

A MESSAGE FROM THE KITCHEN

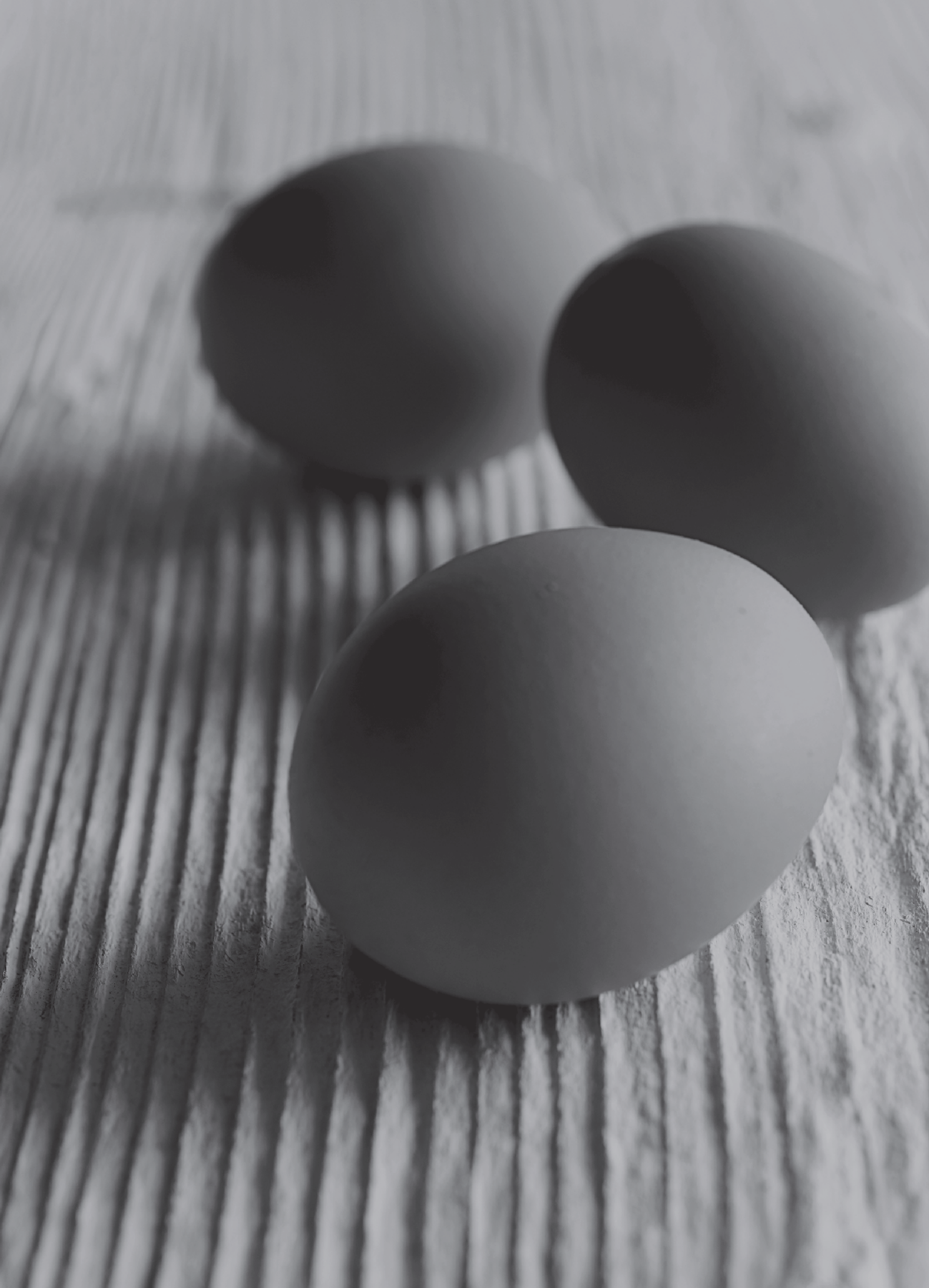
The legendary kitchen of Fairmont San Francisco has been proudly serving guests since 1907. As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items whenever possible. All our cuisine is prepared without artificial trans fat. The Bay Area is supported by one of the most agriculturally rich regions in the United States and enables us to purchase the majority of our food from Bay Area and California producers. Our state boasts some of the world's finest produce, from the apples and pears of San Joaquin Valley to the tomatoes and lettuce of the Central Coast. We proudly serve California meats on all of our menus and source sustainable seafood options.

