

## Signature Cocktails

### BARREL AGED OLD FASHIONED

Bourbon, Bitters, Simple Syrup 16

### JUST PEACHY

Coconut Rum, Fresh Lime Juice, Simple Syrup, Peach Puree 15

### JALAPENO PINEAPPLE MARGARITA

Tanteo Jalapeno Tequila, Pineapple Puree, Fresh Lime Juice 15

### MERMAID WATER

Coconut Rum, Captain Morgan Spiced Rum, Blue Curacao, Fresh Lime Juice 15

### HIBISCUS COVE

Vodka, Aperol, Strawberry Puree, Q Hibiscus Ginger Beer, Fresh Lemon Juice 16

### PALOMA MULE

Casamigos Reposado, Grapefruit Juice, Q Ginger Beer, Fresh Lime Juice 17

### PINK DRINK

Bombay Sapphire, Strawberry Syrup, Fresh Lime Juice, Tonic 15

### CUCUMBER COOLER

Stoli Cucumber Vodka, Fresh Lemon Juice, Simple Syrup 14

### NEWPORT MILLIONAIRE

Bourbon, Cointreau, Pama Pomegranate Liqueur, Cranberry Juice, Fresh Lemon Juice, Egg White 17

### ELDERFLOWER COSMO

Citron Vodka, St. Germaine Liqueur, Fresh Lime Juice, Cranberry Juice 17

## Sparkling & Champagne

### GANCIA BRUT PROSECCO

Italy 14

### LE GRAND COURTAJE BRUT ROSE

France 14

### MOET CHANDON

France 30

### MUMM NAPA SPARKLING WINE

California 90

## White Wine

### THE PALM ROSE

Chateau d'Esclans, France 12 17 44

### SEAGLASS SAUVIGNON BLANC

Santa Barbara, California 12 17 44

### WHITEHAVEN SAUVIGNON BLANC

Marlborough, New Zealand 16 21 60

### PIGHIN FRUILI PINOT GRIGIO

Pavia di Udine, Italy 12 17 44

### LINE 39 CHARDONNAY

Sonoma, California 12 17 44

### TALBOTT CHARDONNAY

North Coast, California 14 19 50

### SONOMA CUTRER CHARDONNAY

Russian River Valley, California 18 23 68

## Bottled Beer

DOMESTIC 7 | PREMIUM & IMPORTED 8

BUD LIGHT

BUDWEISER

MICHELOB ULTRA

COORS LIGHT

SAM ADAMS

BLUE MOON

CORONA EXTRA

CORONA LIGHT

MODELO ESPECIAL

GUINNESS

HEINEKEN

HEINEKEN LIGHT

HEINEKEN 0.0

HIGH NOON

SELTZER

Split BTL

## Red Wine

### LINE 39 PINOT NOIR

California 10 15 36

### FOLLY OF THE BEAST PINOT NOIR

Central Coast, California 14 19 50

### CHERRY PIE PINOT NOIR

Tri-country, California 18 23 68

### FREAKSHOW CABERNET

Lodi, California 12 17 44

### LOUIS MARTINI CABERNET

Sonoma, California 14 21 50

### DAOU CABERNET

Paso Robles, California 18 23 58

### BLACK STALLION CABERNET

Sonoma, California 22 27 80

### WILD HORSE MERLOT

Central Coast, California 12 17 44

### ALAMOS MALBEC

Mendoza, Argentina 12 17 44

## Draft Beer

### STELLA ARTOIS

Belgian lager - ABV 5.2% 9

### DUCKZILLA *Double White IPA*

Duckfoot Brewing Co., San Diego - 8.6% ABV 11

### REFUGE *Blonde Ale*

Refuge Brewery, Temecula - 4.8 % ABV 10

### LONGBOARD *Lager*

Kona Brewing, Hawaii - 4.6 % ABV 10

### RED TROLLEY *Irish Red Ale*

Karl Strauss Brewery, San Diego - 5.6 % ABV 11

### CLOUDED THOUGHTS *Hazy IPA*

Four Sons Brewing, Fullerton- 8.1 % ABV 12

## Craft Beer

### AURORA HOPPYALIS *S.D. STYLE IPA*

Karl Strauss Brewing Company - 7.0% ABV 12

### LEFT COAST ORANGE COUNTY *IPA*

San Clemente, California - 5.25 % ABV 12

### CHIHUAHUA EL PRIMERO *Mexican Lager*

Huntington Beach, California - 5.3 % ABV 9

