

IN-ROOM DINING MENU

JUST WHAT YOU'RE LOOKING FOR





A MESSAGE FROM THE KITCHEN

Though you may know San Jose as “the capital of Silicon Valley” and the center of the tech industry, our area actually has deep roots in farming and agriculture, as well. Before our city became the lively metropolis we know today, it was established for the purpose of agricultural development. At Fairmont San Jose, we are inspired by these beginnings.

Our menus are designed to create a culinary picture of California through sourcing the best locally grown, globally inspired ingredients. As part of Fairmont’s commitment to environmental stewardship, this menu contains locally harvested, organic or sustainable items whenever possible. The Bay Area is supported by one of the most agriculturally rich regions in the United States, enabling us to purchase the majority of our food from local farmers, ranchers and fishermen. Recognizing that pollinating insects play a critical role in maintaining natural plant communities, our hotel installed its rooftop “bee hotel” in 2013.

The house-harvested honey from these beehives is incorporated into a variety of our menu items, including salad dressings, desserts and craft cocktails.

Throughout our menu, you will find dishes that are nutritionally balanced. We use ingredients that contribute to optimal health and wellness, and all cuisine is prepared without artificial trans-fat. Providing fresh, delicious food tailored to your passions and lifestyle is our commitment to you.

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



DHRUV KHANNA
DIRECTOR OF FOOD & BEVERAGE



BREAKFAST

AVAILABLE DAILY FROM 6:00 AM – 11:00 AM

LIGHT START

Fresh Fruit Smoothie

Honey mango or Strawberry banana

Add chia seeds

Greek Yogurt & Granola

House granola, dried fruit, honey

Bob's Red Mill

Organic Steel Cut Oats

Slow cooked oatmeal, brown sugar, golden raisins, choice of milk

Add fresh berries

Fresh Seasonal Fruit Plate

Sliced fresh fruits, berries

Bagel & Smoked Salmon

Capers, cream cheese, onion, tomato, cucumber

SIDES

Avocado

Applewood Smoked Bacon

Black Forest Ham

Chicken Apple Sausage

Country Pork Sausage

Country Potatoes

Mixed Berries

BAKERY

English Muffin or Toast

Toasted Bagel & Cream Cheese

Plain, sesame or cinnamon raisin

Gluten-Free Muffin

Single Croissant or Pain au Chocolat

House Baked Pastry Basket

Danish, muffin, croissant

MAINS

8 *Egg whites available upon request for an additional \$3*

3 **American Breakfast** **24**

Two eggs any style, country potatoes

Choice of toast: English muffin, white, wheat, sourdough, rye, cinnamon raisin, or gluten-free

Choice of side: Applewood smoked bacon, Black Forest ham, chicken apple sausage, or fruit

Build Your Own Omelet **15**

Choose three ingredients:

Bell peppers, onions, tomato, mushrooms, honey smoked bacon, Black Forest ham, chicken apple sausage, smoked Gouda, goat cheese, sharp cheddar cheese
Served with country potatoes

Additional items **2** each

Tofu Scramble **16**

Tofu, avocado, tomatoes, asparagus, side of fruit

Brioche French Toast **15**

Macadamia nuts, banana, Vermont maple syrup

Buttermilk Pancakes **14**

Fresh berries, pecan crumble

Eggs Benedict **19**

Poached eggs, hollandaise, Canadian bacon, English muffin, country potatoes

Substitute smoked salmon or Dungeness crab **9**

Huevos Rancheros **16**

Over easy Glaus Ranch Eggs, charred tomato salsa, tortilla, queso cotija, sour cream, guacamole, black beans

Cold Cereal with Milk **11**

Choice of Rice Krispies, Raisin Bran, Cheerios, Frosted Flakes, Cornflakes or Special K

Choice of whole, low fat, soy or almond milk

ALL DAY DINING

AVAILABLE DAILY FROM 11:00 AM – 10:00 PM

SOUP & SALAD

Tomato Bisque	9
French Onion Soup	10
Gruyere crouton	
Caesar Salad	13
Romaine, tomato, croutons, parmesan crisp	
<i>Add grilled chicken</i>	6
<i>Add seared salmon</i>	9
<i>Add shrimp</i>	9
<i>Add steak</i>	12
Cobb Salad	18
Herb-roasted chicken, applewood smoked bacon, blue cheese, avocado, tomato, chopped egg, Brown Derby dressing	
Mixed Greens	10
Cranberries, cashews, cucumber, tomato, balsamic vinaigrette	
<i>Add grilled chicken</i>	6
<i>Add seared salmon</i>	9
<i>Add shrimp</i>	9
<i>Add steak</i>	12

SANDWICHES & BURGERS

Creekstone Farms	
Classic 8oz Cheeseburger	18
Choice of Swiss, cheddar, Monterey Jack or blue cheese	
Club Sandwich	17
Turkey, bacon, lettuce, tomato, sourdough	
Gourmet Grilled Cheese	17
Sourdough, cheddar, smoked Gouda, tomato bisque	
Veggie Burger	18
Two bean patty, grilled onions, sautéed mushrooms, smoked Gouda, sprouts, ancho BBQ mayo	
<i>Sandwiches & burgers come with a side of traditional fries or petite green salad. All sandwiches can be made with gluten-free bread upon request.</i>	
<i>Add bacon</i>	3
<i>Add egg</i>	3
<i>Add avocado</i>	4

