

in-room dining

Hours of Operation: 6:00am to 11:00pm

**Press the *At Your Service* button
on your in-room phone to place an order.**



FREMONT MARRIOTT SILICON VALLEY
46100 Landing Parkway Fremont, CA 94538 | Phone: 510-413-3700



morning

Available daily
6:00am - 11:00am

An 18% service charge and appropriate sales tax will be added to your bill. A \$3.00 delivery fee will be assessed.

All fried foods prepared trans fat free

Consumption of raw or undercooked foods may cause food borne illness

Please let us know of any dietary preferences or food allergies ahead of ordering so we may accommodate as best as possible

morning

3-egg omelets

THE CLASSIC 9

Ham, aged cheddar

THE EGG WHITE 10

Spinach, tomato, goat cheese,

THE FARMERS 12

Mushroom, bacon, aged cheddar, diced potatoes

THE CALIFORNIA 12

Turkey sausage, mushrooms, onions, swiss, avocado

All omelets include hash browns or fresh fruit

GOOD START BREAKFAST 10

Oatmeal, cold cereal or house made granola with fresh berries or bananas, skim milk, and choice of toast, bagel or muffin; includes juice, coffee or tea

ALL AMERICAN BREAKFAST 13

Two eggs any style with crisp hash browns, choose bacon, ham steak, sausage or canadian bacon and choice of toast, bagel or muffin; includes juice, coffee or tea

modern classics

CRUNCHY FRENCH TOAST, corn flake crusted, strawberries, bananas, lite syrup [495 cal. - low cholesterol] 11

FAST FARE, scrambled eggs, diced ham, hash browns 8

EGGS BENEDICT, two poached eggs, toasted English muffin, canadian bacon, hollandaise sauce 10

CORNED BEEF HASH, poached eggs, yukon gold potatoes, hollandaise sauce 13

EGG WHITE FRITTATA, turkey sausage, avocado, tomatoes [350 cal. - carb conscious] 15

BROKEN YOLK SANDWICH, two eggs, bacon, cheddar, toasted sourdough, hash browns 12

BUTTERMILK PANCAKES, whipped butter, warm maple syrup 10

BLUEBERRY PANCAKES, berry compote, hand whipped cream 11

BRIOCHE FRENCH TOAST, caramelized bananas, walnuts, warm maple syrup 13

BREAKFAST BURRITO, chorizo, onion, potato, cheddar 12

sides

Crisp applewood smoked bacon 4

Maple sausage 5

Turkey sausage 5

Ham steak 5

Hash browns 3

Single egg 2

Side of fruit 3

Yogurt and granola parfait, choice of berries [500 cal. - low fat] 6

Oatmeal, brown sugar, raisins, milk [440 cal. - low fat] 5

Cereal, choice of berries or sliced banana, milk 5

Please do not hesitate to ask our culinary staff should you require any adjustment to your meal as a preference or to maintain a special dietary regiment. We will accommodate as best as possible. Our goal is to ensure you enjoy your meal.



all day

Available daily
11:00am - 11:00pm

An 18% service charge and appropriate sales tax will be added to your bill. A \$3.00 delivery fee will be assessed.

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all day

CHICKEN TORTILLA SOUP 8
cilantro, roasted corn, cotija cheese

BONELESS HOT WINGS 13
carrots, celery, blue cheese sauce

GIGANDE BEAN HUMMUS 9
tahini seed, naan bread, lemon olive oil

GUACAMOLE 9
fire roasted tomato salsa, tortilla chips

MEZZE PLATTER 13
hummus, tzatziki, muhammara, grilled naan bread

FLATIRON STEAK SALAD 15
romaine lettuce, fried onions, tomatoes, gorgonzola cheese balsamic vinaigrette

GRILLED PRAWN SALAD 14
mache, mandarin oranges, cashews, ginger soy dressing

theGREATROOM SALAD 8
Baby spinach, dried cherries, apricots, toasted almonds, white balsamic vinaigrette

