

Fairmont

SAN JOSE

LOBBY LOUNGE



SIGNATURE COCKTAILS

Casa Branca	14
Barcardi Oakheart, Pineapple Chipotle Syrup, Lemon, Club Soda, Fernet Branca	
Cinna-Mont	15
Grey Goose La Vanilla, Kahlua, Cold Brew Coffee, Soy Milk, Cinnamon	
Blueberry Mule	15
Patron Silver, Grand Marnier, Pear Elixir, Lime, Blue Berry Gastrique, Mint, Ginger Beer	
Garden Refresher	14
Hendrick's Gin, Aperol, Lemon, Cucumber	
Royal Cosmo	14
Finlandia Grapefruit Vodka, Cointreau, Lime, Cranberry	
Dark and Stormy	13
Gosling Rum, Lime, Ginger Beer	
Paloma	14
Sauza Blue Tequila, Mezcal, Lime, Grapefruit, Soda	
White Linen	14
Junipero Gin, St. Germain, Cucumber, Club Soda	
French 75	15
Hennessy Vs Cognac -Or- Plymouth Gin, Lemon, Chandon Sparkling Wine	
Bubbles and Berries	15
Ketel One Vodka, Raspberries, Lemon, Chandon Brut	
Our Bartender's Signature Cocktail	10

BARREL-AGED

Old Fashioned	16
Woodford Reserve, Zaya 16 year Rum, Bitters	
Rye Manhattan	16
Woodinville Rye, Carpano Antiqua Vermouth, Bitters	

SIGNATURE MOCKTAILS

Cucumber – Mint Cooler	10
Cucumber, Mint, Lime, Sugar, Soda	
Strawberry Chamomile Passion	10
Strawberry, Homemade Chamomile Syrup, Lime, Mint	
Mango Mule	10
Mango, Cucumber, Sugar, Lime, Ginger beer	

BEERS

Draft

Please ask server for our selection 8

Bottle

Anchor Steam 7

Blue Moon 7

Ballast Point Sculpin IPA 7

Clausthaler (NA) 6

Corona 7

Coors Light 6

Downtown Brown 7

Golden State Brewery Cider 8

Guinness Draught 8

Heineken 7

Kronenbourg 1664 6

North Coast Scrimshaw 7

Sapporo 7

Sierra Nevada Pale Ale 9

Stella Artois 7

Dos Equis Lager 7

SPARKLING

GLS BTL

Veuve Clicquot Yellow Label Brut 28 130

France

Moet & Chandon, Imperial Brut 22 110

France

Domaine Chandon Brut 15 75

Napa Valley, CA

Domaine Chandon Rosé 14 70

Napa Valley, CA

Mionetto Prosecco Brut 12 60

Veneto, Italy

WHITE

Crossbarn Chardonnay 19 75

Sonoma, CA

Carneros Highway Chardonnay 15 50

Carneros, CA

Hanh SLH Chardonnay 14 56

Central Coast, CA

William Hill Chardonnay 12 48

North Coast, CA

Duckhorn Sauvignon Blanc 15 60

Napa, CA

Clos La Chance Sauvignon Blanc 12 48

Central Coast, CA

Wente Riesling 12 48

Monterey, CA

Coppola Pinot Grigio 13 52

Monterey, CA

Cakebread Sauvignon Blanc 18 72

Rutherford, CA

Treana White Blend 14 56

Paso Robles, CA

RED

	GLS	BTL
Hall Cabernet Sauvignon Napa, CA	21	84
Kenwood Cabernet Sauvignon Sonoma, CA	19	76
Smith & Hook Cabernet Sauvignon Central Coast, CA	17	68
Cloudy Bay Pinot Noir Marlborough, New Zealand	19	76
Hahn SLH Pinot Noir Central Coast, CA	16	64
Z Alexander Brown Pinot Noir Monterrey, CA	13	52
Achaval-Ferrer Malbec Mendoza, Argentina	13	52
Robert Mondavi Merlot Napa Valley, CA	15	60
Numanthia Tempranillo Toro, Spain	14	56
Bonterra Cabernet Sauvignon Mendocino, CA	11	46

