



## Back Bay Buffet

### INCLUDES

omelets & eggs cooked to order | bacon | sausage  
breakfast potatoes | oatmeal | cold cereal | fruit  
variety of milk | yogurt | breakfast breads

## Lighter Fare

### BACK BAY BAGEL

19  
toasted bagel | cream cheese | smoked salmon | egg  
cucumbers | red onion | capers

### BAYVIEW ACAI BOWL(460CAL) <sup>V</sup>

16  
peanut butter | house made granola | banana | honey | berries  
coconut flakes | flax seeds

### AVOCADO TOAST <sup>V</sup>

14  
sourdough | avocado | radishes | cherry tomato  
**make it a benedict +5**  
two poached eggs | tomato | roasted pepper hollandaise sauce

### CONTINENTAL PLATE <sup>V</sup>

22  
sliced fruit | fresh berries | mini croissant | mini muffins

## Classic Breakfast

### ALL AMERICAN

26  
two eggs any style | hash browns | bacon or sausage  
coffee | juice

### FAST FARE <sup>GF,</sup>

18  
scrambled eggs | ham | side of hash browns

### CLASSIC EGGS BENEDICT

18  
canadian bacon | english muffin | poached eggs |  
hollandaise sauce | side of hash browns

### OLD FASHIONED PANCAKES <sup>V</sup>

15  
maple syrup | butter

### MINI WAFFLES <sup>V</sup>

15  
four three-inch mini waffles | maple syrup | butter

### BREAKFAST QUESADILLA

18  
bacon | scrambled eggs | house made cheese blend  
guacamole | fresh salsa | sour cream

### BREAKFAST SANDWICH

19  
cheddar cheese | fried egg | bacon | brioche bun  
side of hash browns

## Modern twists

### 34 HUEVOS RANCHEROS <sup>GF</sup> 18

two eggs any style | fried tortillas | refried beans  
ranchero sauce | cheddar cheese

### JAVIER'S FAMOUS BREAKFAST BURRITO 19

scrambled eggs | bacon | cheddar cheese | ranchero sauce  
tortilla chips | side of hash browns

## Omelets

### EGG WHITE OMELET <sup>V</sup> 18

spinach | tomato | goat cheese | side of hash browns

### FARMER'S OMELET 17

mushrooms | bacon | cheddar cheese | side of hash browns

### DENVER OMELET 17

ham | bell peppers | mushrooms | onions | cheddar cheese  
side of hash browns

## Sides

### BACON OR SAUSAGE 7

### TWO EGGS 8

### HASH BROWNS 6

### OATMEAL (240 CAL) 11

### FRUIT PARFAIT (390 CAL) <sup>GF,</sup> 12

### FRUIT CUP (280 CAL) <sup>GF, V</sup> 9

## Beverages

### JUICE 7

orange | grapefruit | apple | pineapple | cranberry | tomato

### COFFEE 6

### TEAVANA HOT TEA 5

earl grey | english breakfast | green tea | chamomile (decaf)  
ginger peach | mint (decaf) | hibiscus spice (decaf) | jasmine  
citrus

Gluten Free <sup>GF</sup> | Vegetarian <sup>V</sup>

Newport Beach Marriott Bayview | 500 Bayview Circle, Newport Beach, California, 92660 | +1 949.854.4500

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Parties of six or more will automatically include 20% gratuity



## Starters

<b>BRUSSEL SPROUT FLATBREAD</b>	19
Parmesan Cream Sauce   Pistachios   Ricotta	
<b>CALAMARI FRITTO MISTO</b>	20
Grilled Lemon   Mixed Veggies   Calabrian Dressing	
<b>BAYVIEW TACOS (3)</b>	20
Choice of Blackened Shrimp or Mahi   Jicama Slaw   Radish   Pico   "Margarita" Pickled Onions   Chipotle Aioli	
<b>KOREAN STYLE CHICKEN WINGS</b>	20
Gochujang BBQ Sauce   Baby Carrots   Celery   Bleu Cheese	
<b>WAGYU BEEF SLIDERS</b>	22
(3) Wagyu Beef Patties   Aged White Cheddar   Roasted Tomato   Garlic Kewpie Aioli   Arugula   Brioche Bun	
<b>POACHED PRAWN (5) GF</b>	24
Horseradish Cocktail Sauce   Grilled Lemon	
<b>TUNA TATAKI (4)</b>	26
Ahi Tuna   Togarashi   Pickled Seaweed Cucumber   Crispy Shallots   Lemon Ginger Vinaigrette	

