

# DINNER

Full Menu Available from 5:00-10:00pm



## QUICK BITES

GRILLED SOURDOUGH BREAD & BUTTER 10  
sundried tomatoes, whipped sweet butter

BAVARIAN PRETZEL 17  
beer cheese, local mustard  
V

HOUSE MADE SWEET & SPICY MIXED NUTS 10  
house roasted mixed nuts, brown sugar glaze, chili powder, chipotle peppers  
V | GF

HOUSE MADE POTATO CHIPS 14  
house made fine herbs ranch dip  
V | GF

CHEESE BOARD 26  
central coast creamery's faultline, holey cow, dreamweaver (goat), cowgirl creamery mt. tam, cliff family's wine jellies, grilled baguette

FRIED GREEN BEANS 15  
yuzu mayo  
V

SPICY FRIED CHICKEN TENDERS 18  
choice of buffalo or sweet chili sauce, blue cheese dressing, celery

TOMATO SOUP 15  
basil, grilled sourdough  
V

SF CLAM CHOWDER 18  
lardons, sourdough croutons, chives

## HANDHELD

choice of mixed green salad or fries

BEYOND BURGER 28  
avocado, fiscalini cheddar, lettuce, tomato, pickles, secret sauce  
V

GRILLED FLANK STEAK SANDWICH 28  
maitake mushroom, caramelized onions, chipotle aioli, swiss cheese, wild arugula, sourdough

FRIED CHICKEN SANDWICH 26  
poppy seed coleslaw, hot honey

CHEESE MELT & TOMATO SOUP 25  
guyere cheddar, caramelized onions, brioche  
V (No sides included)

FISH & CHIPS 28  
beer battered cod, house-made remoulade, lemon

## CRAFT HOUSE SMASH BURGER

choice of mixed green salad or fries

niman ranch beef, bravo farms cheddar, sourdough pretzel bun, lettuce, tomato, secret sauce

single \$23  
double \$28  
triple \$32

Add-ons \$2 each: applewood smoked bacon, cage free eggs, avocado, mushrooms, caramelized onions

## SHAREABLES

LOBSTER MAC & CHEESE 30  
cavatappi, midnight moon cheese sauce, thyme, brown butter bread crumbs

LIGHTLY SEARED AHI TUNA 28  
seared black sesame ahi tuna, asian pears, quinoa, tomatoes, avocado, gem lettuce, shallot vinaigrette  
DF | GF (contains sesame)

HUMMUS 22  
roasted garlic hummus, grilled naan, local vegetables  
DF | GF | V (without naan)

PROSCIUTTO FLATBREAD 25  
mushrooms, roasted fennel, basil pesto, mascarpone, fontina, arugula

LOADED TOTS 22  
beef burnt ends, beer cheese sauce

## KNIFE AND FORK

CAESAR SALAD 22  
romaine, parmesan, sourdough croutons

CHEF'S CURRENT FAVORITE SALAD 24  
sugar peas, favas, asparagus, gem lettuce, pine nuts, mint, parmesan cheese, shallot dressing  
GF

GRILLED FLANK STEAK SALAD 32  
gem lettuce, apples, sourdough croutons, avocado, shallot dressing  
DF | GF

SNAKE RIVER FARMS NEW YORK STEAK 47  
brussels sprouts, heirloom baby carrots, mashed potatoes, red wine sauce  
DF | GF

PAN ROASTED MARY'S AIRLINE CHICKEN BREAST 42  
grains, kale, butternut squash, mushroom sauce

CREATIVE KING SALMON 42  
asparagus, spinach, heirloom potatoes, miso beurre blanc, herb salad  
GF

## SIDES \$12

FRENCH FRIES MARKET VEGETABLES  
CAESAR SALAD MIXED GREEN SALAD

## DESSERT \$15

KEY LIME CHEESECAKE  
macadamia nuts, tequila, lemon rosemary cookies

CHOCOLATE CAKE  
salted caramel, hazelnut chocolate ribbons, berries  
V

V - vegan  
DF - dairy free  
GF - gluten free

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness  
An automatic 18% gratuity will be added to groups of six (6) or more and checks left unsigned by the patron.  
Maximum 4 split checks

Kitchen closes nightly at 10:00pm. Offerings subject to availability menu is subject to change.