ROSÉ

Meomi Sonoma, CA	12	48
Red Car Rose Sonoma, CA	15	60

DESSERT

	GLS
Ficklin 10yr Tawny Port	12
Taylor Fladgate 10yr Tawny Port	11
Taylor Fladgate 20yr Tawny Port	15

WHISKEY/BOURBON/RYE

Angel's Envy	14
Baker's	13
Balvenie 12	12
Basil Hayden	14
Blanton	14
Booker's Bourbon	16
Buffalo Trace Bourbon	12
Bulliet Bourbon	12
Bulliet Rye	12
Chivas Regal	12
Dewars White Label	12
Eagle Rare	12
Elijah Craig	12
Famous Grouse	12
Glenfiddich 12	12
Glenfiddich 18	24
Glenlivet 12	12
Glenlivet 15	14
Glenlivet Nadurra	16
Glenmorangie 10yr	13
Glenmorangie Lasanta	14
Glenmorangie Nectar D'or	18
Glenmorangie Quinta Ruban	14
Highland Park 12	14
Jack Daniel's	10
Johnnie Walker Black	12
Johnnie Walker Blue	54
Knob Creek	11
Knob Creek Rye	14
Laphroaig 10	14
Lagavulin 16	22
Maker's Mark	12
Maker's Mark 46	13
Macallan 12	14
Macallan 18	47
Old Potrero	16
Rittenhouse Rye	10
Sazerac Rye	11
Seagram's 7	11
Sonoma County Distilling Cherrywood Rye	13
Sonoma County Distilling Bourbon No.2	13
Templeton Rye	13
Woodford Reserve	11
Woodford Reserve Rye	13
Westward	15

*18% gratuity added for parties of 6 or more
\$25 corkage fee*

WHISKEY/BOURBON/RYE

Hakushu 12	22
Hibiki Harmony	15
Yamazaki	35

VODKA

Absolut	12
Belvedere	14
Chopin	14
Ciroc	12
Finlandia	10
Finlandia Grapefruit	10
Grey Goose	14
Grey Goose Vanilla	14
Hangar 1	12
Ketel One	12
Stoli	11
Stoli Vanilla	11
Tito's	12

GIN

Beefeater	10
Beefeater 24	14
Bombay Sapphire	13
Hendricks	12
Junipero	10
Nolets	12
Plymouth	12
St. George Botanivore	12
St. George Dry Rye	12
St. George Terrior	12

TEQUILA

Clase Azul Reposado	22
Casamigos Reposado	14
Don Julio Anejo	15
Don Julio Blanco	13
Don Julio Reposado	15
Don Julio 1942	29
Sauza Blue	10
Patron Anejo	15
Patron Reposado	15
Patron Silver	13

FOOD MENU

Served from 11:00am – 11:00pm

*18% gratuity added for parties of 6 or more
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**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions.*

STARTERS

Marinated Olives	7
Pozole Rojo Pork Shoulder, Hominy, Radish, Purple Choux	12
Chicken Wings Traditional Hot Wings, Blue Cheese Dressing	11
Heirloom Tomato Caprese Tomato Terrine, Burrata, Basil, Estate Extra Virgin Olive Oil	15
Organic Mixed Greens (<u>Zero Waste Dish</u>) Organic Greens, Cherry Tomatoes, Red Radish, Button Mushrooms, Fine Herbs, Champagne Vinaigrette	12
Caesar Salad Romaine Lettuce, Brioche Crouton, Anchovies, Parmesan <i>Add Chicken 7 / Add Shrimp 9</i>	13
Cheese & Cured Meats Board Seasonal Selection of Cured Meats & Cheeses	26
Dungeness Crab Cakes Local Dungeness Crab, Green Papaya Salad	15
Ancient Grains Farro, Quinoa, Wild Rice, Goji Berry, Hazelnut, Apple, Balsamic Vinegar	14

