

Snacks

- SPICY SNACK MIX

V
- MARCONA ALMONDS

CN
- CITRUS MARINATED OLIVES

VG
- PARKER HOUSE ROLLS

V
- HOUSE POTATO CHIPS

V
- SHOESTRING FRIES

V

Starters

- DAILY SOUP

chef’s daily specialty
- MARGHERITA FLATBREAD

V

tomato sauce, heirloom tomato, basil, EVOO, sea salt
- MARKET VEGETABLES

V

boursin ricotta, harissa hummus, sundried tomato tapenade, persian cucumber, radish, mixed olives, baby carrot, grilled flatbread
- BRUSSELS & BURRATA

V CN

charred brussels sprouts, burrata cheese, balsamic glaze, cranberries, roasted almond
- HONEY WALNUT SHRIMP

CN

crispy baja shrimp, honey sauce, arugula, pomegranate seed
- FISH & CHIPS

chilean sea bass, old bay remoulade, charred lemon, malt vinegar powder
- STEAK FRITES

prime 10oz aspen ridge NY steak, arugula, garlic aioli, chimichurri, parmesan-truffle fries
- PESTO TORTELLINI

V CN

ricotta & mozzarella tortellini, baby spinach, blistered tomato, cipollini onion, sundried tomato pesto, basil, grana padano

grilled chicken +10 | grilled shrimp +12

salmon +12 | steak +13
- PROTEIN BOWL

GF VG DF

lentil & quinoa pilaf, seasonal vegetables, soyrizo black beans, charred lemon, avocado

grilled chicken +10 | grilled shrimp +12

salmon +12 | steak +13

Knife & Fork

Salads

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

- CHOPPED GEM

V CN

roasted tomatoes, cucumber, red onion, blue cheese, croutons, almonds, radish, lemon vinaigrette
- HARVEST GRAIN

GF V

baby kale spring mix, quinoa, lentils, garbanzo beans, shaved fennel, flax seed, pepitas, black garlic vinaigrette
- COUS COUS

V CN

heirloom tomato, feta, basil, kalamata olives, pistachio, red onion, lemon oil, balsamic fig glaze
- ROASTED BEET

GF V CN

arugula, aged goat cheese, grapefruit, glazed walnuts, sherry vinaigrette
- DUNGENESS CRAB

GF

butter lettuce, chopped bacon, smoked cheddar, cherry tomatoes, lemon, hardboiled egg, avocado ranch
- SEVEN LAYER DELIGHT

V

chocolate cake, carmelia ice cream, chocolate cookie crumbs, vanilla sauce, chocolate tuiles
- MAKER’S MARK MILKSHAKE

V

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

angus beef patty, lettuce, tomato, onion, pickles, cheddar cheese, house sauce, sesame seed bun
- HOT HONEY CHICKEN

napa slaw, fresno chili, pickles, roasted garlic mayo, brioche bun
- TURKEY CAESAR CLUB

avocado, baby romaine, shaved turkey, house-made caesar dressing, roasted tomato, parmesan crusted sourdough
- BLACKENED AHI

open faced, radish, avocado, miso aioli, tobiko, micro sprouts, pickled cucumber, focaccia
- RIBEYE BAO TACOS

DF

grilled prime ribeye, japanese bbq sauce, sesame seed, crispy shallot, micro cilantro

Sweets

- SEASONAL CREME BRULEE

V

chef’s choice inspired seasonal custard
- HOUSE MADE SORBET OR ICE CREAM

V

shortbread cookie
- SEASONAL CHEESECAKE

V CN

cheecake “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.

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

Local Draft
STONE BUENAWEZA salt & lime mexican lager 4.7%
RUSSIAN RIVER VELVET GLOW helles lager 4.75%
ABNORMAL ‘ABNORMALWEISS’ german hefeweizen 5.3%
HARLAND JAPANESE LAGER japanese lager 5.0%
CORONADO ORANGE AVE. WIT wheat beer 5.2%
OFFSHOOT RELAX HAZY IPA hazy IPA, 6.8%
RUSSIAN RIVER HAPPY HOPS west coast IPA 6.5%
STONE DELICIOUS india pale ale 7.7%
PIZZA PORT CHRONIC amber ale 4.9%
CALI CREAMIN’ honey, vanilla bean cream ale 5%
SERPENTINE GUAVA CIDER cider with guava 6.9%
ALESMITH SD STATE ALE blonde ale, 4.7%
Canned & Bottled
COORS LIGHT
STELLA ARTOIS
CORONA
CORONA LIGHT
BUDWEISER
BUD LIGHT
MICHELOB ULTRA
SAM ADAMS
BLUE MOON
HEINEKEN
MODELO ESPECIAL
GUINNESS DRAUGHT
TRULY HARD SELTZER
HIGH NOON SELTZER
HEINEKEN 0.0 N/A
RATIONALE N/A PALE ALE
RATIONALE N/A LAGER
NP 5.25