No outside Food or Beverage permitted.  
CA State Tax 8.625% will be added to all prices

San Francisco Marriott Marquis  
780 Mission Street, San Francisco, California, USA 94103  
(415) 896 - 1600

## SPECIALTY HAND-CRAFTED COCKTAILS \$25

**B55 NEGRONI**  
Bombay Sapphire Gin | Aperol |  
Carpano Antica | Regan's Bitters

**B55 BARRELED MANHATTAN**  
High West Bourbon | Carpano Antica |  
Angostura Bitters | Maraschino Cherries

**MOSCONE MULE**  
Absolut Vodka | Strawberry Putee |  
Fresh Lime Juice | Fever Tree Ginger Beer

**LYCHEE MARTINI**  
Haku Vodka | Fresh Lychee Juice |  
St. Germain Liqueur


**CALAMANSI MOJITO**  
Bacardi Rum | Fresh Mint |  
Fresh Calamansi Juice | Fever Tree Soda

**GOLDEN GATE MARGARITA**  
El Tesoro Tequila | Fresh Mango Juice |  
Agave Nectar | Triple Sec Liqueur

**ESPRESSOTINI**  
Ketel One Vodka | Fresh Espresso |  
Kahlua Coffee Liqueur

**THE ROCK OLD FASHIONED**  
Maker's Mark Private Selection Barrel of  
The San Francisco Marriott Marquis

### WHITE

6oz 9oz 

MEIOMI CHARDONNAY Sonoma Coast, CA	18	23	72
SONOMA CUTRER CHARDONNAY Russian River, CA	20	25	80
STAG'S LEAP KARIA CHARDONNAY Napa, CA	24	29	96
CLIF FAMILY SAUVIGNON BLANC RTE Napa, CA	20	25	80
BRANCOTT SAUVIGNON BLANC Malborough	18	23	72
PIGHIN PINOT GRIGIO Italy	18	23	72
CHATEAU ST. MICHELLE RIESLING Washington	18	23	72
MÈNAGE À TROIS MOSCATO St. Helena, CA	20	25	80
FLEURS DE PRAIRE ROSE France	18	23	72
THE BEACH ROSÉ France			68
KIM CRAWFORD SAUVIGNON BLANC Malborough			60
GRGICH HILLS ESTATE CHARDONNAY Napa, CA			100

### SPARKLING

MIONETTE PROSECCO Italy	18	23	72
CHANDON BRUT Sonoma, CA	20	25	80
CHANDON SPARKLING ROSE Sonoma, CA	20	25	80
VEUVE CLICQUOT BRUT YELLOW LABEL France			190
VEUVE CLICQUOT ROSE BRUT France			225
DOM PERIGNON France			450

### RED

6oz 9oz 

MEIOMI PINOT NOIR Sonoma Coast, CA	19	24	76
SANCTUARY PINOT NOIR Santa Maria, CA	23	28	92
H3 CABERNET SAUVIGNON Washington	19	24	76
SANCTUARY CABERNET SAUVIGNON Rutherford, CA	25	30	100
ALAMOS MALBEC Argentina	19	24	76
J LOHR MERLOT "LOS OJOS" Paso Robles, CA	19	24	76
CLIF FAMILY ZINFANDEL Howell Mountain, CA	20	25	80
PALISADES RED BLEND BY JOEL GOTT California	20	25	80
ERATH PINOT NOIR Oregon			70
FLOWERS PINOT NOIR Sonoma Coast, CA			100
ST. FRANCIS MERLOT Sonoma, CA			70
TROUBLEMAKER RED BLEND Central Coast, CA			74
THE HESS COLLECTION CABERNET SAUVIGNON Napa, CA			95
GRGICH HILLS CABERNET SAUVIGNON Yountville, CA			120
CHATEAU MONTELENA CABERNET SAUVIGNON Napa, CA			180
SILVER OAK Alexander Valley, CA			200
OPUS ONE Napa, CA			800



SCAN QR CODE FOR  
FULL BEVERAGE MENU