

# EVERYTHING YOU WANT TO EAT & DRINK

Living Room Bar at W San Francisco  
181 3rd Street  
San Francisco, CA

Open Daily 4PM - 12AM  
Late Night Menu 11PM - 12AM

# WELCOME

Our cocktail program is a homage to the incredible artistry birthed by our beautiful city over the last century. From famous neighborhoods, to genre-defining musicians, to skateboard culture, and beyond - it is our ode to all creative minds & their havens. We humbly invite you to join us on a tour of the town curated by our very own artists behind the bar, as we celebrate great icons through great flavors. Welcome to San Francisco!

## CRAFT COCKTAILS

<b>Trendy Valencia</b> 21 Seeds Valencia Orange Tequila   Simple Syrup   Orange Bitters   Aromatic Bitters	<b>22</b>
<b>Ghiradead &amp; Co.</b> Bacardi Reserva Ocho   Rumhaven Coconut   Ghiradelli Chocolate Syrup Vanilla Creamer   Toasted Coconut Rim   Whipped Cream   Ghiradelli Chocolate Shavings	<b>23</b>
<b>3rd &amp; Howard</b> Bulliet Rye   Lemon Juice   Maple, Chai & Sage Infusion   Tobacco Bitters   Fee Foam   Grated Nutmeg	<b>23</b>
<b>Thrasher Magazine</b> Glenlivet 12 Year   DOM Benedictine   Lemon Juice	<b>22</b>
<b>Peaches Clearwater Revival</b> Ketel One Vodka   Peach Puree   Simple Syrup   Lemon Juice   Orange Bitters   Fever Tree Lemon Tonic	<b>22</b>
<b>W After Party</b> Bombay Sapphire Gin   Aperol   Blood Orange Puree   Lime Juice   Simple Syrup   Peychaud Bitters   Fee Foam	<b>23</b>
<b>Bro-Jito</b> Knob Creek Bourbon   Muddled Mint & Jalapenos   Lime Juice   House-Made Simple Syrup   Club Soda	<b>22</b>

# CRAFT COCKTAILS

- Barefoot Bohemian** 22  
Hennessy VS | Amaro Montenegro | Lemon Juice | Aperol | Simple Syrup
- Lombard Lightning** 22  
Michter's us1 small Batch Rye | Blackberry Elixir | Lime & Grapefruit Juices  
Fever Tree Ginger Beer | Peychaud's Bitters | Fresh Basil
- Santana Smooth** 23  
St. George Botanivore Gin | Raspberry Liqueur | Lemon Juice |  
House-Made Simple Syrup | Fresh Raspberries | Egg White
- Lovin' Touchin' Squeezin'** 22  
Del Maguey Mezcal | Lillet Blanc | Yuzu Juice | Agave |  
Pineapple, Hibiscus & Huckleberry Infusion
- Espresso Martini** 22  
Ketel One Vodka | Cold Brew | Mr. Black | Simple Syrup

## ZERO PROOF

- Mocktallica** 17  
Lyre's London Dry Spirit | Strawberry-Cucumber-Lime Elixir |  
House-Made Simple Syrup | Lyre's Classico Sparkling
- Aperol Who?** 17  
Lyre's Italian Orange | Lyre's Italian Aperitif Rosso |  
Simple Syrup | Lemon Bitters | Lyre's Classico
- Garden of Life** 17  
Lyre's Agave Spirit | Cucumber Juice | Lime Juice |  
Simple Syrup | Fresh Basil | Fresh Mint

# BEER

## DRAFT BEER

**ESPECIAL | Modelo** 10  
Pilsner Style Lager | 4.4% | Mexico

**DENOIGINIZER | Drake's** 10  
Double IPA | 9.75% | San Leandro

**MANGO IPA | Voodoo Ranger** 10  
Tropical IPA | 6.7% | Fort Collins

**SUMMER ALE | Samuel Adams** 10  
American Wheat Ale | 5.3% | Boston

**CALI CREAMIN | Mother Earth** 10  
Vanilla Cream Ale | 5.0% | Vista

**PILS | Trumer** 10  
Pilsner | 4.9% | Berkeley

**805 CERVEZA | Firestone Walker** 10  
Mexican-Style Lager | 4.5% | Paso Robles

**ANIMAL | Fort Point** 10  
Tropical IPA | 7.5% | SF

**LOVE HAZY IPA | Almanac** 10  
New England IPA | 6.1% | Alameda

**BY THE BOTTLE** 9

**CORONA | MICHELOB ULTRA | HEINEKEN | STELLA | BUDWEISER |  
BUD LIGHT | COORS LIGHT | HIGH NOON | HEINEKEN 0.0%**

An 18% gratuity will be added to parties of 6 or more. In accordance with state law, liquor is only served from 6AM to 2AM. Drinking alcoholic beverages during pregnancy may cause birth defects. Please be aware that the CA State drinking age is 21; proper identification is required.

