



Marriott Marquis San Diego Marina,
333 W Harbor Drive,
San Diego, Ca 92101
619. 234. 1500

SNACKS & SHARES HOUSE GUACAMOLE VG salsa roja, tortilla chips CARNE ASADA FRIES jack & cheddar cheese, queso fresco, chipotle crema, avocado salsa, pickled red onion MAKE IT SURF & TURF +7 NACHOS V black beans, jack & cheddar cheese, pico de gallo, chipotle sour cream, scallions, queso fresco SMOKED MUSHROOMS + SHRIMP + CHICKEN RANCHERO + CARNE ASADA +	TACOS served on housemade soft corn tortillas 2 OF THE SAME KIND ADD CHIPS + CARNE ASADA DF micro cilantro, pico de gallo, avocado salsa CHICKEN RANCHERO shredded chicken, lettuce, sour cream, queso fresco, pickled red onion BEER BATTERED FISH shredded cabbage, pico de gallo, cilantro lime crema GOBERNADOR SHRIMP garlic lime shrimp, bacon, bell pepper & onion, jack & cheddar cheese, salsa roja SMOKED PORTOBELLO MUSHROOM V DF black bean, cabbage, micro cilantro, avocado salsa	MAINS CALI BURRITO carne asada, crispy fries, pepper jack, pico de gallo, guacamole, salsa roja, chipotle crema, served with chips ADD SHRIMP +4 AGAVE SMASH double smash patties, cheddar, house secret sauce, caramelized onions, brioche bun, served with fries ASK FOR IT RAFA’S WAY! +2	
QUESADILLAS JACK & CHEDDAR CHEESE BLEND, PICO DE GALLO, CREMA, SALSA ROJA ADD CHIPS + CHEESE V CHICKEN SHRIMP CARNE ASADA PORTOBELLO MUSHROOM V	KIDS MENU ages 12 & under ALL KIDS MEALS COME WITH FRENCH FRIES CHEESEBURGER QUESADILLA V GRILLED CHEESE V CHICKEN TENDERS	DOLE SOFT SERVE GF VG DF CHOOSE FLAVOR & SIZE: PINEAPPLE STRAWBERRY SWIRL SMALL LARGE PINEAPPLE BOWL	SOFT DRINKS SODA PEPSI DIET PEPSI STARRY BTL FIJI WATER BTL PELLEGRINO RED BULL RED BULL SUGAR FREE NOVA WATERMELON- LIME KOMBUCHA

GF GLUTEN FRIENDLY | VG VEGAN | V VEGETARIAN | DF DAIRY FREE | CN CONTAINS NUTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your bartender or server of any food allergies or dietary restrictions prior to ordering.
Any unattended tab left open after bar closes will incur a 20% staff charge. 20% staff charge will be added to parties of 6 or more and distributed entirely to service staff.



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DRAFT	CANNED	SIGNATURE COCKTAILS		
LATTY 88 LIGHT LAGER latitude 33 brewing, vista, ca 4%	NUTRL REAL FRUIT VODKA SELTZER LEMONADE WATERMELON PINEAPPLE	AMIGOS MARGARITA casamigos blanco, lime juice, triple sec, agave	SMOKY SANDIA mezcal, watermelon liqueur, lime, agave	MAI TAI don q rum, triple sec, lime juice, pineapple juice, orgeat, dark rum float
JAPANESE LAGER harland brewing, san diego, ca 5%	NOVA MANGO-LIME HARD KOMBUCHA	SPICY PINEAPPLE MARGARITA tanteo habanero tequila, triple sec, pineapple, lime, agave nectar	AGUA FRESCA vodka, triple sec, lime, strawberry puree, pineapple	RED OR WHITE SANGRIA orange, apple & peach liqueur, blackberry brandy, red or white wine
STS PILSNER russian river brewing, santa rosa, ca 5.35%	PACIFICO 24 OZ	TROPIC LIKE IT’S HOT casamigos blanco, coconut cream, triple sec, lime, orange, pineapple, toasted coco flakes	BEACH CRUISER vodka, lichi li, mango syrup, lemon, soda	FROZEN COCKTAIL PINA COLADA STRAWBERRY MANGO ADD DARK RUM FLOAT +4
SPEEDBOAT SALT & LIME BLONDE ALE ballast point, san diego, ca 4.8%	STELLA ARTOIS	WINE & BUBBLES		
HEFEWEIZEN abnormal co., san diego, ca 5.3%	HEINEKEN			
.394 SAN DIEGO PALE ALE alesmith brewing, san diego, ca 6%	MICHELOB ULTRA	REDWHITE & ROSEBUBBLES		
HARLAND HAZY IPA harland brewing, san diego, ca 6.5%	COORS LIGHT BUD/BUD LIGHT			
10:45 TO DENVER IPA eppig brewing, san diego, ca 7%	ABNORMAL MOCHA STOUT	FABLE ROOTS RED BLEND	KIM CRAWFORD SAUVIGNON BLANC	AVISSI PROSECCO
	NO OR LOW ABV	EXCELSIOR CABERNET SAUVIGNON	QUINTARA CHARDONNAY	CHANDON BRUT
	HEINEKEN 0.0 RATION ALE MEXICAN CERVEZA <0.5%	MEIOMI PINOT NOIR	PIGHIN PINOT GRIGIO	
	RATION ALE CITRUS HAZY IPA <0.5%	J. LOHR VALDIGUIE ENJOY THIS CHILLED RED!	DAOU ROSE	APEROL SPRITZ
	NOVA WATERMELON-LIME N/A KOMBUCHA			

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