



**Signature Cocktails**

**Wines**

San Francisco Airport Marriott  
1800 Old Bayshore Hwy. Burlingame, CA 94010

**SAVORY MARTINIS**

- Classic** 10  
Vodka or Gin, Vermouth, olives
- Blueberry Bliss** 11  
Blueberry Vodka muddled w fresh blueberries
- Lemon Basil** 10  
Smirnoff Citrus Vodka muddled w fresh basil & mint

**SWEET MARTINIS**

- Pomegranate** 12  
Vodka, pomegranate juice, fresh lime
- Caramel Apple** 11  
Smirnoff Vodka, apple pucker, butterscotch
- Melon Ball** 10  
Vodka, melon liqueur, orange and pineapple juice

**MARTINI DROPS**

- Banana Drop** 10  
Cruzan banana rum, triple sec, fresh lemon
- Lemon Drop** 11  
Absolut vodka, triple sec, fresh lemon
- Watermelon Drop** 10  
Bacardi melon rum, fresh lemon, cranberry

**CHOCOLATE MARTINI**

- 12  
Vanilla Vodka, Godiva white chocolate liqueur

**MOJITOS 10 MARGARITAS 10**

- Watermelon Mojito Pomegranate Margarita
- Mango Mojito Salsa Margarita, Spicy
- Lemon Grass Mojito Traditional Margarita

**SPARKLING**

- Segura Viudas Brut Cava, Aria, Spain (MV)
- Mumm Cuvee Napa, Brut Prestige, Napa Valley
- Veuve Clicquot, Yellow, France
- Dom Perignon, France

**BLUSH**

- Beringer White Zinfandel, California
- Kenwood Pinot Noir Rose, Russian River Valley

**WHITES**

- Maso Canali Pinot Grigio, Trentino Italy
- Brancott Sauvignon Blanc, Reserve, New Zealand
- La Terre Chardonnay, California
- Clos du Bois Chardonnay, Sonoma County
- Sonoma Cutrer Chardonnay, Russian River Ranches, Sonoma Coast
- Cakebread Cellars Chardonnay, Napa Valley

**REDS**

- Estancia Pinot Noir, Pinnacles Ranches
- Argyle Pinot Noir, Willamette Valley
- Beaulieu Vineyard Merlot, Coastal California
- Clos du Bois Merlot, Sonoma County
- Rutherford Hill Merlot, Napa Valley
- Ferrari-Carano Merlot, Sonoma County
- St. Francis Zinfandel, "Old Vines" Sonoma County
- Beaulieu Vineyard Cabernet Sauvignon, Coastal CA
- Clos du Bois Cabernet Sauvignon, Sonoma Country
- Sterling Cabernet Sauvignon, Napa Valley
- Franciscan Oakville Estate Cabernet Sauvignon, Napa Valley

**Glass Bottle**

- 9 35
- 10 45
- 90
- 200

- 8 35
- 9 40

- 10 45
- 8 35
- 8 35
- 10 45
- 14 60
- 100

**Glass Bottle**

- 9 40
- 15 65
- 8 35
- 10 45
- 13 55
- 90
- 14 60
- 8 35
- 10 45
- 12 50
- 14 60

Five  
Ten  
Twenty

Celebrate your next event in one of our **private dining rooms**. For groups of 10-200, please contact Alicia Gonzalez at (650)259-6622.

Restaurant Manager: Arne Widerburg, ext. 3503

**Reverse Happy Hour Specials**  
11:00pm to Close  
50% off all Draft Beer, House Wines and House Cocktails

## Five

<b>Roasted Garlic Hummus &amp; Flatbread</b>	<b>8.00</b>
<b>Steamed Edamame</b>	<b>9.00</b>
<b>Blue Point Raw Oysters</b> <i>Best paired with Guinness Draught</i>	<b>13.00</b>
<b>Baked Blue Point Oysters</b> with bleu cheese fondue <i>Best paired with Cakebread Cellars Chardonnay</i>	<b>13.25</b>
<b>Bacon Wrapped Dates</b> Stuffed with goat cheese, balsamic reduction, frisee salad	<b>8.00</b>
<b>SF Seafood Chowder</b> with crab claw and warm baguette	<b>9.00</b>
<b>Housemade Chips with Salsa &amp; Guacamole</b> <i>Best paired with Beaulieu Vineyard Chardonnay or Estancia Pinot Noir</i>	<b>8.00</b>

