

*Summer 2018*

**FRUITS | YOGURT | FRUIT JUICES**

Greek Yogurt, Berry and Granola Parfait	12
Fresh Pressed Signature Juice	12
Fresh Seasonal Berries	9
Sliced Seasonal Fruit Platter	13

**CEREALS**

Steel-Cut Oatmeal - brown sugar, raisins, milk	12
Cereal - choice of berries or sliced banana, milk	8

**OFF THE GRIDDLE**

Buttermilk Pancakes - butter, pure maple syrup	19
Belgian Waffle - strawberries, whipped cream	19
Banana Multigrain Pancakes	19
Brioche French Toast - apples, pecans	19

**SPECIALTIES**

<b>Chef's Sandwich</b> - two fried eggs, tomato, bacon, cheddar cheese, sourdough bread	21
<b>Chilaquiles</b> - carnitas, housemade salsa, corn tortillas, avocado, crema, queso fresco, fried eggs	21
<b>Smoked Wild Salmon</b> - toasted bagel, trout roe, dill, crème fraiche	22
<b>Dungeness Crab Cake Benedict</b> - two poached eggs*, tomato hollandaise	24

**CAGE FREE EGGS**

<b>Two Cage Free Eggs Any Style*</b> - hash browns, all natural bacon, zoe's ham or sausage	21
<b>Honey Ham Three Egg Omelet</b> - zoe's natural honey ham, aged white cheddar	22
<b>Farmer's Market Egg White Omelet</b> - spinach, toybox tomatoes, crimini mushrooms, pt. reyes toma cheese	22
<b>Eggs Benedict</b> - two poached cage free eggs*, english muffin, hobb's canadian bacon, hollandaise sauce	21

**SIDES**

Crisp All Natural Bacon	8
Hobb's Sausage *	8
Aidell's Chicken Apple Sausage *	9
Smoked Salmon	10
Hash Browns	7
Yukon Potato Home Fries	7
Toast, Bagel, or Pastry	6

**BEVERAGES**

Dammann Tea	6
Illy Coffee	6
Illy Cold Brew Coffee	6
Espresso	5.5
Milk, Chocolate Milk, or Hot Chocolate	6
Cappuccino, Macchiato, Latte	7
Fresh Orange or Grapefruit Juice	8
Apple, Cranberry, Pineapple, V8®, or Tomato Juice	7

Level III

JW Marriott San Francisco Union Square  
 500 Post St., San Francisco, CA, 94102  
 (415) 929 - 2087

An automatic gratuity of 18 percent may be applied to the bill for parties of six or more

\*above items are cooked to order and may be served raw or undercooked consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*

# level III

SOCIAL FOOD • MODERN COCKTAILS

*Spring 2018*

## **CHEF'S SEASONAL SOUP 14**

**SAN FRANCISCO CLAM CHOWDER 16**  
*scallop, dungeness crab, light cream*



## **CAESAR 11**

*parmigiano reggiano, handcrafted sourdough croutons*

**ROASTED BEET AND BURRATA SALAD 16**  
*wild arugula, pesto, crumbled maracona almonds*

**KALE & QUINOA SALAD 14**  
*Mango, citrus segments, toasted pine nuts*

**BRUSSEL SPROUTS 10**  
*bacon, honey, caramelized onions*

**PEA & PROSCIUTTO TART 15**  
*leek, caramelized onions, mascarpone, micro thyme*



## **TURKEY CLUB 17**

*Zoe's natural smoked turkey, bacon, lettuce, tomato*

## **THE BURGER 23**

*house-made cheddar aioli, grilled onions, tomato, butter lettuce, tillamook cheddar*