# WINE

## ROSÉ

**CHATEAU. D'ESCLANS | Whispering Angel 18 | 70**

Rosé | Cotes de Provence, France

## SPARKLING

**ZARDETTO 16 | 62**

Prosecco | Italy

**THE PRISONER | Unshackled 19 | 74**

Rosé Sparkling | California

**VEUVE CLICQUOT | Yellow Label 33 | 130**

Brut Champagne | France

**VEUVE CLICQUOT | Rosé 35 | 138**

Brut Champagne | France

# WINE

## WHITE

### **BENVOLIO 13 | 50**

Pinot Grigio | Italy

### **ROUTESTOCK 16 | 62**

Sauvignon Blanc | Napa Valley, CA

### **TYLER 18 | 70**

Chardonnay | Santa Barbara, CA

### **DAVIS BYNUM 18 | 70**

Chardonnay | Russian River Valley, CA

### **POST & BEAM by Far Niente 21 | 82**

Chardonnay | Carneros, CA

## RED

### **SEA SUN by Caymus 15 | 60**

Pinot Noir | Suisun Valley, CA

### **BANSHEE 19 | 74**

Pinot Noir | Sonoma County, CA

### **MONTES | Twins 16 | 62**

Red Blend | Colchagua Valley, Chile

### **DAOU 18 | 70**

Cabernet Sauvignon | Paso Robles, CA

### **OBSIDIAN RIDGE | Estate 20 | 78**

Cabernet Sauvignon | Lake County, CA

### **CAYMUS | California 25 | 98**

Cabernet Sauvignon | Napa Valley, CA

### **TERRAZAS | Altos del Plata 17 | 66**

Malbec | Mendoza, Argentina

### **TENERAL 19 | 74**

Zinfandel | Russian River Valley, CA

\*Ask about our WINETHUSIAST Menu and enjoy special seasonal offerings!

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# BITES

## SHAREABLES

<b>Imperia Royal Ossetra Caviar</b>	<b>130</b>
30g Caviar, Brioche, Meyer Lemon Crème Fraiche, Pickled Onions, Chives, Radish	
<b>Charcuteria &amp; Quesos</b>	<b>2 for \$29   4 for \$52</b>
Coastal Creamery Selection, Local Meat Provisions, Crema di Lardo, Pickled Vegetables, House Mustard, Rooftop Honey, Peak Season Fruit	
<b>Oysters On The Half Shell</b>	<b>6 for \$30   12 for \$60</b>
Oysters chucked to order, Mezcal Cherry Mignonette	
<b>Dungeness Crab Tostadas</b>	<b>32</b>
Corn Tortillas, Cucumber Salsa, Avocado Lime Mash, Jalapenos Add Caviar 15g <b>60</b>	
<b>Sonoma Valley Fields Crudite</b>	<b>20</b>
Cashew Miso Dip, Seasonal Vegetables, Cilantro Essence	
<b>Parrillera Wings</b>	<b>26</b>
Peruvian Potato Wedges, Yogurt Ranch, Aji Amarillo	
<b>Carne Cruda</b>	<b>26</b>
CAB Prime Beef, Shallots, Preserved Lemon, Arugula, Grilled Sourdough Add Caviar 15g <b>60</b>	
<b>Mission Street Guacamole</b>	<b>16</b>
Hass Avocados, Cilantro, Pickled Red Onion, Cotija, Lime Guajillo Spice, House Chips	
<b>LRB Signature Fries</b>	<b>8</b>
Ancho Salt, Aji Amarillo, Yogurt Ranch	
<b>Mole Spiced Nuts</b>	<b>8</b>
House Mixed Nuts	
<b>Marinated Olives</b>	<b>8</b>
Olive Mix, Chilis, Tangerines, Thyme	

