
BEVERAGES

SERVED DAILY FROM 6:30 AM – 11:00 PM

Royal Cup Dakota Roast Coffee/ Decaf 16oz 5

Mighty Leaf Tea Hot Tea 16oz 5

Panna Bottled Water 16 oz 6

Pellegrino Sparkling Water 16oz 6

Juices

Orange | Apple | Cranberry | Grapefruit 6

Lemonade 6

Sodas

Pepsi | Diet Pepsi | Sierra Mist | Ginger Ale 4

ALCOHOLIC DRINKS

SERVED DAILY FROM 11:00 AM – 11:00 PM

BEER

Stella Artois 7.5

Budweiser 6.5

Bud Light 6.5

Corona 7.5

Heineken 7.5

Drakes 1500 IPA 7.5

Racer 5 India Pale Ale 7.5

WINE

Chateau Ste Michele Riesling, WA glass 12 / bottle 36

Brancott Sauvignon Blanc, NZ glass 12 / bottle 36

Sonoma Cutrer Chardonnay, Russian River glass 18 / bottle 60

La Crema Pinot Noir, Sonoma glass 18 / bottle 60

J Lohr Merlot "Los Osos", Paso Robles glass 14 / bottle 40

Estancia Cabernet Sauvignon, Paso Robles glass 12 / bottle 36

SPARKLING

La Marca Prosecco, Italy 187ml split 15

La Marca Prosecco, Italy 750ml 40

Segura Viudas Aria Estate Brut Cava, Spain 750ml 35

Mumm Napa Prestige, Napa 750ml 55

A FRESH TAKE ON DINING

Chose from our menu of locally inspired freshly made meals and snacks. We'll bring the food you crave to your door, packaged to enjoy in your room or on the go. No carts, no fuss, just nourishment now. Food to fit your lifestyle. Just another way we help you Travel Brilliantly.

Delivery available from 5:00 PM – 11:00 PM

Pick up available from 6:30 AM – 11:00 PM

From your room, Dial '6182'

There will be a standard \$5 administrative fee included for delivery.

Delivery is only for orders charged to the room.

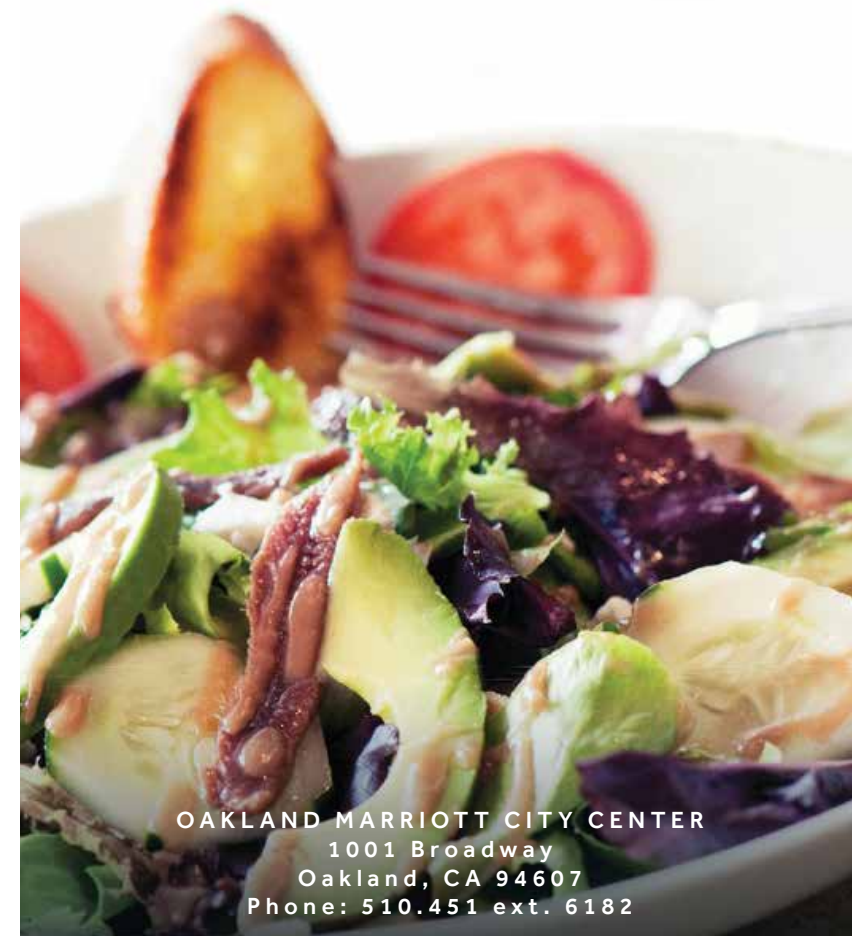
Pick-up is available for orders paid by cash or credit card at Iron & Oak Restaurant on the second floor.