## Greens & Bowls

<b>SOUP DU JOUR</b>	11
Seasonal Soup Served Daily	
<b>CHICKPEA CAESAR SALAD V GF</b>	16
Chopped Romaine   Parmesan Shavings   Radish   Sumac Chickpea   Caesar Dressing	
<b>BURRATA SALAD V</b>	20
Arugula   Pistachios   Heirloom Cherry Tomato   Medjool Dates   Herb Ranch Dressing	
<b>COBB SALAD GF, V</b>	23
Romaine   Bleu Cheese Crumble   Diced Chicken   Bacon Bits   Eggs   Avocado   Ranch Dressing	
<b>ENERGY BOWL V</b>	19
Brown Rice   Edamame   Vegetables   Avocado   Ponzu Sauce	
<b>HUMMUS BOWL V</b>	19
Yellow Hummus   Mixed Vegetables   Crispy Chickpeas   Feta   Olives   Grilled Pita Bread	

### Add protein to any greens or bowl

Chicken +9 | Shrimp +11 | Steak +14 | Salmon +14

## Knife and Fork

<b>KALE AND MUSHROOM RAVIOLI GF</b>	24
Herb Parmesan Sauce   Grilled Artichokes   Roasted Tomato	
<b>SHORT RIB BOLOGNESE</b>	28
Pappardelle Pasta   Short Rib Ragù   Parmesan Shavings	
<b>RAS EL HANOUT BLACKENED SALMON GF</b>	36
Corn Succotash   Spinach   Preserved Lemons Sauce	
<b>LEMON GINGER HALF CHICKEN GF</b>	39
Roasted Garlic Mash Potatoes   Baby Carrots   Pea Tendrils	
<b>GRILLED ANGUS NEW YORK 14oz</b>	49
<b>NATURAL ANGUS FILET MIGNON 10oz</b>	53
Choice of Sauce Chimichurri   Herb Bearnaise   Bordelaise	
<b>SIDES GF</b>	9
Fried Brussel Sprouts, Bacon and Parmesan Shavings Grilled Asparagus with Fleur de Sel Roasted Garlic Potato Puree Seared Broccolini, Crispy Shallots (g)	

## Bites

<b>BAR SNACKS (ROSEMARY NUTS, OLIVES, SUNFLOWER SEEDS)</b>	9
<b>CHIPS, GUACAMOLE &amp; SALSA GF, V</b>	16
<b>SHORT RIB GRILLED CHEESE</b>	16
Onion Marmalade   Provolone   Arugula   Tomato   Sourdough	
<b>TURKEY CLUB SANDWICH</b>	19
Bacon   Lettuce   Lemon Pepper Aioli   Sourdough bun   Choice of Fries, Sweet Potato Fries, Fruit or Salad	
<b>CHICKEN QUESADILLA</b>	20
Salsa   Guacamole   Sour cream	
<b>**MARRIOTT BURGER</b> ged Cheddar   Bacon   Lettuce   Tomato   Brioche Bun Choice of Fries, Sweet Potato Fries, Fruit or Salad	21
<b>**FOR EVERY PURCHASE OF THE MARRIOTT BURGER, \$1 WILL BE DONATED TO CHILDREN'S MIRACLE NETWORK.</b>	

## Dessert

<b>CINNAMON APPLE CHURRO</b>	15
Vanilla Ice Cream   Bavarian Cream Filled Churro   Caramel Apple Pie Filling   Cinnamon Sugar	
<b>CHOCOLATE LAVA CAKE</b>	14
Vanilla Ice Cream	