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

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# BITES

## STARTERS

**Jalapeno Corn Bisque** \*GFA \*VG **18**  
Roasted Cream Corn, Queso Fresco, Jalapenos, Cilantro crispy Tortilla Strips

**Ajiaco Chicken Soup** \*GFA **28**  
House-Made Hearty Chicken Stock, Hominy, Cilantro, Avocado, Capers, Sour Cream, Fingerling Potatoes

**Half Moon Bay Greens** \*Vegan **15**  
Mixed Lettuce, Shaved Seasonal Vegetables, Seasonal Fruit, Smoked Paprika Sunflower Seeds, Preserved Lemon Vinaigrette

**Iceberg Avocado Ceasar Wedge** \*VG **25**  
Boquerones, Ceasar Dressing, Avocado, Gran Morovia Parmesan, Sourdough Crumbs

**Heirloom Tomato & Stonefruit Salad** \*Vegan **23**  
Seasonal Cucumbers, Orange Blossom Vinaigrette, Aliums, Aromic Herbs

### *Add Protein:*

Add Organic Chicken 12

Add Seared Salmon 16

Add New York Steak 32

Add Grilled Tofu 10

## PINSAS

**Foraged Mushroom** \*VG **24**  
Wild Mushroom Birria, Confit Garlic, Grilled Squash, Scallions, Castelvetrano Olives, Housemade Ricotta

**Margherita Iberica** **26**  
Crushed Tomato Pelati, Mozzarella di Buffala, Paleta Iberica, Torn Basil

**Salccicia** **26**  
Crushed Tomato Pelati, Hobbs Italian Sausage, Summer Peppers, Spring Onions, Calabrian Chili, Chorizo Spice, Mozzarella di Buffala

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# BITES

## PLATED

**Wagyu Mole Burger** \*GFA **34**  
Westholme Wagyu Beef, Mole Poblano Jus, Fiscalini Smoked Cheddar,  
Jalapeno Aioli, Bloomsdale Spinach, Heirloom Tomato, Brioche Bun  
*\*Choice of Fries or Salad*  
*\*Available as Impossible Burger without Mole Sauce*

**Cubano Reuben** **25**  
Sliced Sourdough, Jamon del Pais, Fiscalini Smoked Cheddar,  
Fennel & Cumin Sourkraut, Dijonaise  
*\*Choice of Fries or Salad*

**Chipotle Chicken Sandwich** \*GFA **29**  
Grilled Organic Mary's Chicken, Pickled Vegetables, Cotija Cheese,  
Fresh Cilantro, Bolillo Roll  
*\*Choice of Fries or Salad*

**Parrillera Steak Frites** **39**  
CAB 8oz Prime New York, Parrillera Marinade, House Fries,  
Bone Marrow Butter, Mole Poblano Jus

**Chile Rojo Salmon** \*GFA **34**  
Kavroy Salmon, Braised Chickpeas, Peas & Pods, Frisee

**Impossible Ragout** **26**  
Papardelle, Herbed Bread Crumbs

## DESSERT

**Chili Chocolate Cake** **15**  
Guajillo Molten Chocolate, Vanilla Ice Cream

**Prickly Pear Brulee** **15**  
Prickly Pear Creme Brulee, Lemon Cookie, Candied Mandarin

**Black Sesame Cheesecake** **15**  
Blackberries, Black Sesame Anglaise, Raspberry Sorbet, Coconut Powder

**Ice Cream** **8**  
Assorted Flavors

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# SPIRITS

## VODKA

Belvedere	19
Chopin	20
Grey Goose	19
Ketel One	18
Tito's handmade	18
Wheatley	17

## RUM

El Dorado 12-Year	24
El Dorado 15-Year	31
Ron Zacapa No. 23 Solera	22
Santa Teresa 1796	21
Dipolomatico Planas	20
Dipolomatico Mantuano	20
Pampero Aniversario	22
Bacardi	17
Reserva Ocho 8-Year	20
Añejo 4-Year	18
Captain Morgan	17
Sailor Jerry's	17
Myers' Dark	17
Zaya Gran Reserva	18
Rumhaven Coconut	16

