
sear

fire-inspired american

WHITE WINE

SPARKLING WINE	6oz	9oz	BTL
Francis Ford Coppola <i>Diamond Collection</i> Prosecco, Italy	14	18	48
Veuve Clicquot <i>Yellow Label Champagne</i> Reims, France			195
Moët & Chandon <i>Impérial</i> Champagne, Épernay, France			104
Dom Pérignon Champagne, France			705
Gruet <i>Sauvage</i> Blanc de Blancs Sparkling, New Mexico	17	21	58

ROSÉ	6oz	9oz	BTL
Château d’Esclans <i>Whispering Angel</i> <i>The Beach</i> Provence, France			69
Fleur de Mer Southeastern France	13	16	44

CHARDONNAY	6oz	9oz	BTL
Sonoma-Cutrer Sonoma Coast, California	16	20	55
Wente <i>Riva Ranch</i> Central Coast, California	13	16	44
Stags' Leap California.	18	23	63
Stag's Leap <i>Karia</i> California			70
Cakebread California			140

PINOT GRIGIO	6oz	9oz	BTL
Pighin Italy	16	20	57
Santa Margherita Valdadige Trentino-Alto Adige, Italy			65

SAUVIGNON BLANC	6oz	9oz	BTL
Le Roi Des Pierres Sancerre, France			80
Whitehaven Marlborough, New Zealand	14	18	48
Kim Crawford New Zealand	13	16	44
Stags’ Leap California.	17	21	58

SWEET	6oz	9oz	BTL
Flore de Moscato Sweet Moscato, Madera, California	13	16	44
Chateau Ste. Michelle Riesling, Columbia Valley, Washington.	13	16	44

ALBARIÑO	6oz	9oz	BTL
Eidos De Padriñán Rías Baixas, Adega Eidos, Spain	17	21	58

RED WINE

CABERNET SAUVIGNON	6oz	9oz	BTL
Justin California	16	20	55
Justin <i>Isosceles</i> California.			265
Avalon California	14	18	48
Oberon Napa Valley, California.			88
Scattered Peaks Napa Valley, California			80
Jordan Sonoma, California.			208
Stags' Leap California.			151
Caymus Napa Valley, California			240
Hess <i>Maverick Ranches</i> California	17	21	58
Beringer Knights Valley, California.	19	24	64
Chateau Ste. Michelle <i>"Indian Wells"</i> Columbia Valley, Washington . . .			85
Hess <i>Allomi</i> California			120

MERLOT	6oz	9oz	BTL
St. Francis Sonoma, California	16	20	55
J. Lohr <i>Los Osos</i> Paso Robles, California	14	18	48
Columbia Crest <i>H3</i> Horse Heaven Hills, Washington			51

PINOT NOIR	6oz	9oz	BTL
Böen Tri-County, California	16	20	55
Elouan Oregon			55
Sonoma-Cutrer Russian River Valley, California.	20	25	70
La Crema Sonoma, California.			64
Meiomi Monterey County, California	13	17	44

BORDEAUX	6oz	9oz	BTL
Jean-Luc Thunevin <i>Présidial</i> Bordeaux, France.	16	20	55
Château Les Grands Chênes Médoc, Bordeaux, France	22	27	77

MALBEC	6oz	9oz	BTL
Bodega Amalaya Salta, Argentina.	13	17	44

RED BLEND	6oz	9oz	BTL
Stags’ Leap <i>The Investor</i> Napa Valley, California			135
Joel Gott California	13	17	44
Square, Plumb & Level Sonoma County, California	18	23	63
J. Lohr <i>Pure Paso Proprietary Red</i> California			75

COCKTAILS

SIGNATURE

Tequila Old Fashioned 22
Experience a twist on the classic with Reposado Tequila, expertly blended with rich Mozart Dark Chocolate, a touch of agave sweetness, and aromatic mole bitters. Finished with a cherry for a delightful depth of flavor.

Liquid Gold 24
Mixologist-selected Bourbon with vibrant Yellow Chartreuse, fresh ginger, and zesty lemon. A subtle touch of torched cinnamon adds warmth to this exquisite cocktail.

