

Starters

Charcuterie 17
Two artisanal cheeses, three artisanal cured meats, seasonal fruit preserve, crispy lavash, whole grain mustard, house pickles, local honey

Market Vegetables  16
Local seasonal vegetables, marinated mixed olives, marcona almonds, goat cheese spread, hummus, herb flatbread

Short Rib Mushroom Tots 17
Braised short rib, mushroom gravy, crispy potato tots

Daily Flatbread 18
Chef's selection

Mains

Bacon Cheeseburger 24
Angus burger, cheddar, bacon, shredded lettuce, tomato, pickles, onion, house sauce, garlic mayo, toasted sesame bun, 50/50 onion rings & french fries, house buttermilk ranch

Free Range Fried Chicken 24
Crispy buttermilk marinated free range chicken, ancho bbq sauce, crispy garlic potato salad with almonds, citrus slaw

Fettucine Pasta  26
Baby kale, garlic cream sauce, fall squash medley, medjool dates, Fiscalini aged cheddar, roasted pistachio

Roasted Beet Salad  16
Aged goat cheese, local citrus, arugula, glazed walnuts, sherry vinaigrette
add grilled chicken +6 / grilled shrim p +7

Caesar Salad  17
Romaine hearts, artisan croutons, parmigiano, house made Caesar dressing
add grilled chicken +6 / grilled shrim p +7

Snacks

Housemade Chips 8
Served with chive sour cream dip

French Fries 6
Served with housemade ranch

Spicy Snack Mix 5

Marinated Mixed Olives 7

Kids ages 12 & under

Cheeseburger 12
Served with french fries

Grilled Cheese  10
Served with french fries

Chicken Plate 12
Choice of fried or grilled chicken, served with vegetables and fries

Turkey Sandwich 12
Sliced turkey & cheddar cheese on white bread, served with french fries

Pasta  12
Choice of butter or tomato sauce, topped with parmesan cheese
add grilled chicken +5

Macaroni & Cheese  10

Dessert

Warm Chocolate Cookie Brownie 10
Housemade vanilla ice cream, caramel sauce, warm fudge, toffee bites

Chef Victor's Cheesecake 10
Chef's choice of seasonal flavor, please ask server

Chef Victor's Crème Brulée 10
Chef's choice of seasonal flavor, please ask server

BAYSIDE LOUNGE

ft. Marina Kitchen

Spirits

Vodka

Titos 15

Tequila

Casamigos Blanco 14

Casamigos Reposado 16

Gin

Hendrick's 14

Rum

Captain Morgan 12

Scotch Whiskey

Oban 27

Glenlivet 12 Year 19

World Whiskey

Jameson 13

Crown Royal 14

American Whiskey

Buffalo Trace Bourbon 13

Wine by Glass

Chardonnay

Bravium, Russian River Valley, CA 17

Cabernet Sauvignon

Austin Hope, Paso Robles, CA 22

Pinot Noir

Martin Ray, Sonoma Coast, CA 17

Sauvignon Blanc

Brancott Estate, Marlborough, NZ 15

By the Can

Import/Domestic 9

Bud Light

Michelob Ultra

Heineken

Corona

Local Craft 10

Karl Strauss

Aurora Hoppyalis IPA

Mosaic IPA

Follow the Sun

Cutwater 12

Tiki Rum Mai Tai

Tequila Paloma

Rum Mojito

Vodka Transfusion

Vodka Mule

Refreshments

Soft Drinks 4

Pepsi

Diet Pepsi

Sierra Mist

Lemonade

Iced Tea

Bottled Water 5

Fiji

Pellegrino

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PLEASE SEE SERVER FOR ANY SPECIAL REQUESTS. 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

Marriott Marquis San Diego Marina | 333 West Harbor Drive, San Diego, California, USA, 92101 | 619-234-1500