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**sear**

*fire-inspired american*

## WHITE WINE

### SPARKLING WINE

	6oz	9oz	BTL
<b>Mionetto <i>Prosecco Brut</i></b> Italy . . . . .	14	21	49
<b>La Marca <i>Brut</i></b> Italy . . . . .	15	22	53
<b>Veuve Clicquot <i>Yellow Label Champagne</i></b> Reims, France . . . . .	296		
<b>Moët &amp; Chandon <i>Impérial</i></b> Champagne, Épernay, France . . . . .	255		

### ROSÉ

	6oz	9oz	BTL
<b>Fleur De Prairie</b> . . . . .	14	21	49

### CHARDONNAY

	6oz	9oz	BTL
<b>Sonoma-Cutrer</b> Sonoma Coast, California . . . . .	17	26	60
<b>Wente <i>Morning Fog</i></b> Central Coast, California . . . . .	15	22	53
<b>Stags' Leap</b> California . . . . .	20	30	70

### PINOT GRIGIO

	6oz	9oz	BTL
<b>Pighin</b> Italy . . . . .	17	26	60
<b>Santa Margherita</b> Valdadige Trentino-Alto Adige, Italy . . . . .	90		

### SAUVIGNON BLANC

	6oz	9oz	BTL
<b>Whitehaven</b> Marlborough, New Zealand . . . . .	14	21	49
<b>Kim Crawford</b> New Zealand . . . . .	15	22	53
<b>Stags' Leap</b> California . . . . .	19	28	67

### SWEET

	6oz	9oz	BTL
<b>Flore de Moscato</b> Sweet Moscato, Madera, California . . . . .	14	21	49
<b>Chateau Ste. Michelle</b> Riesling, Columbia Valley, Washington . . . . .	14	21	49

## RED WINE

### CABERNET SAUVIGNON

	6oz	9oz	BTL
<b>Justin</b> California . . . . .	19	28	67
<b>Avalon</b> California . . . . .	14	21	49
<b>Oberon</b> Napa Valley, California . . . . .	95		
<b>Stags' Leap</b> California . . . . .	150		
<b>Caymus</b> Napa Valley, California . . . . .	304		
<b>Hess <i>Maverick Ranches</i></b> California . . . . .	18	27	63
<b>Hess <i>Allomi</i></b> California . . . . .	140		

### MERLOT

	6oz	9oz	BTL
<b>St. Francis</b> Sonoma, California . . . . .	19	28	67
<b>J. Lohr <i>Los Osos</i></b> Paso Robles, California . . . . .	14	21	49

### PINOT NOIR

	6oz	9oz	BTL
<b>Böen</b> Tri-County, California . . . . .	15	22	53
<b>Sonoma-Cutrer</b> Russian River Valley, California . . . . .	20	25	70
<b>Meiomi</b> Monterey County, California . . . . .	14	21	49

### BORDEAUX

	6oz	9oz	BTL
<b>Jean-Luc Thunevin <i>Présidial</i></b> Bordeaux, France . . . . .	17	25	60

### MALBEC


	6oz	9oz	BTL
<b>Bodega Amalaya</b> Salta, Argentina . . . . .	14	21	49

### RED BLEND

	6oz	9oz	BTL
<b>Joel Gott</b> California . . . . .	14	21	49
<b>J. Lohr <i>Pure Paso Proprietary Red</i></b> California . . . . .	70		

# COCKTAILS

## SIGNATURE

 = local

**Lychee Elixir** . . . . . 26  
Grey Goose Vodka layered with luscious lychee, fresh citrus, and soft rose essence. Silky, aromatic, and gracefully refreshing with a refined floral finish.

**Southern Union** . . . . . 25  
A commanding blend of Patrón Reposado and small batch bourbon, balanced with ancho chili warmth, bright passion fruit, citrus and aromatic bitters. Smoky, structured and confidently refined.

**Peachtree Espresso** . . . . . 28  
Don Julio Reposado Tequila and espresso meet vanilla-citrus sweetness, balanced by maple and a touch of Tajín. Rich, smooth, and unexpectedly vibrant.

**Beltline Bloom** . . . . . 25  
A vibrant twist on the classic Negroni featuring Empress Gin, bitter bianco, fresh yuzu, and grapefruit bitters. Floral, citrus-driven, and beautifully balanced.

**Georgia Smoke** . . . . . 29  
A lively fusion of Casamigos Mezcal and Bombay Gin layered with fresh pineapple and lemon, softened by elderflower liqueur. Bright tropical fruit meets gentle smoke and refined florals.

