

DINNER

FULL MENU AVAILABLE FROM
5:00PM-10:00PM



QUICK BITES

GRILLED ACME HERB SLAB BREAD & BUTTER 10
sundried tomatoes, whipped sweet butter
V

BAVARIAN PRETZEL 18
beer cheese, local mustard
V (without cheese)

HOUSE MADE SWEET & SPICY MIXED NUTS 10
house roasted mixed nuts, brown sugar glaze, chili powder, chipotle peppers
V | GF

FRIED CHICKEN TENDERS 20
choice of buffalo or sweet chili sauce, blue cheese dressing, celery, carrots

TOMATO SOUP 15
basil, grilled herb bread
V

SF CLAM CHOWDER 18
bacon, sourdough croutons, grilled herb bread, chives

HANDHELD

served with crispy potato wedges
or substitute with mixed green salad
or caesar salad for an additional \$4

GRILLED FLANK STEAK SANDWICH 32
maitake mushroom, caramelized onions, chipotle aioli, swiss cheese, wild arugula, sourdough

BEYOND BURGER 30
avocado, fiscalini cheddar, lettuce, tomato, pickles, secret sauce
V

FRIED CHICKEN SANDWICH 28
poppy seed coleslaw, hot honey

CHEESE MELT & TOMATO SOUP 25
gruyere cheddar, caramelized onions, sourdough
V (No sides included)

FISH & CHIPS 28
beer battered cod, house-made remoulade, lemon

CRAFT HOUSE SMASH BURGER

niman ranch beef, bravo farms cheddar, sourdough
pretzel bun, lettuce, tomato, secret sauce

double \$30
triple \$34

add-ons \$3 each: applewood smoked bacon, cage free eggs, avocado, mushrooms, grilled onions

SIDES \$12

CAESAR SALAD
CRISPY POTATO WEDGES
MARKET VEGETABLES
MIXED GREEN SALAD

SHAREABLES

LOBSTER MAC & CHEESE 30
cavatappi, midnight moon cheese sauce, thyme, brown butter bread crumbs

HUMMUS 22
roasted garlic hummus, grilled naan, local vegetables
DF | V | GF (without naan)

CURRY SHRIMP TACOS 28
masala sauce, coconut cream, mango chutney slaw, coriander, corn tortilla, cilantro
DF | GF (Contains Shellfish)

LOADED TOTS 22
beef burnt ends, beer cheese sauce

PT REYES CHEESE COLLECTION 26
buttery gouda, spicy tomarashi, earthy truffle brie, fennel blue, clif family’s wine jelly & jam, grilled herb bread
V

PT REYES CHEESE & CHARCUTERIE 32
buttery gouda, spicy tomarashi, earthy truffle brie, fra’mani capicola, spicy salameetto, toscana salame, clif family’s wine jelly, local mustard, grilled herb bread

KNIFE AND FORK

CAESAR SALAD 22
romaine, parmesan, sourdough croutons

GRILLED FLANK STEAK SALAD 32
gem lettuce, apples, sourdough croutons, avocado, shallot dressing
DF | GF (without croutons)

LIGHTLY SEARED AHI TUNA 28
napa, green & red cabbage, edamame, scallions, fried wontons, toasted sesame & ginger dressing
DF | GF (contains sesame)

RED WINE BRAISED SHORT RIBS 48
creamy mashed potatoes, brussel sprouts, heirloom baby carrots

ORGANIC KING SALMON 42
butternut squash, coconut cream, quinoa & brown rice, kale, herbs
DF | GF (contains Alliums)

DESSERT \$15

KEY LIME CHEESECAKE
macadamia nuts, tequila, lemon rosemary cookies
Contains Eggs, Milk, Gluten, Tree Nuts




CHOCOLATE CAKE
salted caramel, hazelnut chocolate ribbons, berries
V | DF

V – Vegetarian DF – Dairy Free GF – Gluten Free

Consuming raw of undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness
An 18% Staff Charge will be added to your check for groups of six (6) or more and for checks left unsigned by the patron.
The Staff Charge is distributed directly to the employee(s) providing the service.
Maximum 4 split checks. Kitchen closes nightly at 10:00pm.
Offerings subject to availability menu is subject to change.
No outside Food or Beverage permitted.
CA State Tax 8.625% will be added to all prices
San Francisco Marriott Marquis 780 Mission Street San Francisco,
California, USA 94103 415-896-1600

