SMALL PLATES

spiced broccolini - chili and garlic
chips & guacamole - chile corn chips, fire-roasted salsa, guacamole
assorted nuts - house spiced, candied, toasted
truffle mac & cheese fritter - parmesan, parsley
fried cauliflower - curry aioli, gold raisin, arugula, chili
deviled eggs - smoked salmon mousse, chive, crispy caper
pea, leek & prosciutto tart - caramelized onions, mascarpone
hummus - crudite, naan bread
wings - tossed in a house made sweet chili sauce, celery, blue cheese

SHARABLES

dungeness crab cakes - garlic chipotle aioli, avocado, toy box tomatoes
short rib tacos - cabbage, radish, pickled onion, queso fresco, cilantro
margherita flatbread pizza - heirloom tomatoes, fresh mozzarella, basil
classic turkey club - zoe’s natural smoked turkey, bacon, lettuce, tomato
grilled beef sliders - oven-roasted tomato, aioli, onion jam, white cheddar
the burger - 8 oz. brandt farms patty, grilled onions, tillamook cheddar, romaine

Charcuterie and Cheese Board - Pick 3 or Pick 5
Choose three or five of the following cured meats and artisanal cheeses

Cured Meats
- Prosciutto—salted pork
- Capicolla—spiced cured pork
- Sopressata — sweet and spicy cured pork
- Chorizo—seasoned with garlic and paprika cured pork

Artisanal Cheeses
- Toma (Point Reyes) - Cow’s Milk—buttery, creamy, tangy finish
- Mt. Tom (Cowgirl’s Creamery) - Cow’s Milk—very soft, triple cream
- Humboldt Fog (Cypress Grove) - Goat’s Milk—creamy, light, mildly acidic
- Red Hawk (Cowgirl’s Creamery) - Cow’s Milk—triple cream, strong, pungent, rich
- Baby Blue (Point Reyes) - Cow’s Milk—mild blue with slightly sweet finish

HAPPY HOUR

(served daily 12:00 pm - 11:00 pm)

FROM THE BAR
- hop ottin ipa
- red trolley amber ale
- sons plisner seasonal
- house wines
- pinot noir
- cabernet sauvignon
- merlot
- chardonnay
cocktails
- cosmopolitan
- lemon drop
- manhattan
- old fashioned

FROM THE KITCHEN
- chips & guacamole - chili corn chips, fire roasted salsa
- wings - sweet chili sauce, blue cheese
- flatbread of the day - ask about our daily feature
- street tacos (2 per order) - ask about our daily feature

BAR BITES

(served daily 4:00pm - 6:00 pm)

- chips & guacamole
- wings
- flatbread of the day
- street tacos (2 per order)

HAPPY HOUR

(from Mon-Wed 4:00pm - 6:00 pm)

- hops
- season
- house wines
- cocktails

HAPPY HOUR

(from Thu-Fri 4:00pm - 6:00 pm)

- hops
- season
- house wines
- cocktails

HAPPY HOUR

(from Sat-Sun 4:00pm - 6:00 pm)

- hops
- season
- house wines
- cocktails
SPECIALTY COCKTAILS
all cocktails are prepared with the freshest ingredients

**Berry Breeze**
Yacht Club Vodka, Blackberries, Lime Juice, Ginger Beer

**Cucumber Pear Martini**
Grey Goose La Poire Vodka, Lemon Juice, Cucumbers

**Dewin Just Peachy**
Buffalo Trace Bourbon, Tullamore Dew Irish Whiskey, Amaro Montenegro, Peach

**China Basin**
St. George Terrior Gin, Higalette China China, Giffard Orgeat, Lime Juice, Basil

**Sake To Me**
Momokawa Nigori Sake, Remy Martin 1738, Fresh Raspberries, Lemon Juice, Egg Whites

**Drunken Monkey**
Monkey Shoulder Scotch, Apricot, Ginger, Lime Juice

**Tequila Me Softly**
Casa Dragones Silver, Habanero Infused Agave, Pineapple Juice, Grapefruit Bitters

**Rye St. Trolley**
Templeton Rye Whiskey, Pineapple, Lime Juice, Hamilton Allspice Dram

DRAFT BEER

**Hop Ottin’ IPA** Anderson Valley Brewing Co., Boonville, CA

**Red Trolley Ale** Karl Strauss Brewery, San Diego, CA

**Sons’ Pilsner** Sons and Barrel Brewing, Napa CA

*Seasonal (Please ask your server about our seasonal)*

LOCAL CRAFT

**Anchor Steam** Anchor Brewing Co., San Francisco, CA

**Drake’s 1500 Pale Ale** Drake’s Brewing Co., San Leandro, CA

**Lagunitas IPA** Lagunitas Brewing Co., Petaluma, CA

**Pyramid Hefeweizen** Pyramid Brewing Co., Berkeley, CA

IMPORTED/LOCAL BOTTLED

Amstel Light

Modelo Especial

Angry Orchard

Blue Moon Belgian White Ale

Corona

Corona Light

Guinness Draught

DOMESTIC BOTTLED

Budweiser

Bud Light

O’Doul’s (Non-Alcoholic)

