



BAR MENU

BURRATA TOAST (v)	21
<i>california olive oil, grilled grapes, confit cherry tomato, balsamic drizzle, microgreens, sourdough</i>	
TRUFFLE & PARMESAN FRIES	18
<i>parsley & malt aioli</i>	
WARM MARINATED OLIVES (vg/df/gf)	16
<i>castelvetro olives, citrus, herbs, olive oil</i>	
BRUSSELS SPROUTS (g/v/df)	19
<i>harissa aioli, parsley, preserved lemon & crispy bread crumbs</i>	
DUNGENESS CRAB CAKE (df)	32
<i>rémoulade, crudité</i>	
CAESAR SALAD	25
<i>olive and boquerones tapenade, caesar vinaigrette, croutons, parmesan cheese</i>	
FAIRMONT CLASSIC CHEESEBURGER	34
<i>angus beef, shredded iceberg slaw, grilled onions, american cheese, brioche bun, with fries or mixed green salad</i>	
add bacon +8	
add avocado +9	

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For parties of 1 to 5 guests a 15% mandatory gratuity will be applied to all food service checks. For parties of 6 guests and above a mandatory 18% gratuity will be applied.

We are committed to sourcing local, organic, and sustainable products whenever possible.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

(v) - vegetarian | (vg) - vegan | (gf) - gluten free | (n) - contains nuts | (df) - dairy free