LUNCH MENU

STARTERS

Fairmont French Onion Soup 10
emmental & gruyere cheese gratin

House Made Chicken Soup 9

Spring Pea Soup 9
belwether farms ricotta, chive blossoms

Crispy Sea Salt Calamari 16
spicy aïoli, grilled lemon

Roasted Red Pepper Hummus 13
vegetable crudités & warm pita

Truffle French Fries 8
house-made ketchup

SALADS

Watsonville Organic Baby Greens 13
baby spring vegetables, rooftop honey vinaigrette

Grilled Chicken Cobb Salad 16
avocado, tomato, smoked bacon, egg,
pt. reyes bleu cheese, buttermilk dressing

Tuna Niçoise 18
quail egg, fingerling potato, blue lake beans,
red onion, whole grain mustard vinaigrette

Herb-Rubbed Skirt Steak Salad 19
greens, pine nuts, avocado, crispy shallots,
red wine vinaigrette

Classic Caesar Salad 14
sourdough croutons, parmigiano, white anchovy,
roasted garlic dressing
add chicken, salmon, crab cake or shrimp 5

Soup & Salad "Express Lunch" 14
choose **one soup & one salad**
spring pea soup, french onion soup or
house made chicken soup **and**
organic spring greens or classic caesar salad
served with grilled bread

SANDWICHES
SERVED WITH FRIES OR GREENS

Vietnamese Baguette Sandwich 15
Chef Michael Lu's signature Báhn mi, made with pickled
vegetables, cilantro, spiced mayonnaise
your choice of chicken or tofu

Sonoma Diestel Farms Turkey Club 16
avocado, smoked bacon, pepper jack,
herb mayonnaise, artisan multigrain bread

Grilled Chicken Caesar Wrap 15
flour tortilla, sourdough croutons, roasted garlic dressing

San Francisco Style Grilled Cheese 14
california cheddar & italian toma cheese on
thick-cut sourdough, served with house ketchup

8 oz. Certified Angus Beef Burger 16
fiscalini white cheddar, roasted garlic aïoli on ciabatta roll

Half Sandwich & Soup 16
choose one half of a grilled cheese, turkey club, or
caesar wrap **and** a cup of soup

NEIGHBORHOOD FAVORITES

"Baja Style" Fish Tacos 19
soft corn tortillas, cabbage,
guacamole, pico de gallo,

Mission Street Tacos 16
house-made pork carnitas,
soft corn tortillas, charred tomatillo salsa

House-Smoked Chicken Quesadilla 15
white cheddar-jack cheese blend, roasted salsa
lime sour cream, guacamole

Spicy Steamed Manila Clams 18
chili, ginger, lemongrass broth, grilled baguette

Fisherman's Wharf Dungeness Crab Cakes 18
house tartar sauce, arugula, grilled lemon

WINE

Gloria Ferrer, Brut, sonoma, ca 12/60
Borgo Magredo, Extra Dry Prosecco, veneto, italy 11/55
John Anthony, Sauvignon Blanc, napa valley, ca 10/45
Scarpetta, Pinot Grigio, friuli, italy 12/54
Domäne Wachau, Grüner Veltliner, wachau, austria 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
Acrobat, Rose of Pinot Noir, oregon 10/45
Robert Talbott, Pinot Noir, monterey, ca 13/59
Educated Guess, Cabernet Sauvignon, napa valley, ca 15/68

DRINKS

Iced Tea 5

Fountain Soda 5
coke, diet coke,
sprite, ginger ale

Evian still water 5

San Pellegrino
sparkling water 5

Calistoga still water 5

Desert Springs (non-alcoholic) 10
fresh clementine, cucumber, mint,
lime juice with soda water, honey

Coffee 5

illy Espresso 6

Cappuccino 7

Café Latte 7

Ryan Alday
Chef de Cuisine

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, if you have certain medical conditions.

