

*The Western  
St. Francis*

# *In-Room Dining*



The 1904 St. Francis Hotel Kitchen Team  
with Master Chef Victor Hirtzler and Hotel Manager James Wood

UNION SQUARE  
**SAN FRANCISCO**  
CALIFORNIA



Menu Covers from the St. Francis Hotel  
Historical Archives (pictured from left to right):  
Dining Menu c. 1905; Dining Menu c. 1915-1918;  
Farewell Dinner Menu for hotel employee  
Oscar Datter c. 1908; Menu for the first State  
Dinner outside of the White House honoring  
Her Royal Majesty Queen Elizabeth II, hosted by  
President Ronald Reagan and First Lady Nancy  
Reagan (this menu was signed by the First Lady)  
c. 1983; Menu c. 1983

*At the Historic Westin St. Francis Hotel,  
we provide you with innovative menus and selections featuring  
contemporary & continental cuisines.*

*We will be pleased to accommodate any dietary or special requests.*

**IN-ROOM DINING HOURS**

**Breakfast Menu Served**

6:00 AM to 11:00 AM Monday - Friday  
6:00 AM to Noon Saturday & Sunday

**All Day Dining & Desserts Served**

11:00 AM to 10:30 PM Monday - Friday  
Noon to 10:30 PM Saturday & Sunday

**Evening Dinner Menu**

5:00 PM to 10:30 PM

**Late Night Menu Served**

10:30 PM to 6:00 AM

**Wine, Beer & Alcoholic Beverages Served**

6:00 AM to 1:30 AM

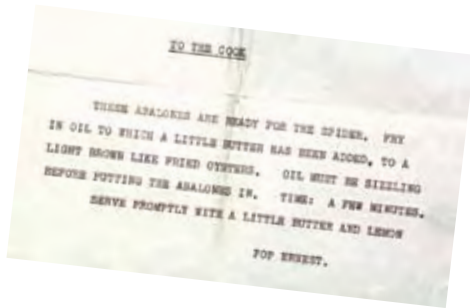
**Kid's Menu Served**

6:00 AM to 10:30 PM

**Hospitality Selections Require 24-Hours Notice**

*Thank You for Using In-Room Dining*

A 20% service charge (plus taxes) and a \$3.25 delivery charge will be added to your bill. The service charge includes a 80% gratuity for staff. Please ask your order taker if you have a special food request. Our international staff will do their best to accommodate your needs.



*A typewritten note  
"To the Cook" from  
Ernest "Pop" Hemingway  
c. 1920's*



*A copy of the St. Francis  
Cookbook with inscription  
to the wife of California  
Governor Hiram Johnson  
from Chef Victor Hirtzler  
c. 1919*

## MORNING SPECIALTIES

### THE ST. FRANCIS CONTINENTAL

Choice of Juice or  
Fresh Seasonal Fruits  
Basket of Freshly Baked Croissant,  
Danish & Muffin  
Carafe of Coffee, Decaffeinated  
Coffee, Hot Tea  
or Glass of Chilled Milk  
\$18.00

### THE AMERICAN BREAKFAST

Choice of Juice or Fresh Seasonal Fruit  
Two Farm Fresh Eggs,  
Cooked to Your Request,  
Rosemary Hash Brown Potatoes  
Grilled Ham, Applewood Smoked  
Bacon or Link Sausage  
Served with Choice of Toast or Croissant  
Carafe of Coffee, Decaffeinated Coffee,  
Tea or Glass of Chilled Milk  
\$23.50



*Chef's Office c. 1920's*

## EGG SELECTIONS

### EGGS "YOUR WAY"

Two Farm Fresh Eggs cooked to your  
Liking, Choice of Applewood Smoked  
Bacon, Link Sausage or Grilled Ham,  
Rosemary Hash Brown Potatoes and  
Choice of Toast or Croissant  
\$17.50

### EGGS BENEDICT

Two Poached Eggs and Canadian Bacon  
on Toasted English Muffin with Sweet  
Butter Hollandaise Sauce and  
Rosemary Hash Brown Potatoes  
\$18.95

