

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

COCKTAILS

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 Aioli 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 Aioli,

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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