

DINNER

Full Menu Available from 5:00-10:00 PM



Quick Bites

- BAVARIAN PRETZEL** 17
beer cheese, local mustard
V
- HOUSE MADE SWEET & SPICY MIXED NUTS** 10
house roasted mixed nuts, brown sugar glaze,
chili powder, chipotle peppers
V | GF
- HOUSE MADE POTATO CHIPS** 14
house made fine herbs ranch dip
V | GF
- CHEESE BOARD** 26
central coast creamery's faultline, holey cow,
dreamweaver (goat), cowgirl creamery mt. tam,
clif family's wine jellies, grilled baguette
- FRIED GREEN BEANS** 15
yuzu mayo
V
- SPICY FRIED CHICKEN TENDERS** 18
choice of buffalo or sweet chili sauce, blue cheese
dressing, celery
- TOMATO SOUP** 15
basil, grilled sourdough
V

Shareable

- VEGETARIAN FLATBREAD** 25
mushrooms, butternut squash, basil pesto,
mascarpone, fontina, arugula
V
- LOBSTER MAC & CHEESE** 30
cavatappi, midnight moon cheese sauce,
thyme, brown butter bread crumbs
- TEMPURA BATTERED MUSHROOMS** 24
korean bbq sauce, green onions
V | DF
- LIGHTLY SEARED AHI TUNA** 28
seared black sesame ahi tuna, persimmons, quinoa,
tomatoes, avocado, gem lettuce shallot vinaigrette
DF | GF (Contains Sesame)
- HUMMUS** 22
roasted garlic humus, grilled naan, local vegetables
V | DF | GF (Without Naan)
- LOADED TOTS** 22
beef burnt ends, beer cheese sauce

Knife and Fork

- CAESAR SALAD** 22
romaine, parmesan, sourdough croutons
- CHEFS CURRENT FAVORITE SALAD** 24
roasted beets, apples, chicories, hazelnuts,
goat cheese
GF
- GRILLED FLANK STEAK SALAD** 32
gem lettuce, apples, sourdough croutons,
avocado, shallot dressing
DF | GF
- SNAKE RIVER FARMS NEW YORK STEAK** 47
brussels sprouts, delicata squash,
mashed potatoes, red wine sauce
GF | DF
- PAN ROASTED MARY'S AIRLINE CHICKEN BREAST** 42
grains, kale, butternut squash, mushroom sauce
- CREATIVE KING SALMON** 42
beluga lentils, butternut squash, spinach, herb salad
GF | DF

Handheld

choice of mixed green salad or fries

- CRAFT BURGER** 28
niman ranch beef, hobb's bacon,
fiscalini cheddar, lettuce, tomato, pickles,
grilled jalapeño aioli
- BEYOND BURGER** 28
avocado, fiscalini cheddar, lettuce,
tomato, pickles, grilled jalapeño aioli
V
- HOUSE SMOKED BBQ RIBS** 28
cole slaw
DF | GF (No Fries or Salad Included)
- GRILLED FLANK STEAK SANDWICH** 28
maitake mushroom, caramelized onions, chipotle aioli
swiss cheese, wild arugula, sourdough
- WARM RUEBEN** 28
Pastrami, sauerkraut, thousand island dressing, swiss,
rye
- FRIED CHICKEN SANDWICH** 28
poppy seed coleslaw, hot honey
- LOUISIANA HOT LINK SANDWICH** 28
sautéed onions, bell peppers, spicy aioli
- CHEESE MELT & TOMATO SOUP** 25
gruyere, cheddar, caramelized onions,
brioche
V (No Sides Included)

Sides 12

- french fries market vegetables
- caesar salad mixed green salad

Desserts 15

- STICKY TOFFEE PUDDING**
secret breakfast ice cream
- CHOCOLATE CAKE**
salted caramel, hazelnut chocolate ribbons,
berries
V

