
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</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> The Beach Provence, France			69
Fleur de Mer Côtes de Provence, France	18	23	63

CHARDONNAY

	6oz	9oz	BTL
Skyside Sonoma County, California	14	18	48
Sonoma-Cutrer Sonoma Coast, California	19	24	64
Landmark Sonoma County, California	13	16	44
Davis Bynum Russian River Valley, California			72
Stag's Leap <i>Karia</i> California			67
Cakebread California			117

PINOT GRIGIO

	6oz	9oz	BTL
Pighin Italy	16	20	57
Santa Margherita <i>Valdadige</i> Trentino-Alto Adige, Italy			65

SAUVIGNON BLANC

	6oz	9oz	BTL
Emmolo Napa Valley, California			68
Whitehaven Marlborough, New Zealand	13	16	44

SWEET

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

CABERNET SAUVIGNON

	6oz	9oz	BTL
Justin California	19	24	64
Justin <i>Isosceles</i> California			124
Avalon California	14	18	48
Oberon Napa Valley, California			88
Bonanza California			85
Quilt Napa Valley, California			89
Jordan Sonoma, California, 2019			169
Stag's Leap California			151
Caymus Napa Valley, California			229

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
Au Bon Climat Santa Barbara, California			69
Sonoma-Cutrer Russian River Valley, California	19	24	64
La Crema Sonoma, California			64
Mohua New Zealand	15	19	49

BORDEAUX

	6oz	9oz	BTL
Jean-Luc Thunevin <i>Présidial</i> Bordeaux, France	16	20	55

MALBEC

	6oz	9oz	BTL
Bodega <i>Amalaya</i> Salta, Argentina	14	18	48

COCKTAILS

 = local

SIGNATURE

Tequila Old Fashioned	22
La Gritona Reposado Tequila, Mozart Dark Chocolate, Agave, Mole Bitters, Cherry	
Liquid Gold	24
Barrell Foundation Bourbon, Yellow Chartreuse, Ginger, Lemon, Torched Cinnamon	
Magnificent Smoky Old Fashioned	27
Villon Cognac, Shortbarrel Rye, Peychaud's Bitters, Cherries, Orange	
Red Wine Margarita	24
Patrón Reposado Tequila, Del Maguey Vida Mezcal, Royal Combier, Pineapple, Lime, J. Lohr Merlot	
Guava Pepper Mezcal Sour	25
Del Maguey Vida Mezcal, Yellow Chartreuse, Guava, Red Bell Pepper, Lime, Tajín	
ATL Pink Drink	19
Ketel One Vodka, Pomegranate, Lemon, Pink Grapefruit	
Rum Old Fashioned	20
Diplomático Reserva Rum, Demerara, Aztec Chocolate Bitters	
Peach Martini	21
St. George Gin, Chardonnay, Combier Crème de Pêche de Vigne, Peach	

SOBER - CURIOUS

Lyre's Malt & Cola	7
Ready-to-Drink, Non-Alcoholic	

LOCAL BOURBON FLIGHT

32

Shortbarrel Bourbon 

Shortbarrel Rye 

Old 4th Ward Bourbon 

Old 4th Ward Rye 

 = local

I P A

SweetWater 	10
Creature Comforts Tropicália	10
Monday Night Blind Pirate 	10
Terrapin Hopsecutioner 	10

A L E

SweetWater 420 	10
Blue Moon Belgian White	10

L A G E R

Budweiser	9
Bud Light	9
Coors Light	9
Miller Lite	9
Michelob Ultra	9
Samuel Adams Boston Lager	9

I M P O R T E D

Corona Extra	10
Corona Light	10
Heineken	10

P I L S N E R

Stella Artois	10
Modelo Especial	10

S T O U T

Dragon's Milk	11
Guinness	11

S E L T Z E R

Truly	10
Scofflaw POG 	10

O T H E R

Atlanta Hard Cider 	10
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DINNER

STARTERS

Pull-Apart Bread Basket	14
Apple Butter, Whipped Butter	
Goat Cheese Pimento Fritters	16
Pepper Coulis	
Artichoke Dip with Shaved Brussels	20
Cream Cheese, Aged Cheddar, Chives, Grilled Baguette	
Charcuterie Board	27
Cured Meats, Variety of Cheeses, Olive Tapenade, Peach Jam, Grilled Baguette	
Meatballs	16
Homemade Pomodoro, Shaved Parmigiano-Reggiano, Grilled Baguette	
Fried Shrimp	18
Sweet Thai Chili Sauce	

SOUPS & SALADS

Add Protein to Any Salad: Grilled Chicken 10, Shrimp 15, Salmon 16, Steak 19

Rocket, Arugula & Kale Salad VG	19
Heirloom Tomato, Cucumber, Red Onion, Radish, Dried Cranberries, Toasted Pumpkin Seeds, Poppy Seed Vinaigrette	
Baby Gem Caesar V	17
Baby Romaine, Shaved Parmesan, Herbed Croutons	
French Onion Soup	14
Caramelized Onions, Brandy, Brioche Crouton, Gruyère Cheese	
Roasted Butternut Squash Soup V GF	14
Brown Butter, Sage, Asher Blue Cheese	

FROM THE GRILL

8 oz Angus Burger	30
12 oz NY Strip Steak GF	65
12 oz Pork Chops GF	42
12 oz Grilled Skirt Steak GF	48
16 oz Cowboy Steak GF	70

ENTRÉES

Shrimp and Grits GF	.35
Four-Cheese Grits, Blackened Shrimp, Cajun Butter Sauce	
Flash-Cured Salmon GF	36
Venere Black Rice, Baby Bok Choy, Mushrooms, Lemon EVOO Emulsion	
Overnight-Brined Chicken GF	.35
Roasted Potatoes, Seasonal Winter Greens, Garlic Pan Jus	
Shrimp Scampi Pasta	36
Linguine Pasta, Garlic White Wine Butter Sauce	
Braised Beef Short Ribs	.38
Parsnip Whipped Potatoes, Port Wine Reduction	
Southern-Style Crab Cakes	.40
Smoked Tomatoes, Roasted Corn, Lemon Caper Aioli	

SHAREABLE SIDES

Charred Brussels VG	.16
Sautéed Mushroom Medley VG	.16
Four-Cheese Grits V	.16
Roasted Fingerling Potatoes VG	.16
Mac & Cheese	.16
Parsnip Whipped Potatoes V	.16
Parmesan Garlic Herb Pommes Frites V GF	.16
Seasonal Greens VG	.14

DESSERTS

Southern Banana Pudding	12
Vanilla Custard Layered with White Chocolate Whipped Cream	
Caramel Apple Bread Pudding	12
Brandied Caramel Sauce, Vanilla Bean Ice Cream	
Seasonal Crème Brûlée	12
Mocha Chocolate Cake	12
Rich Chocolate Cake, Coffee Mousse, Macadamia Brittle Tuile, Tiramisu Ice Cream	

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
265 Peachtree Center Ave, Atlanta, GA 30303
404-586-6134