Magnificent Smoky Old Fashioned 27
A refined blend of Villon Cognac and Elijah Craig from our exclusive Atlanta Marriott Marquis barrel. This exquisite mix features Peychaud's bitters and Woodford Reserve cherries, complemented by a fragrant twist of orange. Crafted to order, this smoky cocktail promises a rich and delightful experience.

SOBER-CURIOUS

Mockly Eye Opener 11
Herbal Tangerine Elixir

ATL Pink Drink 19
A refreshing cocktail that combines Premium Vodka with the tartness of pomegranate, the invigorating zest of lemon, and the juicy essence of pink grapefruit. Perfectly balanced for a delightful sip.

Dirty Martini Oleato 20
A savory twist on the classic combining olive brine with dry vermouth and a dash of cracked black pepper. Choose between smooth, olive oil fat-washed vodka or gin.

Lychee Mule 16
Refreshing cocktail features Premium Vodka, real lychee fruit purée, zesty lime juice, and Ginger Beer. Served over ice and garnished with dehydrated lime, lychee fruit and a sprig of mint.

Blueberry Lavender Breeze. . . . 17
A fusion of rum and juicy blueberries, muddled with cream of coconut and lavender syrup. A splash of fresh lime juice and a bubbly Prosecco float add the perfect finishing touch.

Mockly Love Bite 11
Pomegranate Ginger Tonic

LOCAL BOURBON FLIGHT

32

Shortbarrel Bourbon

Old 4th Ward Bourbon

Shortbarrel Rye

Old 4th Ward Rye



Marriott Marquis Elijah Craig Private Barrel
"This Atlanta Marriott Marquis-branded Elijah Craig Private Barrel is single-barrel bourbon that was hand-selected straight from the Heaven Hill Distillery. As a Marriott-branded, personally selected by me barrel, it represents a curated experience that aligns with Marriott's commitment to quality and hospitality."

-Brian Larson, Director of Restaurants

BEER

IPA

- SweetWater IPA 10
- Creature Comforts Tropicália IPA 10
- Monday Night Blind Pirate IPA 10
- Terrapin Hopsecutioner IPA 10
- Fire Maker Hazed & Blazed IPA 10

ALE

- SweetWater 420 Pale Ale 10
- Blue Moon Belgian White 10

LAGER

- Budweiser 9
- Bud Light 9
- Coors Light 9
- Miller Lite 9
- Michelob Ultra 9
- Samuel Adams Boston Lager 9
- Fire Maker Calamity Jane Light 10

IMPORTED

- Corona Extra 10
- Corona Light 10
- Heineken 10
- Heineken 0.0 10

PILSNER

- Stella Artois 10
- Modelo Especial 10

STOUT

- Dragon's Milk Stout 11
- Guinness 11

CIDERS

- Atlanta Hard Cider 10
- Atlanta Hard Cider Pomegranate 10

SOUR

- Monday Night Dr. Robot Lemon Berry Sour 10

STARTERS

Pull-Apart Bread Basket	.14
Apple Butter, Whipped Butter	
Jumbo Shrimp Cocktail	.20
Half a dozen Jumbo Shrimp, Bloody Mary Cocktail Sauce, Fresh Lemon	
Charcuterie Board	.27
Cured Meats, Variety of Cheeses, Olive Tapenade, Peach Jam, Grilled Baguette	
Spinach Dip	.17
Cream Cheese, Aged Parmigiano-Reggiano, Spinach, Chives, Grilled Baguette	
Beef & Pork Meatballs	.17
Fresh Pomodoro, Grilled Baguette	
Mediterranean Hummus	.16
Assorted Vetgetables, Herbed Oil, Fried Pita Bread	
Crispy Fried Shrimp	.18
Jalapeño, Banana Peppers, Lemon Caper Aioli Sauce	

SOUPS & SALADS

Add 6 oz Protein to Any Salad: Grilled Chicken 10, Shrimp 15, Salmon 16, Steak 19	
Georgia Spring Green Salad	.19
Mixed Greens & Baby Arugula, Cherry Tomato, Goat Cheese Crumbles, Radish, Asparagus Tips, Poppy Seed Dressing	
Baby Gem Caesar ✓	.17
Baby Romaine, Shaved Parmesan, Herbed Croutons	
French Onion Soup	.14
Caramelized Onions, Brandy, Brioche Crouton, Gruyère Cheese	
Soup of the Moment	.14

