

**Join us for
Lunch in the Lounge
Monday to Friday
11:30 A.M. – 1:30 P.M.**

**\$5 off Lounge Food
&
\$5 Honey Saison Beer**

 **The Fairmont San Francisco
Honey Saison Beer** 

Laurel Court Restaurant & Bar proudly presents
The Fairmont San Francisco Honey Saison,
created in partnership with Almanac Beer Co. using honey from the
rooftop beehives. Almanac's artisanal ales are brewed in collaboration with select
Northern California sustainable farms. Each limited release is a unique beer to be
enjoyed with friends and savored around the season table 

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 Blaye, 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

San Francisco Cable Car 16

Bacardi Oakheart Spiced Rum,
Grand Marnier, Fresh Lemon Juice,
Served Up with a Cinnamon Sugar Rim

Jerry's Special 15

Finlandia Tangerine Vodka, Cointreau
a Squeeze of Fresh Orange Juice & a Splash
of Cranberry Juice

007 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 Wedge
Served Tall, Topped with Soda Bubbles

Grand Grapefruit Cosmopolitan 15

Finlandia Grapefruit Vodka, Grand Marnier,
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

Jack Daniel's Whiskey, Domaine de 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 Reserve 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

Bière 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 Blaye, 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

Bière 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 Earl Grey

Fairmont Breakfast

Egyptian Chamomile

Cascade Peppermint

Willow Spa Blend

COGNAC

Hennessy VS 12
Hennessy VSOP 17
Hennessy XO 50
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
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

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.

Culinary Tour of the Street of San Francisco

