

About us...

The San Francisco Marriott Marquis is a 39-story high-rise with 1,500 guest rooms in the South of Market. It stands at 436 feet in height (133 m) and is one of the tallest buildings in San Francisco.

The late local newspaper columnist Herb Caen once compared the shape of the building to that of a “Jukebox.” Hence, the nickname for the San Francisco Marriott Marquis was established.

October 17, 1989, was the hotel’s “Grand Opening,” and it was Game 3 of Major League Baseball’s World Series (Oakland Athletics vs. San Francisco Giants). At 5:04pm PST, a 6.9 magnitude earthquake struck the San Francisco Bay Area causing significant damage throughout.

On the 39th floor of the hotel’s lounge known as “The View,” all the liquor bottles and glassware shattered with the exception of one martini glass. Today, the lone martini glass is showcased above the bar.

“The View” is one of the city’s iconic lounges and is the ideal destination for business and leisure guests to enjoy hand crafted cocktails and locally inspired small plates. Sit back, relax, and take in the awe-inspiring views the city has to offer.



THE VIEW

HOURS OF OPERATION

Tuesday, Wednesday
4:00PM - 11:00PM

Thursday - Saturday
4:00PM - 12MIDNIGHT

Kitchen Closes Nightly at 10PM

21 and over after 9:00PM Friday & Saturday

Hours Subject to Change at Business Discretion

SMALL PLATES

CHEESE BOARD

Purple moon fiscallini | nicasio valley taleggio | cypress grove Bermuda triangle | cowgirl pierce point honey comb | raisins on the vine | artisan cracker

NIMAN RANCH BEEF SLIDERS (2 PCS)

smoked fiscalini | chipotle mayo | caramelized onions

SPICY AHI TUNA POKE **GF**

avocado | pickled cucumber | togarashi | calamasi ponzu | shisho | rice crackers

GRILLED SPANISH OCTOPUS **GF**

spicy calabrian pepper | confit potatoes | gremolata | pickled mustard seeds

BAKED PT REYES QUINTA CHEESE 10oz

Great for Sharing

local seasonal jam | baguette | petite vegetables

VEGETARIAN FLATBREAD **V**

maitake mushrooms | fontina | ferndale farmstead mozzarella | thyme | arugula

DESSERTS

TRIPLE LAYER CHOCOLATE MARQUIS CAKE

GF

local berries | sea salt caramel sauce (contains almonds)

CRÈME BRULEE **GF** (without the cookie)

pecan cookies

V = vegetarian; GF = Gluten-Free

24 CHARCUTERIE

fra'mani spicy salameetto | porchetta | olympic provision pork pistachio pate | giardinera | local mustard | olive oil crackers

20 KOREAN BBQ CHICKEN SLIDERS (2 PCS)

gochugang | sesame | cabbage slaw | pickled radish

26 HEIRLOOM TOMATO SALAD **GF**

burrata | blackberries | balsamic pearls | basil

26 SHORT RIB TACOS (3 PCS) **GF**

grilled brentwood corn & pineapples | tomatillo salsa | pickled chile | cotija | corn tortilla

33 PORCHETTA FLATBREAD

fontina | ferndale farmstead mozzarella | oregano | arugula

23 SNACKS

HOUSE MADE POTATO CHIPS **V GF**

charred scallion dip

HOUSE MADE SWEET & SPICY MIXED NUTS **V GF**

house roasted mixed nuts | brown sugar glaze | chili powder | chipotle peppers

15 An automatic 18% gratuity will be added to groups of six (6) or more and to checks left unsigned by the patron

No split checks for parties of four (4) persons or more

Kitchen closes nightly at 10:00PM

Menu is Subject to Change. No Outside Food or Beverage Permitted

CA State Tax of 8.625% will be added to all prices

SPECIALTY COCKTAILS

GOLDEN GATE GIMLET

roku gin | lime juice | fresh cucumber |
simple syrup

SF MANHATTAN

knob creek rye | carpano antica | angostura bitters

SKYLINE PUNCH

rum | pineapple juice | house citrus mix |
luxardo cherry syrup

ADELINE REFRESHER

tito's handmade | aperol | fresh lemon juice |
ume mandarinquat shrub
"locally produced by: yumé[shoshi]"