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Bourbon List

### Marriott Marquis Angels Envy Private Barrel

"This Atlanta Marriott Marquis-branded Angels Envy Private Barrel is single-barrel bourbon that was hand-selected straight from the whiskey distillery along Whiskey Row in the heart of downtown Louisville since prohibition. As a Marriott-branded, personally selected barrel, it represents a curated experience that aligns with Marriott's commitment to quality and hospitality."

-Brian Larson, Director of Restaurants


### Marquis Angel 32

A refined old fashioned featuring Atlanta Marquis Angel's Envy Private Barrel, sweet fig purée, tart cherry saffron, and walnut bitters, deep aromatic and luxuriously smooth.

## ZERO PROOF COCKTAIL

**Botanical Fizz** . . . . . 17  
A vibrant zero-proof blend of botanical Lyre's Gin Alternative, fresh yuzu and lemon, finished with apéritif soda and elderflower tonic. Crisp, aromatic, and beautifully refreshing.


# BEER

 = local

## IPA

- SweetWater IPA**  . . . . . 11
- Creature Comforts Tropicália IPA**  . . . . . 11
- Monday Night Blind Pirate IPA**  . . . . . 11
- Terrapin Hopsecutioner IPA**  . . . . . 11

## ALE

- SweetWater 420 Pale Ale**  . . . . . 11
- Blue Moon Belgian White** . . . . . 11

## LAGER

- Budweiser** . . . . . 10
- Bud Light** . . . . . 10
- Coors Light** . . . . . 10
- Miller Lite** . . . . . 10
- Michelob Ultra** . . . . . 10
- Samuel Adams Boston Lager** . . . . . 10

## IMPORTED

- Corona Extra** . . . . . 11
- Corona Light** . . . . . 11
- Heineken** . . . . . 11

## PILSNER

- Stella Artois** . . . . . 11
- Modelo Especial** . . . . . 11

## STOUT

- Guinness** . . . . . 12

## CIDERS

- Atlanta Hard Cider**  . . . . . 11
- Atlanta Hard Cider Pomegranate**  . . . . . 11

## SOUR

- Monday Night Dr. Robot Lemon Berry Sour**  . . . . . 11

## NON-ALCOHOLIC

- Samuel Adams Just the Haze IPA (Zero Proof)** . . . . . 10
- Heineken 0.0 (Zero Proof)** . . . . . 11
- Michelob Ultra Zero (Zero Proof)** . . . . . 10

STARTERS

- Pull-Apart Bread Basket v** . . . . .15  
Homemade Rolls, Buttermilk Biscuits, Salty Honey Butter, Apple Butter
- Jumbo Shrimp Cocktail GF** . . . . .22  
Half a dozen Jumbo Shrimp, Bloody Mary Cocktail Sauce, Fresh Lemon
- Charcuterie Board** . . . . . 30  
Cured Meats, Variety of Cheeses, Olive Tapenade, Peach Jam, Grilled Baguette, Lavash Bread
- Spinach and Artichoke Dip v** . . . . .18  
Cream Cheese, Aged Parmigiano Reggiano, Artichoke and Fresh Spinach, Grilled Baguette
- Dry-Aged Meatballs** . . . . .19  
Spicy Pomodoro, Parmesan Reggiano, Fresh Basil, Grilled Baguette
- Roasted Garlic Hummus vG** . . . . .17  
Crisp Vegetables, Tomato Compote, Grilled Pita Bread
- Marquis Crab Cake** . . . . .23  
Pan-Seared Jumbo Lump Crab Cake, Baby Arugula, Whole Grain Mustard Aioli, Roasted Peppers

SOUPS & SALADS

- ADD 6 OZ PROTEIN TO ANY SALAD:** Grilled Chicken 12, Shrimp 18, Salmon 17, Steak 21, Crab Cake 18
- Farmhouse Salad v** . . . . .19  
Local Market Greens, Heirloom Tomatoes, Crumbled Goat Cheese, Summer Radish, Maple Pecans, Burnt Citrus Vinaigrette
  - Baby Gem Caesar v** . . . . .18  
Baby Romaine, Shaved Parmesan, Herbed Croutons
  - French Onion Soup** . . . . .16  
Caramelized Onions, Brandy, Brioche Crouton, Gruyère Cheese
  - Soup of the Moment** . . . . .15

