

to start to share

The Daily Soup, chef crafted \$4

Hummus, grilled flatbread and crisp celery

for dipping \$6

Classic Onion Dip with fresh made chips \$5

Buffalo Shrimp and Blue Cheese Flatbread, \$13

Italian Sausage and Fontina Flatbread, \$8

Feta Cheese, Olives and Tomato Flatbread, \$8

Chicken Quesadilla

with Jack and Cheddar cheese, green onions wrapped in a large flour tortilla \$11

or skip the chicken, just the jack and cheddar \$8

Chilled Shrimp Cocktail, served with horseradish

cocktail sauce \$12

Soft Lettuces blistered tomatoes, bread

shards, red wine mustard vinaigrette \$5

Shrimp, Avocado and Lime Cocktail, \$13

Wings choice of flavor

Maple Glazed, Thai or Buffalo \$8

Bacon Cheeseburger Sliders w/ Fries tasty bite

sized Angus burgers \$8

Caesar Salad, chilled romaine tossed in

traditional Caesar dressing with parmesan

cheese and crunchy croutons \$8

add herb grilled chicken \$4

add lemon grilled shrimp \$8

Cobb Salad, kitchen tossed, romaine,

grilled chicken, egg, avocado, blue cheese,

tomatoes and crisp bacon,

choice of dressing \$12

Sesame Chicken Salad, tossed greens, mandarin

oranges, spiced walnuts and avocado topped on a

Crisp flatbread \$12

Tortilla Grilled Shrimp Salad, grilled shrimp

dusted in chili spice, pico de gallo, tortilla strips

butter lettuce and red wine vinaigrette \$15

big salads

***Marriott Burger**,

the classic on a butter toasted sesame bun,

fresh ground angus beef, cheddar cheese,

crisp bacon \$12

Portabella Mushroom Sandwich, grilled red pepper,

avocado, pepper Jack cheese, red wine vinaigrette

served on a ciabatta bun \$12

Roast Turkey BLT, lemon pepper mayo,

toasted sourdough \$11

Lemon Grilled Chicken Breast Sandwich,

lemon pepper mayo served on ciabatta bread

\$12

sandwiches



Alvin Kabiling | Executive Sous Chef
Stixx & Steaks | (925) 244-6114

Thai Seafood Curry, scallops, shrimp, black mussels,

And salmon prepared in a

spicy coconut curry sauce \$18

Grilled Rib Eye 12oz, with Pinot Glace \$32

Whole Wheat Pasta with Shrimp, wilted spinach,

sautéed snap peas, green peas and shrimp

Tossed with a cream sauce \$22

Omelet of Your Choice with a

green salad and fries \$12

Filet Mignon, garlic sautéed

mushrooms, crisp fries and steak butter \$36

Pan Seared Salmon Fillet, warm green beans

and potatoes, mustard vinaigrette \$27

Simply Grilled Fish, market vegetables and

extra virgin olive oil \$20

Parmesan Chicken Breast, served on

simple mashed potatoes and topped with wilted

Arugula, capers and cherry tomatoes \$21

Rigatoni with Sausage, spinach, tomatoes,

shaved parmesan \$18

or skip the sausage add mushrooms \$16

Fish & Chips crispy batter, fried Cod fish w/

homemade coleslaw, tartar sauce and fries \$12

Teriyaki Rice Bowls, rice bowl prepared

w/ fresh stir fried vegetables and a choice of

Chicken, Steak or Grilled Tofu \$12

Apple & Walnut Cobbler, vanilla

ice cream \$7

Key Lime Pie, hand whipped cream \$6

Warm Chocolate Cake, vanilla ice

cream \$7

Ice Cream & Sorbet, traditional and

seasonal flavors \$5

favorites

desserts

San Ramon Marriott
2600 Bishop Drive, San Ramon, CA 94583
www.sanramonmarriott.com

Reservations available by phone (925) 244-6114 or
[opentable.com](https://www.opentable.com)

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

beer

- Blue Moon Belgian White** \$6
- Samuel Adams Boston Lager Draft** \$6
- Sierra Nevada Pale Ale Draft** \$6
- Corona Extra** \$6
- Guinness** \$6
- Heineken** \$6
- Stella Artois Lager** \$6
- Corona Light** \$6
- Fat Tire** \$6
- Anchor Steam** \$6
- Pilsner Urquell** \$6
- Bass Ale Draft** \$6

cocktails

- Shark Bite**
Captain Morgan's Lime Bite Rum,
Sierra Mist and Grenadine \$9
- Bourbon Sour**
A classic sour made with Maker's
Mark Bourbon \$9
- St. Germain Gin n Tonic**
A twist on a classic cocktail with
St Germain liqueur \$9
- Mojito**
Bacardi Superior Rum with fresh mint \$9
- Margarita**
A classic margarita with Jose Cuervo Especial
Tequila and fresh lime juice \$9
- Dark-N-Stormy**
Gosling's Black Seal Bermuda Black rum
with Ginger Beer \$9
- Bulleit Manhattan**
Bulleit Bourbon, sweet vermouth, bitters, garnished
With a cherry \$9

All cocktails are hand-crafted using freshly squeezed juices

wines

Sparkling Wines and Champagne	Split	Bottle
Freixenet, Cordon Negro Brut N/V	\$8	\$32
Blush	Glass	Bottles
Beringer, White Zinfandel, "Special Select", 2009, California	\$6	\$24
White Specialties		
Chateau Ste. Michelle, Riesling, Columbia Valley, 2009, Washington	\$7	\$28
Meridian Vineyards, Pinot Grigio, 2009, California	\$7	\$28
Kim Crawford, Sauvignon Blanc, 2009, Marlborough N.Z.	\$11	\$44
Chardonnay		
Kendall Jackson, "Grand Reserve", 2008, Chardonnay	\$10	\$40
Wente Riva Ranch, Chardonnay, 2009, Monterey	\$11	\$44
Sterling, Chardonnay, "Vintner's Collection", Central Coast, 2009, California	\$8	\$32
Chateau St. Jean, Chardonnay, 2009, Sonoma, California	\$13	\$52
Red Specialties		
Beringer Founder's Estate, Pinot Noir, 2009, France	\$7	\$28
Mark West, Pinot Noir, 2009, California	\$11	\$44
La Crema, Pinot Noir, Sonoma Coast, 2008, California	\$13	\$52
Robert Mondavi, "Private Selection", Merlot, 2008, California	\$8	\$32
Sterling, Merlot, 2008, Central Coast California	\$8	\$32
The Crusher, Petite Sirah, Clarksburg, 2009, California	\$7	\$28
St. Francis, Merlot, Sonoma County, 2006, California	\$10	\$40
Provenance, Merlot, Napa, 2006, California	\$14	\$56
Rosenblum Zinfandel, Contra Costa County, 2007, California	\$11	\$44
Taylor Fladgate LBV	\$8	\$32
Warre's "Otima" 10 Year Tawny Port	\$10	\$40
Cabernet Sauvignon		
Robert Mondavi, "Private Selection", Cabernet Sauvignon, 2009, California	\$8	\$32
Franciscan, Cabernet Sauvignon, Napa Valley, 2007, California	\$15	\$60
Aquinas, Cabernet Sauvignon, Napa, 2009, California	\$13	\$52
Robert Mondavi Winery, Cabernet Sauvignon, Napa, 2007, California	\$13	\$52