sinder

Soups, Salads & Apps

House made Tomato Bisque · $15

House made Clam Chowder · $17
new england style

Chef's Fresh Catch Ceviche · $20
day boat fresh catch, fresh lime juice, jalapeno, red onion, avocado, cilantro, house fried tortilla chips

Chips, Guac and Salsa · $19
House fried tortilla chips, fresh guacamole, house made salsa

Ahi Tuna Taco · $28
a trio, fresh yuzu, chives, avocado, wakame, watermelon radish, cilantro, punzu sauce

BBQ chicken flat bread · $22
bbq chicken, bacon, red onion, bbq sauce, mozzarella

Heirloom Tomato and Burrata Salad · $17
arugula, fresh basil, balsamic, basil oil

Marina Salad · $16
crisp spring greens, cucumbers, kalamata olives, cherry tomatoes, watermelon radish, blood orange vinaigrette

Little Gem Caesar Salad · $18
crisp little gem lettuce, garlic croutons
+ add Chicken $10, add Grilled Shrimp $12, add Steak $18

Wings and Drums · $20
red chilies, jalapeno, cilantro, pickled carrot, lemon pepper fried, Maggi tossed
+ also available buffalo or BBQ style

Mediterranean flatbread · $22
hummus, tomato, cucumber, red onions, olives, greek oregano, feta, olive oil

Mains

Garlic Shrimp Tagliatelle · $36
tagliatelle pasta, sautéed shrimp, sliced roasted garlic, heirloom tomato, fresh basil

Pacific Salmon · $38
graffiti peewee potatoes, wild wood ear mushrooms, spinach, cara-cara orange saffron glaze

Ahi Tuna Dynamite · $31
steamed rice, ahi tuna, sriracha mayo, yuzu dressing, cucumber, green onion, avocado, black sesame seeds, fish roe, eel sauce
+ less than 500 calories

Fish Tacos · 26 (2)
panko fried white fish, ancho crema, picked cabbage, tartar sauce, pico de gallo, your choice of batter fried or grilled

Sinder Signature Burger · $27
grass-fed beef, lettuce, tomato, onion, cheddar cheese, pickle, apple wood smoked bacon, Larder Bakery brioche bun, fries
(Impossible patty available upon request.)

Fish and Chips · $29
battered and fried fillet of fresh cod, fries, tartar sauce, grilled lemon

Dockweiler Smoked Chicken · $34
free range smoked chicken, tri color cauliflower, herbed wild rice, aji verde sauce

Grilled 10oz Flat Iron Steak · $45
duck confit potato wedges, haricot vert, cherry blossom tomato, bearnaise

For the kids (ages 12 and under)

Duo Cheeseburger sliders and Fries · $14

Pasta and Tomato Sauce · $14

Grilled Cheese and Fries · $14

Mac and Cheese · $14

Chicken Fingers and Fries · $14

Fresh Market Fruit Plate · $10

Sweets

Sorbet Trio · $13
seasonal flavors

Chocolate Ganache Cake · $13
warmed with fresh whipped minted cream

Old Fashioned Crème Brulee · $13
bourbon crème, demerara sugar crust

French Macarons · $13

18% staff service charge for groups of 6 or more. If you have any concerns regarding food allergies, please alert your server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Corkage fee $25. A fee of $2 will be added to all split orders.

Marina del Rey Marriott | 4100 Admiralty Way, Marina del Rey, CA 90292
Phone: (310) 301-3000

Draft Beers

Almanac, American Lager • $11
alameda,ca

Skyduster, West Coast IPA • $11
los angeles, ca

Trademark Brewing, Codebreaker West Coast IPA • $11
long beach, ca

Marina Honey Blonde • $11
los angeles

Common Space Brewing, Sonrisa Mexican Lager • $11
hawthorne, ca

Los Angeles Ale Works, Palmera Pils • $11
hawthorne, ca

Boomtown, Chavez Ravine, Hazy IPA • $11
inglewood, ca

Weihenstephaner, Hefeweissbier • $11
germany

Canned + Seltzer

Los Angeles Ale Works Lunar Kitten West Coast IPA - 16oz can • $11
hawthorne, ca

Trademark Brewing A La Playa Mexican Style Lager - 16oz can • $11
long beach, ca

Truly Hard Seltzer - 12oz can • $10

Signature Cocktails

Marina Paper Plane • $24
knob creek bourbon, aperol, amaro nonino, lemon & grapefruit juice

Michter's Maple Old Fashioned • $21
michter's bourbon, maple syrup, angostura and orange bitters

Sunset Boulevardier • $23
bulleit bourbon, campari, aperol, sweet vermouth

Blackberry Smash • $23
milagro reposado, blackberries, mint, fresh lemon juice, agave nectar

Smoky Midnight Margarita • $23
del maguey vida mezcal, cointreau, fresh lime juice, laproaigh 10 rinse, charcoal salt rim

The Los Altos • $22
dobel blanco, vida mezcal, fresh pineapple juice, fresh lime juice

Tito's Strawberry Mule • $19
tito's vodka, fresh lime juice, muddled strawberries, fever tree ginger beer

Blueberry Pear Martini • $20
absolut pear, blueberry puree, st. germain, fresh lemon juice

Gin Garden • $21
beefeater gin, st germain, cucumber, apple juice, fresh lemon juice

Seaside Espresso Martini • $21
farmer's organic gin, kahlua, espresso

Cucumber Mojito • $18
bacardi, cucumber, lime juice, mint, ginger ale

MDR Sangria • $17
house red wine, x-rated fusion liqueur, pineapple juice, fresh orange juice

Wines by the Glass

Belasco Ar Guentota Malbec, Argentina • g18/b72

Bianchi Petite Syrah, Paso Robles • g18/b72

Canyon Road*, Cabernet, California • g16/b64

Chateau Ste Michelle, Cabernet, Columbia Valley • g18/b72

Daou, Cabernet, Paso Robles • g24/b98

Orin Swift 'Bloodlines' Cabernet Sauvignon California • g23/b92

Boen, Pinot Noir, California • g18/b72

Meiomi, Pinot Noir, Acampo • g18/b72

Joel Gott Palisades Red Blend • g19/b76

J. Lohr "Los Osos", Merlot, Paso Robles • g17/b68

Ravenswood Zinfandel, Dry Creek Sonoma • g18/b72

Toscolo Chianti Classico, Italy • g20/b80

Bianchi, Chardonnay, Paso Robles • g18/b72

Brancott Sauvignon Blanc, NZ • g18/b72

Canyon Road*, Chardonnay, California • g16/b64

Fleur de Praire, Rosé, France • g19/b76

Eco Domani Pinot Grigio, Italy g18/b72

J Vineyards, Pinot Gris, California • g18/b72

Kim Crawford, Sauvignon Blanc, New Zealand • g19/b76

Mionetto Prosecco, DOC Brut, Italy • g18/b72

Orin Swift 'Blank Stare' Sauvignon Blanc California • g22/b88

Pighin Pinot Grigio, Italy • g18/b72

Poema Brut Cava, Spain • g17/b68

Sonoma-Cutrer, Chardonnay, Russian River • g20/b80