MARRIOTT
OAKLAND
CITY CENTER

FRESH BITES

HANDCRAFTED. HAND-DELIVERED.



OAKLAND MARRIOTT CITY CENTER
1001 Broadway
Oakland, CA 94607
Phone: 510.451 ext. 6182

Printed on February 15, 2019

BREAKFAST

SERVED DAILY FROM 6:30 AM – 11:00 AM

HANDHELD

Broken Yolk Sandwich

Applewood smoked bacon / aged white cheddar / tomato / sourdough 15

Breakfast Burrito

Chorizo / onions / bell peppers / jack cheese / flour tortilla / tortilla chips / fire-roasted salsa 15

SKILLETS

GF Asparagus+Tomato+Laura Chanel's Goat Cheese Egg Skillet

Yukon gold potatoes / roasted onions / two cage free eggs 17

GF Braised Short Rib Egg Skillet

Sweet bell peppers / roasted onions / Yukon gold potatoes 18

Classic Ham and Aged Cheddar Omelet 19

We proudly serve eggs sourced from cage free hens

PASTRIES, BREADS & MORE

Daily Freshly Baked Muffins and Pastries 4

Bagels + Cream Cheese 5

Steel Cut Oatmeal

Brown sugar / toasted almonds / raisins (440 cal.) 7

GF Seasonal Whole Fruits 3

GF Yogurt 3

Yogurt Parfait

Housemade granola / almonds / Marshall Farms honey / strawberries 9

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GF: Items are made gluten friendly.

Locally-sourced. Regional flavor. Artisan-made.

ALL DAY

SERVED DAILY FROM 11:00 AM – 11:00 PM

SOUPS + SALADS

GF Tuscan Kale Salad

Red quinoa / toasted almonds / feta cheese / chef's selection of seasonal farmer's market produce / house maple cider vinaigrette 16

GF Chicken Cobb Salad

Local lettuce / applewood bacon / Pt. Reyes blue cheese / tomato / hard cooked egg / yogurt green goddess dressing 15

Caesar Salad

Romaine / sourdough croutons / Parmesan 12

add chicken breast 8

add 6 oz salmon 14

add shrimp 10

Chef's Seasonal Soup 10

HANDHELD

Turkey BLaT

Bacon / lettuce / avocado / tomato /sourdough bread / french fries 17

Grilled Three Cheese

Aged white cheddar / provolone / Swiss cheese / sourdough / french fries 12

Iron and Oak Burger

Angus beef / bacon / tomatoes / lettuce / onions / pickles / aged cheddar cheese / I&O caramelized onion blue cheese sauce / french fries 18

Fried Chicken Sandwich

Buttermilk fried chicken / dutch crunch / arugula / pickled red onion / lemon aioli 17

THE CHEF'S PERFECT SANDWICH

Salmon Sandwich

Blackened salmon filet / dill & caper aioli / lettuce tomato / onion / Dutch crunch / french fries 20

"If there is one thing that I love, it is to cook and eat simple and delicious food at my family's gatherings. This salmon sandwich has been a great way for me to share and enjoy my passion for cooking with my family. I hope you will enjoy it as much as I do!"

– Chef Angel Chinn-Morales

FORK + KNIFE

SERVED DAILY FROM 11:00 AM – 11:00 PM

GF Grain Bowl (brown rice or quinoa)

Sweet peppers / onions / chickpeas / avocado /

Fire-roasted salsa / jack cheese 10

add chicken breast 8 add 6 oz salmon 14

add shrimp 10

Salmon

Vegetable succotash / butter bean ragu / yellow pepper coulis 30

Pan Roasted Chicken

Local seasonal vegetables / lemon thyme au jus / olive oil mashed potatoes 27

Pesto Penne Pasta

Cauliflower/ baby tomatoes / mushrooms / spinach / kale pesto 18

Grilled Rib-Eye Steak

Sautéed Brussels sprouts / local seasonal vegetables / marble potatoes / horseradish cream / mushroom jus 40

PIZZA

Iron & Oak Pizza

Brussels sprouts / shitake mushrooms / shallots / goat cheese / arugula / balsamic glaze 16

Classic Pepperoni 14

SNACKS

GF Fire Roasted Salsa and Chips 7 add Guacamole 4

Fried Green Beans Truffle aioli 11

Loaded Tots Bacon / cheese sauce / scallions 11

Crispy Chicken Wings House hot sauce / crudité 16

Dips & Naan Traditional hummus / curry hummus / garlic naan / carrots / celery 16

Chicken Pot Stickers Chili & sweet soy dipping sauces 16

Market Local Cheese Board Fig preserves / honeycomb / roasted nuts / crispy flat bread 18

Housemade Salty, Sweet + Spicy Nut Mix 7

PERHAPS

Housemade Cookies 4

Giant Chocolate Cake 10

Seasonal Cheesecake 10

Rustic Apple Blossom / Caramel sauce / vanilla ice cream 10

Ice Cream 5