CLASSIC CLUB SANDWICH 14
bacon, mayo, tomato, lettuce, turkey, fries

SMOKED CHICKEN QUESADILLA 12
cilantro sour cream, pico de gallo

MARRIOTT BURGER 15
prime angus beef, aged cheddar cheese, smoked bacon

CALIFORNIA CHICKEN SANDWICH 16
baby greens, avocado, roasted red pepper, herb aioli, fries

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dinner

Available daily
5:00pm - 11:00pm

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dinner

appetizers

PARSNIP POTATO LEEK SOUP

herb croutons, truffle oil

Cup 5

Bowl 8

CHICKEN TORTILLA SOUP

cilantro, roasted corn, cotija cheese

ARTICHOKE SPINACH DIP 8

asiago cheese, grilled focaccia

MEZZE PLATTER 13

hummus, tzatziki, muhammara, grilled naan bread

SUMMER TOMATO BRUSCHETTA 10

basil, parmesan cheese, grilled focaccia

PEPPADEW PEPPERS 8

herb goat cheese, micro greens, cashews, meyer lemon oil

GUACAMOLE 10

fire roasted tomato salsa, tortilla chips

GIGANDE BEAN HUMMUS 9

basil, naan bread, lemon olive oil

did you know?

The Cobb salad was created at the Brown Derby Restaurant in Hollywood. One night in 1937, Bob Cobb, then owner of The Brown Derby, prowled hungrily in his restaurant's kitchen for a snack. Opening the huge refrigerator, he pulled out this and that: a head of lettuce, an avocado, some romaine, watercress, tomatoes, some cold breast of chicken, a hard-boiled egg, chives, cheese and some old-fashioned French dressing. He started chopping, finally adding some crisp bacon that he swiped from a busy chef, and the Cobb salad was born.

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dinner

LOCH DUART SALMON 22

morel mushrooms, sweet peas, leeks, chive mustard sauce

ROASTED MONKFISH 25

maine lobster, white beans, swiss chard, pancetta, saffron sauce

HAWAIIAN SWORDFISH 26

hedgehog mushrooms ragu, haricot vert, basil oil

STEAK FRITES 23

caramelized onions, maître d butter

CORVINA SEABASS 24

roasted artichokes, fava bean succotash, brown butter

MARY'S ORGANIC CHICKEN BREAST 24

portobello ravioli, swiss chard, porcini sauce

ROASTED LAMB CHOPS 32

merguez, spinach, fingerling potatoes, red wine sauce

PRIME RIBEYE STEAK 36

caramelized potatoes, asparagus, red wine onion jam

PRIME FILET MIGNON 35

brown butter potato puree, broccolini, port sauce

did you know?

Mary's Free Range Chickens is proud to be family owned and operated since 1954. All of Mary's chickens grow naturally with plenty of room to roam in a caring environment on ranches in sunny California. Mary's Chickens are fed a high quality vegetable diet with no animal by-products or additives. Vegetarian Diet: 70% Corn 25% Soybean Meal 5% Vitamins and Minerals, Gluten free, no preservatives, no antibiotics, and raised without added hormones

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Some gluten free dishes available upon request

Available daily 5:00pm - 11:00pm

sweet endings

desserts

CHOCOLATE POT DE CRÈME 9

salted caramel, pop rocks

CRISPY DULCE DE LECHE 10

tahitian vanilla bean ice cream, caramel sauce

KEY LIME PIE 9

kiwi lime sauce, macerated strawberries

NEW YORK CHEESECAKE 10

drunken berries, chantilly cream

THREE TWINS ORGANIC ICE CREAM 8

vanilla, chocolate, and strawberry

did you know?

