

# spadra33

## quick bites

<b>Chilled Edamame (V)</b> spicy Maldon sea salt, soy sauce	<b>\$5.00</b>
<b>Sweet &amp; Spicy Mixed Nuts (V)</b> black pepper, rosemary	<b>\$6.00</b>
<b>Warm Yukon Gold Potato Chips (V)</b> melted onion dip	<b>\$7.00</b>
<b>Wicked Eggs*</b> spicy deviled eggs, jalapeño bacon, cheddar cheese crisp	<b>\$7.00</b>
<b>Everything Pretzel</b> whole grain mustard, spadra33 IPA cheese dip	<b>\$9.00</b>
<b>Roasted Beet Hummus (V)</b> warm flatbread, crisp Babé Farms vegetables	<b>\$10.00</b>
<b>Soup of the Moment</b>	<b>\$6.00</b>

## shareables

<b>Crispy Brussels Sprouts</b> smoked bacon, Laura Chenel's goat cheese, balsamic reduction	<b>\$9.00</b>
<b>Chicken Wings</b> traditional Buffalo, sweet gochujang chile or lemon-pepper seasoning	<b>\$12.00</b>
<b>Pepperoni Flatbread</b> marinara, mozzarella	<b>\$12.00</b>
<b>Pesto Flatbread (V)</b> roasted tomato, artichoke, mozzarella, arugula	<b>\$12.00</b>
<b>Angus Beef Sliders*</b> bourbon-bacon jam, onion straws, Swiss cheese, pretzel buns	<b>\$13.00</b>
<b>Pork Belly Banh Mi Sliders (T)</b> crispy hoisin pork belly, cilantro, pickled vegetables, jalapeño aioli	<b>\$13.00</b>
<b>Triple Decker Quesadilla (T)</b> chipotle chicken, cheddar and pepper jack, bell peppers, onions	<b>\$13.00</b>
<b>Fish Tacos* (T)</b> grilled mahi mahi, sesame-scallion slaw, sriracha-lime cream	<b>\$14.00</b>
<b>Chicken Tinga Fries</b> pickled onion, cheddar and pepper jack, green onion, cilantro, avocado cream	<b>\$14.00</b>

## salads

<b>Sesame Seared Ahi Salad* (T)</b> Coke Farm organic baby kale, cilantro, Mandarin oranges, almonds, cabbage, edamame, wonton crisps, sesame vinaigrette	<b>\$16.00</b>
<b>Caesar Salad</b> homemade garlic croutons, shaved parmesan	<b>\$10.00</b>
<b>With Grilled Chicken (T)</b>	<b>\$16.00</b>
<b>With Tiger Shrimp</b>	<b>\$18.00</b>
<b>With Seared Salmon*</b>	<b>\$18.00</b>
<b>Quinoa Salad (T)</b> Kenter Canyon Farms arugula, grilled chicken, roasted carrots, cranberries, pepitas, lemon-agave vinaigrette	<b>\$16.00</b>

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.p65Warnings.ca.gov/restaurant](http://www.p65Warnings.ca.gov/restaurant).

## handhelds

house chips or substitute with fries, fruit or salad for \$1.00	
<b>Grilled Three-Cheese Sandwich</b> local sourdough, cheddar, Swiss & Boursin	<b>\$12.00</b>
<b>spadra33 Wrap</b> chipotle chicken, avocado, jalapeño bacon, roasted corn, grape tomatoes, cheddar and pepper jack, green onions, cilantro, chipotle ranch	<b>\$14.00</b>
<b>Traditional Turkey Club</b> smoked bacon, Swiss, lettuce, tomato, mayo	<b>\$14.00</b>
<b>The Burger*</b> Brandt beef patty or grilled chicken breast, smoked bacon, cheddar, housemade pickles	<b>\$14.00</b>

## BEYOND BURGER™

The Beyond Burger™ is a revolutionary plant-based burger that looks, cooks and satisfies like beef with 30 grams of protein. Topped with lettuce, tomato, caramelized onions and vegan mojo sauce

\$16.00

## plates and bowls

<b>Jasmine Rice Bowl (T)</b> stir-fried vegetables	<b>\$14.00</b>
<b>With Spicy Cashew Chicken</b>	<b>\$17.00</b>
<b>With 5-Spiced Hoisin Pork Belly</b>	<b>\$18.00</b>
<b>With Tiger Shrimp</b>	<b>\$19.00</b>
<b>With Ponzu Salmon*</b>	<b>\$19.00</b>
<b>Fish &amp; Chips</b> Golden Road beer-battered cod, tartar sauce	<b>\$18.00</b>
<b>Portobello Mushroom Ravioli</b> roasted tomatoes, arugula, truffle oil, Alfredo sauce	<b>\$18.00</b>
<b>Pan-Roasted Mary's Chicken Breast</b> Yukon gold mashed potatoes, herbed jus	<b>\$22.00</b>
<b>Espresso Encrusted Ribeye*</b> bourbon butter, Yukon gold mashed potatoes	<b>\$34.00</b>

## sides

<b>French Fries or Sweet Potato Fries</b>	<b>\$6.00</b>
<b>Yukon Gold Mashed Potatoes</b>	<b>\$6.00</b>
<b>Seasonal Vegetables</b>	<b>\$6.00</b>
<b>spadra33 House Salad</b>	<b>\$6.00</b>

## desserts

<b>Housemade Bread Pudding</b> caramel sauce	<b>\$9.00</b>
<b>Grand Marnier Crème Brûlée</b> fresh berries	<b>\$9.00</b>
<b>New York-Style Cheesecake</b> fresh berries	<b>\$9.00</b>
<b>Salted Caramel Skillet Cookie</b> vanilla ice cream, caramel drizzle	<b>\$9.00</b>
<b>Three-Layer Fudge Chocolate Cake</b> fresh berries, raspberry drizzle	<b>\$9.00</b>

(V) Vegetarian

(T) Substitute Grilled Tofu

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. If you have concerns regarding food allergies, please alert your server.

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