## Ten

<b>Watermelon Ricotta Salata</b> Fresh watermelon with parsley and ricotta cheese	<b>8.00</b>
<b>Local &amp; International Cheese Platter</b> <i>Best paired with Maso Canali Pinot Grigio or Sterling Cabernet Sauvignon</i>	<b>15.00</b>
<b>Chicken Quesadillas</b> <i>Best paired with refreshing Corona</i>	<b>14.00</b>
<b>Black Mussels</b> in a coconut lemongrass broth <i>Best paired with Argyle Pinot Noir</i>	<b>12.00</b>
<b>Classic Hot Wings</b> <i>Best paired with Samuel Adams Boston Lager</i>	<b>11.50</b>
<b>USDA Mini Mo Sliders</b> <i>Best paired with Budweiser</i>	<b>14.95</b>
<b>Caesar Salad</b> add <b>Chicken</b> 15.25    add <b>Shrimp</b> 17.00    add <b>Crab Cake</b> 18.00 <i>Best paired with Michelob Ultra or Sonoma Cutrer Chardonnay</i>	<b>10.00</b>

## Twenty

<b>Crab Sliders</b> Peppercorn remoulade, papya jicama slaw, pommes frites	<b>16.00</b>
<b>Fresh Angus Marriott Burger</b> with bacon <i>Best paired with Budweiser</i>	<b>15.50</b>
<b>BLT Wedge Salad</b> with bleu cheese crumbles & dressing Add marinated skirt <b>steak</b>	<b>11.00</b> <b>17.00</b>
<b>Mushroom Risotto</b> Portobello & shiitake mushrooms, sun-dried tomatoes Add <b>frenched chicken</b> breast	<b>21.00</b> <b>26.00</b>
<b>Basil Crusted Ono</b> Warm polenta cake, lemon basil vinaigrette	<b>27.00</b>
<b>Cedar Wrapped Salmon</b> Leeks, shiitake mushrooms & grilled lemon <i>Best paired with Sonoma Cutrer Chardonnay</i>	<b>27.00</b>
<b>Short Ribs with Mashed Potatoes</b>	<b>27.00</b>
<b>Fresh &amp; Local SF Bouillabaisse</b> Lobster, crab claw, shrimp, mussels with a saffron tomato broth <i>Best paired with Brancott Sauvignon Blanc, Reserve</i>	<b>28.00</b>

## Prime Angus Dry Aged Steaks

<b>NY Strip</b> 14oz <i>Best paired with Sterling Cabernet Sauvignon</i>	<b>32.00</b>
<b>Filet Mignon</b> 8oz <i>Best paired with St. Francis Zinfandel</i>	<b>36.00</b>
<b>Chicago Style Rib Eye</b> 20oz <i>Best paired with Estancia Pinot Noir</i>	<b>35.00</b>

## Sides

<b>Onion Rings</b>	<b>8.00</b>
<b>Grilled Asparagus</b>	<b>8.00</b>
<b>French Fries</b>	<b>6.00</b>
<b>Sauteed Mushroom Caps</b>	<b>8.00</b>

## Bottled/Draft Beer

Budweiser	6.00
Bud Light	6.00
Miller Lite	6.00
Amstel Light	7.00
Samuel Adams Boston Lager	7.00
Bass Ale	7.00
Beck's	7.00
Corona Extra	7.00
Corona Light	7.00
Foster's Lager	7.00
Heineken	7.00
Heineken Premium Light	7.00
Michelob Ultra	6.00
O'Douls (n.a.)	6.00
Blue Moon	7.00
Anchor Steam	7.00
Anchor Seasonal	7.00
New Belgium Fat Tire	7.00
Coors Light	7.00
Pilsner Urquel	7.00
Guinness Draught, Ireland	7.50
Stella Artois, Belgium	7.50

## Refreshers

Iced Tea	3.50
Flights 101 Signature Caddy Cooler	3.50
Fresh Mint Lemonade	4.00
Iced Vanilla Coffee	4.00
Izze Sodas - Blackberry, Clementine, Pomegranate	4.50
Pepsi and Diet Pepsi	3.50
Red Bull and Diet Red Bull	5.00
Evian Water, France	7.50
Acqua Panna Water, Italy	6.00
San Pellegrino Water, Italy	6.00

18% gratuity and 9.25% tax applies to groups of 6 or more. **Private dining** available for groups of 10-200.