LITE FARE

Boneless Buffalo Chicken Tenders	14
Celery, carrots, ranch <i>(Gluten-free available on request)</i>	
Chicken Pesto Flatbread	18
Mozzarella, grilled chicken, roasted peppers, caramelized onions, arugula	
Margherita Flatbread	18
Mozzarella, basil	
Carne Asada Tacos	18
Avocado, tomatillos, cotija cheese	
Cheese & Charcuterie	26
Three types of artisanal cheese, three cured meats, traditional accompaniments, artisan breads	

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.
Please inform us of any dietary restrictions so we may do our best to accommodate your needs. Please ask us about our gluten-free options.
Applicable tax, 22% operation charge and a \$5.00 service fee are added to all checks.





DINNER

AVAILABLE DAILY FROM 5:00 PM – 10:00 PM

ENTRÉES

Creekstone Farms 12oz Flatiron Steak	38
Mashed potatoes, sautéed mushrooms, baby onions	
Pan-Seared Salmon	32
Roasted fingerling potatoes, grilled asparagus, lemon butter sauce	
Penne alla Vodka	20
Garlic bread	
Herb-Roasted Mary's Organic Chicken Breast	25
Mashed potatoes, San Joaquin Valley asparagus, wild mushroom demiglace	
Cauliflower Steak	25
Pine nuts, roasted pepper, chimichurri	

SIDES

French Fries	6
Sweet Potato Fries	6
Mashed Potatoes	6
Roasted Seasonal Vegetables	8

BREAKFAST

Pancakes & Bacon	11
Scrambled Egg, Bacon & Toast	12
Fresh Fruit & Yogurt	11

ALL DAY

Served with choice of French fries or steamed vegetables

Peanut Butter & Grape Jelly	10
Grilled Cheese	10
Creekstone Farms 4oz Burger	12
<i>Add cheese or bacon</i>	3
Crispy Chicken Strips	10
<i>(Gluten-free available on request)</i>	
Salmon with Veggies	18
Spaghetti with Butter & Parmesan	9
Mac & Cheese	12





THE SWEET ENCOUNTER

DESSERTS

Flourless Chocolate Cake	12
Brandied cherries, crème fraîche	
Classic Cheesecake	12
Raspberry	
Ice Cream	9
Three scoops, seasonal selection	
Cheese & Charcuterie	26
Three types of artisanal cheese, three cured meats, traditional accompaniments, baguette	
Chocolate Chip Cookies & Milk	10

LATE NIGHT SNACKS

AVAILABLE DAILY FROM 10:00 PM – 6:00 AM

SOUP & SALAD

Tomato Bisque	9
Caesar Salad	13
Romaine, tomato, croutons, parmesan crisp	
<i>Add grilled chicken</i>	6
<i>Add seared salmon</i>	9
<i>Add shrimp</i>	9
<i>Add steak</i>	12
Cobb Salad	18
Herb-roasted chicken, applewood smoked bacon, blue cheese, avocado, tomato, chopped egg, Brown Derby dressing	
Mixed Greens	10
Cranberries, cashews, cucumber, tomato, balsamic vinaigrette	
<i>Add grilled chicken</i>	6
<i>Add seared salmon</i>	9
<i>Add shrimp</i>	9
<i>Add steak</i>	12

SANDWICHES & BURGERS

Creekstone Farms Classic 8oz Cheeseburger	18
Choice of Swiss, cheddar, Monterey Jack or blue cheese	
Gourmet Grilled Cheese	17
Sourdough, cheddar, smoked Gouda, tomato bisque	
Veggie Burger	18
Two bean patty, grilled onions, sautéed mushrooms, smoked Gouda, sprouts, ancho BBQ mayo	
<i>Sandwiches & burgers come with a side of traditional fries or petite green salad. All sandwiches can be made with gluten-free bread upon request.</i>	
<i>Add bacon</i>	3
<i>Add egg</i>	3
<i>Add avocado</i>	4

LITE FARE

Boneless Buffalo Chicken Tenders	14
Celery, carrots, ranch <i>(Gluten-free available on request)</i>	
Chicken Pesto Flatbread	18
Mozzarella, grilled chicken, roasted peppers, caramelized onions, arugula	
Margherita Flatbread	18
Mozzarella, basil	
Carne Asada Tacos	18
Avocado, tomatillos, cotija cheese	





BEVERAGES

AVAILABLE 6:00 AM – 11:00 PM

COFFEE & TEA

HC Valentine Coffee Pot **12**
Regular or decaffeinated

Lot 35 Signature Hot Tea **8**
Imperial Breakfast, Organic Mint, Bella Coola
Punch, Egyptian Chamomile, Orange Pekoe,
Flora's Berry Garden, Goddess Oolong,
Jasmine Gold Dragon

