



SIGNATURE COCKTAILS

WE PROUDLY CRAFT OUR COCKTAILS WITH FRESH SQUEEZED JUICES AND HOUSE MADE SYRUPS

NUTTY SCREWDRIVER	<i>titos vodka, amaretto, lime, fresh thyme, orange juice</i>	16
SWEATER WEATHER	<i>heradurra reposado, peach syrup, frangelico, bitters</i>	17
COSMO- NAUT	<i>titos vodka, spiced orange syrup, fresh cranberry & lime juice</i>	15
GENTLEMAN'S MANHATTAN	<i>michters rye, sweet vermouth, bitters</i>	18
WINTER SPICED OLD FASHION,	<i>michters, spiced orange syrup, aromatic bitters</i>	17
POMEGRANATE MULE	<i>hangar 1, pama liquor, rosemary, lime juice, ginger beer</i>	14
CLASSIC HOT TODDY	<i>your choice of spirit, honey, lemon, earl grey tea</i>	14
ROSEMARY-SMOKED NEGRONI	<i>hendricks gin, campari vermouth, rosemary</i>	16

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 (5.2% ABV)</i>	8
DRAKES DENOIGINIZER	<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
DRAKES HEFEWEIZEN	<i>san leandro, ca (4.5% ABV)</i>	8
ANCHOR STEAM	<i>san francisco, ca (4.3% ABV)</i>	8
ROTATING SEASONAL TAP		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
MODELO ESPECIAL	<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

LUXURY COCKTAILS

FOG POINT MARTINI	<i>hangar 1 fog point vodka, dry vermouth</i>	32
FLIGHTS OLD FASHION	<i>flights 101 bourbon, bitters, fresh orange peel</i>	20

WINE BY THE GLASS

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

3 oz. 6 oz. 9 oz.

WINES ON TAP

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. 9 oz.

HOGWASH GRENACHE ROSE	<i>california</i>	7	14	21
LA MARCA EXTRA DRY PROSECCO	<i>italy</i>	6	12	18
MUMM CUVÉE NAPA, BRUT PRESTIGE	<i>napa</i>	8	15	22
MOËT & CHANDON IMPERIAL (187 ml)	<i>france</i>		26	

WHITE

3 oz. 6 oz. 9 oz.

CHATEAU STE. MICHELLE RIESLING	<i>washington</i>	6	11	16
CASASMITH "VINO" PINOT GRIGIO	<i>washington</i>	6	11	16
BRANCOTT SAUVIGNON BLANC	<i>marlborough</i>	6	12	18
SPELLBOUND CHARDONNAY	<i>napa</i>	6	12	18
MEIOMI CHARDONNAY	<i>santa barbara</i>	7	13	19
SONOMA CUTRER CHARDONNAY	<i>sonoma</i>	8	16	24
TERRA D'ORO CHENIN BLANC VIOGNIER	<i>california</i>	7	13	19

RED

3 oz. 6 oz. 9 oz.

ERATH PINOT NOIR	<i>oregon</i>	8	15	22
CHALK HILL PINOT NOIR	<i>sonoma coast</i>	9	17	26
LA CREMA PINOT NOIR	<i>sonoma</i>	9	18	27
J.LOHR MERLOT	<i>paso robles</i>	6	12	18
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
HESS ALLOMI 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

Additional Wines Available

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

Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.



HOURS:

6AM-11AM
11AM-2PM
5PM-10PM



LIGHT

- 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
- CHEF IKO'S HUMMUS *grilled pita bread, vegetable crudité* 16
- FRIED CALAMARI *with tartar & cocktail sauce* 18
- BEL AIRA CITRUS OLIVES *bell pepper, shallot, garlic, balsamic, parsley* 7
- FRESH LOCAL BREAD *with french butter and pink himalayan salt* 4
- SWEET & SPICY ROASTED NUTS 7
- HOUSE POTATO CHIPS *with roasted onion dip* 7
- WASABI PEAS 6

MEDIUM

- FISH TACOS *achiote marinated sea bass, cilantro-mango salsa* 21
- FILET MIGNON TACOS *beer marinated filet, pico de gallo, fresh guacamole* 21
- CHICKEN QUESADILLA *fresh guacamole & salsa, chipotle ranch* 18
- HOT WINGS *choice of blue cheese or ranch, carrots, celery* 15
- QUICK FRIED CAULIFLOWER *béchamel sauce, toasted hazelnuts, roast garlic* 15
- CRISPY FRIED BRUSSELS SPROUTS *bacon, pt. reyes blue cheese, truffle oil* 16
- BLT LITTLE GEM SALAD *bacon, tomatoes, onions, blue cheese crumbles* 16
- CAESAR SALAD *local romaine hearts, parmesan grilled focaccia* 16
- FARRO BOWL *crumbled goat cheese, arugula, strawberries, cucumbers, olives* 16
- RED QUINOA BOWL *kale, butternut squash, cherries, onion, cilantro, feta* 16
- add to any salad
- tuscan grilled chicken 10 marinated flatiron steak 10 seared salmon 10
grilled prawns 10

HEARTY

- MARGHERITA FLATBREAD *tomatoes, mozzarella cheese, fresh basil oil* 19
- SF ROASTED CHICKEN SANDWICH *bacon, avocado, mozzarella, tomato* 18
- MARRIOTT ANGUS BEEF BURGER *bacon, cheese, lettuce, tomato, onion* 19
- BRAISED LAMB SHOULDER *eggplant puree, peppercorn sauce* 38
- SEARED PACIFIC SALMON *asparagus, shiitake mushrooms, watercress* 36
- BROWN RICE & QUINOA BOWL *zucchini, red pepper, onion, charroula sauce* 20
- add to your brown rice & quinoa
- tuscan grilled chicken 10 marinated flatiron steak 10 seared salmon 10
grilled prawns 10

PRIME, AGED CUTS

Chosen from the finest corn fed, Cold Creek cattle aged and seasoned to perfection.

- RIBEYE 45
- NEW YORK STRIP 43
- FILET MIGNON 42
- SURF AND TURF *filet mignon with a maine lobster tail* 65

all cuts are complemented with your choice of béarnaise Sauce, au poivre sauce, melted blue cheese crumbles or roasted garlic

9% tax applies to all menu prices

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

CALIFORNIA ARTISAN CHEESE PLATE

With fig jam, wild flower honeycomb & dried fruit
21

GOAT: cypress grove "truffle tremor"

COW: point reyes "toma"

SHEEP: bellwether farms "pepato"

SIDES

- FRENCH FRIES 8
- SWEET POTATO WAFFLE FRIES 9
- GRILLED ASPARAGUS 9
- LOBSTER MAC AND CHEESE 14

DESSERTS

- NEW YORK STYLE CHEESECAKE *seasonal fruit topping* 10
- MINI CRÈME BRÛLÉE *chef oscar's seasonal fruit brûlée* 10
- MINI APPLE COBBLER *organic apples, house-made crumble, ice cream* 10
- CHOCOLATE LAVA CAKE *scoop of vanilla ice cream* 10

REFRESHERS

- PEPSI, DIET PEPSI, SIERRA MIST, DR. PEPPER, MUG 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 7

MOCKTAILS

- VIRGIN MARY *all the merry, without the vodka* 8
- NOJITO *say no to the rum with a twist on the classic mojito* 7
- SEASONAL MULE *ginger beer muddled with fresh fruit* 8



HOURS:
4:30AM-4:30PM



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6AM-11AM
11AM-2PM
5PM-10PM

[To listen to the televisions]

3 EASY STEPS

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