Our rooftop herb garden further demonstrates this commitment. Our chefs and apprentices care for and nurture our garden to bring the freshest ingredients to you and your families. Our garden is also home to nearly 300,000 bees that thrive here and reside in our four rooftop hives. We are able to harvest an average of 600 pounds of honey annually for use throughout our kitchens and even in our signature Nob Hill Honey Beer Series brewed by Local Brewing Company. Should you have any special requests or dietary requirements, kindly call and we will be pleased to do our best to meet your needs.

Sincerely,

A handwritten signature in dark ink, appearing to read "Oscar Gonzalez". The signature is fluid and cursive, with the first name "Oscar" being more prominent than the last name "Gonzalez".

Oscar Gonzalez,
Executive Chef



BREAKFAST | ENERGIZE

AVAILABLE DAILY FROM 5:00 AM – 11:00 AM /  GLUTEN-FREE /  DAIRY-FREE /  VEGETARIAN

BREAKFASTS

The Fairmont* 	24	Waffle 	28
Two Eggs Any Style, Breakfast Potatoes, Choice of Applewood Smoked Bacon, Pork Sausage or Chicken Sausage and Choice of Toast		Warm Berry Compote	
Egg White Breakfast*  	26	Pancakes 	26
Scrambled Egg Whites, Sautéed Tuscan Kale, Mushrooms, Avocado, Breakfast Potatoes and Choice of Toast		Farmer's Berries	
El "Chef" Three Egg Omelet* 	28	Irish Cut Oats   	24
Breakfast Potatoes		Oatmeal, Dried Fruits, Cinnamon, Mixed Berries	
Choice of Three: Ham, Peppers, Onions, Mushrooms, Asparagus, Cheddar or Swiss		Nob Hill Continental	24
\$2 for each additional topping		Two Pastries, Fruit Plate, Choice of Juice and Hot Beverage	
Choice of Toast		Fairmont Parfait	18
Steak 'N Eggs* 	36	Greek or Soy Yogurt, Granola, Berries	
Grilled NY Strip, Sunny Side Up Eggs, Amaranth, Breakfast Potatoes and Choice of Toast		Berry Good	16
Eggs Benedict*	28	Greek or Soy Yogurt, Berries	
Poached Eggs, English Muffin, Canadian Bacon, Hollandaise, Breakfast Potatoes		Seasonal Fruit Plate  	14
Popeye's Benedict*	26		
Poached Eggs, English Muffin, Spinach, Hollandaise, Breakfast Potatoes			

If you have any dietary requirements, our chefs would be pleased to prepare your meal accordingly
Please dial ext. 5189 for our In-Room Dining Order Taker

A 20% service fee \$6.00 delivery charge applies to all orders

*Prices are exclusive of applicable taxes

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



BAKER'S TABLE

Bagels	6
Onion, Cheese, Plain, Poppyseed, Whole Wheat, Cinnamon Raisin	
Toast	5
White, Wheat, English Muffin, Sourdough, Gluten Free	
Laminated Dough	6
Croissant, Chocolate Croissant, Seasonal Danish	
Muffins	5
Blueberry, Lemon Poppy, Gluten Free, Bran, Chocolate	
Pastry Basket	14
Choice of Three Items - Croissant, Muffin, Chocolate Croissant, Toast, Seasonal Danish, Chocolate Muffin	
Detox Bar  	10
Green Juice	
Spinach, Tuscan Kale, Parsley, Green Apple, Celery	
Beet Juice	
Beets, Ginger, Passionfruit, Turmeric, Apple, Lemon	
Pear Juice	
Pear, Pineapple, Ginger, Thyme Leaves	
Local Juice	8
Orange, Apple, Cranberry or Grapefruit	
Mixed Berries Smoothie	12
Cereals	14
All Bran, Special K, Raisin Bran, Corn Flakes	
Choice of Whole, Low Fat, Soy or Almond Milk	

A LITTLE EXTRA

Berries	10
Breakfast Meats*	8
Pork Sausage, Applewood Smoked Bacon, Chicken Sausage	
Extra Egg (Specify Style)*	5
Breakfast Potatoes	6
Avocado	5
Cottage Cheese	4
Whole Fruit	3
Individual Yogurt	6
Smoked Salmon*	12

