

## ABOUT US

At The Fairmont San Francisco, it is our mission to provide guests with an authentic and unrivaled dining experience.

Chef de Cuisine Ryan Alday is passionate about using fresh, local and sustainable ingredients in each of his master creations. Signature menu items showcase ingredients that literally have been picked *today* from our very own Epicurean Garden on the lobby level.

In the garden, the chef grows numerous herbs, spices and vegetables that he uses daily in his preparations.

The garden is also home to more than 100,000 honey bees that provide guests with our own unique and delightful honey, which we use in the kitchen as well as behind the bar for some exquisite cocktails.

## BUBBLES

**Gloria Ferrer**, Brut, Sonoma, California 12/60

**Scharffenberger**, Brut Rose, Mendocino 14/70

**Borgo Magredo**, Extra Dry Prosecco, Veneto, Italy 11/55

**Nicolas Feuillate**, Brut, Blue Label, Reims, Champagne, France 23/115

## WHITE WINE

**John Anthony**, Sauvignon Blanc, Napa Valley, CA 10/45

**Scarpetta**, Pinot Grigio, Friuli, Italy 12/54

**Domäne Wachau**, Grüner Veltliner, Wachau, Austria 11/50

**Château de la Roulerie**, Chenin Blanc, Loire Valley, France 11/50

**St. M.**, Riesling, Pfalz, Germany 10/45

**Anne Amie**, Cuvée A. Amrita, White Blend, Oregon 11/50

**Simi**, Chardonnay, Sonoma County, CA 12/54

**Trefethen**, Chardonnay, Sonoma County, CA 15/68

## RED WINE

**Las Rocas**, Rose of Garnacha, Calatayud, Spain 11/50

**Robert Talbott, Kali Hart**, Pinot Noir, Monterey, CA 13/59

**Argyle, Pinot Noir**, Willamette Valley, Oregon 17/77

**Château Charron, Côtes de Blayne**, Merlot, Bordeaux, France 12/54

**Tahuan, Siesta En El Tahuantinsuya**, Malbec, Mendoza, Argentina 11/50

**Save Me San Francisco, Drops of Jupiter**, Red Wine, CA 12/54

**Roots Run Deep, Educated Guess**, Cabernet Sauvignon, Napa Valley, CA 15/68

**Atlas Peak**, Cabernet Sauvignon, Napa Valley, CA 17/77

## COCKTAILS

### Laurel Court Margarita 15

Sauza Silver Tequila, Fresh Lime Juice, Organic Agave, Served on the Rocks

### San Francisco Cable Car 16

Sailor Jerry's Spiced Rum, Orange Curacao, Fresh Lemon Juice, Served Up with a Cinnamon Sugar Rim

### Jerry's Special 15

Absolut Mandarin Vodka, Cointreau a Squeeze of Fresh Orange Juice & a Splash of Cranberry Juice

### Chamomile Vesper 16

Martin Miller's Gin & Double Cross Vodka Fairmont Egyptian Chamomile Tea Infused Lillet Blanc, Lemon Peel Oils

### Golden State Mojito 16

Bacardi Superior Silver Rum, Fresh Lime, Basil, Mint, Orange Served Tall, Topped with Soda Bubbles

### Grapefruit Cosmopolitan 15

Finlandia Grapefruit Vodka, Cointreau, Fresh Lime and Cranberry, Served Up

## COCKTAILS

### Maple Syrup Old Fashioned 15

Jim Beam Bourbon, Remy-Martin VSOP Cognac, Touch of Fairmont Maple Syrup Angostura Bitters, Orange Bitters Served on the Rocks with an Orange Peel

### Spiced Vermouth Manhattan 16

Knob Creek Rye, Our own House Spice-Infused Vermouth, Angostura Bitters Stirred and served up with an Amarena Cherry

### Miner Forty-Niner 16

Knob Creek Rye, Canton Ginger Liqueur, Fresh Lemon Served on the Rocks

### The Negronen 16

Patron Reposado Tequila, Campari, Sweet Vermouth, Stirred and Served on the Rocks with an Orange Twist

### The Honey Elixir 15

Honey Saison Beer Crafted with Fairmont Rooftop Honey, Woodford Bourbon and Bärenjäger Honey Elixir, Served on the Rocks

## DRAUGHT BEER 8

Anchor Steam

Sierra Nevada  
Pale Ale

Stella Artois

Widmer Hefeweizen



### The Fairmont San Francisco Honey Saison

Brewed By Almanac Beer Co.  
Using Honey From Our Rooftop Beehives

### Bierre De Chocolat

Celebrating the Long History of  
Chocolate Production In California  
Brewed with Vanilla and  
Single-Origin Cocoa Nibs

### Extra Pale Ale

Belgian-Style Extra Pale Ale  
Brewed with Sweet Mandarin Oranges  
and California Two-Row Barley.

