



[SIGNATURE COCKTAILS]

GATEHOUSE COLADA, <i>cucumber infused vodka, pina colada mix, lemon juice</i>	13
GROUND STOP SMASH, <i>ketel one, st. germain, lime juice, muddled berry</i>	15
JUMP SEAT, <i>don julio tequila, jalapeno syrup, lime juice, pineapple juice</i>	16
AIR POCKET, <i>jameson, apricot brandy, lime juice</i>	14
HOLDING PATTERN, <i>nolets gin, peach liquor, lemon juice soda water</i>	14
FINAL APPROACH, <i>jameson, domaine de canton, lemon juice, ginger ale</i>	14
IN-RANGE MARGARITA, <i>herradura blanco, tuaca, lime juice, cointreau</i>	16
ALLEY BUCK, <i>flights 101 bourbon, lemon juice, ginger beer, bitters</i>	15
FLIGHT DECK MULE, <i>ketel one, strawberry, basil, lime juice, ginger beer</i>	14
WHEELS UP GIMLET, <i>bombay sapphire, orange, lime juice, mint</i>	13

[DRAFT BEER]

WE PRIDE OURSELVES IN OFFERING OUR GUESTS THE BEST LOCALLY BREWED CRAFT BEERS, AS WELL AS SOME OF THE MOST POPULAR IMPORTS

[LOCAL CRAFT]

LAGUNITAS PILS, <i>petaluma, ca (6.8% ABV)</i>	8
DRAKES DENOGINIZER, <i>san leandro, ca (9.75% ABV)</i>	9
NAPA SMITH GOLDEN GATE IPA, <i>napa, ca (6.0% ABV)</i>	8
BIG DADDY SPEAKEASY, <i>san francisco, ca (6.5% ABV)</i>	8
ALAMEDA'S IPA, <i>alameda island, ca (7.5% ABV)</i>	8
TANGERINE WHEAT ALE, <i>eureka, ca (5.0% ABV)</i>	8
ANCHOR STEAM, <i>san francisco, ca (6.5% ABV)</i>	8
SAISON ALE, <i>half moon bay, ca (6.0% ABV)</i>	8

[DOMESTIC & IMPORT]

COORS LIGHT, <i>golden, co (4.2% ABV)</i>	7
STELLA ARTOIS, <i>belgium (5% ABV)</i>	8

[DOMESTIC & IMPORT BOTTLED BEER]

AMSTEL LIGHT, <i>netherlands (3.5% ABV)</i>	8
ANCHOR STEAM, <i>san francisco, ca (4.9% ABV)</i>	8
BLUE MOON, <i>golden, co (5.4% ABV)</i>	8
BUDWEISER & BUD LIGHT, <i>st. louis, mo (4.2% & 5% ABV)</i>	7
COORS LIGHT, <i>golden, co (4.2% ABV)</i>	7
CORONA EXTRA & CORONA LIGHT, <i>mexico (4.6% & 4.1% ABV)</i>	8
DARK TRUTH STOUT, <i>kansas city, mo (9.7% ABV)</i>	8
DOS EQUIS "XX", <i>mexico (4.5% ABV)</i>	8
GUINNESS STOUT DRAUGHT CAN, <i>dublin, ireland (4.2% ABV)</i>	8
HEINEKEN, <i>netherlands (5% ABV)</i>	8
MICHELOB ULTRA, <i>st. louis, mo (4.2% ABV)</i>	7
MILLER LITE, <i>milwaukee, wi (4.2% ABV)</i>	7
SAM ADAMS & SAM ADAMS SEASONAL, <i>boston, ma (5% ABV)</i>	8
SIERRA NEVADA, <i>chico, ca (5.6% ABV)</i>	8
TANK 7, <i>kansas city, mo (8.5% ABV)</i>	8
O'DOULS N/A, <i>st. louis, mo (0.5% ABV)</i>	7



[BARREL AGED COCKTAILS]

