

## THE BAKERY

BUTTER CROISSANT — 6  
ALMOND CROISSANT — 7  
CHOCOLATE CROISSANT — 7  
SEASONAL MUFFIN — 6

### SEASONAL FRUIT (V) — 9

Cottage cheese, house made granola

### VANILLA GREEK YOGURT PARFAIT (V) — 1 4

Berries, house made granola, almond brittle

### ACAI BOWL (V) — 1 5

Almonds, berries, banana, toasted coconut,  
frozen yogurt, chia seeds

### PITAYA BOWL (V) — 1 6

Seasonal fruit, house made granola, toasted  
coconut, frozen yogurt, seed crunch

### BROADWAY STANDARD — 2 1

Choice of bacon or sausage, two eggs your  
way, parsley potatoes, toast, herb butter  
+ Pancake 5

### AVOCADO TOAST (V) — 1 7

Sourdough toast, organic avocado, radish,  
extra virgin olive oil, goat cheese, tuscan  
herbs macerated tomatoes, pickle onions  
+ Poached egg 3

### STEAK AND EGGS (GF) — 2 8

Grilled flat iron steak, two eggs your way,  
parsley potatoes

### BREAKFAST BURRITO (V)— 1 6

Chive omelette, cheddar cheese, fries,  
organic avocado, guajillo aioli, tomatillo salsa  
+ Bacon 5  
+ Steak 6

### SUNSHINE OMELETTE (GF) — 1 9

Egg whites, cheddar, green goddess sauce,  
organic/local kale, spinach, kumato tomato

### BUTTERMILK PANCAKES (V) — 1 6

Seasonal berries, maple syrup, butter

### FRENCH TOAST (V) — 1 6

Brioche, seasonal berries, whipped cream,  
maple syrup

## SIDES

TURKEY SAUSAGE (2) — 4  
BACON — 5  
AVOCADO — 4  
COTTAGE CHEESE — 4  
TWO EGGS — 7

## SALADS

### WEDGE SALAD — 1 8

Iceberg lettuce, avocado puree,  
macerated tomatoes, bacon, pickled pearl  
onion, radish, blue cheese vinaigrette,  
crispy shallot, chives

### KALE CAESAR — 1 6

Farmers market kale, housemade caesar  
dressing, garlic & herb croutons, pickled  
calabrian chili, parmigiano reggiano,  
aleppo pepper

## SANDWICHES

### CAPRESE PANINO — 1 6

Fresh mozzarella, heirloom tomato,  
basil, pesto aioli, fresh greens

### CHICKEN ARTICHOKE PANINO — 1 8

Provolone, pesto chicken breast, grilled  
artichokes, preserved lemon aioli,  
caperberries, fresh greens

### SMASHBURGER

#### SINGLE — 2 1 | DOUBLE — 2 5

Potato bun, secret sauce, american cheese,  
bacon jam, served with fries

### YMCA BURGER — 2 4

Potato bun, american cheese, dijonaise,  
bacon jam, tomato, butter lettuce,  
house-made pickle, served with fries

## PASTA

### CACIO E PEPE (V)— 1 9

Thin linguine, brown butter, black pepper,  
parmigiano reggiano, pecorino

### SPAGHETTONE POMO D'ORO (V)— 1 9

Spaghetto N°10, Ciccio Sultano's  
cherry tomato sauce, basil

## PIZZA DI ROMA

### MARGHERITA (V) — 1 9

Tomato sauce, burrata, basil, pesto, evoo

### PROSCIUTTO — 2 4

Tomato sauce, mozzarella, prosciutto di  
parma,  
arugula, balsamic glaze, pecorino, evoo

### PEPPERONI — 2 0

Tomato sauce, mozzarella, pepperoni,  
hot honey

\*Vegan substitutions available

## BRUNCH

FARNIENTE  
500 W. BROADWAY  
SAN DIEGO, CA  
619.487.1688  
THEGUILDHOTEL.COM

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

V-VEGETARIAN | VG-VEGAN | GF-GLUTEN FREE

## COFFEE BAR

AMERICANO — 5.50  
CAFE LATTE — 6  
CAFE MACCHIATO — 6  
CAFE MOCHA — 6.50  
CAPPUCCINO — 6  
CORTADO — 6  
ESPRESSO - DOUBLE — 5.50

## TEA & MORE

SPICED CHAI TEA LATTE — 6  
GREEN TEA MATCHA LATTE — 7  
LONDON FOG — 5.50  
HOT CHOCOLATE — 5

## DAIRY / ALT

Whole Milk                  Reduced-Fat 2% Milk  
Almond Milk — 1        Oat Milk — 1

## SYRUPS / +.75

Vanilla                      Sugar-Free Vanilla  
Caramel                    Cinnamon  
Toffee                        Honey Lavender

## REFRESHMENTS

COKE — 5  
DIET COKE — 5  
SPRITE — 5  
ICED TEA, BLACK — 5  
ICED TEA, CRIMSON RED — 5  
ICED TEA, GREEN MELANGE — 5  
CLASSIC LEMONADE — 5  
SAN PELLEGRINO (1L) — 9  
ACQUA PANNA (1L) — 9

## COCKTAILS

**MIMOSA** — 12  
Brut cava, orange juice

**BELLINI** — 12  
Prosecco, peach syrup

**GARIBALDI** — 14  
Campari, fluffy orange juice

**VENETIAN SPRITZ** — 15  
Select Aperitivo, La Marca prosecco, soda

**WHITEOUT SPRITZ** — 18  
Blanco tequila, Suze, Lillet Blanc, lemon, soda

**BLOODY MARY** — 15  
Vodka, house mix

## SPARKLING & ROSE

**FRICO**  
Lambrusco (250 ML) \$15

**LA MARCA**  
Prosecco (187 ML) \$15

**MALENE**  
Dry Rose \$15 / \$56

## WHITE WINE

**SCARPETTA FRIULI**  
Chardonnay \$15 / \$56

**PAUL BUISSE TOURAINE**  
Sauvignon Blanc \$16 / \$60

**SEGHESIO**  
Vermentino \$16 / \$60

**PONZI**  
Pinot Gris \$16 / \$60

**REGALEALI SICILIAN**  
Italian White Blend \$15 / \$56

## RED WINE

**FEUDO MACCARI NERÉ**  
Nero d'Avola \$15 / \$56

**HEAD HIGH**  
Pinot Noir \$16 / \$60

**DAOU**  
Cabernet Sauvignon \$18 / \$68

**MARIETTA OLD VINE**  
Zinfandel Blend \$15 / \$56

**DUE AMICI MONTEPULCIANO**  
Sangiovese Blend \$16 / \$60

**CARPINETO DOGAJOLO**  
Super Tuscan \$15 / \$56

## BEER

**PIZZA PORT BREWING**  
Swami's IPA - \$9

**SOCIETE BREWING**  
Light Lager - \$8

**WEIHENSTEPHANER**  
Heffeweiss-Bier - \$9

**JULIAN CIDER COMPANY**  
Hard Cider - \$10

**MILLER HIGH LIFE**  
American Lager (BTL) - \$7

**PERONI**  
Italian Lager (BTL) - \$7

# BEVERAGES

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