Cheesecake does not come from just one style, but has numerous styles. The two most popular are New York and Philadelphia. The New York style is rich and heavy; while the Philadelphia style is creamier and lighter. Presumably neither the New York or the Philadelphia styles were the same styles that were served to the Olympic athletes back in 776 BC. This is the oldest recorded history of the cheesecake where this tasty treat was more like an unleavened cheese bread.

dessert by the glass

SANDEMAN'S 10 YEAR TAWNY PORT 10

most flavorsome wine, full-bodied and appealing, with a persistent finish

LEAL TAWNY PORT 12

Fortified with VSOP brandy and aged in high quality oak barrels for over eight years

GRAND MARNIER 12

Orange liqueur, delicious neat

HENNESY XO 30

French aged premium cognac



kids

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JUST FOR KIDS

Early Eats - 5.95

Choice of Beverage: juice, milk, hot chocolate

FRENCH TOAST

choice of fresh fruit, bacon or sausage

PANCAKES

choice of fresh fruit, bacon or sausage

FRESH FRUIT & YOGURT

KIDS A-Z

single egg, choice of fresh fruit, bacon or sausage and hash browns

Entrees - 7.95

Choice of Beverage: juice, milk, soft drink

All entrees served with a choice of fries or fresh fruit

HOT DOG 'N' SPUDS

KIDS BURGER

CHEESE QUESADILLA

CHEESEY MAC

CHICKEN FINGERS

Dizzy Delights - 3.95

APPLE SLICES

caramel sauce

KIDS SUNDAE

vanilla, chocolate syrup, and whipped cream

ASSORTED MINI DESSERTS



liquids

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refreshers

PEPSI FOUNTAIN DRINKS pepsi, diet pepsi, sierra mist, dr. pepper brisk iced tea, mountain dew, lemonade	2
STARBUCKS ICED FRAPPUCCINO vanilla, mocha, hazelnut	3
RED BULL sugar-free, regular	3
NAKED JUICE varieties	3
EVIAN STILL 500ml, 1L	4/7
FIJI STILL 500ml, 1L	4/7
S. PELLEGRINO 500ml, 1L	4/7
SOBE LIFEWATER varieties	4
GATORADE & G2 varieties (20 oz.)	4
IZZE SODAS varieties	4

did you know?

Perhaps the first unintentional carbonated soft drink was created at the direction of Dr. Philip Syng Physick, also known as the father of American surgery. In 1807, he ordered the preparation of a carbonated drink for a patient that had flavoring added to enhance the taste. No other mention is made of Dr. Physick in the history of soda.

Some beverages on this
page are also available
24-hours a day in
[thelobbyMARKET](#)
located next to the
front desk



Proudly serving the following delectable brews

TAKE YOUR PICK



Allegro History

Founded in 1975, in Boulder, Colorado, Allegro Coffee quickly became one of the premier specialty coffee roasters in the U.S.. Whole Foods Market acquired Allegro in 1997.

Featured roasts and coffee blends

Organic Italian Roast

A blend of sensual Central American coffees, roasted to a mahogany decadence for deep rich flavor and full-bodied pleasure.

Decaffeinated Colombia Huila

Grown in the famed Huila region of southern Colombia by the San Roque cooperative. The beans are decaffeinated at the Swiss Water plant in Vancouver, BC using a natural water and carbon filter method to maintain flavor.

Hot Drinks

	Large
ALLEGRO COFFEE	2.0
ESPRESSO	2.0
AMERICANO	3.0
CAPPUCCINO	4.0
LATTE	4.0
CAFÉ AU LAIT	4.0
CAFÉ MOCHA	5.0
MACCHIATO	3.0

Pot of Coffee

REGULAR	3.0
LARGE	6.0

Add-ons

Flavors	\$0.50
Extra Espresso	\$0.50

allegro.
Fine Organic Teas
Proudly serving the
following delectable teas:

TAKE YOUR PICK All teas \$5

Himalayan Green Tea

blend of indian green darjeeling and chinese teas

Our Himalayan Green tea is an ultra-smooth blend of organic Chinese and Indian Darjeeling green teas. It's pleasantly medium-bodied, lacking the harsh astringency common to some green tea blends. The leaves we use are grown and harvested under sustainable farming methods that enrich the land, support workers, and deliver teas of unequalled character.