RUM OLD FASHIONED, <i>captain morgan rum, bitters, orange garnish</i>	16
Negroni, <i>nolets gin, sweet vermouth, campari</i>	16

BLACK MANHATTAN, <i>templeton rye, sweet vermouth, amaro montenegro, bitters,</i>	16
---	----

[WINE BY THE GLASS]

OFFERED IN THREE DIFFERENT SIZE POURS, 3 oz. TASTE, 6 oz. POUR, 9 oz. CARAFE

[WINES ON TAP]

	[3 oz]	[6 oz]	[9oz]
BONTERRA ORGANIC SAUVIGNON, <i>ukiah</i>	6	12	18
HARKEN CHARDONNAY, <i>arroyo seco</i>	6	12	18
DISTRICT 7 PINOT NOIR, <i>monterey</i>	6	12	18
FREAKSHOW CABERNET, <i>lodi</i>	7	14	21

[SPARKLING AND BLUSH]

	[3 oz]	[6 oz]	[9oz]
BERINGER WHITE ZINFANDEL, <i>california</i>	5	10	15
LA MARCA EXTRA DRY PROSECO, <i>italy</i>	6	12	18
MUMM CUVÉE NAPA, BRUT PRESTIGE, <i>napa</i>	8	15	22
MOET & CHANDON IMPERIAL (187 ml), <i>france</i>		32	

[WHITE]

	[3 oz]	[6 oz]	[9oz]
PIGHIN FRIULI PINOT GRIGIO, <i>italy</i>	7	13	19
MINER FAMILY VIOGNIER, <i>california</i>	7	13	19
CHATEAU ST. MICHELLE RIESLING, <i>washington</i>	6	11	16
BRANCOTT SAUVIGNON BLANC, <i>marlborough</i>	6	12	18
PROVENANCE SAUVIGNON BLANC, <i>napa</i>	8	16	24
CHATEAU ST. JEAN CHARDONNAY, <i>dry creek valley</i>	6	12	18
TAKEN "COMPLICATED" CHARDONNAY, <i>sonoma</i>	8	15	22
TREFETHEN ESTATE CHARDONNAY, <i>napa</i>	8	16	26
SONOMA CUTRER CHARDONNAY, <i>sonoma</i>	8	16	24
ENROUTE CHARDONNAY, <i>russian river</i>	9	18	27

[RED]

	[3 oz]	[6 oz]	[9oz]
ONE HOPE PINOT NOIR, <i>napa</i>	6	12	18
ROCHE WINERY PINOT NOIR, <i>carneros</i>	8	15	22
SONOMA CUTRER PINOT NOIR, <i>sonoma</i>	9	17	26
LA CREMA PINOT NOIR, <i>sonoma</i>	9	18	27
J.LOHR MERLOT, <i>paso robles</i>	6	12	18
ST. FRANCIS MERLOT, <i>sonoma</i>	8	16	24
AVALON CABERNET, <i>california</i>	6	12	18
AQUINAS CABERNET, <i>napa</i>	7	14	21
FRANCISCAN OAKVILLE CABERNET, <i>napa</i>	8	16	24
BERINGER KNIGHTS CABERNET, <i>sonoma</i>	10	20	30
ALAMOS MALBEC, <i>argentina</i>	7	13	19
PENFOLDS SHIRAZ, <i>adelaide</i>	7	14	21
PEDRONCELLI ZINFANDEL, <i>dry creek valley</i>	7	14	21

We proudly craft our cocktails with fresh squeezed juices and house-made syrups

Additional Wines Available
Please request our complete wine list, which includes additional bottle selections.