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ALL DAY DINING | RESTORE

AVAILABLE 11:00 AM – 11:00 PM /  GLUTEN-FREE /  DAIRY-FREE /  VEGETARIAN

STARTERS

Quesadilla	18
Flour Tortilla, Asadero Cheese, Pasilla Peppers, Guacamole, Salsa, Sour Cream	
Add Chicken*	4
Spicy Chicken Wings* 	20
Traditional Hot Sauce, Pepperoncini	
Chicken Tenders*	20
Breaded, Honey Mustard	
Albondigas*	22
Bison Meatballs, Tomato Ragù, Toasted Ciabatta, Parmesan	
Street Corn  	18
Charred Corn, Buttermilk, Garlic Aioli, Lime, Cilantro	
Guac & Chips  	16
Tricolor Tortilla Chips, Guacamole, Pico de Gallo	
Loaded Nachos 	18
Tortilla Chips, Jalapeño, Cheese, Black Beans, Tomato, Cilantro, Crema	
Add Chicken	4
Tuna Poke Bowl* 	22
Wonton Chips, Romaine Hearts	
Cheese Plate	24
Point Reyes, Cypress Grove, Cowgirl Creamery, Served with Purple Mustard, Dried Grapes, Warm Baguette, Seasonal Jam	

SALADS

Cobb* 	20
Romaine Lettuce, Diced Chicken, Chopped Bacon, Bleu Cheese, Cherry Tomatoes, Avocado, Diced Hard Boiled Eggs	
Farmer's Mixed Greens   	19
Handpicked Greens, Cherry Tomatoes, Green Beans, Frisée, Balsamic Vinaigrette	
Caesar*	19
Romaine Hearts, Parmesan, Anchovies, Croutons, Caesar Dressing	
Burrata  	19
Heirloom Cherry Tomatoes, Romano Beans, Roasted Eggplant, Honey Mustard Vinaigrette	
Caprese  	19
Confit Campari Tomatoes, Basil Oil, Mozzarella di Bufala, Balsamico	
Add a protein to your salad	
Chicken Breast*	8
Salmon*	10

SOUPS

French Onion	16
Caramelized Sweet Onions, Sherry, Croutons, Gruyère	
Chicken Noodle* 	14
House Made Country Style Soup, Egg Noodles	

SANDWICHES

Served with your choice of House Salad, French Fries or Sweet Potato Fries

Chicken Club* 	19
5 Grain Toast, Slow Roasted Chicken, Avocado, Tomato, Bacon, Mayonnaise	
Turkey* 	19
Whole Grain Toast, Smoked Turkey, Tomato, Alfalfa Sprouts, Edamame Hummus	
Mozzarella & Tomato	18
Sourdough Toast, Hand Pulled Mozzarella, Heirloom Tomato, Basil, Pesto Mayonnaise	

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PASTA & PIZZA

Spaghetti 	26
Tomato Pomodoro, Torn Basil, Shaved Parmesan	
Penne 	26
Puttanesca Style, Olives, Capers, Pecorino Romano	
Lobster Mac and Cheese Orecchiette*	28
Aged Cheddar	
Pizza Margherita 	23
Tomato, Mozzarella, Basil	
Pizza Italiano	25
Tomato, Salami, Olives, Calabrese Peppers	

MAINS

Grilled Burger*	28
Tomato, Lettuce, Onion Choice of Cheddar, Swiss or Pepper Jack Choice of French Fries, Sweet Potato Fries or Salad	
Veggie Burger  	26
Edamame Hummus, Arugula, Beef Steak Tomato Choice of French Fries, Sweet Potato Fries or Salad	
Grilled Ribeye* 	42
Mashed Potatoes, Sautéed Sprouting Kale, Beef Jus	
Smoked Brisket*	38
Whipped Red Bliss Potatoes with Sour Cream and Kale, Charred Spring Onions, BBQ Baked Beans	
Grilled Chicken* 	38
Caramelized Brussel Sprouts, Onion Lyonnaise	

Salmon* 	38
Green Beans, Frisée, Olives, Whole Grain Mustard	
Udon Noodles  	28
Bok Choy, Enoki Mushrooms, Shiitake Mushrooms, Sprouts, Vegetable Broth	
Add Tofu	4