Splendid Oolong Tea

beautiful balanced asian-style tea

Our Splendid Oolong tea is a partially oxidized tea with a flowery, lively mix of oolong flavors. Sublime hints of spice and roasted nuts create an intriguing balance of vegetal and earthy, in a tea that's refreshing and awakening any time of day.

Earl Grey Tea

full and hearty, with uplifting citrus notes

Our classic Breakfast Blend black tea is a blend of ultra-smooth Ceylon and bold Indian teas, grown and harvested on certified organic estates in the highlands of Sri Lanka and lush jungles of Assam. Though traditionally enjoyed first thing in the morning, this enlivening tea is wonderful at any hour, whenever you need to jump-start your day.

Relaxing Chamomile

floral with sweet apple notes

The light flavor and golden liquor of fresh chamomile tea is only the prized flower tops of the finest organic Egyptian chamomile complimented with hints of spearmint and lemon myrtle.

Decaf Black Tea

gently brisk decaffeinated black tea

Our Decaf Black tea is made with the finest organic black tea grown throughout the world. We use a gentle environmentally-friendly CO2 decaffeination process to best preserve its elegant character, flavor, and naturally occurring antioxidants. It's smooth, light, wonderfully satisfying— and 99% caffeine-free.

HOPS

Prices vary

DOMESTIC BEERS

Bud Light
Budweiser
Coors Light
Michelob Ultra
Sam Adams Seasonal
Blue Moon Belgian White
Sierra Nevada Pale Ale
O'Doul's (N.A.)

PREMIUM BEERS

Heineken
Amstel Light
Widmer Hefeweizen
Corona Extra
Corona Light

CURIOUS SELECTIONS

Samuel Smith Imperial Stout

UNITED KINGDOM

Samuel Smith Taddy Porter

UNITED KINGDOM

Samuel Smith India Ale

UNITED KINGDOM

Orval Trappist Ale

BELGIUM

Estrella

SPAIN

Anchor Steam

SAN FRANCISCO, USA

WHITES

Ask about our non listed library wines for any special occasion.

SEGURA VIUDAS ARIA BRUT

Penedès, Spain
30

MUMM NAPA BRUT PRESTIGE

(187ML)
Napa Valley
18

BERINGER WHITE ZINFANDEL

Napa Valley
8/30

CLOS DU BOIS CHARDONNAY

North Coast
35

CHATEAU ST. JEAN CHARDONNAY

Sonoma County
9/32

STERLING CHARDONNAY

Central Coast
11/39

FERRARI-CARANO CHARDONNAY

"TRE TERRE"
Russian River Valley
60

JOEL GOTT CHARDONNAY

Napa Valley
40

**MERRYVALE "STARMONT"
CHARDONNAY**

Napa Valley
48

BRANCOTT SAUVIGNON BLANC

Marlborough, New Zealand
9/32

KENWOOD SAUVIGNON BLANC

Sonoma County
36

FIGHIN PINOT GRIGIO

Friuli Grave D.O. C., Italy
13/48

MERIDIAN PINOT GRIGIO

Paso Robles
33

CHATEAU STE. MICHELLE RIESLING

Columbia Valley
9/35

Available daily starting at 11:00am
All wines by the glass on this page available in three
different sized pours (3oz, 6oz, 9oz carafe)

REDS

Ask about our non listed library wines for any special occasion.