### BUILD YOUR OWN OMELETTE

Choice of: Farm Fresh Eggs,  
Cholesterol Free Egg-Beaters or Egg  
Whites; Choose Three: Ham, Bacon,  
Green Peppers, Onions, Mushrooms,  
Spinach, Avocado, Cheddar, Swiss or  
American Cheese, served with  
Rosemary Hash Brown Potatoes and  
Choice of Toast or Croissant  
\$18.75

### A ST. FRANCIS SPECIALTY "DUNGENESS CRABMEAT OMELETTE"

with Asparagus, Sweet Butter  
Hollandaise Sauce, Sonoma  
Jack Cheese and Rosemary  
Hash Brown Potatoes,  
Choice of Croissant or Toast  
\$19.50

## GRIDDLE SELECTIONS

### "CRUSTED" FRENCH TOAST

Thick Sliced Egg Bread dipped in Egg  
Batter and Cornflake-Crust dusted  
with Cinnamon Sugar and served with  
Grade "A" Amber Vermont Maple Syrup  
\$17.85

### COMBINATION OF PANCAKES OR FRENCH TOAST

with Two Farm Fresh Eggs cooked to  
your liking, served with Grade "A"  
Amber Vermont Maple Syrup  
\$17.50



*St. Francis Hotel Dining Menu Cover  
c. 1915-18*


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## SUPERFOODS BREAKFAST


Our SuperFoods breakfast menu features revitalizing dishes made from powerhouse ingredients rich in nutrients, antioxidants and delicious taste so you can start your day feeling recharged.

 **BLUEBERRY BANANA SMOOTHIE**

Made with Soy Milk, Honey, All Natural Granola Brittle  
\$8.50

 **BERRY, APPLE & GRANOLA MUESLI**


Low Fat Vanilla Yogurt, Banana, Walnuts, Pomegranate Essence  
\$12.50

 **SMOKED SALMON SILKY TOFU AND AVOCADO**

Toasted Bagel, Micro Greens, Grape Tomatoes  
\$16.50

 **SCRAMBLED EGG, TURKEY AND CHEDDAR WRAP**

Choice of: Farm Fresh Eggs, Cholesterol Free Egg-Beaters or Egg Whites rolled with Avocado in Soft Tortilla, Chipotle Salsa  
\$16.75

 **BLUEBERRY ORANGE GRANOLA PANCAKES**

Citrus Berry Salad, Maple Syrup and Whipped Butter  
\$17.25

## FRUITS, CEREALS & BREADS

**FRESH FRUIT PLATE & YOGURT**  
Selection of Fresh Seasonal Fruits, Yoplait Yogurt & Banana Bread  
\$14.50

**HOT OATMEAL**  
with Brown Sugar, Raisins and your Choice of Strawberries or Bananas on the side  
\$12.50

**CEREAL SELECTION**  
Frosted Flakes, Cheerios, Total Raisin Bran, Total Bran Flakes, Granola, Special K, Golden Grahams, Cocoa Puffs, Corn Flakes, Kix Crispy Corn Puffs with your Choice of Strawberries or Bananas  
\$10.00

**THREE PIECE BAKER'S BASKET**  
Freshly Baked Croissant, Danish, & Muffin  
\$8.00

**TOAST**  
Whole Wheat, White, Rye, Sourdough or English Muffin served with Butter & Assorted Jams  
\$5.25

**TOASTED BAGEL & CREAM CHEESE**  
Choice of Cinnamon Raisin, Whole Wheat, Sesame or Plain  
\$6.00

## BEVERAGES


**FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE, APPLE, CRANBERRY, PINEAPPLE, PRUNE, TOMATO OR V-8 JUICE**  
\$5.75

**MILK**  
Whole, Low-Fat, Soy or Non-Fat Milk  
\$5.00

**COFFEE, DECAFFEINATED COFFEE, SELECTION OF TAZO TEAS**  
Small Carafe (3 Cups) \$7.50  
Large Carafe (7 Cups) \$10.50



*St. Francis Banquet Menu for dinner honoring Captain Roald Amundsen, expedition leader, first to reach the South Pole c. October 24, 1906*

 SuperFoods signature dishes have been indicated with the SuperFoods logo.