ONE MORE BITE

	8
French Fries	
Sweet Potato Fries	
Steamed Brown/White Rice	
Steamed Vegetables	
Sprouting Kale	
Mashed Potatoes	
Whipped Red Bliss Potatoes with Sour Cream and Kale	
Brussel Sprouts	
Green Beans	
Asparagus	

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DESSERT

AVAILABLE ALL DAY /  GLUTEN-FREE /  DAIRY-FREE /  VEGETARIAN

DESSERT

Chocolate Cake 	13
Chocolate Mousse, Ganache	
Cheesecake	13
Local Cream Cheese, Graham Cracker Crust	
Crème Brûlée	14
Berries, Madeline Cookies	
Fruit Cobbler	13
Mixed Berries, Honey Crumble	
House Made Ice Cream 	10
Ask for today's selection	

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KID'S CORNER | SATISFY

AGES 12 AND UNDER /  GLUTEN-FREE /  DAIRY-FREE /  VEGETARIAN

BREAKFAST

AVAILABLE 5:00 AM – 11:00 AM

The Little Fairmont* 12

One Egg Any Style, Breakfast Potatoes, Choice of Applewood Smoked Bacon, Pork Sausage or Chicken Sausage

Silver Dollar Pancakes 10

Choice of Chocolate Chips or Blueberries

Cereal 11

Rice Krispies, Cheerios, Frosted Flakes, Fruit Loops, Apple Jacks

Choice of Whole, Low Fat, Soy or Almond Milk

Seasonal Fruit Cup and Berries 12

Waffle 13

Warm Berry Compote

Kid's Juice 5

Orange, Grapefruit, Apple or Cranberry

Kid's Milk 5

Chocolate, Whole, Skim

LUNCH/DINNER

AVAILABLE 11:00 AM – 11:00 PM

Mixed Greens Salad 10

Crisp Lettuce, Cucumber, Cherry Tomatoes, Balsamic Vinaigrette

Vegetable Sticks 9

Carrots, Cucumber, Celery and Ranch Dressing

Mac and Cheese 11

Pasta, Cheddar Sauce

Spaghetti 11

Pasta, Tomato Sauce

Chicken Tenders* 12

Breaded, Honey Mustard

Cheese or Pepperoni Pizza* 9

Grilled Chicken* 16

Steamed Rice, Steamed Vegetables

Grilled Salmon* 16

Steamed Rice, Steamed Vegetables

DESSERT

Giant Chocolate Chip Cookie 6

House Made Ice Cream 8

Ask for today's selection

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LATE NIGHT MENU | INDULGE

AVAILABLE 11:00 PM – 6:00 AM /  GLUTEN-FREE /  DAIRY-FREE /  VEGETARIAN

Cobb Salad 	20	Udon Noodles  	28
Romaine Lettuce, Diced Chicken, Chopped Bacon, Bleu Cheese, Cherry Tomatoes, Avocado, Diced Hard Boiled Eggs		Bok Choy, Enoki Mushrooms, Shiitake Mushrooms, Sprouts, Vegetable Broth	
		Add Tofu	4
Veggie Burger 	26	Quesadilla	18
Edamame Hummus, Arugula, Beef Steak Tomato Choice of French Fries, Sweet Potato Fries or Salad		Flour Tortilla, Asadero Cheese, Pasilla Peppers, Guacamole, Salsa, Sour Cream	
		Add Chicken*	4
Grilled Burger*	28	Chicken Tenders*	20
Tomato, Lettuce, Onion		Breaded, Honey Mustard	
Choice of Cheddar, Swiss or Pepper Jack		Pizza Margherita 	23
Choice of French Fries, Sweet Potato Fries or Salad		Tomato, Mozzarella, Basil	
		Pizza Italiano	25
		Tomato, Salami, Olives, Calabrese Peppers	

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BEVERAGES | COLD BEVERAGES

Assorted Juices	6	Large Bottled Evian or San Pellegrino	10
Choice of Orange, Grapefruit, Apple or Cranberry		Coconut Water	6
Milk	6	Unsweetened Iced Tea	6
Whole, Low Fat, Non Fat, Soy, Almond or Chocolate		Assorted Soft Drinks	6
Small Bottled Water	6	Coke, Diet Coke, Sprite, Ginger Ale, Pepsi,	
Perrier, Evian, Tonic Water, Club Soda		Diet Pepsi, 7-up, Diet 7-up, Dr. Pepper,	
		Diet Dr. Pepper, Limonata	