SOMA PALOMA

los vecinos mezcal | st. germaine | fresh jalapeño | lime
juice | grapefruit juice

SUTRO SPLASH

haku vodka | ginger beer | lemon juice | cranberry

THE ROCK OLD FASHIONED

makers' mark | angostura bitters | brown sugar syrup

D'ARCY FRENCH 75

brut champagne | hendrick's gin | fresh lemon juice

BOTTLED BEERS

24 | DOMESTIC | 13

budweiser | bud light | michelob ultra | blue moon |
sam adams boston lager | o'douls non-alcoholic

24 | IMPORT | 14

stella artois | corona extra | guinness stout |
modelo especial

24 | LOCAL CRAFT | 14

anchor steam | lagunitas ipa | sierra nevada pale ale

24 | FEATURED ROTATING BEER CAN | 16

almanac | alameda, ca | hazy ipa

24 |

MIXOLOGY IN NON-ALCOHOLIC FORM

24 | SUNRISE SPLASH | 13

sierra mist | orange | grenadine

24 | GINGER ELIXIR | 13

ginger beer | fresh mint | fresh lime juice

24 |
An automatic 18% gratuity will be added to groups of six (6) or
more and to checks left unsigned by the patron
No split checks for parties of four (4) persons or more
Kitchen closes nightly at 10:00PM
Menu is Subject to Change. No Outside Food or Beverage
Permitted

CA State Tax of 8.625% will be added to all prices

REDS

	<u>GL</u>	<u>BTL</u>
MEIOMI PINOT NOIR Santa Barbara, CA	19	76
COLUMBIA CREST CABERNET SAUVIGNON Washington	19	76
ALAMOS MALBEC Argentina	19	76
ST. FRANCIS MERLOT Sonoma, CA	19	76
CLIF FAMILY WINERY ZINFENDEL Howell Mountain, CA	20	80
BLACK STALLION CABERNET SAUVIGNON Napa, CA		80
TROUBLEMAKER RED BLEND Central Coast, CA		67
THE HESS COLLECTION, ALLOMI Napa, CA		125
OPUS ONE Napa, CA		488

SPARKLING

MIONETTE PROSECCO Italy	18	72
CHANDON BRUT Sonoma, CA	20	80
CHANDON SPARKILING ROSÉ Napa, CA	20	80
GH MUMM GRAND CORDON BRUT France		120
VEUVE CLICQUOT BRUT YELLOW LABEL France		190
VEUVE CLICQUOT ROSÉ BRUT France		225
DOM PERIGNON France		450

WHITES & ROSÉS

	<u>GL</u>	<u>BTL</u>
MEIOMI CHARDONNAY Sonoma Coast, CA	18	72
SONOMA - CUTRER CHARDONNAY Russian River, CA	20	80
STAG'S LEAP HANDS OF TIME CHARDONNAY Napa, CA	24	96
BRANCOTT SAUVIGNON BLANC New Zealand	20	80
PIGHIN PINOT GRIGIO Italy	18	80
CHATEAU ST MICHELLE RIESLING Washington	16	64
CLIF FAMILY ROSÉ OF GRENACHE Mendocino County, CA	16	64
FLEURS DE PRAIRIE ROSÉ France		75
CLOUDY BAY SAUVIGNON BLANC Marlborough, NZ		95
KIM CRAWFORD SAUVIGNON BLANC New Zealand		75

DESSERT

PACIFIC ICE WINE 375 ml Washington	16	64
TAYLOR FLADGATE LBV PORT 2012 Portugal	19	
SANDEMAN 20 YR TAWNY PORT Portugal	23	



THE VIEW

An automatic 18% gratuity will be added to groups of six (6) or more and to checks left unsigned by the patron
 No split checks for parties of four (4) persons or more
 Kitchen closes nightly at 10:00PM
 Menu is Subject to Change. No Outside Food or Beverage Permitted
 CA State Tax of 8.625% will be added to all prices