MERIDIAN MERLOT

Paso Robles
9/32

CLOS DU BOIS MERLOT

Sonoma County
38

ST. FRANCIS MERLOT

Sonoma County
15/57

**COLUMBIA CREST HORSE HEAVEN HILL
CABERNET SAUVIGNON**

Columbia Valley
11/42

ESTANCIA CABERNET SAUVIGNON

Paso Robles
40

FRANCISCAN CABERNET SAUVIGNON

Napa Valley
15/57

**WENTE "CHARLES WETMORE"
CABERNET SAUVIGNON**

Livermore Valley
17/60

AQUINAS CABERNET SAUVIGNON

Napa Valley
48

MARK WEST PINOT NOIR

Central Coast
50

KIM CRAWFORD PINOT NOIR

Marlborough, New Zealand
42

LA CREMA PINOT NOIR

Sonoma Coast
12/45

ROSEMOUNT "DIAMOND LABEL" SHIRAZ

Mclaren Vale, Australia
6/28

THE DREAMING TREE "CRUSH"

North Coast
42

Available daily starting at 11:00am

All wines by the glass on this page available in three
different sized pours (3oz, 6oz, 9oz carafe)

CURIOUS SELECTIONS

FROM ARGENTINA

GRAFFIGNA PINOT GRIGIO 2012

Tulum Valley, San Juan, Argentina

This delicate, full of fresh flower and fruit aromas, wine presents with a bright clear gold color, hints of jasmine, and notes of white fruits like peach and apricot combined with a refined finish. **7.5/25**

TRAPICHE BROQUEL CHARDONNAY 2011

Mendoza, Argentina

Elevations above 2,500 feet and average age of wines over twenty-five years of age, and American and French oak barrels allows this wine to present with aromas of apple, honey and spice combine with well integrated oak resulting in a silky, smooth wine with a complex balance of fruit and toasted oak on the finish. **8/30**

GRAFFIGNA MALBEC 2011

Tulum and Pedernal Valley, San Juan, Argentina

Deep red with purple hues. Complex dark berry aromas highlighted with delicate black pepper and toasted notes. Well-integrated tannins, round velvety body and a long, persistent finish. Grilled seasoned beef, lamb, duck, and cheeses pair well with this wine. **7.5/30**

COLOME RESERVA MALBEC 2008

Mendoza, Argentina

Intense black color with violet edges, with a nose full of ripe fruit, blackberries, and black pepper. The palate offers complexity that evolves in the mouth to present raspberries, oak, and spice notes with harmonic acidity and soft, round, and firm tannins. **155**

TRAPICHE BROQUEL MALBEC 2011

Mendoza, Argentina

This hand harvested and single vineyard wine shows a complex balance of fruit and oak, with notes of currant, berries and a spicy finish. **10/36**

LUIGI BOSCA MALBEC D.O.C. 2010

Lujan de Cuyo, Argentina

This wine from one of the most prestigious regions of Argentina presents itself with deep purple color and it is characterized by its aromas of cherries and ripe plums. It is also spicy with notes of coffee and blackberries and a bit toasted as a result of its aging in oak barrels. It has a solid structure, juicy and elegant on the palate, with a balanced acidity and well-rounded. A strong but subtle red wine different than the rest. **13/57**

GALA 2 LUIGI BOSCA 2008

Mendoza, Argentina

A deluxe wine made of four different varietals that combine to provide a unique experience. This perfect combination created a wine of great structure and elegance. The Cabernet Sauvignon contributes with its spicy and elegant aromas, combined with notes of black fruits and the toasted characteristic contributed by the aging in French oak. It is a powerful red on the palate, with great concentration and volume; ripe tannins with a long and velvety finish. **75**



Ask about our non-listed library wines for any special occasion.

CURIOUS SELECTIONS

FROM AROUND THE BAY

THOMAS FOGARTY GEWURZTRAMINER 2011

Monterey, CA

Characterized by floral notes, tropical fruits, spice and lychee with fragrant scents of jasmine, kaffir lime and poached pear. It shows a classic restraint, displaying elegance and grace without sacrificing any of the electricity and exuberance inherent in the varietal. An energetic, crisp and clean finish.