FROM THE GRILL

12 oz NY Strip Steak GF	.65	10 oz Grilled Double-Cut Pork Chop GF	.42
16 oz Cowboy Steak GF	.70	8 oz Filet	.60
12 oz Grilled Skirt Steak GF	.48	Accompaniments	
Choose one: Béarnaise Sauce, Red Wine Sauce, or Maitre d'Butter			

ENTRÉES

Marriott Marquis Burger	30
Sirloin Burger, Aged Cheddar Cheese, Crispy Bacon, Lettuce, Tomato, Onion, Black Garlic Aioli, Brioche Bun, Parmesan Garlic Herb Pommes Frites	
<i>Wine Pairing: Justin Cabernet Sauvignon, California</i>	.16 20 55
Shrimp and Grits GF	.35
Four-Cheese Grits, Blackened Shrimp, Cajun Butter Sauce	
<i>Wine Pairing: Sonoma-Cutrer Chardonnay, California</i>	.16 20 55
Charred Jerk Chicken	.35
Garlic Green Beans and Four-Cheese Mac & Cheese	
<i>Wine Pairing: Whitehaven Sauvignon Blanc, Marlborough, New Zealand</i>	.14 18 48
Shrimp Scampi Pasta	36
Linguine Pasta, Garlic White Wine Butter Sauce, Fine Herbs	
<i>Wine Pairing: Santa Margherita Pinot Grigio, Italy</i>	.Btl 65
Braised Beef Short Ribs	.38
Yukon Whipped Potatoes, Crispy Onion, Red Wine Sauce	
<i>Wine Pairing: Beringer Knights Valley, California</i>	.19 24 64
Pan-Seared Halibut	.38
Urban Grains, Spring Greens, Lemon Caper Brown Butter Sauce	
<i>Wine Pairing: Stag's Leap Chardonnay, California</i>	.18 23 63

Pan-Seared Atlantic Salmon GF	36
Leeks & Tomato Ragout with Crisp Potato	
<i>Wine Pairing: Eidos De Padriñán Albariño Rías Baixas, Adega Eidos, Spain</i>	.17 21 58
"As a young man fresh from the islands, I found myself amidst the bustling streets of New York City. My journey into the heart of the city's vibrant restaurant scene began at Café Greco, a charming Greek restaurant tucked away in a cozy corner of Manhattan. Among the myriad of kitchen ingredients, two stood out to me: leeks and tomatoes. It is a reminder of my roots, my journey, and the love for cooking that blossomed in the heart of New York City." -Rohan Leach, Executive Chef	

SHAREABLE SIDES

Enough for 2, share with a friend	
Grilled Jumbo Asparagus	.16
Spring Vegetables	.16
Four-Cheese Grits	.16
Four-Cheese Mac & Cheese	.16
Yukon Whipped Potatoes	.16
Parmesan Garlic Herb Pommes Frites	.16
Urban Grains	.16
Brown and Red Rice Blend, Kale, Red Quinoa and Black Barley	

B E V E R A G E S

Freshly Brewed Tea	5	Sparkling Voss Water	6
Sodas	5	Espresso Shot.	4
Herbal Tea	5	Espresso DBL	5
Still Voss Water	6	Latte	6

D E S S E R T

D E S S E R T S

Warm Strawberry Rhubarb Pie	15
Caramel Vanilla Bean Ice Cream, Toasted Streusel	
Ivory Crème Brûlée.	15
White Chocolate-Infused Vanilla Bean Custard, Toasted Sugar	
Flourless Chocolate Fudge Cake.	15
Brown Sugar Fudge Dust, Lavender Dulce Fudge Squares, Espresso Ice Cream	
Chocolate Napoleon	15
Candied Puff Pastry, Mango Compote, Hazelnut Ice Cream	
Southern Banana Pudding	15
Creamy Custard, Vanilla Wafers, Caramelized Bananas, Toasted Meringue	

GF Gluten-Friendly | **V** Vegetarian | **VG** Vegan

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

Please advise your server if you or anyone at your table has a food allergy.

18% gratuity will be added for parties of six or more.

**Atlanta Marriott Marquis
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