**DUNGENESS CRAB CAKES 22**  
*avocado, frisee, chipotle aioli*

**FISH TACOS 21**  
*grilled halibut, cabbage slaw, chipotle crema, salsa, guacamole*



**LOCALLY RAISED ROASTED CHICKEN 28**  
*risotto, fennel, cress*

**ORA KING FARMS SALMON 27**  
*asian bbq glaze, sautéed spinach, shiitake*

**DAILY CATCH 31**  
*fresh, local, seasonal*

**NEW YORK STEAK 49**  
*truffle whipped potato, cauliflower, sorrel*

**FILET MIGNON 59**  
*seasonal vegetable, roasted fingerling potatoes, horseradish demi-glace*

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## Specialty Cocktails

All cocktails prepared with the freshest ingredients

## Wines by the glass

<b>BERRY BREEZE</b>	<b>15</b>
<i>Yacht Club Vodka,, Blackberries, Lime Juice, Ginger Beer</i>	
<b>CUCUMBER PEAR MARTINI</b>	<b>15</b>
<i>Grey Goose La Poire Vodka , Lemon Juice, Cucumbers</i>	
<b>DEWIN JUST PEACHY</b>	<b>16</b>
<i>Buffalo Trace Bourbon, Tullamore Dew Irish Whiskey</i>	
<i>Amaro Montenegro, Peach</i>	
<b>CHINA BASIN</b>	<b>16</b>
<i>St. Georges Terroir Gin, Bigalette, China China,</i>	
<i>Giffard Orgeat, Lime Juice, Basil</i>	
<b>SAKE TO ME</b>	<b>17</b>
<i>Momokawa Nigori Sake, Remy Martin 1738, Fresh Raspberries</i>	
<i>Lemon Juice, Egg Whites</i>	
<b>RYE ST. TROLLEY</b>	<b>17</b>
<i>Templeton Rye Whiskey, Pineapple, Lime Juice, Allspice Dram</i>	
<b>TEQUILA ME SOFTLY</b>	<b>17</b>
<i>Casa Dragonos Silver, Habanero Infused Agave, Pineapple Juice</i>	
<i>Grapefruit Bitters</i>	
<b>DRUNKEN MONKEY</b>	<b>18</b>
<i>Monkey Shoulder Scotch, Apricot, Ginger, Lime Juice</i>	

## Draft Beers

<b>SONS PILSNER</b>	<b>9</b>
<i>Barrel and Sons Brewing Company, Napa, CA</i>	
<b>RED TROLLEY ALE</b>	<b>9</b>
<i>Karl Strauss Brewing Company,,San Diego, CA</i>	
<b>HOP OTTIN IPA</b>	<b>9</b>
<i>Anderson Valley Brewing Company, Boonville, CA</i>	
<b>SEASONAL</b>	<b>9</b>

*\*Please ask your server about our seasonal beer*

### CHAMPAGNE / SPARKLING

<i>Avissi Prosecco, Veneto, Italy</i>	<i>14</i>
<i>Schramsburg "Mirabelle" Brut, Calistoga, CA</i>	<i>18</i>
<i>Tattinger, Brut, Reims, France</i>	<i>19</i>
<i>Beau Joie, Brut, NV, Epernay, France</i>	<i>22</i>

### SAUVIGNON BLANC

<i>Villa Maria, Marlborough, NZ</i>	<i>14</i>
<i>Saracina, Mendocino County, CA</i>	<i>17</i>

### CHARDONNAY

<i>Sonoma Cutrer, Sonoma Coast, CA</i>	<i>15</i>
<i>Mer Soleil, Santa Lucia Highlands, CA</i>	<i>15</i>
<i>Jordan Vineyards, Russian River, CA</i>	<i>22</i>

### INTERESTING WHITE WINES/ROSE

<i>Kris, Pinot Grigio, Delle Venezie, Italy</i>	<i>15</i>
<i>Beau Joie, Rose, NV, Epernay, France</i>	<i>25</i>

### PINOT NOIR

<i>Jax Y3, Sonoma and Napa County, CA</i>	<i>16</i>
<i>Le Duc Noir, Sonoma Coast, CA</i>	<i>19</i>

### MERLOT

<i>Whitehall Lane Napa Valley, CA</i>	<i>18</i>
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### CABERNET SAUVIGNON

<i>The 75 Wine Company, Oakville, CA</i>	<i>16</i>
<i>Justin, Paso Robles, CA</i>	<i>20</i>
<i>Austin Hope, Paso Robles, CA</i>	<i>22</i>
<i>Louis Martini Napa Valley, CA</i>	<i>24</i>

### INTERESTING RED WINES

<i>Ridge "Three Valleys" Red Blend, CA</i>	<i>15</i>
<i>Red Schooner, Malbec, Mendoza, Argentina</i>	<i>19</i>

**Please ask your server if you wish to see our comprehensive wine list.**

# Wines by the Bottle

## WHITE WINES

### CHAMPAGNE / SPARKLING

<i>“Mirabelle” Schramsberg, Brut, Calistoga</i>	73
<i>Tattinger Brut Champagne, France</i>	95
<i>Beau Joie, Brut, NV, Epernay, France</i>	108

### INTERESTING WHITE WINE

<i>Pighin, Pinot Grigio, Grave del Friuli, Italy</i>	54
<i>Chateau Montelena Riesling, Potter Valley, CA</i>	70
<i>Beau Joie, Rose, NV, Epernay, France</i>	123

