

MARINA KITCHEN

MODERN COMFORT

LUNCH
11AM-2PM

Snacks

SPICY SNACK MIX	7	PARKER ROLLS (4)	6
MARCONA ALMONDS	11	HOUSE POTATO CHIPS	11
CITRUS MARINATED OLIVES	12	SHOESTRING FRIES	11

Starters

DAILY SOUP	13	FISH & CHIPS	35
chef's daily specialty		chilean sea bass, old bay remoulade, charred lemon, malt vinegar powder	
MARGHERITA FLATBREAD	20	STEAK FRITES	40
tomato sauce, heirloom tomato, basil, EVOO, sea salt		prime 10oz aspen ridge NY steak, arugula, garlic aioli, chimichurri, parmesan-truffle fries	
MARKET VEGETABLES	19	PESTO TORTELLINI	27
boursin ricotta, harissa hummus, sundried tomato tapenade, persian cucumber, radish, mixed olives, baby carrot, grilled flatbread		ricotta & mozzarella tortellini, baby spinach, blistered tomato, cipollini onion, sundried tomato pesto, basil, grana padano	
BRUSSELS & BURRATA	17		
charred brussels sprouts, burrata cheese, balsamic glaze, cranberries, roasted almond			
HONEY WALNUT SHRIMP	23	PROTEIN BOWL	26
crispy baja shrimp, honey sauce, arugula, pomegranate seed		lentil & quinoa pilaf, seasonal vegetables, soyrizo black beans, charred lemon, avocado	
		grilled chicken +10 grilled shrimp +12 salmon +12 prime steak +13	

Knife & Fork

Marriott Marquis San Diego Marina, 333 W Harbor Drive, San Diego, CA 92101, 619.234.1500

Salads

grilled chicken +10 | grilled shrimp +12
salmon +12 | prime steak +13

CHOPPED GEM	23
roasted tomatoes, cucumber, red onion, blue cheese, croutons, almonds, radish, lemon vinaigrette	
HARVEST GRAIN	21
baby kale spring mix, quinoa, lentils, garbanzo beans, shaved fennel, flax seed, pepitas, black garlic vinaigrette	
COUS COUS	23
heirloom tomato, feta, basil, kalamata olives, pistachio, red onion, lemon oil, balsamic fig glaze	

ROASTED BEET	24
arugula, aged goat cheese, grapefruit, glazed walnuts, sherry vinaigrette	

DUNGENESS CRAB	30
butter lettuce, chopped bacon, smoked cheddar, cherry tomatoes, lemon, hardboiled egg, avocado ranch	

Sweets

SEVEN LAYER DELIGHT	14
chocolate cake, carmelia ice cream, chocolate cookie crumbs, vanilla sauce, chocolate tuiles	
MAKER'S MARK MILKSHAKE	15
vanilla ice cream, kentucky bourbon, caramel, whipped cream, topped with maple pepper bacon, *contains alcohol*	

Handhelds

all handhelds come with potato chips.
sub side fries +2 | sub side salad +2

BACON CHEESEBURGER	26
angus beef patty, lettuce, tomato, onion, pickles, cheddar cheese, house sauce, sesame seed bun	
HOT HONEY CHICKEN	26
napa slaw, fresno chili, pickles, roasted garlic mayo, brioche bun	
TURKEY CAESAR CLUB	24
avocado, baby romaine, shaved turkey, house-made caesar dressing, roasted tomato, parmesan crusted sourdough	
BLACKENED AHI	25
open faced, radish, avocado, miso aioli, tobiko, micro sprouts, pickled cucumber, focaccia	
RIBEYE BAO TACOS	28
grilled prime ribeye, japanese bbq sauce, sesame seed, crispy shallot, micro cilantro	

SEASONAL CREME BRULEE	12
chef's choice inspired seasonal custard	
HOUSE MADE SORBET OR ICE CREAM	10
shortbread cookie	
SEASONAL CHEESECAKE	12
cheeecake "paletas", sponge cake, seasonal fruit coulis	



20% staff charge will be added to parties of 6 or more. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Customers with food allergies or other nutritional concerns are advised to notify the manager for assistance.

Local Draft		
STONE BUENAVEZA	13	salt & lime mexican lager 4.7%
RUSSIAN RIVER VELVET GLOW	14	
ABNORMAL ‘ABNORMALWEISS’	13	german hefeweizen 5.3%
HARLAND JAPANESE LAGER	13	japanese lager 5.0%
CORONADO ORANGE AVE. WIT	13	wheat beer 5.2%
MODERN TIMES ORDERVILLE	14	mosaic hazy ipa 7.2%
RUSSIAN RIVER HAPPY HOPS	14	west coast IPA 6.5%
STONE DELICIOUS	14	india pale ale 7.7%
PIZZA PORT CHRONIC	13	amber ale 4.9%
CALI CREAMIN’	14	honey, vanilla bean cream ale 5%
SERPENTINE GUAVA CIDER	13	cider with guava 6.9%
WHAT’S ROTATING?	14	ask your bartender for our current feature!