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## ALL DAY DINING

Served From 11:00 AM to 10:30 PM Monday - Friday ♦ Noon to 10:30 PM Saturday & Sunday

### SOUP OF THE DAY

Prepared Daily from  
Fresh Market Ingredients

\$7.95

### FRENCH ONION SOUP

Gruyere Cheese atop a  
Pesto Rubbed Crouton

\$7.95

### ST. FRANCIS DUNGENESS

#### CRAB CHOWDER

made with Anchor Steam Beer,  
Muenster Cheese with  
San Francisco Sourdough Bread

\$9.50

### FIRECRACKER CHICKEN WINGS

Served with Oregon Blue Cheese  
Dipping Sauce

\$11.00

### CHINATOWN DIM SUM SAMPLER BASKET

Vegetarian Pot Stickers, Shrimp  
Dumplings and Pork Siu Mai with  
Soy, Mustard and Hot Chili Sauces

\$14.95

### PAN SEARED CRAB CAKE

Sesame Slaw with  
Ginger-Soy Dipping Sauce

\$14.50

### JUMBO PRAWN COCKTAIL

Spicy Cocktail Sauce

\$17.95

### THREE CHEESE QUESADILLA

Fire Roasted Tomato Salsa, Guacamole  
and Sour Cream

\$12.85

with Grilled Chicken Breast

\$14.75

### ASSORTED CHEESE PLATE

Humboldt Fog, Brie & P'tit Basque  
with Black Truffle Honey, Napa Valley  
Grapes, Candied Walnuts and  
sliced French Baguette

\$14.75

### SONOMA GREENS

A Blend of Seasonal Greens  
with Mandarin Oranges &  
Balsamic Vinaigrette

\$9.50

### COBB SALAD

Roasted Chicken, Bacon Crisps,  
Tomato, Egg, Blue Cheese  
Crumbles and Romaine Lettuce,  
Champagne Vinaigrette

\$15.85

### CAESAR SALAD

Garlic Croutons, shaved  
Asiago Cheese and Creamy  
Caesar Dressing

\$12.95

Add Grilled Chicken Breast

\$14.75

### NORTH BEACH PIZZA

12" Pizza with Mozzarella, Basil,  
Sausage, Pepperoni, Mushrooms  
and Peppers

\$19.00

### SANDWICHES

All Sandwiches are served  
with a Choice of  
French Fries, Kettle Chips,  
Sweet Potato Fries, Fresh Fruit Cup  
or Mixed Greens

### KOBE BURGER

Lean Ground Kobe Beef,  
Bibb Lettuce, Onion, Tomato, Pickle  
and your Choice of  
Cheddar, Blue or Swiss Cheese

\$17.85

### CRISP HICKORY SMOKED

#### TURKEY BLT

Lemon Mustard Aioli on  
Whole Wheat

\$14.75

### GRILLED SONOMA

#### BREAST OF CHICKEN

Cilantro Aioli, Romaine Lettuce  
on a Focaccia Roll

\$17.50

### BLACK FOREST HAM WRAP

Goat Cheese & Walnut Pesto

\$15.75



*Illustration from the St. Francis Hotel facilities brochure promoting it's electric grill with Chef Victor Hirtzler c. 1909*

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## EVENING DINING

Served From 5:00 PM TO 10:30 PM

To provide Variety,  
Daily & Seasonal Vegetables  
& Starches will be served  
with all Entrees

### GRILLED FILET OF BEEF

Cabernet Sauvignon Demi Glace  
\$34.85

### PACIFIC SALMON FILET

with Braised Artichoke, Sauvignon  
Blanc, Thyme and Baby Spinach  
\$29.50

*For more selections  
from our seasonal  
Oak Room menu,  
please ask your  
order taker.*