ENTRÉES

Fish Tacos Seasonal White Fish, Coleslaw, Chipotle Aioli	16
Brie Grilled Cheese St. Andre Cheese, Grilled Apple, Local Greens, Sourdough	15
Turkey Club Panini Rosemary Focaccia, Bacon Jam, Heirloom Tomato, Avocado	18
Salmon Sandwich Broiled Salmon, House Brioche Bun, Lemon and Fennel Slaw, Avocado Mousse	20
Creekstone Farms Burger* Choice of Swiss, Cheddar, Gorgonzola or Blue Cheese	18
Impossible Burger Plant based Vegetarian Patty, Grilled Onions, Sautéed Mushrooms, Smoked Gouda, Sprouts, Ancho BBQ Mayo <i>Choice of fries or salad Add bacon 2 / Add a fried egg 2</i>	19
Creekstone Skirt Steak* Chimichurri, Roasted Brussel Sprouts, Pearl Onion Bruleé	28
Spring Pea Risotto (<u>Zero Waste Dish</u>) Sugar Snap Peas, Hen of the Woods Mushrooms, Baby Turnips, Toy Box Cherry Tomatoes, Parmesan	22

TAKAI

Served Monday – Saturday, 5:00pm – 10:00pm

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seafood, shellfish, eggs or unpasteurized milk
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APPETIZERS

Edamame - Vegan	7
Steamed Soy Bean, Sea Salt <i>Add \$2 for spicy</i>	
Agedashi Tofu - Vegan	9
Crispy Tofu, Radish, Scallion, Tsuyu	
Fried Shrimp	16
Panko Breaded Shrimp, Togarashi Aioli	
Seafood Sunomono	15
Cucumber and Wakame Salad, Shrimp, Dungeness Crab	
Seaweed Salad	8
Wakame, Sweet Lettuces, Ponzu, Sesame	

OMAKASE

Sashimi	Nigiri
<i>Chef's Choice, Sliced Market Fish</i>	<i>Chef's Choice, Rice, Sliced Fish</i>
1 Piece – 4	1 Piece – 4
5 Piece – 19	5 Piece – 20
10 Piece – 39	10 Piece – 40
16 Piece – 59	16 Piece – 60
29 Piece – 100	29 Piece – 100

MAKI SUSHI

Avocado Roll - Vegan	9
Sushi Rice, Avocado, Cucumber	
Veggie Roll - Vegan	12
Daikon, Carrot, Cucumber, Avocado	
Crunch Roll	16
Dungeness Crab, Tempura Shrimp, Unagi Sauce	
Spicy Crunch Roll	14
Dungeness Crab, Cucumber, Tempura Crunch	
California Roll	15
Dungeness Crab, Avocado	
Dragon Roll	18
Tempura Shrimp, Dungeness Crab, Fresh Water Eel, Scallion	
Fairmont San Jose Roll	16
Yellowtail, Scallion, Salmon, Ponzu, Shichimi	
Shark Tank Roll	18
Fresh Water Eel, Avocado, Yellowtail, Macadamia Nut	
Red Dragon Roll	19
Tempura Shrimp, Dungeness Crab, Spicy Tuna, Tobiko	
49er Roll	17
California Roll, Topped With Salmon, Lemon	
Kitchen Sink Roll	22
Panko Soft Shell Crab, Fresh Water Eel, Salmon, Yellowtail, Avocado, Tobiko	
Golden State Warriors Roll	16
Spicy Tuna, Yellow Tail, Cucumber	
San Francisco Giants Roll	20
Panko Soft Shell Crab, Spicy Tuna, Avocado, Scallion, Tobiko	

DESSERT

Chef's Seasonal Desserts

Please ask your server for our chef's selections

Traditional New York Cheesecake 10

White Chocolate Garnish, Blueberry Gastrique

Indulgent Banana & Peanut Caramel Bar 10

Chocolate Marquise, Dulce De Leche Jelly

Flourless Chocolate Mousse Cake 10

Dark Chocolate Callebaut Mousse,

Chocolate, Raspberry Sauce

Honey Comb & Mango Mousse 10

Choux Pastry, Mango Mousse, Fresh Mangoes,

Honey, Chocolate Cocoa, Vanilla Cream

Seasonal Berry Shortcake (Zero Waste Dish) 10

Whipped Cream

Ice Cream 9

3 scoops of vanilla or chocolate

À la mode 3





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#FAIRMONTSANJOSE