## DOMESTIC BOTTLES 7

The Fairmont San Francisco  
Honey Saison 8

Budweiser

Budweiser Light

Miller Light

Michelob Ultra

Coors light

## IMPORTED BOTTLES 7

Amstel Light

Beck's

Beck's Dark

Corona


Heineken

Kirin

Pilsner Urquell

Clausthauler (Non-Alcoholic)

## EAT

 **Spicy Steamed Manila Clams 18**  
Ginger, Lemongrass Broth,  
Malaysian Sambal, Grilled Baguette

**Honey Beer Mussels 16**  
Serrano Chili, Chorizo,  
Spring Onion


**Fisherman's Wharf Crab Cakes 18**  
House Tartar Sauce, Arugula Salad,  
Grilled Lemon

**Mission Street Tacos 16**  
House-Made Pork Carnitas,  
Tomatillo Salsa, Soft Corn Tortillas

**House-Smoked Salmon Flatbread 18**  
Chive-Crème Fraîche, Red Onion  
And Capers

**Vietnamese  
Baguette Sandwich 15**  
Chef Michael's Bánh Mi,  
Lemongrass Chicken,  
Pickled Vegetables,  
Cilantro, Spicy Mayo

**Certified Angus Burger 16**  
Fiscalini Cheddar, Garlic Aioli,  
Ciabatta Roll

 **Watsonville Organic  
Baby Greens Salad 13**  
Vegetable Crudités,  
Rooftop Honey Vinaigrette

**Classic Caesar Salad 14**  
Sourdough Croutons,  
Parmesan, White Anchovies

## EAT

**Artisanal Charcuterie 16**  
Assorted House Cured Meats,  
Grilled Baguette

**Local Artisanal Cheese Tasting 16**  
Quince Paste, Chutney,  
Cranberry Walnut Bread

**Prather Ranch Steak Tartare 19**  
Red Onion, Chive, Capers,  
Quail Egg, Truffle-Mustard Aioli,  
Sourdough Crostini

**Tomato & Basil Bruschetta 14**  
Garlic-Rubbed French Bread

**Shrimp Spring Rolls 17**  
Sweet Chili Sauce

**House-Prosciutto &  
Sonoma Mushroom Flatbread 18**  
White Truffle Oil, Prosciutto,  
Wild Mushroom, Goat Cheese

**San Francisco Cioppino 30**  
Dungeness Crab, Prawns,  
Mussels, Clams

**Certified Angus Sliders 18**  
Fiscalini Cheddar Cheese  
On Brioche Buns

**Crispy Sea Salt Calamari 16**  
House Tartar & Spicy Aioli

 **Red Pepper Hummus Plate 14**  
Vegetable Crudités and Pita Bread

\*This menu may be enjoyed from 11:30am until 10:00pm

## PAIRING SUGGESTIONS

### **Artisanal Charcuterie 16**

Assorted House Cured Meats, Grilled Baguette

**Las Rocas**, Rose of Garnacha, Calatayud, Spain 11/50

### **Local Artisanal Cheese Tasting 16**

Quince Paste, Chutney, Cranberry Walnut Bread

**Anne Amie**, Cuvée A. Amrita, White Blend, Oregon 11/50

### **Prather Ranch Steak Tartare 19**

Red Onion, Chive, Capers, Quail Egg, Truffle-Mustard Aioli,  
Sourdough Crostini

**Château Charron, Côtes de Blayne**, Merlot, Bordeaux, France 12/54

### **Crispy Sea Salt Calamari 16**

House Tartar & Spicy Aioli

**Gloria Ferrer**, Brut, Sonoma, California 12/60

### **Fisherman's Wharf Crab Cakes 18**

House Tartar Sauce, Arugula Salad, Grilled Lemon

**Scarpetta**, Pinot Grigio, Friuli, Italy 12/54

### **San Francisco Cioppino 30**

Dungeness Crab, Prawns, Mussels, Clams

**Anne Amie**, Cuvée A. Amrita, White Blend, Oregon 11/50

## PAIRING SUGGESTIONS

### **House-Prosciutto & Sonoma Mushroom Flatbread 18**

White Truffle Oil, Prosciutto, Wild Mushroom, Goat Cheese

**Argyle, Pinot Noir**, Willamette Valley, Oregon 17/77

**John Anthony**, Sauvignon Blanc, Napa Valley, CA 10/45

### **House-Smoked Salmon Flatbread 18**

Chive-Crème Fraîche, Red Onion And Capers

**Château de la Roulerie**, Chenin Blanc, Loire Valley, France 11/50

### **Spicy Steamed Manila Clams 18**

Ginger, Lemongrass Broth, Malaysian Sambal, Grilled Baguette

**John Anthony**, Sauvignon Blanc, Napa Valley, CA 10/45

### **Mission Street Tacos 16**

House-Made Pork Carnitas, Tomatillo Salsa, Soft Corn Tortillas

**Bierre De Chocolat** 8

**Roots Run Deep, Educated Guess**, Cabernet Sauvignon, Napa Valley, CA 15/68

### **Vietnamese Baguette Sandwich 15**

Chef Michael's Báhn Mi, Lemongrass Chicken Pickled Vegetables,  
Fresh Cilantro, House-Made Spicy Mayo