### PAN SEARED FULTON VALLEY

#### SKINLESS CHICKEN BREAST

with a Light Ginger and Sesame Sauce,  
Baby Bok Choy and Steamed Rice  
\$26.75

### ROASTED PRIME RIB

Herbed Pepper Crust, Au Jus, Baked  
Potato and Creamed Horseradish  
\$30.95

### FETTUCINI MARI MONTE

with Sautéed Shrimp, Chicken  
with Fresh Tomato, Mushroom,  
Rosemary in a Pinot Grigio Butter  
\$24.75

### SPAGHETTI

with Marinara Sauce and  
Italian Meatballs  
\$20.50

## DESSERTS

\$10.00

### ST. FRANCIS CHEESECAKE

A Tradition since 1904  
with Seasonal Fruits and  
a Mango Coulis

### FRENCH APPLE TART

Golden Delicious Apples  
Baked in a Flaky Crust with  
Salty Caramel Sauce

### CRÈME BRÛLÉE TRIO

Chocolate, Vanilla  
and Espresso

### ST. FRANCIS SUNDAE

Two Scoops of Tahitian Vanilla Ice  
Cream, Valrhona Chocolate Sauce  
and Whipping Cream

### MILK & COOKIE

Your Choice of Chocolate Chip,  
Oatmeal or Peanut Butter Cookie  
and a Tall Glass of Milk

### A PINT OF BEN & JERRY'S ICE CREAM

Your Choice of Cherry Garcia,  
Chocolate Chip Cookie Dough  
or Chunky Monkey

### WARM CHOCOLATE CAKE

with a Crispy Almond Tuile  
and Blood Orange Sorbet



*St. Francis Hotel Mural  
Room Menu Covers  
c. 1926*

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## LATE NIGHT DINING

Served From 10:30 PM to 6:00 AM

### SOUP OF THE DAY

Prepared Daily from Fresh Market

Ingredients

\$7.95

### SONOMA GREENS

A Blend of Seasonal Greens  
with Mandarin Oranges  
& Balsamic Vinaigrette

\$9.50

### FRESH FRUIT PLATE & YOGURT

Selection of Fresh Seasonal Fruits,  
Yoplait Yogurt & Banana Bread

\$14.50

### ASSORTED CHEESE PLATE

Humboldt Fog, Brie & P'tit Basque  
with Black Truffle Honey, Napa Valley  
Grapes, Candied Walnuts and  
sliced French Baguette

\$14.75

### CAESAR SALAD

Garlic Croutons, shaved  
Asiago Cheese and Creamy  
Caesar Dressing

\$12.95

### COBB SALAD

Roasted Chicken, Bacon Crisps,  
Tomato, Egg, Blue Cheese  
Crumbles and Romaine Lettuce  
Champagne Vinaigrette

\$15.85

### CRISP HICKORY SMOKED

#### TURKEY BLT

Lemon Mustard Aioli on  
Whole Wheat

\$14.75

### GRILLED SONOMA

#### BREAST OF CHICKEN

Cilantro Aioli, Romaine Lettuce  
on a Focaccia Roll

\$17.50

### BLACK FOREST HAM WRAP

Goat Cheese & Walnut Pesto

\$15.75

## DESSERTS

\$10.00

### MILK & COOKIE

Your Choice of Chocolate Chip,  
Oatmeal or Peanut Butter Cookie,  
and a Tall Glass of Milk

### A PINT OF BEN & JERRY'S

#### ICE CREAM

Your Choice of Cherry Garcia,  
Chocolate Chip Cookie Dough,  
Chunky Monkey

### ST. FRANCIS CHEESECAKE

A Tradition since 1904  
with Seasonal Fruits and  
a Mango Coulis

### FRENCH APPLE TART

Golden Delicious Apples  
Baked in a Flaky Crust with  
Salty Caramel Sauce

## BEVERAGES

Alcoholic Beverages  
served until 1:30 AM

### DOMESTIC BEERS

Budweiser, Bud Light, Samuel Adams  
Boston Lager, Miller Lite, Anchor Steam  
\$6.50

