

BREAKFAST

SERVED DAILY FROM 6:00 AM – 11:00 AM

HANDHELD + MORE

Chorizo Egg Burrito

Potato, black beans, cotija cheese, house roasted salsa, *El Metate tortilla*, tortilla chips 12

Breakfast Sandwich

Scrambled egg, Black Forest ham, *California white cheddar*, *Mary's Farm tomato*, *Solomon's focaccia*, breakfast potatoes 11

Toasted *Shirley's Bagel* BLT

Fried egg, lettuce, tomato, brown sugar bacon, breakfast potatoes 13

Egg White Omelet **GF**

Spinach, mushrooms, tomato, goat cheese, organic greens, *lemon nFuse oil*, multigrain toast 12

All Natural Chicken + Hash **GF**

Two fried eggs, grain mustard hollandaise, sourdough toast 13

Buttermilk Pancakes

Maple syrup, butter 10

Omelet **GF**

ham + cheese, breakfast potatoes, sourdough toast 13

We proudly serve eggs sourced from cage-free hens.

HOUSEMADE PASTRIES + MORE

House Bakery Basket

Blueberry Muffin | Croissant | Banana Nut Bread | Butter + Jam 5

Shirley's Bagel + Cream Cheese

Plain | Cinnamon-Raisin | Everything 6

Steel-Cut Oatmeal **GF**

Pacifica wildflower honey, dried fruit, almonds 7

Kellogg's Cereal

Bananas + strawberries 6

Sliced Fruit Plate **GF**

Chobani strawberry yogurt 8

Yogurt **GF**

Chobani Greek Blueberry, Chobani Greek Strawberry or Dannon Light & Fit Raspberry 4

Chobani Greek Yogurt Parfait

Housemade granola, plain yogurt, seasonal berries 8

Side of Bacon or Sausage **GF** (3 Pieces) 4

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

GF: Items can be made Gluten Friendly.

Locally sourced. Regional flavor. Housemade ingredients.

Delivery is available only for orders charged to the room, and a standard \$5 delivery charge will be included. Pickup is available for orders paid by cash or credit card.

TO ORDER: Dial Ext. 0 for Fresh Bites.
PICKUP: nFuse Restaurant | Lobby Level.



FRESH BITES

FRESH. LOCAL INGREDIENTS.
DELIVERED FAST. NO CARTS. NO FUSS.

A FRESH TAKE ON DINING

Fresh Bites is our fresh take on in-room dining. No carts, no fuss. Just fresh local flavor packaged to enjoy in your room or on the go.

READY TO ORDER? HERE'S HOW:

- Review our Fresh Bites all-day menu to find the local flavor you crave.
- Call "At Your Service" from your room.
- Tell us what you'd like to order.
- Pick up your order at nFuse Restaurant | Lobby Level, or wait in your room and we'll deliver it. No signature required.
- Enjoy fresh, delicious food handcrafted and conveniently packaged for you.

PREORDER NOW, EAT LATER:

Order breakfast the night before or place a dinner order before you leave for the day. *To place a preorder, call "At Your Service" from your room phone.*



ANAHEIM MARRIOTT
700 W. Convention Way
Anaheim, California 92802
Phone: 714.750.8000

09/2016

ALL DAY

SERVED DAILY FROM 11:00 AM – 1:00 AM

SOUP + SALADS

Oscar's Tortilla Soup

Pulled natural chicken, *Hass avocado*, bacon, cotija cheese 6

Organic Red + White Quinoa Salad **GF**

Arugula, roasted tomato, lemon oil 8

Babe Farms Kale Chopped Salad **GF**

Charred corn, peppers, apples, tomato, blue cheese, pepitas, cilantro, house vinaigrette 10

Caesar Salad

Romaine, croissant croutons, asiago cheese 10
+ all natural chicken 5
+ steak 6
+ shrimp 6

Yellowfin Tuna Tartare

Hass avocado, mango, citrus + soy, wonton chips 13

HANDHELD

All handhelds come with pickles and crinkle-cut fries or housemade chips

Roasted All-Natural Turkey BLT

Tomato, citrus mayonnaise, green leaf, brown sugar bacon, *Jonnie's artisan sourdough* 12

Gourmet Grilled Cheese Sandwich

Aged cheddar, provolone, gruyere, brown sugar bacon, heirloom tomato, *Jonnie's artisan sourdough* 11

Angus Burger

Local cheddar, lettuce, tomato, brown sugar bacon, *Jonnie's brioche* 13

THE CHEF'S PERFECT SANDWICH

Slow & Low Roasted Manning's Farm Natural Short Rib

Barbeque onion jam, crisp pickles, heirloom tomatoes, housemade slaw, *Jonnie's rustic ciabatta* 13

"This sandwich is inspired from growing up in New York at age 15 where I worked in a large house of barbeque. It was there where I learned that using housemade marinades along with the slow & low cooking technique brings out the best natural flavors!"