70

GUGLIELMO RESERVE PINOT GRIGIO 2012

Santa Clara Valley, CA

Vibrant aromas of citrus blossom and lemon zest. Pineapple key lime and flint on the palate.

11/50

RIDGE ESTATE CHARDONNAY 2012

Santa Cruz Mountains, CA

Tropical pineapple fruit on the nose with white flowers, apricot, and honeysuckle. A rich entry and good texture, showing ripe apple and pear fruit on the palate. Medium bodied, crisp acidity, and a long finish.

99

THOMAS FOGARTY MERLOT 2008

Santa Cruz Mountains, CA

Luscious fruit, hints of toast and mineral flavors are present with a lengthy finish. There is the bright fruit and suppleness with a serious tannin structure that rewards bottle aging. The wine also offers hints of cocoa, black fruit.

13/54

RIDGE PERRONE MERLOT 2010

Santa Cruz Mountains, CA

Beautiful garnet color with appealing bramble fruit and licorice aromas. Intense cherry fruit at the entry with round tannins, firm acid, and attractive sweet oak on the palate.

104

ALFARO FAMILY ESTATE PINOT NOIR 2012

Corralitos, CA

Ruby in color, medium in body. Bright cherry and raspberry notes on the nose, with abundant Bing cherry, spice and vanilla flavors on the palate. This wine has well-integrated tannins and refreshing acidity. Pinot Noir has been called the "ultimate food wine" because it is so versatile – pair it with your favorite foods.

15/77

GUGLIELMO ESTATE PETITE SYRAH 2010

Santa Clara Valley, CA

Notes of dark plum, leather and rich earth. Ripe fruit with white pepper, black currant, and soft leather on the palate.

12/52

LEAL ESTATE CARNAVAL MERITAGE 2008

Hollister, CA

This Meritage wine is made from noble Bordeaux grapes, with aromas of black cherry, currants, dark chocolate and espresso that fill every glass. Seductively balanced with fresh fruit and fine tannins, each sip leads to a finish that is unrelenting.

89

THOMAS FOGARTY GIST RANCH CABERNET FRANC 2009

Santa Cruz Mountains, CA

This blend of Cabernet Sauvignon, Cabernet Franc and Merlot come together to create a gloriously aromatic wine with cedar, Santa Rosa plum and sweet tobacco notes. Sweet, mouth-filling tannins, balancing acidity and subtle oak highlight the palate and frame the fruit and spice notes.

25/110

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CURIOUS SELECTIONS

FROM AROUND CALIFORNIA

CHATEAU ST. JEAN FUME BLANC

Russian River Valley, CA

Chateau St. Jean has a long history crafting single vineyard wines and we have been making this Fumé Blanc from our La Petite Etoile Vineyard since 1979. The La Petite Etoile vineyard produces classic Sauvignon Blanc with expressive fruit flavors and bright acidity.

10/36

SIMI SAUVIGNON BLANC

Santa Barbara, CA

Fruit for this Sauvignon Blanc comes primarily from Sonoma County's Alexander Valley (78%). We chose other lots from similarly prestigious Sonoma County appellations. Fruit from the warmer Dry Creek Valley and Knight's Valley contributed tropical fruit and nectarine flavors, along with a silky texture. The cooler Russian River Valley lent the wine grapefruit, lime, and mineral characteristics as well as a bright, zingy acid component.

8/30

STAGS LEAP "KARIA" CHARDONNAY

Napa Valley, CA

The name Karia (KAR-ee-ah) is derived from the Greek word meaning graceful. It shows how grapes from select cool-climate vineyards in southern Napa Valley can be vinified and blended into a seamless integration of fresh-fruit aromas and flavors, crisp acidity and subtle oak spice.

16/58

10 SPAN PINOT NOIR

Russian River Valley, CA

Aromas of red berries and fresh flowers are complemented by Asian spice notes that add complexity. Juicy and precise, the wine showcases energetic raspberry and bitter cherry flavors that provide very good palate coverage. The finish impresses with its vivacity and length, leaving a spicy note behind.