### IMPORT BEERS

Heineken, Corona, Amstel Light  
\$7.50

### NON-ALCOHOLIC BEER

St. Pauli  
\$6.50

### SOFT DRINKS & MIXERS

Pepsi, Diet Pepsi, Sierra Mist,  
Diet Sierra Mist, Root Beer, Club Soda,  
Tonic Water, Ginger Ale  
\$4.50

### BOTTLED WATERS

Arrowhead  
\$4.50

Aqua Panna or  
San Pellegrino (Sparkling)  
Small (half-liter) \$5.25  
Large (liter) \$9.50



*Wine and Beverage List,  
c. 1910-1915*

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## WINES

The wines on this Progressive Wine List are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste. More wines available upon request.

GLASS BOTTLE

### SPARKLING WINES

*Listed from mildest to strongest*

Charles de Fère, <b>Brut</b> , “Cuvee Jean Louis”, France.....	12.00	... 49.00
Gloria Ferrer, <b>Blanc de Noirs</b> , Sonoma County, California, .....	12.00	... 44.00
Veuve Clicquot, <b>Brut</b> , Champagne, “Yellow Label”, France .....	89.00	
Moët Chandon “Dom Pérignon” Champagne, France.....	190.00	

### SWEET WHITE/BLUSH WINES

*Listed from sweetest to least sweet*

Sycamore Lane Cellars, <b>White Zinfandel</b> , California .....	10.00	....32.00
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### DRY LIGHT TO MEDIUM INTENSITY WHITE WINES

*Listed from mildest to stronger*

Trinity Oaks, <b>Pinot Grigio</b> , California .....	11.00	... 40.00
Longboard, <b>Sauvignon Blanc</b> , Russian River Valley, California .....	51.00	

### DRY MEDIUM TO FULL INTENSITY WHITE WINES

*Listed from milder to strongest*

Cakebread Cellars, <b>Sauvignon Blanc</b> , Napa Valley, California.....	65.00	
Sterling, <b>Chardonnay</b> , “Vintner’s Collection”, Central Coast, California .....	11.00	... 49.00
Clos du Bois, <b>Chardonnay</b> , North Coast, California, 375ml .....	25.00	
Bodega Catena Zapata, <b>Chardonnay</b> , “Catena”, Mendoza, Argentina.....	52.00	
Jordan, <b>Chardonnay</b> , Russian River Valley, California .....	15.00	....72.00

### DRY LIGHT TO MEDIUM INTENSITY RED WINES

*Listed from mildest to stronger*

La Crema, <b>Pinot Noir</b> , Sonoma Coast, California .....	56.00	
Clos Du Bois, <b>Merlot</b> , North Coast, California, 375ml .....	25.00	
ZD Wines, <b>Pinot Noir</b> , Carneros, California.....	63.00	
Red Diamond Winery, <b>Merlot</b> , Washington.....	11.00	....45.00

### DRY MEDIUM TO FULL INTENSITY RED WINES

*Listed from milder to strongest*

14 Hands, <b>Cabernet Sauvignon</b> , Washington .....	11.00	....45.00
Beaulieu Vineyard, <b>Cabernet Sauvignon</b> , Rutherford, California .....	62.00	
Familia Zuccardi, <b>Malbec</b> , “Q”, Mendoza, Argentina .....	13.00	....52.00
Duckhorn, <b>Merlot</b> , Napa Valley, California.....	95.00	
Jordan, <b>Cabernet Sauvignon</b> , Alexander Valley, California .....	97.00	



*Pictured from top to bottom:  
Beverage Coaster, c. 1904;  
Drink Book, c. 1904-1907;  
Martini Recipe from Drink  
Book, c. 1904-1907;*

*More wines available  
upon request.  
Alcoholic beverages served  
until 1:30 AM.  
Cocktails available upon request.*

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## HOSPITALITY SELECTION

### RECEPTION SELECTIONS

Crudite of Crisp Seasonal Vegetables  
with Creamy Blue Cheese Dip  
\$9.00 Per Person

Assortment of  
Fresh Seasonal Fruits and Berries  
\$12.00 Per Person

Cheese Display with Seasonal Fruit,  
Truffle Honey, Walnuts and Fruit Paste  
\$15.00 Per Person