DINNER MENU

STARTERS

Marin Coast Oysters 18
classic champagne mignonette

Tomato & Basil Bruschetta 14
garlic-rubbed french bread

Spicy Steamed Manila Clams 18
malaysian sambal, ginger, garlic,
lemongrass broth, grilled baguette

Fisherman's Wharf Crab Cakes 18
house tartar sauce, arugula salad,
grilled lemon

Artisanal Charcuterie 16
assorted house cured meats

Prather Ranch Steak Tartare 19
quail egg, truffle-mustard aïoli, grilled sourdough

ENTRÉES

Classic San Francisco Cioppino 30
dungeness crab, prawns, mussels, clams

Mary's Roasted Free Range Chicken 28
morel mushroom & asparagus fricassee

Pan Roasted Sonoma Grass Fed Lamb Loin 40
glazed snap peas, marcona almonds,
new potatoes, olio nuovo, mint pesto

Seared California King Salmon 31
county line farms baby carrots, tarragon essence

Line Caught California Halibut 34
caramelized onion tart, spring garlic, pecan sauce

House Made Pappardelle 25
spring vegetable ragout, pecorino, garden herbs

3-COURSE PRIX FIXE

Choose one from each course 45

Spring Pea Bisque
Classic Caesar Salad
Tomato & Basil Bruschetta

House Made Pappardelle
Seared California King Salmon
Mary's Roasted Free Range Chicken

Honey Lavender Crème Brûlee
Apple Tarte Tatin

SOUPS

Fairmont French Onion Soup 11
emmental & gruyere cheese gratin

Spring Pea Bisque 10
belwether farms ricotta, chive blossoms

House Made Chicken Soup 10
orzo pasta & parsley

FROM THE FARM

Half Moon Bay Artichoke Heart 16
poached red hills farm egg, asparagus, sauce gribiche

Watsonville Organic Spring Greens 13
baby spring vegetables, toasted almonds,
rooftop honey-black pepper vinaigrette

Classic Caesar Salad 14
garlic croutons, parmigiano, white anchovy

PRATHER RANCH STEAKS

all natural certified organic prime beef

Ribeye 12oz 42

Filet Mignon 8oz 40

NY Strip 10oz 38

CHOICE OF SAUCE

Chimichurri
chopped parsley, oregano, olive oil, citrus,
sea salt and fresh ground pepper

Grilled Ramp Vinaigrette
red wine vinegar, olive oil, monterey sea salt
sonoma spring ramps

Roasted Garlic Aïoli

Red Wine Jus

SIDES

Glazed Baby Carrots tarragon **7**

Grilled Asparagus parsley & lemon **8**

New Potatoes olio nuovo, herbs **7**

Truffle French Fries house-made ketchup **8**

Macaroni & Cheese Gratin
fiscalini cheddar & pecorino **10**

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BUBBLES

Scharffenberger, Brut Rose
mendocino, ca 14/70

Nicolas Feuillate, Brut, Blue Label
reims champagne, france 23/115

Borgo Magredo, Extra Dry Prosecco
veneto, italy 11/55

Gloria Ferrer, Brut
sonoma, ca 12/60

WHITE

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
napa valley, ca 15/68

RED

Acrobat, Rose of Pinot Noir
oregon 10/45

Robert Talbott, Kali Hart, Pinot Noir
oregon 13/59

Argyle, Pinot Noir
willamette valley, oregon 17/77

Château Charron, Côtes de Blaye, Merlot
bordeaux, france 12/54

Tahuan, Siesta En El Tahuantinsuyu, Malbec
mendoza, argentina 11/50

Save Me San Francisco, Drops of Jupiter, Red Wine
mendocino, 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

The Green Park 15
bombay sapphire gin, fresh basil,
fresh lemon juice, egg white

Royal Boulevardier 15
johnnie walker black, red vermouth, aperol,
real maple syrup and a lemon twist

Bay Area Daisy 15
patron reposado tequila, remy martin vsop,
cointreau, fresh lime juice, honey, clementine

Célibataire 15
cointreau, bourbon, aperol, fresh lemon
and grapefruit juice, ginger beer

Fairmont Southside 15
bombay gin, fresh lime juice, fresh mint
topped with soda

Pisco Sour 15
macchu pisco, fresh lime juice,
egg white, served up

Acapulco Margarita 15
patron silver tequila, cointreau,
fresh basil and mint, fresh lime juice

Some Like it Hot 15
patron silver tequila, cointreau
cilantro, serrano pepper,
agave nectar & smoked salt rim

Classic Champagne Cocktail 15
champagne, remy martin vsop cognac
angostura bitters, sugar cube

Desert Springs (non-alcoholic) 10
fresh clementine, cucumber, mint and lime juice with
soda water and honey

Fairmont San Francisco Honey Saison Beer 8
brewed by Almanac Beer Co. using honey from
our rooftop beehives

BEVERAGES

Evian still water 5

San Pellegrino sparkling water 5

illy Espresso 6

Cappuccino 7

Café Latté 7