JW Marriott San Francisco Union Square
515 Mason St. San Francisco, California 94102
+1 415.771.8600
CHAMPAGNE & SPARKLING WINE

Gruet, Brut Albuquerque, New Mexico

Canella, Prosecco Veneto, Italy

Schramsberg, Brut “Mirabelle” North Coast, CA

Tattinger, Brut “La Francaise” Reims, France

Beau Joie, Brut Epernay, France, NV

Veuve Clicquot, Brut “Yellow Label” Reims, France

Moet and Chandon, Brut, “Imperial” Epernay, France

Perrier-Jouet, Grand Brut Epernay, France

Beau Joie, Rose Epernay, France, NV

INTERESTING WHITE WINES

Kris, Pinot Grigio Delle Venezie, Italy

Pighin, Pinot Grigio Grave del Friuli, Italy

Snoqualmie, Riesling Columbia Valley, WA

Gundlach Bundschu, Gewürztraminer Sonoma Coast, CA

Patient Cottat “Ancienne Vignes”, Sancerre Loire, France

Domaine de Couron Cotes du Rhone Villages Saint Marcel - D’Ardeche, France

E16, Grenache Blanc Baby Rattlesnake Vineyard, El Dorado, CA

SAUVIGNON BLANC

Villa Maria “Cellar Selection” Marlborough, NZ

Whitehall Lane Napa Valley, CA

Matanzas Creek Sonoma County, CA

CHARDONNAY

Starmont Winery & Vineyards Napa Valley, CA

Sonoma Cutrer, “Russian River Ranches” Sonoma County, CA

Stag’s Leap Wine Cellars, “Karia” Napa Valley, CA

Grgich Hills Estate, “Blue Beret” Napa Valley, CA

Jordan Vineyards Russian River, CA

Columbia Crest “Grand Estates” Columbia Valley, WA

Coppola Director’s Cut Russian River Valley, CA

Pahlmeyer, Napa Valley, CA

Cakebread Cellars Napa Valley, CA

DESSERT WINES & PORTO

Chateau Romieu Sauternes, France

Sandeman Founder’s Reserve Ruby Porto (3 oz)

Sandeman Old 10 Yr Tawny Porto (3 oz)

*Please inquire with your server regarding the available vintage*
PINOT NOIR

Hangtime California, USA

Meomi Sonoma, Monterey, and Santa Barbara Counties, CA

Le Duc Noir Sonoma County, CA

Greywacke Marlborough, New Zealand

Eola Hills, “La Creole Reserve” Oregon, USA

Merry Edwards, “Russian River Valley” Sonoma County, CA

MERLOT

Whitehall Lane Napa Valley, CA

Matanzas Creek Sonoma County, CA

Duckhorn Napa Valley, CA

CABERNET SAUVIGNON

The 75 Wine Company Napa Valley, CA

The Hess Collection, “Allomi” Napa Valley, CA

Conn Creek Napa Valley, CA

Justin Paso Robles, CA

Louis M. Martini Napa Valley, CA

Jordan Alexander Valley, CA

Stonestreet, “Estate” Alexander Valley, Sonoma County, CA

Heritance Napa Valley, CA

The Prisoner Wine Company, “Cuttings” California, USA

Conn Creek Anthology Napa Valley, CA

CrossBarn by Paul Hobbs Napa Valley, CA

Silver Oak Alexander Valley, CA

Caymus Vineyards Napa Valley, CA

INTERESTING RED WINES

Ridge “Three Valleys”, Red Blend Sonoma County, CA

Elio Sandri Cascina Langhe Piedmont, Italy

Stag’s Leap, “Hands of Time” Red Blend Napa Valley, CA

Orin Swift “Palermo”, Red Blend Napa Valley, CA

The Prisoner Wine Co., “The Prisoner” Red Blend Napa Valley, CA

Voyage #5, Red Schooner, Malbec Mendoza, Argentina

Hartford, “Old Vine” Zinfandel Russian River Valley, CA

Mark Herold Wines, Flux, GSM California