BOURBON

ANGEL'S ENVY

23

JAMESON

18

BLANTON'S

38

BAKER'S

23

TEELING
REDBREAST

19

GEORGE T. STAGGS

113

BASIL HAYDEN

22

PAPPY VAN WINKLE 15 YR

188

BOOKERS

30

SCOTCH

PAPPY VAN WINKLE 20 YR

250

BULLEIT BOURBON

19

ARBEG UIGEADAIL

23

PAPPY VAN WINKLE 23 YR

310

ELMER T. LEE

35

BALVENIE DOUBLEWOOD 12 YR

23

RESERVE SCOTCH & WHISKEY

FOUR ROSES SINGLE BARREL

20

BALVENIE CARIBBEAN CASK 14 YR

28

BALVENIE TUN 1509

106

HIGH WEST AMERICAN PRAIRIE

21

GLENFIDDICH 12 YR

19

BALVENIE 25 YR

156

JACK DANIEL'S

18

GLENLIVET 12 YR

19

HAKUSHU 12 YR

30

KNOB CREEK SMALL BATCH

19

GLENMORANGIE 10 YR

20

HAKUSHU 18 YR

81

MAKER'S MARK

18

GLENMORANGIE NECTAR D'OR

23

HIBIKI HARMONY

44

MICHTER'S BOURBON

20

GLENMORANGIE SIGNET

53

HIBIKI 21 YRS

150

WOODFORD RESERVE

19

HIGHLAND PARK 18 YR

56

MACALLAN 12 YRS

25

RYE

BULLEIT RYE

19

JOHNNIE WALKER RED LABEL

16

MACALLAN 18 YRS

100

HIGH WEST BOURYE

30

JOHNNIE WALKER BLACK LABEL

20

MACALLAN 25 YRS

375

JOHNNIE WALKER BLUE LABEL

65

MACALLAN REFLECTIONS

438

MICHTER'S RYE

20

CANADIAN

ST GEORGE BALLER

38

YAMAZAKI 12 YR

40

WHISTLE PIG 10YR

30

CROWN ROYAL

18

YAMAZAKI 18 YR

125

An automatic 18% gratuity will be added to groups of six (6) or more and to checks left unsigned by the patron
No split checks for parties of four (4) persons or more
Kitchen closes nightly at 10:00PM

TEQUILA & MEZCAL

CASAMIGOS BLANCO	18
CASAMIGOS MEZCAL JOVEN	23
CLASE AZUL REPOSADO	39
DON JULIO 1942	50
DON JULIO BLANCO	18
DON JULIO REPOSADO	20
DON JULIO ANEJO	23
EL TESORO TEQUILA	18
LOS VECINOS MEZCAL ESPADIN	19
PATRON SILVER	18
UNION MEZCAL JOVEN	21

<u>VODKA</u>	
ABSOLUT	16
BELVEDERE	19
GREY GOOSE	20
HAKU (JAPANESE)	18
KETEL ONE	18
STOLICHNAYA	16
TITO'S HANDMADE	18

RUM

BACARDI	16
CAPTAIN MORGAN SPICED	16
LEBLON	16
MALIBU	16
MYER'S DARK	16
RON ZACAPA 23 YR	22

<u>GIN</u>	
BOMBAY SAPPHIRE	19
BOTANIST	19
HENDRICK'S	19
NOLET'S	19
ROKU	19
TANQUERAY	19
<u>COGNAC</u>	
COURVOISIER VS	18
HENNESSY VSOP	22
REMY VSOP	16

CORDIALS

APEROL	16
BAILEYS	16
CAMPARI	16
CHAMBORD	16
CHARTREUSE	18
DISARONNO AMARETTO	16
DRAMBUIE	16
FERNET BRANCA	16
FRANGELICO	16
GODIVA CHOCOLATE	16
GRAND MARNIER	20
JAGERMEISTER	16
KAHLUA	16
SAMBUCA	16
SOUTHERN COMFORT	16

An automatic 18% gratuity will be added to groups of six (6) or more and to checks left unsigned by the patron
 No split checks for parties of four (4) persons or more
 Kitchen closes nightly at 10:00PM

Menu is Subject to Change. No Outside Food or Beverage Permitted
 CA State Tax of 8.625% will be added to all prices