

DINNER

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



QUICK BITES

- GRILLED SOURDOUGH BREAD & BUTTER 10
sundried tomatoes, whipped sweet butter
V
- BAVARIAN PRETZEL 18
beer cheese, local mustard
V (without cheese)
- HOUSE MADE SWEET & SPICY MIXED NUTS 10
house roasted mixed nuts, brown sugar glaze,
chili powder, chipotle peppers
V | GF
- FRIED CHICKEN TENDERS 20
choice of buffalo or sweet chili sauce,
blue cheese dressing, celery, carrots
- TOMATO SOUP 15
basil, grilled sourdough
V
- SF CLAM CHOWDER 18
bacon lardons, sourdough croutons, chives

HANDHELD

with crispy potato wedges
or add \$4 mixed green salad or \$4 caesar salad

- GRILLED FLANK STEAK SANDWICH 32
maitake mushroom, caramelized onions,
chipotle aioli, swiss cheese, wild arugula, sourdough
- BEYOND BURGER 30
avocado, fiscalini cheddar, lettuce, tomato, pickles,
secret sauce
V
- FRIED CHICKEN SANDWICH 28
poppy seed coleslaw, hot honey
- CHEESE MELT & TOMATO SOUP 25
gruyere cheddar, caramelized onions, sourdough
V (No sides included)
- FISH & CHIPS 28
beer battered cod, house-made remoulade, lemon

CRAFT HOUSE SMASH BURGER

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

single \$25
double \$30
triple \$34

add-ons \$3 each: applewood smoked bacon, cage free eggs,
avocado, mushrooms, grilled onions

SIDES \$12

- CAESAR SALAD
- CRISPY POTATO WEDGES
- MARKET VEGETABLES
- MIXED GREEN SALAD

SHAREABLES

- LOBSTER MAC & CHEESE 30
cavatappi, midnight moon cheese sauce, thyme,
brown butter bread crumbs
- LIGHTLY SEARED AHI TUNA 28
seared black sesame ahi tuna, asian pears, quinoa,
tomatoes, avocado, gem lettuce, shallot vinaigrette
DF | GF (contains sesame)
- HUMMUS 22
roasted garlic hummus, grilled naan, local vegetables
DF | V | GF (without naan)
- SUMMER FLATBREAD 25
heirloom tomatoes, mozzarella, fontina,
garlic & basil pesto, balsamic glaze, arugula
V
- LOADED TOTS 22
beef burnt ends, beer cheese sauce
- PT REYES CHEESE COLLECTION 26
buttery gouda, spicy tomarashi, earthy truffle brie,
fennel blue, cliff family's wine jelly & jam,
grilled baguette
V
- PT REYES CHEESE & CHARCUTERIE 32
buttery gouda, spicy tomarashi, earthy truffle brie,
fra'mani capicola, spicy salametto, toscana salame,
cliff family's wine jelly, local mustard,
grilled baguette

KNIFE AND FORK

- CAESAR SALAD 22
romaine, parmesan, sourdough croutons
- HEIRLOOM TOMATO PANZANELLA 25
acme sourdough, summer peppers,
persian cucumbers, buffalo mozzarella,
12 yr aged modena balsamic vinegar
V
- GRILLED FLANK STEAK SALAD 32
gem lettuce, apples, sourdough croutons, avocado,
shallot dressing
DF | GF
- RED WINE BRAISED SHORT RIBS 48
creamy mashed potatoes, brussel sprouts,
heirloom baby carrots
GF
- ORGANIC KING SALMON 42
Created by Marriott Masters of the Craft Culinary Champion
zucchini and carrot noodles, celery,
heirloom cherry tomatoes, adobo sauce, crispy shallots
DF

DESSERT \$15

- KEY LIME CHEESECAKE
macadamia nuts, tequila, lemon rosemary cookies
- CHOCOLATE CAKE
salted caramel, hazelnut chocolate ribbons, berries
V | DF

V – Vegetarian DF – Dairy Free GF – Gluten Free

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness
An 18% Staff Charge will be added to your check for groups of six (6) or more and for checks left unsigned by the patron.

The Staff Charge is distributed directly to the employee(s) providing the service.