**The Fairmont San Francisco Honey Saison** 8

**St. M.**, Riesling, Pfalz, Germany 10/45

## SOMETHING SWEET

**Honey Lavender Crème Brûlée** 12  
Fresh Berries and Citrus Shortbread Cookie

**Apple Tarte Tatin** 12  
Vanilla Bean Ice Cream & Apple Chip

**Strawberry Shortcake** 13  
Olive Oil Cake, Strawberry Gelée,  
Vanilla Bean Mousse, Grand Marnier Strawberries

**Caramelized Milk Chocolate Mousse**  
**With Apricot Gelée** 12  
French Style Chocolate Cake, Caramel Chocolate Mousse

**PB & J Banana Split For Two** 18  
Caramelized Banana, Double Chocolate, Vanilla Bean and  
Roasted Peanut Fudge Gelato, Brownie Bites, House-Made  
Marshmallows and Raspberry Coulis

\*This menu may be enjoyed from 11:30am until 10:00pm

## ADULT BEVERAGES

**Keoki Coffee** 13  
Brandy, Kahlua, Crème de Cacao

**Irish Coffee** 11  
Bushmills Whisky

**Jamaican Coffee** 12  
Tia Maria, White Rum

**Kahlua Coffee** 11

**Spanish Coffee** 12  
Tia Maria, Kahlua

**Mexican Coffee** 11  
Tequila

**Italian Coffee** 11  
Amaretto

**Bailey's Coffee** 11

### SELECTIONS

**Espresso** 6

**Double Espresso** 8

**Latte** 7

**Cappuccino** 7

**Mocha** 7

**Macchiato** 7

**Brewed Coffee** 5

### HOT TEA

**Fairmont Tea** 5  
Jasmine Butterfly

Kyoto Cherry Rose

Fairmont Blend

Fairmont Earl Grey

Fairmont Breakfast

Egyptian Chamomile

Cascade Peppermint

Willow Spa Blend

## COGNAC

Hennessy VS 12  
Hennessy Black 14  
Hennessy VSOP 17  
Hennessy XO 23  
Richard Hennessy 185  
Courvoisier VS 12  
Remy Martin VSOP 14  
Remy Martin XO 20  
Remy Martin Extra Perfect 35  
Courvoisier XO 19  
Martell XO 19  
Hine VSOP 13  
Hine "Antique" 15

## PORT

Fonseca Bin No. 27 11  
Fonseca Tawny 10 16  
Fonseca Tawny 20 21  
Sandeman Fine Tawny 10  
Sandeman Ruby 10  
Sandeman Founders RSV 13  
Sandeman Tawny 20 16  
Penfolds Tawny 11  
Grahams Six Grapes 10  
Taylor Fladgate Ruby 9  
Taylor Fladgate 10 Tawny 14  
Taylor Fladgate 30 Tawny 23  
Grahams 1985 44  
Harveys Bristol Cream 9

## WHISKEY

Chivas 11  
Dewar's White Label 10  
Johnnie Walker Red 9  
Johnnie Walker Black 13  
Johnnie Walker Blue 50  
J&B 9  
Jack Daniels 9  
Knob Creek 12  
Maker's Mark 10  
Old Overholt Rye 10  
Southern Comfort 10  
Wild Turkey 10  
Woodford Reserve 11  
Gentleman Jack 12  
Canadian Club 9  
Crown Royal 10  
Seagram's 7 9  
Seagram's VO 10  
Bushmills 9  
Jameson 10

## SCOTCH

Bowmore 12 13  
Bruichladdich 16 13  
Lagavulin 16 16  
Laphroaig 10 12  
Glenfiddich 12 12  
Glenfiddich 18 17  
Glenrothes 12 Select Reserve 12  
Glenlivet 12 12  
Macallan 12 12  
Macallan 18 30  
Macallan 25 95  
Dalmore 12 14  
Dalwhinnie 15 15  
Glengoyne 10 13  
Oban 14 16  
Glenmorangie 12 14  
Glenmorangie 18 25