BEVERAGES | HOT BEVERAGES

Royal Cup Specialty Blend Coffee		Espresso Drinks	
Regular or Decaffeinated Coffee		Espresso, Cappuccino, Latte or Mocha	
Half pot (3-4 cups)	8	Single	6
Full pot (7-8 cups)	12	Double	8
Milk	6	Ghirardelli Hot Chocolate	6
Whole, Low Fat, Non Fat, Soy, Almond or Chocolate			

Assortment of Fine Selected Lot 35 Tea	7	Bella Coola Punch (Organic)
Half pot (3-4 cups)		Flora's Berry Garden
Imperial Breakfast		Creamy Earl Grey
Decaf English Breakfast		Revitalize
Jasmine Gold Dragon (Organic)		Goddess Oolong
Kyushu Japan Sencha		
Oregon Mint (Organic)		
Egyptian Camomile (Organic)		

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WINE | CHAMPAGNE

WHITE – GLASS/BOTTLE

Honing	11	51
Sauvignon Blanc, Napa		
Duckhorn	16	79
Sauvignon Blanc, Napa		
Gen F	12	45
Chardonnay, California		
Calera	16	79
Chardonnay, Central Coast		
Cakebread Cellars		81
Chardonnay, Napa		
Far Niente		130
Chardonnay, Napa		
Swanson	12	57
Pinot Grigio, Napa		
Robert Sinskey	13	63
“Abraxas”, Riesling, Napa		

ROSÉ – GLASS/BOTTLE

Conundrum	14	67
California		
Digression	18	87
Côtes de Provence, France		

RED – GLASS/BOTTLE

Etude	14	67
Pinot Noir, Carneros		
Kokumi		90
Pinot Noir, Sonoma		
Ancient Peaks	12	59
Cabernet Sauvignon, Paso Robles		
Fortnight	16	79
Cabernet Sauvignon, Napa		
Chateau Montelena		90
Cabernet Sauvignon, Napa		

Cakebread		135
Cabernet Sauvignon, Napa		
Gundlach Bundschu	17	81
Merlot, Sonoma Valley		
Shafer		102
Merlot, Napa		
Frank Family Vineyard	13	63
Zinfandel, Napa		
The Pessimist	18	87
Red Blend, Paso Robles		

SPARKLING WINES CHAMPAGNE – GLASS/BOTTLE

Domaine Carneros by Taittinger	12	57
Napa		
Schramsberg	18	87
Blancs de Blanc, Napa		
Moët & Chandon	25	108
Brut Imperial, Champagne, France		
Veuve Clicquot	27	109
Yellow Label, Champagne, France		
Moët & Chandon		150
Brut Rosé, Champagne, France		
Moët & Chandon		330
Dom Pérignon, Champagne France		
Moët & Chandon (375ml)		60
Brut Imperial, Champagne, France		
Champagne Thienot Brut (375ml)		82
Champagne, France		

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BEER

Coors Light, Budweiser, Bud Light,
Anchor Steam, Sierra Nevada, Corona Extra,
Heineken, Stella Artois and Amstel Light
Non Alcoholic, Clausthaler

9

BOTTLE SHOP

Tito's	130
Grey Goose	150
Ketel One	150
Bacardi Silver	130
Tanqueray	130
Bombay Sapphire	150
Jack Daniel's	130
Johnny Walker Red Label	130
Maker's Mark Bourbon	160
Johnny Walker Black Label	190
Patron Silver	150

**Other liquors are available upon request*

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CANINE AMBASSADOR MEALS

FRESH AND NUTRITIONAL FOOD SELECTED FOR OUR CANINE FRIENDS.

FAIRMONT HOTELS & RESORTS OFFER A DISTINCTIVE SERVICE AT SELECT HOTELS WITH RESIDENT HOTEL DOGS KNOWN AS CANINE AMBASSADORS. TRAVELERS WITH THEIR OWN FURRY COMPANIONS CAN DINE IN STYLE, THE SAME WAY OUR CANINE AMBASSADORS DO FOR EVERY MEAL.

Monte – Fairmont Chateau Montebello

Grilled Chicken, Carrots, Green Beans, Eggs, Brown Rice

Small 12

Large 15

Jordy – Fairmont Le Manoir Richelieu

Grilled Organic Salmon, Scrambled Eggs, Steamed Brown Rice

Small 12

Large 15

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