**

HOUSE SALAD (GF) 8  
MIXED LEAVES, TOMATOES, & CHEESE

FRIES 8  
CHIPS 8  
FRIES 8  
ONION RINGS 8

## **DESSERTS**

DEVONSHIRE BUTTER TOFFEE CAKE N 10

CHOCOLATE LAVA CAKE WITH VANILLA ICE  
CREAM 14

BAKED NEW YORK CHEESE CAKE WITH  
STRAWBERRY COULIS 10

## **SPARKLING WINES**

6oz|9oz|Bottle

Opera Prima Brut  
08|10|26  
Lunetta, Rose Prosecco  
10|13|39  
JCB Brut, Burgundy  
11|14|41  
Torsella Prosecco  
07|09|26

## **WHITE WINES**

6oz|9oz|Bottle

St. Suprey Moscato  
07|09|35  
Rutherford Ranch, Sauvignon Blanc  
12|15|44  
Coppola, Pinot Grigio  
09|12|35  
Sterling, Chardonnay  
08|11|29

## **WINE OF THE MONTH**

Please ask your server  
Market Price

## **BEYOND BEER**

Truly Wild Berry Seltzer 7  
Topo Chico Strawberry Guava 8  
White Claw Black Cherry Hard Seltzer 7  
White Claw Mango Hard Seltzer 7  
Smirnoff Ice Original 7  
Smirnoff Ice Raspberry 7

## **RED WINES**

6oz|9oz|Bottle

Sterling, Pinot Noir  
08|11|29  
Bread & Butter, Merlot  
07|09|26  
Coppola, Merlot  
10|13|39  
Hess Select, North Coast Cabernet  
10|13|42  
Rutherford Ranch, Cabernet Sauvignon  
15|21|77

## **WINE OF THE MONTH**

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Market Price

## **BEERS**

### **LOCAL 5**

Coors Light  
Bud Light  
Budweiser

### **INTERNATIONAL 6**

Heineken  
Blue Moon  
Stella  
Corona  
HOPV - Panda  
HOPV - Bubble Bubble Stash  
Lagunita IPA

### **NON ALCOHOLIC 6**

Heineken 00

HOTEL  
**INDIGO**<sup>®</sup>  
CUPA

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MIXED LEAVES, TOMATOES, & CHEESE

FRIES 8  
CHIPS 8  
FRIES 8  
ONION RINGS 8

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**BEYOND BEER**

Truly Wild Berry Seltzer 7  
Topo Chico Strawberry Guava 8  
White Claw Black Cherry Hard Seltzer 7  
White Claw Mango Hard Seltzer 7  
Smirnoff Ice Original 7  
Smirnoff Ice Raspberry 7

**RED WINES**

6oz|9oz|Bottle

Sterling, Pinot Noir  
08|11|29  
Bread & Butter, Merlot  
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Coppola, Merlot  
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Hess Select, North Coast Cabernet  
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Bud Light  
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Blue Moon  
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HOPV - Panda  
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Lagunita IPA

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**INDIGO**<sup>®</sup>  
CUPA

MENU

*S T A R T E R*

*TOMATO & BASIL BISQUE*

*or*

*CAESAR SALAD*

*M A I N*

*PESTO CHICKEN & MOZZARELLA SANDWICH*

*Basil Pesto Marinated Chicken, Mozzarella Cheese, Lettuce,  
Tomato & Balsamic Glaze on a Ciabatta*

*or*

*NAPA CHEESEBURGER*

*100% Angus Beef Patty, Fried Onion, Pickles, Local  
Tomatoes, Lettuce, Marin County Brie Cheese Glaze on a  
Brioche Bun*

*D E S S E R T*

*BAKED NEW YORK CHEESECAKE  
WITH STRAWBERRY COULIS*

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## *APPETIZERS*

### **CRISPY SHRIMP TEMPURA**

Asian Slaw, Wasabi Aioli, Sweet Soy Glaze, and Micro Greens 20

### **POTSTICKERS**

Pan Fried Dumplings served with Sriracha & Shaoxing Wine Sauce 14

### **FRIED CHICKEN WINGS**

**BUFFALO** Spiced and served with Celery & Carrot Sticks, Blue Cheese Dressing 16

**KOREAN** Gochujang Sauce and served with Asian Slaw 16

### **QUESADILLA V**

Peppers, Onions, and a blend of Cheeses in a Buttery 14 Tortilla. Add Chicken 4. Add Steak 6