- JUMBO SHRIMP COCKTAIL, *orange segments, shaved fennel* 18
 SAN FRANCISCO SEAFOOD CHOWDER, *sourdough bread bowl* 18
 CHIPS AND DIPS, *tortilla chips, house-made salsa and guacamole* 12
 MEDITERRANEAN TRIO, *artichoke sundried tomato dip, hummus, tzatziki, pita crisps, vegetable crudité* 16



- FISH TACOS, *achiote marinated sea bass, cilantro-mango salsa* 21
 FILET MIGNON TACOS, *beer marinated filet, pico de gallo, fresh guacamole* 21
 FISH AND CHIPS, *local craft beer battered local sea bass* 19
 CHICKEN QUESADILLA, *house-made guacamole & salsa, chipotle ranch* 18
 SPICY KOREAN OR CLASSIC HOT WINGS, *carrots, celery* 15
 BLT LITTLE GEM SALAD, *bacon, tomatoes, onions, bleu cheese crumbles* 16
 WATERMELON ARUGULA SALAD, *heirloom tomatoes, sheep cheese, walnuts* 16
 CAESAR SALAD, *local romaine hearts, parmesan grilled focaccia* 16
add to any salad
 tuscan grilled chicken 8 marinated skirt steak 10 seared salmon 10
 grilled prawns 10

[CALIFORNIA ARTISAN CHEESE PLATE]

*with quince, wild flower honeycomb, jalapeno soaked grapes
 choice of three cheeses 21 each additional cheese 6*

GOAT: cypress grove "truffle tremor"

COW: point reyes "toma"

SHEEP: bellwether farms "pepato"



- STEAKHOUSE FLATBREAD, *grilled skirt steak, blue cheese arugula & caramelized onions* 21
 MARGARITA FLATBREAD, *seasonal tomatoes, mozzarella cheese, & fresh basil* 19
 SF ROASTED CHICKEN SANDWICH, *bacon, avocado, mozzarella, tomato* 18
 MARRIOTT ANGUS BEEF BURGER, *bacon, cheese, lettuce, tomato, onion* 19
 SEARED SEA BASS, *clams, chorizo, gigante beans, tomato beurre blanc* 38
 CIOPPINO, *lobster, prawns, crab claws, clams, mussels, saffron tomato broth* 37
 CEDAR WRAPPED SALMON, *asparagus, shiitake mushrooms, watercress* 36

[SIGNATURE SLIDERS]

served with truffle herb fries

- ANGUS SLIDERS, *bleu cheese, caramelized onions* 19
 CRAB SLIDERS, *mango papaya relish, house made tartar* 21
 LOBSTER SLIDERS, *peppered bacon, vanilla bean aioli* 23

[SIDES]

- FRENCH FRIES 8
 SWEET POTATO FRIES 8
 GRILLED ASPARAGUS 8
 CRISPY ONION RINGS 8
 SUN DRIED TOMATO AND SHALLOT MASHED POTATOES 9
 LOBSTER MAC AND CHEESE 14

[DESSERTS]

- WARM MOLTEN CHOCOLATE CAKE, *vanilla ice cream* 12
 NEW YORK STYLE CHEESECAKE, *seasonal fruit topping* 10
 MINATURE DESSERTS *choose one mini dessert 6
 choose a trio of three mini desserts 14*
 MINI CRÈME BRÛLÉE, *chef oscar's seasonal fruit brûlée*
 MINI ORGANIC STRAWBERRY SHORTCAKE, *chantilly cream, hazelnuts*
 MINI APPLE COBBLER, *organic apples, house-made crumble, ice cream*

[REFRESHERS]

- PEPSI, DIET PEPSI, SIERRA MIST, DR. PEPPER, BARQ'S ROOT BEER 5
 FRESH BREWED ICED TEA, CADDY COOLER, MINT LEMONADE 4
 RED BULL, SUGAR-FREE RED BULL 6
 SAN PELLEGRINO SPARKLING WATER, EVIAN STILL WATER 6
 VOSS WATER, STILL OR SPARKLING *small 5 large 8*
 STARBUCKS COFFEE 6 STARBUCKS ESPRESSO 4
 STARBUCKS CAPPUCCINO, LATTE 6

San Francisco Airport Marriott Waterfront
 1800 Old Bayshore Hwy Burlingame, CA 94010
 650-692-9100

8.75% tax applies to all menu prices.

We request all lounge tabs to be secured with Credit Card or Room Number