

THE CULVER HOTEL

Since 1924

Starters

HALF DOZEN OYSTERS.....	24
Chef's selection (Please inquire with your server)	
BAGUETTE & BORDIER BUTTER.....	12
From our friends across the street	
LEMON WHIPPED RICOTTA.....	20
Crispy Prosciutto, Toasted Fennel Seeds, Pistachios, Brûléed Figs, Basil Blossoms, Fresh Mint, Honey Drizzle & Toasted Crostinis	
FRENCH ONION SOUP.....	16
Yellow Sweet Onion, Gruyère, Toasted Baguette	
DEVEILED EGGS.....	15
Mustard Skyr, Capers, Dill (GF, V)	
SPANISH OCTOPUS.....	23
Charred Lemon, Nduja Aioli, Chimichurri	
PRAWN COCKTAIL.....	19
Cocktail Sauce, Lemon	
TUNA CRISPY RICE.....	21
Crispy Rice, Spicy Mayo Ahi Tuna, Pickled Onion, Micro Cilantro	
AMERICAN WAGYU TARTARE.....	21
Olive Oil, Dijon, Truffle, Hand Cut Yukon Chips	

Salads

WEDGE.....	18
Point Reyes Blue Ranch, Tomatoes, Bacon Lardons, Everything Seasoning	
CAESAR SALAD.....	21
Romaine, Parmesan, Caesar Dressing	
FALL HARVEST SALAD.....	19
Roasted Sweet Potato, Dried Cranberries, Feta, Diced Apple, Pomegranate Seeds, Crispy Brussels Sprout Leaves, Toasted Pumpkin Seeds & Date Vinaigrette	



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, Shredded Lettuce, Tomato, Cheddar, Grilled Onion, Cornichons & Housemade Special Sauce (Add Bacon +3 Avocado +3)</i>	
GRILLED CHICKEN WITH CREAMED CORN ESQUITES.....	34
<i>Marinated Grilled Half Chicken, Creamed Corn Esquites, Cotija Cheese & Micro Cilantro</i>	
STEAK AU POIVRE.....	47
<i>Grilled American Waygu Bavette, Rich Peppercorn Sauce, Potato Haystacks</i>	
GRILLED BRANZINO.....	38
<i>Lemon Caper Sauce, Arugula & Fennel Salad</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>	
GRILLED CAULILINI.....	12
<i>Sprouted Cauliflower, Salsa Verde, Grated Parmesan</i>	
POMME PURÉE.....	12
<i>Creamy Mashed Potatoes (V)</i>	

Chef's Special

BUTTERNUT SQUASH RISOTTO 28

*Arborio Rice, Roasted Garlic & Butternut Squash Purée, Sautéed
Butternut Squash, Parmesan, Crispy Sage Leaves, Sage Oil &
Toasted Pumpkin Seeds*



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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