Antipasto Platter with  
Assorted Meats and Cheeses  
\$18.00 Per Person

### HORS D'OEUVRES

\$72.00 Per Dozen

Butler passed service available at \$250.00  
per server for 3 hours maximum

Blackened Chicken Satay with  
Remoulade Sauce

Sesame Chicken Skewers with  
Peanut Dressing

Chinese Pot Stickers,  
Red Ginger Dipping Sauce

Firecracker Chicken Wings with  
Oregon Blue Cheese Dipping Sauce

Jumbo Prawns on Ice, Cocktail Sauce

Vegetable Spring Rolls,  
Sweet and Sour Dipping Sauce

*For a more extensive selection and assistance  
in planning your special event please call us at  
extension 70400.*

*St. Francis Hotel Mural Room  
Menu Cover c. 1904*



# KID'S CLUB MENU

Under 12 years of age

## BREAKFAST

**OATMEAL**  
with Bananas  
\$5.25

**CEREAL**  
Your Choice of Cheerios, Country Corn  
Flakes, Wheaties, Shredded Wheat,  
Total, Raisin Bran Total, Golden  
Grahams, Special K, Granola, Rice  
Krispies, All Bran, Frosted Flakes,  
Lucky Charms with Milk  
\$4.25

**ONE EGG**  
with Hash Browns & Bacon  
\$4.75

**FRENCH TOAST**  
\$5.25

**SILVER DOLLAR PANCAKES**  
with Strawberries & Syrup  
\$5.25

## LUNCH & DINNER

**CAMPBELL'S**  
**CHICKEN NOODLE SOUP**  
\$5.00

**KRAFT MACARONI & CHEESE**  
\$6.00

**HAMBURGER OR CHEESEBURGER**  
with French Fries & Fixin's  
\$6.50

**PEANUT BUTTER &**  
**JELLY SANDWICH**  
\$5.25

**GRILLED AMERICAN**  
**CHEESE SANDWICH**  
with Fries  
\$5.75

**SPAGHETTI-O'S**  
\$5.75

**CHICKEN TENDERS**  
**& FRENCH FRIES**  
\$6.50

**CHEESE PIZZA**  
\$8.00

**PASTA OF THE DAY**  
Sautéed in just Butter  
\$8.00

## BEVERAGES & DESSERTS

**MILK, HOT CHOCOLATE,**  
**ORANGE JUICE OR APPLE JUICE**  
\$2.25

**SHIRLEY TEMPLE OR ROY ROGERS**  
\$2.95

**KID'S CHOCOLATE SUNDAE**  
(or any other day)  
\$6.75

**ICE CREAM**  
\$6.75

**A BIG OL' CHOCOLATE**  
**CHIP COOKIE**  
\$3.50

*St. Francis Hotel Christmas  
Dinner Menu Cover  
c. 1919*



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*The Western*  
*San Francisco*

THE OAK ROOM

BREAKFAST SERVED

MONDAY - FRIDAY

6:30 AM TO 10:30 AM

SATURDAY - SUNDAY

6:30 AM TO 11:30 AM

LUNCH

12:00 PM TO 2:00 PM

DINNER SERVED DAILY

6:00 PM TO 10:00 PM

CARUSO'S

DAILY

6:00 AM TO 8:00 PM

Specialty Coffee Drinks,  
Homemade Pastries,  
Panini Sandwiches, Gourmet Salads  
and a Full Bar

MICHAEL MINA

DINNER

TUESDAY - THURSDAY

5:30 PM TO 10:00 PM

FRIDAY - SATURDAY

5:30 PM TO 11:00 PM

CLOCK BAR

4:00 PM TO 2:00 AM

UNION SQUARE

335 POWELL STREET SAN FRANCISCO, CALIFORNIA 94102

TELEPHONE (415) 397-7000 ♦ ROOM SERVICE FACSIMILE (415) 403-6894 ♦ HOTEL FACSIMILE (415) 774-0124