### GOLDEN ROAD 'WOLF PUP' *Session IPA*

Anaheim, California - 4.5 % ABV 9

### GOLDEN ROAD 'MANGO CART' *Wheat*

Anaheim, California - 4% ABV 9



MARRIOTT

Parties of 6 or more will be charged an automatic 20% gratuity

# Snacks

ROSEMARY HONEY NUTS 6 GF V

HOUSE MADE POTATO CHIPS 7 GF V  
bleu cheese dip

CLASSIC HUMMUS 13 V  
grilled pita, seasonal vegetables

CHIPS & GUAC 14 GF V  
corn tortilla chips, housemade  
guacamole, salsa



# To Share

CHILLED SHRIMP COCKTAIL 16 GF  
cocktail sauce, lemon

MARRIOTT SLIDERS 16  
4 beef patties, cheddar, lemon pepper  
aioli, pickles, fries, hawaiian bun

PEPPERONI FLATBREAD 16  
marinara, five-cheese blend, pepperoni

CHICKEN TENDERS 17  
french fries, ranch and bbq sauce

CHICKEN QUESADILLA 18  
salsa, guacamole, sour cream

POKE NACHOS 18  
ahi tuna, avocado, cucumber, spicy mayo,  
unagi sauce, seaweed, red pepper and flour  
tortilla chips

LEMON PEPPER CALAMARI 18  
sauteed peppers and onions, sriracha aioli

BUFFALO CHICKEN WINGS 18  
fries, vegetable sticks, bleu cheese dressing

# Greens + Bowls

ADD CHICKEN(4oz) \$6 | SHRIMP(5pc) \$9  
STEAK(4oz) \$9 | SALMON(4oz) \$12

DAILY SOUP 9  
house made soup, bread

BEETS SALAD 14 GF V  
beets, goat cheese, apple, greens, red wine  
vinaigrette

CAESAR SALAD 14 V  
romaine, parmesan, house croutons, caesar  
dressing

MEDITERRANEAN SALAD 14 V  
romaine, red onion, tomato, cucumber, kalamata  
olives, feta cheese, hummus, red wine vinaigrette,  
grilled pita

COBB SALAD 14 GF V  
romaine, tomato, cucumber, avocado, kalamata  
olives, hard boiled egg, balsamic vinaigrette

ENERGY BOWL 16 V  
brown rice, edamame, seasonal vegetables, ponzu,  
avocado

# Knife & Fork

ZUCCHINI AGLIO ET OLIO 20 GF V  
shaved zucchini, garlic, olive oil, tomato  
basil, parmesan

BAJA FISH TACOS + PICO DE GALLO 17  
three fish tacos, citrus slaw, mango salsa

CAJUN SHRIMP TACO+MANGO SALSA 18  
three shrimp tacos, citrus slaw, tomatillo sauce

TURKEY CLUB SANDWICH 17  
bacon, lettuce, tomato, lemon pepper aioli,  
local bakery sourdough, choice of fries,  
sweet potato fries, seasonal fruit or salad

MARRIOTT BURGER 18  
aged cheddar, bacon, lettuce, tomato,  
brioche bun, choice of fries, sweet potato  
fries, seasonal fruit or salad

ORGANIC ROSEMARY CHICKEN 34 GF  
garlic mashed potatoes, grilled asparagus, tamari au jus  
\*please allow 30 min prep time

BASIL GLAZED SALMON 38 GF  
mashed potatoes, raspberry vinaigrette, grilled  
asparagus

SURF AND TURF 48 GF  
6oz filet mignon + shrimp, tomato diavolo sauce,  
garlic mash potato, grilled asparagus  
\*please allow 30 min prep time

# Desserts

ICE CREAM BANANA SPLIT 12  
vanilla ice cream, banana, chocolate sauce,  
whipped cream, sprinkles, cherry

CHOCOLATE CAKE 12 V  
seasonal berries, chocolate sauce

CLASSIC NEW YORK CHEESECAKE 12 V  
seasonal berries, raspberry sauce

GF GLUTEN FREE

V VEGETARIAN

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE  
ILLNESS

Parties of 6 or more will be charged an automatic 20% gratuity