## TEQUILA

Casamigos	
Blanco	22
Reposado	23
Añejo	25
Cazadores	
Blanco	17
Reposado	19
Añejo	20
Clase Azul	
Reposado	45
Anejo	98
Don Julio	
Blanco	22
Reposado	23
Añejo	28
Rosado	32
1942	48
Patron Silver	20
Jose Cuervo Plata	17
Mijenta Blanco	17
Siete Leguas	
Blanco	24
Reposado	26

## MEZCAL

Clase Azul	
Guerrero	85
Durango	85
San Luis Potosi	85
Casamigos	24
Del Maguey San Luis Rio	25
Sombra Joven	17
Sombra Reposado	17

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# SPIRITS

## SCOTCH WHISKEY BLENDED

Chivas Regal 12	18
Johnnie Walker	
Black Label	18
Blue Label	60
Dewar's White Label	17

## IRISH WHISKEY

Redbreast 12-Year	25
Jameson	17

## BLENDED MALT

Monkey Shoulder	18
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## SINGLE MALT

Arbeg 10-Year	24
Auchentoshan Three-Wood	28
Balvenie	
Doublewood 12-Year	22
Caribbean Cask 14-Year	24
Sherry Cask 15-Year	50
Glenfiddich 12-Year	19
Glenfiddich 15-Year	25
Glenlivet 12-Year	19
Lagavulin 16-Year	30
Laphroaig 10-Year	21
Macallan 12-Year	26
Macallan 18-Year	70
Oban 14-Year	29

## BOURBON / WHISKEY

Angel's Envy	22
Basil Hayden	21
Buffalo Trace	18
Bulleit	17
Rye	17
Eagle Rare	26
Four Roses Single Barrel	22
Gryphon	26
Rye	28
Jack Daniel's	17
Knob Creek	18
Maker's Mark	17
Crown Royal	17
Michter's Small Batch	20
Rye	20
Sour Mash	20
Redwood Empire	
Pipedream Bourbon	20
Emerald Giant Rye	20
Lost Monarch	
Straight Whiskey	20
High West Double Rye	21
Rittenhouse Rye	17
Sazerac Rye	18
Templeton Rye	18
Woodford	19
Rye	19
Woodinville Rye	18

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# SPIRITS

## JAPANESE WHISKEY

Kikori	21
Nikka	
Coffee Grain	24
Miyagikyo Single Malt	30
Ohishi Sherry Cask	26
Tenjaku	20
Shibui Grain Select	20
Suntory Toki	19

## COGNAC & CORDIALS

Courvoisier VS	18
Chateau de Laubade	22
D'usse VSOP	21
Hine VSOP	17
Hennessy	
VS	20
VSOP	24
XO	65
Richard (1oz)	200
Remy Martin VSOP	20

## GIN

Aviation	18
Bombay Sapphire	18
Distillery 209	17
Gunpowder	22
Empress	20
Hendricks	18
Monkey 47	26
Nolet's	22
Roku	19
St. George	
Terroir	18

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# LATE NIGHT MENU

AVAILABLE 11PM - 12AM

**LRB Signature Fries** 8

Ancho Salt, Aji Amarillo, Yogurt Ranch

**Iceberg Avocado Ceasar Wedge \*VG** 25

Boquerones, Ceasar Dressing, Avocado, Gran Morovia Parmesan, Sourdough Crumbs

**Add Protein:**

Add Organic Chicken 12

Add Seared Salmon 16

Add New York Steak 32

Add Grilled Tofu 10

**Wagyu Mole Burger \*GFA** 34

Westholme Wagyu Beef, Mole Poblano Jus, Fiscalini Smoked Cheddar, Jalapeno Aioli, Avocado Lime Mash, Bloomsdale Spinach, Heirloom Tomato, Brioche Bun

*\*Choice of Fries or Salad*

**Chipotle Chicken Sandwich \*GFA** 29

Grilled Organic Mary's Chicken, Pickled Vegetables, Cotija Cheese, Fresh Cilantro, Bolillo Roll

*\*Choice of Fries or Salad*

## DESSERT

**Chili Chocolate Cake** 15

Guajillo Molten Chocolate, Vanilla Ice Cream

**Prickly Pear Brulee** 15

Prickly Pear Creme Brulee, Lemon Cookie, Candied Mandarin

**Black Sesame Cheesecake** 15

Blackberries, Black Sesame Anglaise, Raspberry Sorbet, Coconut Powder

**Ice Cream** 8

Assorted Flavors

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