## *SOUPS & SALADS*

### **GRILLED CHEESE & TOMATO SOUP V**

Grilled Provolone and Smoked Gouda Cheese in Sourdough Bread served with a cup of Tomato, and Basil Bisque 12

### **CAESAR SALAD**

Crisp Romaine Lettuce, Shaved Parmesan, and Herb Croutons tossed in a Classic Cesar Dressing 12 Add Chicken 4 | Steak 6

### **COBB SALAD**

Napa Farmer's Market Mixed Greens, Grilled Chicken, Bacon, Tomato, Cucumber, Red Onions, Chopped Eggs, Crumbled Blue Cheese with Choice of Dressing 16 GF

### **MEDITERRANEAN NIÇOISE SALAD**

Napa Farmer's Market Mixed Greens, Tri-Color Cherry Tomatoes, Olives, Cucumbers, Baby Red Bliss Potatoes, Ahi Tuna, Olive & Lemon Vinaigrette 20 GF

## *BETWEENBREAD*

### **TURKEY CLUB**

Smoked Turkey Breast, Lettuce, Bacon, Jack Cheese, Avocado, and Chipotle spread on a Local Ciabatta Bread 17

### **CUPA Impossible BURGER V**

Impossible Patty, Lettuce, Tomato, House Made BBQ Sauce, Beer Battered Onion Rings, Smoked Gouda, Grilled Portobello on Brioche Bun 22

### **NAPA CHEESE BURGER\***

100% Angus Beef Patty, Fried Onion, Pickles, Local Tomatoes, Lettuce, Marin County Brie Cheese Glaze on a Brioche Bun 22

### **PESTO CHICKEN & MOZZARELLA SANDWICH**

Basil Pesto Marinated Chicken, Mozzarella Cheese, Lettuce, Tomato & Balsamic Glaze on a Ciabatta 22

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*DESSERTS*

DEVENSHIRE BUTTER TOFFEE CAKE 10

CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM 14

BAKED NEW YORK CHEESE CAKE WITH STRAWBERRY COULIS 10

*SPARKLING WINES*

Opera Prima Brut  
07/09/26

Lunetta, Rose Prosecco  
09/13/35

JCB Brut, Burgundy  
55 Bottle

*WHITE WINES*

Three Thieves, Pinot Grigio  
07/09/26

Rutherford Ranch, Sauvignon Blanc  
16/22/66

Three Thieves, Chardonnay  
07/09/26

Joel Gott, Chardonnay  
07/09/26

Wagner, Conundrum white blend  
07/09/26

*WINE OF THE MONTH*

Please ask your server

Market Price

*MIXED DRINKS AND SELTZER*

Truly Wild Berry Seltzer 7

Topo Chico Strawberry Guava 8

White Claw Black Cherry Hard Seltzer 7

White Claw Mango Hard Seltzer 7

Smirnoff ice original 7

Smirnoff ice Raspberry 7

*SIDES*

HOUSE SALAD (GF) 8  
MIXED LEAVES, TOMATOES, CROUTONS & SHREDDED  
CHESSE WITH A CHOICE OF DRESSING

FRIES 8

CHIPS 8

FRIES 8

ONION RINGS 8  
*RED WINES*

Three Thieves, Pinot Noir  
07/09/26

Joel Gott, Pinot Noir  
09/13/35

Sycamore Lane, Merlot  
07/09/26

Hess Select, North Coast Cabernet  
11/16/42

Rutherford Ranch, Cabernet Sauvignon  
70 bottle

*Wine of the month*

Please ask your server

Market Price

*BEERS*

*LOCAL* 5

Coors Light

Bud Light

Budweiser

*INTERNATIONAL* 6

Heineken

Blue Moon

Stella

Corona

HOPV - Panda

HOPV - Bubble Bubble Stash

Lagunitas IPA

*NON-ALCOHOLIC* 6

Heineken 00