9/35

JOSEPH PHELPS FREESTONE PINOT NOIR 2011

Sonoma Coast, CA

Wine Enthuslast

"It has mouthwatering acidity and vastly complex flavors, ranging from ripe heirloom tomatoes, cola, pomegranates and cranberries, to ripe cherries and red currants"

135

STAGS LEAP "ARTEMIS" CABERNET SAUVIGNON

Napa Valley, CA

Named after the Greek goddess of the hunt, is a wine that truly reflects its name. It's the culmination of our hunt for the finest grapes from Napa Valley which, when combined with estate-grown fruit, combine to create a Cabernet Sauvignon that expresses the regional character of Napa Valley with the signature style of Stag's Leap Wine Cellars.

105

SIMI LANDSLIDE CABERNET SAUVIGNON

Alexander Valley, CA

This 79% Cabernet Sauvignon, 10% Cabernet Franc, 4% Merlot, 3% Petit Verdot, 3% Malbec, and 1% Tannat wine reflects our dramatic estate vineyard in the Alexander Valley, where the fruit for this wine was grown. We blended in 10% Cabernet Franc to add an element of spice and cassis, and 4% Merlot to add softness and suppleness.

19/70

CHARLES KRUG STONEMAN 2008

Napa Valley, CA

As is fitting a wine honoring Charles Krug, a first sniff of Stoneman unveils bay leaf and dried violets that then unleash firm aromas of cocoa, plum and dried cherry. Baked fruits with brown sugar flavors and a hint of tobacco align with supple texture, spicy oak and a long finish to be remembered. Aged 22 months in French Oak barrels, 15.2% alcohol, pH 3.98.

220

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FROM THE STILL

DARK 'N STORMY 11

black strap rum, fever tree ginger beer

SUNSHINE 10

malibu sunshine rum, pineapple juice, pomegranate liquor

TEQUILA MULE (served in a copper mug) 13

1800 silver tequila, fresh hand pressed lime juice, simple syrup, ginger beer

D.R. SHAKE 12

10 cane rum, stoli, midori, chambord

PASSION FRUIT FIZZ 13

jack daniels whiskey, passion fruit puree, ginger ale

SIAMESE DREAM 14

hanger spiced pear vodka, fever tree ginger beer, blood orange bitters

STRAWBERRY GIN MARGARITA 15

a classic cocktail refreshed, 209 gin, fresh strawberries

GINGER MARGARITA 13

don julio tequila, ginger syrup, fresh hand pressed lime juice

LEMON DROP 14

simple cocktail, just add a little more: absolut citron, tuaca, chambord

KEY LIME COCKTAIL 15

absolut vanilla, lime juice, vanilla torani, whipped cream

MOCKTAILS

SUNRISE 6

orange juice, lime juice, grenadine, sparkling water

PROHIBITION PUNCH 6

apple juice, lemon juice, ginger ale

MINI COLADA 7

coconut cream, milk, pineapple juice

HEAVENLY DAYS 6

hazelnut syrup, lemon juice, grenadine, sparkling water

SIGNATURE MARTINIS

LEMONGRASS MARTINI 13

absolut vodka, cointreau, lemongrass syrup

CUCUMBER MARTINI 13

hendrick's gin, fresh hand pressed lime juice, simple syrup

RUBY RED MARTINI 11

deep eddy ruby red vodka, triple sec, pineapple and fresh hand pressed lime juice

theGREATROOM BELLINI MARTINI 12

hangar 1 vodka, peach schnapps, champagne, fresh orange juice

the GREAT ROOM

EXQUISITE MENU WITH INNOVATIVE LIBATIONS

HAPPY HOUR DAILY

4PM - 6PM

\$4 Domestic Beers

\$5 House Wines

\$5 Well Liquors

Featuring specials from
the **5|10|20** menu



in-room dining

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FREMONT MARRIOTT SILICON VALLEY

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