

DINNER

FULL MENU AVAILABLE FROM
5:00-10:00PM



SHAREABLES

LOBSTER MAC & CHEESE
cavatappi, midnight moon cheese sauce, thyme,
brown butter bread crumbs

LIGHTLY SEARED AHI TUNA
seared black sesame ahi tuna, asian pears, quinoa,
tomatoes, avocado, gem lettuce, shallot vinaigrette
DF | GF (contains sesame)

HUMMUS
roasted garlic hummus, grilled naan, local vegetables
DF | GF | V (without naan)

PROSCIUTTO FLATBREAD
mushrooms, roasted fennel, basil pesto, mascarpone,
fontina, arugula

LOADED TOTS
beef burnt ends, beer cheese sauce

QUICK BITES

**GRILLED SOURDOUGH
BREAD & BUTTER**
sundried tomatoes, whipped sweet butter

BAVARIAN PRETZEL
beer cheese, local mustard
V

**HOUSE MADE SWEET & SPICY
MIXED NUTS**
house roasted mixed nuts, brown sugar glaze,
chili powder, chipotle peppers
V | GF

HOUSE MADE POTATO CHIPS
house made fine herbs ranch dip
V | GF

CHEESE BOARD
central coast creamery's faultline, holey cow,
dreamweaver (goat), cowgirl creamery mt. tam, cliff
family's wine jellies, grilled baguette

FRIED GREEN BEANS
yuzu mayo
V

SPICY FRIED CHICKEN TENDERS
choice of buffalo or sweet chili sauce, blue cheese
dressing, celery

TOMATO SOUP
basil, grilled sourdough
V

SF CLAM CHOWDER
bacon lardons, sourdough croutons, chives

HANDHELD

choice of mixed green salad or fries

BEYOND BURGER
avocado, fiscalini cheddar, lettuce, tomato, pickles,
secret sauce
V

GRILLED FLANK STEAK SANDWICH
maitake mushroom, caramelized onions,
chipotle aioli, swiss cheese, wild arugula, sourdough

FRIED CHICKEN SANDWICH
poppy seed coleslaw, hot honey

CHEESE MELT & TOMATO SOUP
guyere cheddar, caramelized onions, sourdough
V (No sides included)

FISH & CHIPS
beer battered cod, house-made remoulade, lemon

CRAFT HOUSE SMASH BURGER

choice of mixed green salad or fries

niman ranch beef, bravo farms cheddar, sourdough
pretzel bun, lettuce, tomato, secret sauce

single
double
triple

Add-ons: applewood smoked bacon, cage free eggs,
avocado, mushrooms, caramelized onions

KNIFE AND FORK

CAESAR SALAD
romaine, parmesan, sourdough croutons

CHEF'S CURRENT FAVORITE SALAD
sugar peas, favas, asparagus, gem lettuce, pine nuts,
mint, parmesan cheese, shallot dressing
GF

GRILLED FLANK STEAK SALAD
gem lettuce, apples, sourdough croutons, avocado,
shallot dressing
DF | GF

**SNAKE RIVER FARMS NEW YORK
STEAK**
brussels sprouts, heirloom baby carrots,
mashed potatoes, red wine sauce
DF | GF

**PAN ROASTED MARY'S AIRLINE
CHICKEN BREAST**
grains, kale, butternut squash, mushroom sauce

CREATIVE KING SALMON
asparagus, spinach, heirloom potatoes,
miso beurre blanc, herb salad
GF

SIDES

FRENCH FRIES
CAESAR SALAD

MARKET VEGETABLES
MIXED GREEN SALAD

DESSERT

KEY LIME CHEESECAKE
macadamia nuts, tequila, lemon rosemary cookies

CHOCOLATE CAKE
salted caramel, hazelnut chocolate ribbons, berries
V

V - vegan
DF - dairy free
GF - gluten free

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may
increase the risk of foodborne illness
An automatic 18% gratuity will be added to groups of six (6) or more and 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 8.625% will be added to all prices
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