SPECIALTY HAND-CRAFTED COCKTAILS \$23

HIBISCUS G&T Bar Hill Gin Hibiscus Syrup Fever Tree Tonic	MAPLE MARTINI Grainger’s Vanilla Vodka Maple Syrup Fresh Lemon Juice	OAXACA OLD FASHIONED Madre Mezcal Agave Nectar Angostura Bitters
ALOHA SUNSET Meili Vodka Merlet Peach Liquer Fresh Orange Juice Fresh Lime Fresh Pineapple Juice Cranberry Juice	ESPRESSOTINI Grainger’s Vanilla Vodka Blue Ice Double Espresso Vodka Fresh Espresso Kahlua Coffee Liqueur	MARIPOSA MARGARITA Don Fulano Tequila Butterfly Pea Flower Syrup Agave Nectar Triple Sec
GOLDEN GATE GIMLET Bombay Gin Fresh Cucumber St. Germain Fresh Lime Juice	B55 BARRELED MANHATTAN Knob Creek Bourbon Carpano Antica Formula Regan’s Orange Bitters Maraschino Cherries	BOURBON SMASH Michter’s Bourbon Strawberry Puree Fresh Lemon Juice Fresh Mint
B55 PUNCH Ketel One Vodka Pama Liqueur Fresh Lime Juice Pineapple Juice	B55 BARRELED BOULEVARDIER Gryphon & Grain Bourbon Campari Carpano Antica Formula	SF BAY REFRESHER Absolut Vodka Fresh Mint Fresh Lime Wedge Agave Fever Tree Soda
THE ROCK OLD FASHIONED \$26 Maker’s Mark Private Selection Barrel of The San Francisco Marriott Marquis Brown Sugar Simple Syrup Angostura Bitters		

WHITE	6oz	9oz		RED	6oz	9oz	
WENTE CHARDONNAY Livermore, CA	16	21	56	MEIOMI PINOT NOIR Sonoma Coast, CA	16	21	56
SONOMA CUTRER CHARDONNAY Russian River, CA	20	25	80	SANCTUARY PINOT NOIR Sta. Maria, CA	23	28	92
STAG’S LEAP KARIA CHARDONNAY Napa, CA	28	33	112	CHATEAU STE MICHELLE CABERNET SAUVIGNON “Indian Wells” Columbia Valley	18	23	72
KIM CRAWFORD SAUVIGNON BLANC Marlborough	18	23	72	SANCTUARY CABERNET SAUVIGNON Rutherford, CA	20	25	80
CLIF FAMILY SAUVIGNON BLANC RTE Napa, CA	20	25	80	ALAMOS MALBEC Argentina	17	21	56
PIGHIN PINOT GRIGIO Italy	19	24	76	J LOHR MERLOT “Los Osos” Paso Robles, CA	18	23	73
CHATEAU ST. MICHELLE RIESLING Washington	16	21	56	CLIF FAMILY ZINFANDEL Howell Mountain, CA	20	25	80
MÈNAGE À TROIS MOSCATO ST. Helena, CA	16	21	56	PALISADES RED BLEND BY JOEL GOTT California	17	21	56
FLEURS DE PRAIRE ROSÉ France	16	21	56	ARGYLE PINOT NOIR Bloom House			70
DAOU ROSÉ Paso Robles, CA			65	FLOWERS PINOT NOIR Sonoma Coast, CA			100
STA. MARGHERITA PINOT GRIGIO Italy			80	ST. FRANCIS MERLOT Sonoma, CA			70
SPARKLING	6oz	9oz		J. LOHR PURE PASO PROPRIETARY RED BLEND California			75
MIONETTE PROSECCO Italy	16	21	56	ROTH ESTATE CABERNET SAUVIGNON Alexander Valley, CA			90
CHANDON BRUT Sonoma, CA	18	23	70	HESS COLLECTION “ALLOMI ESTATE” CABERNET SAUVIGNON Napa Valley, CA			100
CHANDON SPARKLING ROSE Sonoma, CA	18	23	70	CHATEAU MONTELENA CABERNET SAUVIGNON Napa, CA			180
VEUVE CLICQUOT BRUT YELLOW LABEL France			160	SILVER OAK Alexander Valley, CA			175
VEUVE CLICQUOT ROSE BRUT France			180				

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