### SAUVIGNON BLANC

<i>Patient Cottat, Sancerre, Vignes, France</i>	52
<i>Villa Maria “Cellar Selection” Marlborough NZ</i>	55
<i>Saracina, Mendocino County, CA</i>	66

### CHARDONNAY

<i>Mer Soleil, Santa Lucia Highlands, CA</i>	59
<i>Sonoma Cutrer, Sonoma Coast, CA</i>	59
<i>Jordan Vineyards, Russian River, CA</i>	87
<i>Cakebread Cellars, Napa Valley, CA</i>	98
<i>Far Niente Estate, Napa Valley, CA</i>	130

## RED WINES

### PINOT NOIR

<i>Melville Estate, Santa Rita Hills, CA</i>	55
<i>Le Duc Noir, Sonoma Coast, CA</i>	74
<i>Merry Edwards, Russian River Valley, CA</i>	100

### MERLOT

<i>Whitehall Lane, Napa Valley, CA</i>	71
<i>Stags’ Leap Winery, Napa Valley, CA</i>	98
<i>Duckhorn Vineyards, Napa Valley, CA</i>	98

### CABERNET SAUVIGNON

<i>Conn Creek, Napa Valley, CA</i>	55
<i>Jordan, Alexander Valley, CA</i>	75
<i>Silver Oak, Alexander Valley, CA</i>	175
<i>Caymus Vineyards, Napa Valley CA</i>	180

### INTERESTING RED WINE

<i>Hartford Old Vine, Zinfandel, CA</i>	66
<i>Red Schooner, Malbec, Argentina</i>	74
<i>The Prisoner Wine Co. Red Blend, CA</i>	98
<i>Bodega Catena Zapata, Malbec, Argentina</i>	98

# level III

SOCIAL FOOD • MODERN COCKTAILS

## To Begin

### CHEF'S SEASONAL SOUP 14

### SAN FRANCISCO CLAM CHOWDER 16

scallop, dungeness crab, light cream



### CAESAR SALAD 11

parmigiano reggiano, garlic focaccia crouton, house dressing

### ROASTED BEET & BURRATA 16

wild arugula, pesto, crumbled maracona almonds

### KALE AND QUINOA SALAD 12

mango, citrus segments, toasted pine nuts

### PEA & PROSCUITTO TART 15

leek, caramelized onion, mascarpone, micro thyme

### DUNGENESS CRAB CAKES 22

avocado, frisee, garlic chipotle aioli

### BRUSSEL SPROUTS 10

bacon, honey, apple

## Entrée

### WILD MUSHROOM RIGATONI 19

wild mushrooms, toy box tomatoes, pine nuts, goat cheese, pesto

### THE BURGER 23

grilled onions, tillamook cheddar, tomato, butter lettuce, house made cheddar aioli

### LOCALLY RAISED ROASTED CHICKEN 28

risotto, fennel, cress

### DAILY CATCH 31

fresh, local, seasonal

### ORA KING FARMS SALMON 27

asian bbq glaze, sautéed spinach, shiitake

### BRAISED BEEF SHORT RIBS 30

white corn grits, maple-glazed rainbow carrots, cipollini onions

### NEW YORK STEAK 49

truffled whipped potatoes, cauliflower, sorrel

### FILET MIGNON 59

seasonal vegetable, roasted fingerling potatoes, horseradish demi-glace

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## DESSERT

**WARM STRAWBERRY RHUBARB CRISP 9**  
*with three twins organic madagascar vanilla bean ice cream*

**VANILLA BEAN CREME BRULEE 8**

**ORGANIC ICE CREAM SUNDAE 10**  
*with fresh berries, whipped cream,  
warm chocolate sauce, and candied hazelnuts*

**MINI TRIO 12**  
*cheesecake with lemon curd and graham cracker crumbles  
chocolate pâté with berry coulis  
chocolate chip cookie sandwich with salted caramel ice cream*

### ILLY SPECIALTY COFFEE

espresso	5.5
double espresso	7
cappuccino	6
latte	6
mocha	6

**DAMANN HOT TEA 6**  
*please ask server for selection*

### COCKTAILS

espresso martini	14
chocolate martini	14
irish coffee	12
kahlua affogato	12

### PORT | DESSERT WINE

Sandeman Ruby Porto	10
Sandeman Tawny Porto	15
Chateau Romieu, Sauternes	14

### COGNAC

rémy martin vsop	14
hennessy vsop privilege	16
hennessy xo	26

### CORDIAL

grand marnier	12
bailey's	8
sambucca	9
frenet branca	8
b&b	9
kahlua	9