



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 aioli, grilled lemon


 **Roasted Red Pepper Hummus 13**
vegetable crudites & 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

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

LUNCH MENU

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 aioli 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

DRINKS

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| Iced Tea 5 | Desert Springs (non-alcoholic) 10
fresh clementine, cucumber, mint,
lime juice with soda water, honey |
| Fountain Soda 5
coke, diet coke,
sprite, ginger ale | Coffee 5 |
| Evian still water 5 | illy Espresso 6 |
| San Pellegrino
sparkling water 5 | Cappuccino 7 |
| Calistoga still water 5 | 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 aioli, 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 Brûlée
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 Aioli
- 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