V - Vegetarian **GF - Gluten Free**
DF - Dairy Free

Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness.
An automatic 18% gratuity will be added to groups of six (6) or more and to checks left unsigned by the patron.
Maximum 4 split checks. Kitchen closes nightly at 10:00PM. Offerings Subject to Availability Menu is Subject to Change.
No Outside Food or Beverage Permitted CA State Tax of 8.625% will be added to all prices
San Francisco Marriott Marquis 780 Mission Street San Francisco, California, USA 94103 415-896-1600

SPECIALTY HAND CRAFTED COCKTAILS 25

B55 NEGRONI

Bombay Sapphire | Aperol |
Carpano Antica | Regan's Bitters

B55 BARRELED MANHATTAN

High West Bourbon | Carpano Antica
Agostura Bitters | Maraschino Cherries

MOSCONE MULE

Absolut | Strawberry Puree |
Fresh Lime Juice | Fever Tree Ginger Beer

LYCHEE MARTINI

Haku Vodka | Fresh Lychee Juice | St. Germain

CALAMANSI MOJITO

Bacardi | Fresh Mints | Fresh Calamansi Juice |
Fever Tree Soda

GOLDEN GATE MARGARITA


El Tesoro | Fresh Mango Juice |
Agave | Triple Sec

ESPRESSOTINI

Ketel One | Fresh Espresso | Kahlua Coffee Liqueur

THE ROCK OLD FASHIONED
Maker's Mark Private Selection Barrel of
The San Francisco Marriott Marquis

WINES BY THE GLASS

	6 oz	9 oz	
SPARKLING			
MIONETTE PROSECCO Italy	18	23	72
CHANDON BRUT Sonoma, CA	20	25	80
CHANDON SPARKLING ROSÉ Napa, CA	20	25	80
VEUVE CLICQUOT BRUT YELLOW LABEL France			190
VEUVE CLICQUOT ROSÉ BRUT France			225
DOM PERIGNON France			450
WHITES & ROSÉS			
MEIOMI CHARDONNAY Sonoma Coast, CA	18	23	72
SONOMA - CUTRER CHARDONNAY Russian River, CA	20	25	80
STAG'S LEAP KARIA CHARDONNAY Napa, CA	24	29	96
BRANCOTT SAUVIGNON BLANC Marlborough	18	23	72
PIGHIN PINOT GRIGIO Italy	18	23	72
CHATEAU ST MICHELLE RIESLING Washington	18	23	72
MÈNAGE À TROIS MOSCATO St. Helena, CA	20	25	80
FLEUR DE PRAIRIE ROSÉ France	18	23	72
THE BEACH ROSÉ France			68
KIM CRAWFORD SAUVIGNON BLANC Marlborough			60
GRGICH HILLS ESTATE CHARDONNAY Napa, CA			100
REDS			
MEIOMI PINOT NOIR Sonoma Coast, CA	19	24	76
SANCTUARY PINOT NOIR Santa Maria, CA	23	28	92
H3 CABERNET SAUVIGNON Washington	19	24	76
SANCTUARY CABERNET SAUVIGNON Rutherford, CA	25	30	100
ALAMOS MALBEC Argentina	19	24	76
J. LOHR MERLOT "Los Osos" Paso Robles, CA	19	24	76
CLIF FAMILY ZINFANDEL Howell Mountain, CA	20	25	80
PALISADES RED BLEND BY JOEL GOTT California	20	25	80
ERATH PINOT NOIR Oregon			70
FLOWERS PINOT NOIR Sonoma Coast			100
ST. FRANCIS MERLOT Sonoma, CA			70
TROUBLEMAKER RED BLEND Central Coast, CA			74
THE HESS COLLECTION CABERNET SAUVIGNON Napa, CA			95
GRGICH HILLS CABERNET SAUVIGNON Yountville, CA			120
CHATEAU MONTELENA CABERNET SAUVIGNON Napa, CA			180
SILVER OAK Alexander Valley, CA			200
OPUS ONE Napa, CA			800