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

San Francisco Marriott Marquis 780 Mission Street San Francisco,
California, USA 94103 415-896-1600

SPECIALTY HAND-CRAFTED COCKTAILS \$23

HIBISCUS G&T
Bar Hill Gin | Hibiscus Syrup
Fever Tree Tonic

HAKU MATCHA MARTINI
Haku Vodka | Matcha Tea
Cinnamon Simple Syrup | Whipped Cream

OAXACA OLD FASHIONED
Madre Mezcal | Agave Nectar
Angostura Bitters

ALOHA SUNSET
Meili Vodka | Merlet Peach Liqueur
Fresh Orange Juice | Fresh Lime
Fresh Pineapple Juice | Cranberry Juice

ESPRESSOTINI
Grainger's Vanilla Vodka
Blue Ice Double Espresso Vodka
Fresh Espresso | Kahlua Coffee Liqueur

MARIPOSA MARGARITA
Don Fulano Tequila | Butterfly Pea Flower Syrup |
Agave Nectar | Triple Sec

GOLDEN GATE GIMLET
Bombay Gin | Fresh Cucumber
St. Germain | Fresh Lime Juice

B55 BARRELED MANHATTAN
Knob Creek Bourbon | Carpano Antica |
Regan's Orange Bitters | Maraschino Cherries

BOURBON SMASH
Michter's Bourbon | Strawberry Puree
Fresh Lemon Juice | Fresh Mint

KARL'S SHADOW
Captain Morgan Spiced Rum
Fresh Lime Juice
Fever Tree Ginger Beer

THE ROCK OLD FASHIONED \$26
Maker's Mark Private Selection Barrel
of The San Francisco Marriott Marquis
Brown Sugar Simple Syrup | Angostura Bitters

SF BAY REFRESHER
Absolut Vodka | Fresh Mint
Fresh Lime Wedge |
Agave | Fever Tree Soda

WHITE

6oz 9oz



WENTE CHARDONNAY Livermore, CA	16	21	56
SONOMA CUTRER CHARDONNAY Russian River, CA	20	25	80
STAG'S LEAP KARIA CHARDONNAY Napa, CA	28	33	112
KIM CRAWFORD SAUVIGNON BLANC Marlborough	18	23	72
CLIF FAMILY SAUVIGNON BLANC RTE Napa, CA	20	25	80
PIGHIN PINOT GRIGIO Italy	19	24	76
CHATEAU ST. MICHELLE RIESLING Washington	16	21	56
MÈNAGE À TROIS MOSCATO ST. Helena, CA	16	21	56
FLEURS DE PRAIRE ROSÉ France	16	21	56
DAOU ROSÉ Paso Robles, CA			68
STA. MARGHERITA PINOT GRIGIO Italy			80

RED

6oz 9oz



MEIOMI PINOT NOIR Sonoma Coast, CA	16	21	56
SANCTUARY PINOT NOIR Sta. Maria, CA	23	28	92
CHATEAU STE MICHELLE CABERNET SAUVIGNON "Indian Wells" Columbia Valley	18	23	72
SANCTUARY CABERNET SAUVIGNON Rutherford, CA	20	25	80
ALAMOS MALBEC Argentina	17	21	56
J LOHR MERLOT "Los Osos" Paso Robles, CA	18	23	73
CLIF FAMILY ZINFANDEL Howell Mountain, CA	20	25	80
PALISADES RED BLEND BY JOEL GOTT California	17	21	56
ARGYLE PINOT NOIR Bloom House			70
FLOWERS PINOT NOIR Sonoma Coast, CA			100
ST. FRANCIS MERLOT Sonoma, CA			70
J. LOHR PURE PASO PROPRIETARY RED BLEND California			75
ROTH ESTATE CABERNET SAUVIGNON Alexander Valley, CA			90
CHATEAU MONTELENA CABERNET SAUVIGNON Napa, CA			180
SILVER OAK Alexander Valley, CA			175

SPARKLING

6oz 9oz



MIONETTE PROSECCO Italy	16	21	56
CHANDON BRUT Sonoma, CA	18	23	70
CHANDON SPARKLING ROSE Sonoma, CA	18	23	70
VEUVE CLICQUOT BRUT YELLOW LABEL France			160
VEUVE CLICQUOT ROSE BRUT France			180

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