

EAT

SHARE

HOUSE-MADE CHIPS + SALSA ●● 6

salsa roja | salsa verde | house-made tortilla chips **add** guacamole +9

FRUIT FRESHER ● 8

seasonal diced fruit

NACHOS ●● 8

black beans | cheddar and jack cheese | pico de gallo | chipotle sour cream | scallions queso fresco **add** Brandt beef carne asada or Jidori chicken ranchero +5

CRISPY BBQ JIDORI CHICKEN STRIPS 10

chipotle bbq sauce | grana padano | lime scented corn nuts | micro cilantro | crema

AHI POKE TOSTADA ● 18

guacamole | julienne radish | sesame seeds

MAINS

QUESADILLA ● 8

cheddar and jack cheese | pico de gallo | sour cream
add Brandt beef carne asada or Jidori chicken ranchero +5

CAESAR SALAD 9

hearts of romaine | caesar dressing | shaved asiago cheese | croutons
add cilantro serrano chili roasted rock shrimp or grilled Jidori chicken +5

JIDORI CHICKEN RANCHERO GRAIN BOWL 15 ●

black beans | red quinoa | romaine lettuce | arugula | smashed avocado serrano chili cilantro vinaigrette

BRANDT BEEF HOT DOG 8

caramalized onion | jalapeño relish

GRILLED HAMBURGER TORTA ● 16

100% Angus beef | cheddar cheese | bacon | shredded lettuce | tomato | caramelized onion jalapeño relish | mayo | served with french fries

STREET TACOS

2 of one kind for \$9

BRANDT BEEF CARNE ASADA

micro cilantro | avocado salsa

PANKO-CRUSTED HALIBUT ●

shredded cabbage | pico de gallo cilantro lime crème
add avocado salsa +2

SMOKED PORTOBELLO MUSHROOM ●●

micro cilantro | avocado salsa

JIDORI CHICKEN RANCHERO ●●●

shredded chicken | lettuce | sour cream queso fresco | pickled red onion
add avocado salsa +2

DESSERTS



COCONUT-LIME SWIRL or MANGO 8

house-made sorbet

VANILLA or CHOCOLATE 8

house-made gelato

● - vegetarian ● - gluten free ● - healthy option ● - house favorites

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menu items subject to change

DRINK

SPECIALTY COCKTAILS

Cocktail/Pitcher (serves 5)

ULTIMATE MARGARITA

16/64

Luna Azul Reposado tequila | fresh lime juice | simple syrup | float of Cointreau Noir

MARQUIS MARGARITA

16/64

Herradura Blanco tequila | Cointreau | fresh lime juice | simple syrup

flavor your margarita for only a \$1 more!
strawberry, mango, jalapeño, pomegranate, peach

*Turn the page to see our
full collection of over 60 Tequila options

ROMAN'S SPICY PALOMA

15/60

house infused jalapeño grilled pineapple tequila | triple sec | lime juice | agave grapefruit juice | sprite

MEZCAL SMASH

14/56

El Silencio mezcal | lemon & pineapple juices | stawberry puree | soda | tajin rim

OUR MEXICAN SUNSET

16/64

Marriott Marquis Special Barreled Dobel Diamante tequila | Beefeater gin | oregat lime juice | drizzy of cherry syrup

GINGER BERRY

14/56

Tito's vodka | lemon juice | strawberry puree | orange bitters | ginger beer

RUM RUNNER

14/56

Mount Gay Silver rum | Black Barrel rum | crème de banana liqueur
pineapple juice | blackberry brandy liqueur | orange juice

WE ONLY SERVE STRAWS UPON REQUEST

We've put away drinking straws in an effort to reduce plastic waste

Menu items subject to change

TEQUILA

BLANCO

Aged zero to two months. Zesty citrus and herbal agave aromas, notes of mint, pepper, and vanilla, crisp finish.