ESPRESSO DRINKS

**Espresso, Cappuccino,
Latte or Mocha** Single **6** | Double **8**

MILK, JUICE & WATER

Glass of Milk **6**
Whole, 2%, skim, soy, almond, chocolate

Hot Cocoa Pot **8**

Juice 6
Orange, grapefruit, apple, cranberry,
tomato, V8

Origins Juicery cold pressed juice **9**
Orange
Fairmont Signature Blend
(*apple, spinach, cucumber, kale, spirulina*)

Evian Still Water 750ml **9**

Badoit Sparkling Water 750ml **9**

Fresh Lemonade **6**

Black Iced Tea **5**

Soft Drinks **5**
Coke, Diet Coke, Sprite, Ginger Ale

BEVERAGES | BOTTLED BEER

Domestic & Imported **6**

Bud Light, USA
Coors Light, USA
Budweiser, USA
Blue Moon, USA
Heineken, Netherlands
Corona, Mexico
Stella Artois, Belgium
Kronenbourg 1664, France

Local Craft **7**

Anchor Steam, San Francisco
Sierra Nevada Pale Ale, Chico
Lagunitas IPA, Petaluma
Maltopia Scotch Ale, San Jose
Electric Tower IPA, San Jose

Local Cider **9**

Golden State, Sebastopol





BEVERAGES | WINE LIST

A MORE EXTENSIVE WINE LIST IS AVAILABLE UPON REQUEST

SPARKLING

	Glass	Bottle
Mionetto Prosecco, IT	12	48
Domaine Chandon Rose, CA		60
Domaine Chandon Brut, CA		60
Moet & Chandon Imperial, FR		120

WHITE

	Glass	Bottle
Rose, Ambel & Chase, FR (250ml)	15	
Rose, Cape Mentelle, AU	13	52
Riesling, Wente, CA	12	48
Sauvignon Blanc Semillon Cape Mentelle, AU	13	52
Chardonnay, Gen F, CA	10	40
Chardonnay, Cakebread, CA		120

RED

	Glass	Bottle
Cabernet Sauvignon, Gen F, CA	10	40
Cabernet Sauvignon, Storypoint, CA	12	48
Pinot Noir, Z Alexander Brown, CA	13	52
Malbec, Achaval Ferrer, AR		48
Tempranillo, Numanthia Termes, SP		75

SUSTAINABLE & BIODYNAMIC

	Glass	Bottle
Sauvignon Blanc, Ponga, NZ	11	44
Pinot Noir, Hahn SLH, CA		76
Chardonnay, Hanh Family, CA		64

BOTTLE SERVICE

Includes ice & glassware; mixers available.

VODKA

Absolut	150
Tito's	175
Ketel One	195
Grey Goose	250

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St. George	170
Tanqueray	185
Bombay Sapphire	195
Hendrick's	250

TEQUILA

Patrón Silver	275
Don Julio Blanco	\$\$\$
Patrón Reposado	350
Don Julio 1942	700

BOURBON & WHISKEY

Knob Creek Rye	175
Maker's Mark	225
Crown Royal	225
Jameson	180

SCOTCH

Glenlivet 12 Year	250
Macallan 12 Year	285
Lagavullin 16 Year	375

OUR RESTAURANTS

MORE DINING OPTIONS ARE JUST STEPS AWAY...

Join us at one of our on-site restaurants during your stay. Each establishment is unique & caters to every taste.

THE FOUNTAIN RESTAURANT

The Fountain Restaurant is the perfect place to start your day, offering locally sourced, seasonally-inspired Californian fare in a relaxing, casual atmosphere.

Join us for breakfast to enjoy an extensive à la carte menu along with a buffet of breakfast favorites, or visit the *Fountain* for lunch to savor our signature sandwiches, soups & salads.

On the weekends, the *Fountain* offers a lavish brunch buffet & the option to indulge in bottomless mimosas, Bloody Marys & rosé.

Weekdays

6:30 AM – 2:00 PM

Breakfast buffet

6:30 AM – 10:30 AM

Weekend Brunch

7:00 AM – 2:00 PM

THE GRILL ON THE ALLEY

Reflecting the spirit of a New York grill, *The Grill on the Alley* is a renowned steakhouse with a menu to suit all tastes. The lunch menu features salads, seafood & specialty dishes while dinner offers a wide selection of steaks & chops, along with fresh seafood, pastas & an extensive wine list.

Monday – Thursday

11:30 AM – 10:00 PM

Friday

11:30 AM to 11:00 PM

Saturday

5:00 PM to 11:00 PM

THE LOBBY LOUNGE

The Lobby Lounge features an extensive drink menu, highlighting seasonally-inspired cocktails, wines by the glass, craft beers, cordials, barrel-aged spirits & Fairmont's Classics, Perfected cocktails.

The seasonal dining menu includes sharable tapas, award-winning sushi, substantial entrees & decadent desserts to satisfy any craving.

For a quick breakfast on-the-go, visit *Café Express* in the *Lobby Lounge*.

Open daily

6:00 AM – 12:00 AM

Café Express

6:00 AM – 10:00 AM



Fairmont
SAN JOSE