# **COCKTAILS**

## Spiced Apple Daiquiri

Mount Gay Spiced Rum, Fresh Lime Juice, Sugar Cane Syrup, Muddled Apples, Tiki Bitters, Served Up

#### Perfect Manhattan

Gentleman Jack Whiskey, Sweet Vermouth Dry Vermouth, Angostura Bitters

## **Brandy Alexander**

Remy Martin VSOP Cognac, Dark Crème de Cacao Cream and Nutmeg

#### Pisco Sour

Macchu Pisco, Fresh Lime Juice, Sugar Syrup, One Egg White, Served Up

## Maple Syrup Old Fashioned

Angel's Envy Bourbon, Fairmont Sugarman's Maple Syrup, Angostura Bitters, Fee Brothers Orange Bitters, with an Italian Amarena Cherry, Served Over Ice

# Classic Champagne Cocktail

Champagne, Remy Martin VSOP Cognac Angostura Bitters, One Sugar Cube

15

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#### San Francisco Cable Car

Sailor Jerry's Spiced Rum, Orange Curacao, Fresh Lemon Juice Served Up

## Negroni

Tanqueray & Noilly Prat Sweet Vermouth, Campari

#### Fairmont Southside Cocktail

Gin, Fresh Lime Juice & Fresh Mint

## Jerry's Special

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

## Vanilla & Rye

A Frothy Libation of Old Overholt Rye Whiskey, Fresh Lemon Juice Vanilla, Egg White & Soda Water

#### Sidecar

Remy Martin VSOP Cognac, Cointreau, Lemon Juice

# **PLATES**

#### Tuna Tartar

Cucumber, Citrus, Ginger, Poppadoms 16

## **Organic Baby Greens**

Vegetable Crudités Honey Vinaigrette 13

#### Caesar

Sourdough Croutons, Parmesan, White Anchovies 13

# **Baby Beet Salad**

Toasted Walnuts, Goat Cheese, Arugula 15

#### House-Prosciutto Panini

Fresh Mozzarella, Tomato, Basil, Balsamic Reduction

16

#### Grilled Chicken Club

Avocado, Smoked Gouda, Herb Mayonnaise, House Bacon

16

# House-Aged Prime Burger 8oz

Fiscalini, Garlic Aiöli on Ciabatta Roll 16

#### Grilled Pizza

Caramelized Onions, Laura Chenel Goat Cheese Niçoise Olives 15

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

# SHARED PLATES

#### House Charcuterie

Assorted House Cured Meats Grilled Baguette 16

#### House-Smoked Salmon Plate

Capers, Red Onion, Cucumber, Hard-Cooked Egg, Rye Toast 16

## **Local Artisan Cheese Tasting**

Quince Paste, Chutney, Cranberry Walnut Bread

16

## Crispy Sea Salt Calamari

House Tartar

14

#### Marin Suns Farm Steak Tartare

Red Onion, Chive, Capers, Quail Egg, Truffle-Mustard Aiöli, Sourdough Crostini 19

## House-Made Dip Trio

Garbanzo Bean & Roasted Pepper Eggplant & White Bean Served with Grilled Pita, Poppadoms and Breadsticks 13

# **Spicy Steamed Clams**

Chili, Ginger, Lemongrass 15

#### **Grass-Fed Sliders**

Fiscalini Cheddar, Brioche

16

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