

THE CULVER HOTEL

Since 1924

Starters

HALF DOZEN OYSTERS.....	24
<i>Chef's selection (Please inquire with your server)</i>	
BAGUETTE & BORDIER BUTTER.....	12
<i>From our friends across the street</i>	
WATERMELON GAZPACHO.....	16
<i>Olive Oil & Basil Marinated Watermelon, Feta Cheese Crumbles, Housemade Croutons</i>	
DEVILED EGGS.....	15
<i>Mustard Skyr, Capers, Dill (GF, V)</i>	
SPANISH OCTOPUS.....	23
<i>Charred Lemon, Nduja Aioli, Chimichurri</i>	
PRAWN COCKTAIL.....	19
<i>Cocktail Sauce, Lemon</i>	
TUNA CRISPY RICE.....	21
<i>Crispy Rice, Spicy Mayo Ahi Tuna, Pickled Onion, Micro Cilantro</i>	
AMERICAN WAGYU TARTARE.....	21
<i>Olive Oil, Dijon, Truffle, Hand Cut Yukon Chips</i>	

Salads

WEDGE.....	18
<i>Point Reyes Blue Ranch, Tomatoes, Bacon Lardons, Everything Seasoning</i>	
BURRATA.....	23
<i>Strawberries, Cherry Tomatoes, Frisée, Balsamic Vinaigrette</i>	
CAESAR SALAD.....	21
<i>Romaine, Parmesan, Caesar Dressing</i>	
MARKET GREENS.....	19
<i>Farmers Market Vegetables, Pumpkin Seeds, Date Sherry Vinaigrette (VG)</i>	



A Place to Celebrate

From festive family gatherings and enchanting weddings to inspiring meetings and corporate retreats, we know how to throw a party! Let us bring your vision to life with a perfect blend of classic elegance and modern sophistication. Inquire at events@theculverhotel.com

V for vegetarian | VG for vegan | GF for gluten-free | DF for dairy-free | Fresh, seasonal ingredients sourced from local neighborhood purveyors.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Please note that a 20% service charge will be applied to checks of parties of 6 or more. A 5% wellness fee is added to all checks to support our staff's health and wellbeing.

WARNING: Some foods and beverages served here may contain trace elements found naturally in the environment, which are known to the State of California to cause cancer or reproductive harm. Learn more at www.P65Warnings.ca.gov

Mains

CULVER BURGER.....	29
<i>Dry Aged Beef, Fiscalini Cheddar, Pickled Red Onion, Special Sauce (Add Bacon +3 Avocado +3)</i>	
SPRING CHICKEN.....	32
<i>English Pea Purée, Roasted Baby Squash, Lemon Butter Pan Sauce</i>	
STEAK FRITES.....	45
<i>Grilled American Waygu Bavette, Spinach, Au Poivre Sauce</i>	
MEDITERRANEAN SEA BASS.....	38
<i>Frisee Salad, Salsa Macha, Honeycrisp Apple, Celery Root Puree (GF)</i>	
SPICY RIGATONI.....	24
<i>Vodka Sauce, Basil, Bellwether Farms Ricotta, Calabrian Chili Oil (V) (Add Chicken +10, Add Salmon +12)</i>	

Sides

HONEY GLAZED CARROTS.....	12
<i>(V)</i>	
CURLY FRIES.....	10
<i>Smoked Pimentón (V)</i>	
BRUSSELS SPROUTS.....	12
<i>Apricot, Crispy Prosciutto, Fresno Chili</i>	
MAC & CHEESE.....	12
<i>Macaroni, Mornay, Cheddar, Gruyère, Fontina, Panko Crust</i>	
ROASTED ASPARAGUS.....	12
<i>Béarnaise Sauce (V)</i>	
POMME PURÉE.....	12
<i>Creamy Mashed Potatoes (V)</i>	

Chef's Special

SNAP PEA RISOTTO 28

Snap Peas, Oyster Mushrooms, Asparagus, Salsa Verde



Dessert

COFFEE CRÈME BRÛLÉE.....	14
<i>Hawaii Sunshine Orchards Espresso Custard, Caramelized Sugar</i>	
APPLE CRUMBLE.....	14
<i>Cinnamon-Spiced Apple Crumble with Brown Sugar, Butter & Golden Baked Streusel</i>	
SHERRIES & CRÈME.....	16
<i>Double Vanilla Gelato, 30 Years Aged PX Sherry, Drunken Raisins (GF)</i>	
CHOCOLATE FONDANT.....	14
<i>Valrhona Dark Chocolate, Salted Caramel Ice Cream</i>	

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