MARINA KITCHEN

MODERN COMFORT

lemon & lime juices freshly squeezed daily

SEASONAL LIBATIONS

PEAR-LICIOUS

grey goose la poire, st. germain,
lemon juice, habanero syrup

BREWDRIVER

aperol, orgeat, lemon juice, topped
with Hazy IPA

SAN DIEGO SUNRISE

white sangria, passionfruit liqueur
fresh juices

BAYSIDE BERRY

stoli vanilla vodka, creme de cacao,
blueberry syrup, lemon juice, cinnamon

SIGNATURE COCKTAILS

ELDER & EARTH

beefeater gin, lime, elderflower
liqueur, pineapple, sage syrup

PURPLE PRICKLY PEAR

tanqueray gin, elderflower liqueur,
pear nectar, lemon, honey syrup

SMOKED CHERRY STORM

del maguey mezcal, luxardo cherry
syrup, lime, tropical fruit foam

CLAIRIFIED SOUR

heirloom bourbon infused with honey sourced
directly from our bee hives, rittenhouse rye,
lemon juice *contains lactose*

LYCHEE CITRUS SPRITZ

prosecco, lychee, elderflower
liqueur, lemon, mint

WHISKEY MILANO

buffalo trace, campari, lime,
simple syrup

WILD OCEAN BREEZE

bacardi, blue curacao, kiwi
purée, lime, simple syrup

ORANGE INFERNO

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

buffalo trace bourbon, sugar,
aromatic bitters

MANHATTAN

sazerac rye, carpano antica sweet
vermouth, aromatic bitters

ZERO PROOF MOCKTAILS

GINGER PEACH

SMASH

peach purée, honey
syrup, lemon, ginger
beer, mint

MIDNIGHT

SPELL

lyres blood orange, ginger
ale, zero proof aromatic
bitters

STRAWBERRY

FIELDS

strawberries, basil,
lemonade

Marriott Marquis San Diego Marina,
333 W Harbor Drive, San Diego, Ca 92101
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WINE
BUBBLES
AVISSI PROSECCO , italy
MUMM NAPA ,california
PIERRE SPARR CREMANT D’ALSACE BRUT ROSÉ , france
MIONETTO PROSECCO DOC BRUT , paso robles
MOET & CHANDON IMPERIAL BRUT , california
VEUVE CLIQUOT BRUT “YELLOW LABEL” , france
SCHRAMSBERG BLANC DE BLANCS , california
WHITE & ROSÉ
DOMAINE LAROCHE CHABLIS , france
CHATEAU STE. MICHELLE RIESLING , columbia valley
DAOU ROSÉ , paso robles
FLEURS DE PRAIRIE ROSÉ , france
KIM CRAWFORD SAUVIGNON BLANC , marlborough
BRANCOTT SAUVIGNON BLANC , marlborough
SANTA MARGHERITA PINOT GRIGIO , italy
PIGHIN PINOT GRIGIO , italy
SONOMA CUTRER CHARDONNAY , sonoma coast
WENTE VINEYARDS CHARDONNAY , arroyo seco
BRAVIUM CHARDONNAY , russian river valley
RED
MEIOMI PINOT NOIR , sonoma coast
MARTIN RAY PINOT NOIR , sonoma coast
ARGYLE PINOT NOIR , willamette valley
J. LOHR LOS OSOS MERLOT , paso robles
ST. FRANCIS MERLOT , sonoma
RIDGE “THREE VALLEYS” ZINFANDEL , sonoma
ALTA VISTA MALBEC , argentina
JOEL GOTT RED BLEND , palisades
J. LOHR RED BLEND , paso robles
CHATEAU ST. MICHELE CABERNET SAUVIGNON , columbia valley
AUSTIN HOPE CABERNET SAUVIGNON(1L) , paso robles
HESS ALLOMI VINEYARD CABERNET SAUVIGNON , napa
ROTH CABERNET SAUVIGNON , alexander valley
STAGS LEAP CABERNET SAUVIGNON napa valley
CHATEAU MONTELENA CABERNET SAUVIGNON napa valley
CAYMUS CABERNET SAUVIGNON 50TH ANNIVERSARY napa valley
CAKEBREAD CELLARS CABERNET SAUVIGNON napa valley
SILVER OAK CABERNET SAUVIGNON napa valley