Gluten Free GF | Vegetarian V

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## Signature Cocktails

<b>CUCUMBER COOLER</b>	15
Stoli Cucumber   Simple Syrup   Lime Juice   Fever Tree Tonic	
<b>JUST PEACHY</b>	16
Bacardi Superior   Lime Juice   Cranberry Juice   Peach Puree	
<b>PINK DRINK</b>	16
Empress Gin   Strawberry   Lime Juice   Soda Water	
<b>JALAPENO PINEAPPLE MARGARITA</b>	16
Jose Cuervo Blanco   Jalapenos   Pineapple Juice   Lime Juice	
<b>THE CROSSWALK</b>	16
Jameson   Grapefruit Juice   Ginger Beer   Raspberry	
<b>BARREL AGED OLD FASHIONED</b>	17
Amador Bourbon   Bitters   Simple Syrup	
<b>HIBISCUS COVE</b>	17
Tito's   Aperol   Strawberry Puree   Q Hibiscus Ginger Beer Lemon Juice	
<b>BLUE PALOMA</b>	18
Butterfly Cannon Tequila   Fever Tree Grapefruit Soda   Agave Lime Juice	
<b>YUZU TOKI SMASH</b>	18
Suntory Toki   Yuzu   Simple Syrup   Mint   Lemon Juice	
<b>ELDERFLOWER COSMO</b>	18
Ketel Citron   St. Germaine Liqueur   Cranberry Juice   Simple Syrup   Lime Juice	

## Non Alcoholic + Seltzer

<b>HEINEKEN 0.0</b>	9
Lager Styled Non Alcoholic Beer	
<b>LYRE'S PALOMA</b>	13
Lyre's Non Alcoholic Blanco Spirit   Fever-Tree Grapefruit Soda Lime Juice   Agave	
<b>SELTZER</b>	9
High Noon Seltzer   Truly Seltzer	

## Wines

<b>SPARKLING &amp; CHAMPAGNE</b>	6oz.	9oz.	BTL
Mionetto ,Brut Prosecco, IT			45
Le Grand Courtage (Split), Brut Rose, FR			15
Chandon, Brut Sparkling Wine, CA			52
Veuve Clicquot, Brut, FR			150
<b>WHITE WINE</b>			
Fleurs de Prairie, Rose, Cotes de Provence, FR	13	18	45
The Beach, Rose, Vin de Provence, FR	-	-	51
Noble Vines, Sauvignon Blanc, Monterrey, CA	13	18	45
Brancott, Sauvignon Blanc, Marlborough, NZ	13	18	45
Kim Crawford, Sauvignon Blanc, Marlborough, NZ	-	-	51
Pighin, Pinot Grigio, Friuli-Venezia Giulia, IT	13	18	45
Joel Gott, Chardonnay, Santa Barbara, CA	13	18	45
Talbott, Chardonnay, North Coast, CA	15	20	51
Sonoma Cutrer, Chardonnay, Russian River Valley, CA	19	24	69
Meiomi, Chardonnay, CA	-	-	51
Chateau Ste. Michelle, Riesling, WA	-	-	45
<b>RED WINE</b>			
Meiomi, Pinot Noir, CA	13	18	45
Folly Of The Beast, Pinot Noir Central Coast, CA	15	20	51
Erath, Pinot Noir, OR	-	-	69
Joel Gott, Red Blend, Palisades, CA	11	16	37
Troublemaker, Red Blend, Central Coast, CA	-	-	45
Columbia Crest "H3", Cabernet, Sonoma , CA	13	18	45
Freakshow, Cabernet Sauvignon, Lodi, CA	15	20	51
Daou, Cabernet Sauvignon, Paso Robles, CA	19	24	69
"Allomi Vineyard" Hess, Cabernet, Napa Valley, CA	-	-	83
J. Lohr, Merlot, Paso Robles, CA	13	18	45
St. Francis, Merlot, Sonoma, CA	-	-	69
Alamos, Malbec, Mendoza, AR	13	18	45

## Beers

<b>DOMESTIC</b>	8
Bud Light   Budweiser   Michelob Ultra   Coors Light Sam Adams   Blue Moon	
<b>PREMIUM &amp; IMPORTED</b>	9
Corona   Corona Light   Modelo Especial   Heineken Heineken Light   Guinness   Lagunitas	
<b>DRAFT BEER</b>	
Stella Artois, Belgian Lager, 5.2%	10
Longboard, Lager, Kona Brewing, 4.6%	11
Red Trolley, Irish Red Ale, Karl Strauss, 5.6%	12
Second Reef, Blonde Ale, Laguna Beach Beer Company, 5.4%	12
Swami's IPA Carlsbad Ca, 6.8%	13
Delicious Stone, Escondido Ca. 7.7%	13
<b>CRAFT BEER</b>	
Left Coast, Orange County IPA, 5.25%	13
El Chango, Mexican Style Lager, 5.3%	13

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