Price reflects a 2oz pour

AZUNIA	15
CASA NOBLE	18
CASAMIGOS	18
CAZADORES	17
CLASE AZUL PLATA	28
DON FULANO	19
DON JULIO	19
EL JIMADOR	15
ESPOLON	14
FORTALEZA	19
GHOST	15
GRAN PATRON PLATINUM	47
HERRADURA	17
LUNA AZUL	14
MILAGRO SELECT BARREL RESERVE	19
PATRON	16
ROCA PATRON SILVER	28
SUERTE	17
EL TESORO	19

REPOSADO

Aged two months to one year. Rich citrus, caramel, and cinnamon notes with sweet agave, oak, and peppery flavors.

Price reflects a 2oz pour

AZUNIA	19
CASA NOBLE	22
CASAMIGOS	20
CAZADORES	18
CLASE AZUL	32
DOBEL DIAMANTE MARQUIS BARREL	19
DON FULANO	21
DON JULIO	21
EL JIMADOR	17
ESPOLON	17
FORTALEZA	24
HERRADURA	19
LUNA AZUL	16
MILAGRO SELECT BARREL RESERVE	22
PATRON	18
ROCA PATRON REPOSADO	31
SUERTE	19
EL TESORO	24

AÑEJO

Aged 1 - 3 years. Notes of cinnamon & hazelnut, smooth & full-bodied with tastes of citrus, wood, chocolate, vanilla & a hint of pepper.

Price reflects a 2oz pour

AZUNIA	22
AZUNIA 2 YEAR	31
CASA NOBLE	24
CASAMIGOS	23
CAZADORES	21
CLASE AZUL	50
DON FULANO	25
DON JULIO	23
DON JULIO 1942	55
FORTALEZA	37
HERRADURA	22
MILAGRO SELECT BARREL RESERVE	19
PATRON	20
ROCA PATRON ANEJO	34
SUERTE	22
EL TESORO	37

EXTRA AÑEJO

Aged more than three years. Majestic and mature, aromas of citrus, vanilla, and caramel with nutmeg and maple flavors.

Price reflects a 1oz pour

DON FULANO IMPERIAL	37
DON JULIO REAL	77
GRAN PATRON PIEDRA	65
SUERTE EXTRA ANEJO	33

MEZCAL

Complex and earthy characteristics, smokiness, hints of chocolate, mint, honey, and cinnamon, smooth finish.

Price reflects a 1oz pour

DEL MAGUEY VIDA	12
DEL MAGUEY CHICHICAPA	20
EL SILENCIO	14

Menu items subject to change

FLIGHTS

Flights consist of three 1/2 oz. samples of tequila.
Mix and match three brands within each category.

BLANCO

16

AZUNIA - light pepper and citrus with hints of agave and lemon

CASAMIGOS - citrus, vanilla and agave

FORTALEZA - vanilla, basil, olive, and lime

HERRADURA - woody, citrus, vanilla undertons, agave sweetness

REPOSADO

18

AZUNIA - slight vanilla with hints of butterscotch

CASAMIGOS - slightly oaky with hints of caramel and cocoa

FORTALEZA - citrus, vanilla, apple, earth, and cinnamon

HERRADURA - cooked agave, slight vanilla, cinnamon

AÑEJO

20

AZUNIA - vanilla, chocolate, and caramel with a buttery finish

CASAMIGOS - soft caramel and vanilla notes with hints of spice and barrel oak

FORTALEZA - butterscotch, caramel, toffee, citrus, and hazelnut

HERRADURA - agave, chocolate, pineapple, dried cherry oak and vanilla

PREMIUM

30

CLASE AZUL ANEJO - vanilla, caramel, various woods, agave

DON JULIO 1942 - warm oak, caramel, chocolate, vanilla, and roasted agave

AZUNIA 2 YEAR - cocoa, caramel, sarsaparilla, and spice

MEZCAL

15

DEL MAGUEY VIDA - roasted agave, ginger, cinnamon, burnt sandle wood, citrus

DEL MAGUEY CHICICAPA - heavy citrus, long smokey finish, chocolate

DEL MAGUEY CREMEA - vanilla, pear, creamy almond, coffee, sweet orange finish



Menu items subject to change

Tequila Bar & Grille | Marriott Marquis San Diego Marina
333 West Harbor Drive | San Diego, CA 92101 | 619.234.1500

BEER

DRAFT \$9 16oz *only available at the main tequila bar

HARLAND

Blonde Ale
4.7% ABV

CORONADO BREWING CO.