Canned & Bottled

COORS LIGHT	11
STELLA ARTOIS	11
CORONA	11
CORONA LIGHT	11
BUDWEISER	11
BUD LIGHT	11
MICHELOB ULTRA	11
SAM ADAMS	11
BLUE MOON	11
HEINEKEN	11
MODELO ESPECIAL	11
GUINNESS DRAUGHT	11
TRULY HARD SELTZER	11
HIGH NOON SELTZER	11
HEINEKEN 0.0 N/A	11
RATIONALE N/A PALE ALE	11
RATIONALE N/A LAGER	11

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SEASONAL LIBATIONS

WINTER SANGRIA 18 cabernet sauvignon & merlot, fireball, apple juice, orange bitters	‘TIS THE SEASON 20 absolut vanilla, kahlua, cutwater tikinog, cinnamon
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SIGNATURE COCKTAILS

PURPLE PRICKLY PEAR 20 tanqueray gin, elderflower liqueur, pear nectar, lemon, honey syrup	LYCHEE CITRUS SPRITZ 20 prosecco, lychee, elderflower liqueur, lemon, mint
ELDER & EARTH 20 beefeater gin, lime, elderflower liqueur, pineapple, sage syrup	WHISKEY MILANO 20 buffalo trace, campari, lime, simple syrup
SMOKED CHERRY STORM 20 del maguey mezcal, luxardo cherry syrup, lime, tropical fruit foam	WILD OCEAN BREEZE 19 bacardi, blue curaçao, kiwi purée, lime, simple syrup
NEW YORK STATE OF MIND 19 maker’s mark, lemon, simple syrup, pinot noir	ORANGE INFERNO 19 ghost tequila, grapefruit liquer, habanero agave, orange juice, lime, chili salt rim

BARREL AGED



BATCHED & AGED IN-HOUSE FOR 3 MONTHS
IN CHARRED AMERICAN OAK BARRELS

OLD FASHIONED 23 buffalo trace bourbon, sugar, aromatic bitters	MANHATTAN 23 sazerac rye, carpano antica sweet vermouth, aromatic bitters
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ZERO PROOF MOCKTAILS

GINGER PEACH SMASH 11 peach purée, honey syrup, lemon, ginger beer, mint	MIDNIGHT SPELL 11 lyres blood orange, ginger ale, zero proof aromatic bitters
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WINE

BUBBLES	6 OZ	9 OZ	BTL
AVISSI PROSECCO , italy	14		48
MUMM NAPA ,california	20		82
PIERRE SPARR CREMANT D’ALSACE BRUT ROSÉ , france	21		76
MIONETTO PROSECCO DOC BRUT , paso robles	16		56
MOET & CHANDON IMPERIAL BRUT , california			125
VEUVE CLIQUOT BRUT “YELLOW LABEL” , france			160
SCHRAMSBERG BLANC DE BLANCS, california			175
WHITE & ROSÉ	6 OZ	9 OZ	BTL
DOMAINE LAROCHE CHABLIS , france	24	36	96
CHATEAU STE. MICHELLE RIESLING , columbia valley	15	20	52
DAOU ROSÉ , paso robles			56
FLEURS DE PRAIRIE ROSÉ , france	16	22	56
KIM CRAWFORD SAUVIGNON BLANC , marlborough	17	22	62
BRANCOTT SAUVIGNON BLANC , marlborough	17	22	60
SANTA MARGHERITA PINOT GRIGIO , italy			66
PIGHIN PINOT GRIGIO , italy	17	24	64
SONOMA CUTRER CHARDONNAY , sonoma coast	18	25	66
WENTE VINEYARDS CHARDONNAY , arroyo seco			66
BRAVIUM CHARDONNAY , russian river valley	19	25	68
RED	6 OZ	9 OZ	BTL
MEIOMI PINOT NOIR , sonoma coast	17	24	64
MARTIN RAY PINOT NOIR , sonoma coast	19	25	68
ARGYLE PINOT NOIR , willamette valley			75
J. LOHR LOS OSOS MERLOT , paso robles	17	24	64
ST. FRANCIS MERLOT , sonoma			65
RIDGE “THREE VALLEYS” ZINFANDEL , sonoma	20	27	72
ALTA VISTA MALBEC , argentina	18	24	64
JOEL GOTT RED BLEND , palisades	24	33	88
J. LOHR RED BLEND , paso robles			80
CHATEAU ST. MICHELE CABERNET SAUVIGNON , columbia valley	18	25	68
AUSTIN HOPE CABERNET SAUVIGNON (1L) , paso robles	25	33	115
HESS ALLOMI VINEYARD CABERNET SAUVIGNON , napa			115
ROTH CABERNET SAUVIGNON , alexander valley			68
STAGS LEAP CABERNET SAUVIGNON napa valley			130
CHATEAU MONTELENA CABERNET SAUVIGNON napa valley			175
CAYMUS CABERNET SAUVIGNON 50TH ANNIVERSARY napa valley			200
CAKEBREAD CELLARS CABERNET SAUVIGNON napa valley			215
SILVER OAK CABERNET SAUVIGNON napa valley			385