Chef David Dulkis

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FORK + KNIFE

Build a Bowl

Start with vegetable broth and personalize your bowl 19

Select one starch:

Brown rice, jasmine rice or farro

Select one protein:

All natural chicken, steak or shrimp

Includes seasonal vegetables

Three Cheese Mac & Cheese 8

Santa Monica Sustainable Market Fish **GF**

Red + white quinoa, wilted spinach, roasted tomato 17

Cast Iron Seared All Natural Chicken Breast

Fresh herbs, roasted tomato, Brussels sprouts, pan drippings 14

PIZZA (12 inch)

Gluten-friendly crust available upon request

Margherita

Tomato + basil 11

Double Pepperoni + Mozzarella 13

BBQ Chicken Pizza

Mozzarella + sweet onion + cilantro 13

SNACKS

SERVED DAILY FROM 11:00 AM - 1:00 AM

Warm Salted Tortilla Chips **GF**

Fire-roasted salsa and guacamole 7

Crinkle-Cut Fries 4

Chicken Tenders + Fries 11

Di Stefano Burrata

Roasted tomato, olives, rustic bread 9

Chickpea Hummus

Babe Farms vegetables, oven baked naan 8

La Quercia Charcuterie

Prosciutto, capicola, soppressata, *Mine Shaft blue cheese*, parmesan reggiano, mustard + jams, rustic bread 10

Sliced Fruit Plate **GF**

Chobani strawberry yogurt 8

Buffalo Hot Wings

Blue cheese + celery + carrots 11

SWEETS


SERVED DAILY FROM 11:00 AM – 1:00 AM

Crème Brûlée Cheesecake 7

Strawberry Shortcake 7

Cocoa Valencia 7

Dreyer's Ice Cream Pint **GF** 7

 Fresh Bites containers are made with recycled materials.

OVERNIGHT

SERVED DAILY FROM 1:00 AM – 6:00 AM

Organic Red + White Quinoa Salad **GF**

Arugula, roasted tomato, lemon oil 8

Babe Farms Kale Chopped Salad **GF**

Charred corn, peppers, apples, tomato, blue cheese, pepitas, cilantro, house vinaigrette 10

Caesar Salad

Romaine, croissant croutons, asiago cheese 10
+ all natural chicken 5
+ steak 6
+ shrimp 6

Roasted All-Natural Turkey BLT

Tomato, citrus mayonnaise, green leaf, brown sugar bacon, *Jonnie's artisan sourdough* 12

La Quercia Charcuterie

Prosciutto, capicola, soppressata, *Mine Shaft blue cheese*, parmesan reggiano, mustard + jams, rustic bread 10

Sliced Fruit Plate **GF**

Chobani strawberry yogurt 8

Dreyer's Ice Cream Pint **GF** 7

BEVERAGES

SERVED DAILY 24 HOURS

Starbucks Coffee 12 oz. 4 | Box of Coffee 32 oz. 12
Regular | Decaf

Taylor's of Harrogate Hot Tea 12 oz. 4

Aquafina Water 22 oz. 3

Smart Water 33 oz. 6

San Pellegrino 16 oz. 3

Brisk Lemonade 18 oz. 4

Pure Leaf Iced Tea 18 oz. 4

Lipton Iced Green Tea 18 oz. 4

Juices

Orange | Apple | Cranberry | Grapefruit 4

Milk 14 oz.

Whole | 2% | Chocolate 4

Sodas 20 oz.

Pepsi | Diet Pepsi | Mist Twst | Mountain Dew |
Diet Mountain Dew 4

WINE + BEER

Bottle Beer

Budweiser 6

Bud Light 6

Miller Lite 7

Michelob Ultra 7

Heineken 7

Corona Extra 7

Stone IPA 7

Anaheim Red Ale 7

White Wine Half Bottles

Parducci Chardonnay 16

Simi Chardonnay 18

King Estate Pinot Grigio 15

Kim Crawford Sauvignon Blanc 16

Red Wine Half Bottles

Parducci Pinot Noir 16

Alexander Valley Vineyard Cabernet 18

Antigal Uno Malbec 16