Orange Ave Wit
5.2% ABV

STONE

IPA
6.9% ABV

SAINT ARCHER

Hazy IPA
6.2% ABV

CANS

Import \$8

CORONA EXTRA 12 oz.

CORONA LIGHT 12 oz.

HEINEKEN 12 oz.

MODELO 12 oz.

STELLA ARTOIS 12 oz.

TECATE 12 oz.

Domestic \$7

ANGRY ORCHARD 12 oz.

BUD LIGHT 16 oz.

BUDWEISER 16 oz.

COORS LIGHT 16 oz.

MICHELOB ULTRA 16 oz.

MILLER LITE 16 oz.

Non-Alcoholic

ODOULS 12 oz.

ROTATING CRAFT HANDLES

*Ask your Server about our
2 rotating Local Draft Handles!*

DOS EQUIS XX

Mexican Lager
4.7% ABV

NEGRA MODELO

Mexican Lager
5.4 ABV

LOCAL CRAFT CANS

Can | Bucket

\$12 | \$58 BALLAST POINT **19.2 oz**
99 lager | 7.0% ABV

\$12 | \$58 SAINT ARCHER **19.2 oz**
Blonde | 4.8% ABV

\$12 | \$58 STONE **19.2 oz**
IPA | 6.9% ABV

\$10 | \$48 ABNORMAL **16oz**
Hazy Dreams | 6.9% ABV

\$8 | \$38 SAINT ARCHER **12oz**
Seasonal Gose | 4.0% ABV

● ● ● ● ● ● ● ●
● **24 OZ.** ●
● **PACIFICO** ●
● **TALL CANS** ●
● **\$12 each** ●
● **Bucket of 5 for \$58** ●
● ● ● ● ● ● ● ●

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WINE

glass / bottle

WHITE

J. LOHR BAY MIST, RIESLING, MONTEREY COUNTY, CALIFORNIA	10 / 38
COMPLICATED, CHARDONNAY, SONOMA COUNTY, CALIFORNIA	13 / 49
KENDALL JACKSON, CHARDONNAY, SONOMA COUNTY, CALIFORNIA	11 / 42
BONTERRA, SAUVIGNON BLANC, MENDOCINO, CALIFORNIA	12 / 46
PIGHIN, PINOT GRIGIO, FRIULI-VENIZIA, ITALY	12 / 46

RED

ACACIA, PINOT NOIR, NAPA VALLEY, CALIFORNIA	12 / 46
PROVENANCE VINEYARDS, MERLOT, NAPA VALLEY, CALIFORNIA	13 / 50
ALAMOS, MALBEC, MENDOZA, ARGENTINA	11 / 42
AVALON, CABERNET, NAPA VALLEY, CALIFORNIA	10 / 38
JUSTIN, CABERNET, PASO ROBLES, CALIFORNIA	14 / 54

ROSÉ

DAY OWL, ROSÉ, CALIFORNIA	12 / 46
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BUBBLES

SEGURA VIUDAS ARIA ESTATE, BRUT CAVA, CATALONIA, SPAIN	10 / 38
CAPOSOLDO, PROSECCO, VENETO, ITALY	38
MOËT & CHANDON, IMPÉRIAL BRUT CHAMPAGNE, ÉPERNAY, FRANCE	65
VEUVE CLICQUOT YELLOW LABEL, BRUT, CHAMPAGNE, REIMS, FRANCE	120
DOM PÉRIGNON, CHAMPAGNE, CHAMPAGNE, FRANCE	375

Chandon Sweet Star

splits 187mL

A blend of crisp Chardonnay and luscious Pinot Noir, resulting in a semi-sweet sparkling delight.

\$9 per can

Bucket of 5 for \$43



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