FROM THE GRILL

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| <ul style="list-style-type: none"> <li><b>12 oz NY Strip Steak GF</b> . . . . .60</li> <li><b>16 oz Cowboy Steak GF</b> . . . . .72</li> <li><b>12 oz Grilled Skirt Steak GF</b> . . . . .46</li> <li><b>14 oz Pork Chop</b> . . . . .46</li> </ul> | <ul style="list-style-type: none"> <li><b>8 oz Filet GF</b> . . . . .65</li> <li><b>16 oz Delmonico Rib Eye Steak GF</b> . . .MKT</li> <li><b>Accompaniments</b> . . . . .6<br/>Choose one: Béarnaise Sauce, Au Poivre, Blue Cheese Butter, Maître d' Butter, Chimichurri</li> </ul> |
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ENTRÉES

WINE PAIRING OPTIONS: 6OZ, 9OZ AND BTL

- Steakhouse Burger** . . . . .28  
Brioche Bun, Sirloin Burger, Aged Cheddar Cheese, Lettuce, Tomato, Onion, Black Garlic Aioli, Parmesan Garlic Fries  
**ADD**  
Hickory Smoked Bacon 4, Avocado 4, Fried Egg 4  
*Wine Pairing: Justin Cabernet Sauvignon, California . . . . . 19 28 67*
- Shrimp and Grits GF** . . . . .37  
Four-Cheese Grits, Blackened Shrimp, Cajun Butter Sauce  
*Wine Pairing: Sonoma-Cutrer Chardonnay, California . . . . .17 25 60*
- Bells & Evans Organic Chicken** . . . . . 36  
10oz Airline Chicken Breast, Urban Grain Pilaf, Cippolini Onions, Rosemary Thyme Poultry Jus  
*Wine Pairing: Kim Crawford Sauvignon Blanc, New Zealand . . . . .16 24 56*
- Shrimp Scampi Pasta** . . . . .38  
Linguine Pasta, Garlic White Wine Butter Sauce, Fine Herbs  
*Wine Pairing: Pighin Pinot Grigio, Italy . . . . .17 25 60*
- Red Wine-Braised Short Ribs** . . . . .40  
Yukon Whipped Potatoes, Frizzled Onions, Red Wine Demi-Glace  
*Wine Pairing: Hess Maverick Ranches Cabernet Sauvignon, California . . . . . 18 27 63*
- Today's Fresh Catch of the Day** . . . . .MKT  
Fresh Catch of the Day  
*Wine Pairing: Stag's Leap Chardonnay, California . . . . .20 30 70*

- Blackened or Fried Catfish Fillet** . . . . .37  
Parmesan Risotto, Corn Succotash, Burnt Citrus Vinaigrette  
*Wine Pairing: Stags Leap Sauvignon Blanc, California . . . . .19 28 67*

"As a young man fresh from the islands, I found myself amidst the bustling streets of New York City. My journey into the heart of the city's vibrant restaurant scene helped me discover my passion for seafood and inspired ingredients. The soulful flavors reminded me of home, of rivers and shared meals, grounding me as I found my place in a new world. It is a reminder of my roots, my journey, and the love for cooking that blossomed in the heart of New York City."  
-Rohan Leach, Executive Chef

SHAREABLE SIDES

Enough for 2, share with a friend

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| <ul style="list-style-type: none"> <li><b>Grilled Jumbo Asparagus vG</b> . . . . .16</li> <li><b>Four-Cheese Grits v</b> . . . . .16</li> <li><b>Four-Cheese Mac &amp; Cheese v</b> . . . . .16</li> <li><b>Yukon Whipped Potatoes v</b> . . . . .16</li> </ul> | <ul style="list-style-type: none"> <li><b>Parmesan Garlic Fries v</b> . . . . .14</li> <li><b>Maple-Glazed Carrots vG</b> . . . . .16</li> <li><b>Tossed Brussel Sprouts vG</b> . . . . .16</li> </ul> |
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## B E V E R A G E S

<b>Freshly Brewed Tea</b> . . . . .	6	<b>Sparkling Voss Water</b> . . . . .	6
<b>Soft Drink</b> . . . . .	6	<b>Espresso Shot</b> . . . . .	4
<b>Herbal Tea</b> . . . . .	7	<b>Espresso DBL</b> . . . . .	6
<b>Still Voss Water</b> . . . . .	6	<b>Latte / Cappuccino</b> . . . . .	7
<b>Juice</b> . . . . .	7		

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## D E S S E R T

### D E S S E R T S

<b>Giant Chocolate Cake</b> . . . . .	17
Vanilla Bean Ice Cream, Chocolate Sauce, Ivory Bavarian	
<b>Carrot Cake</b> . . . . .	15
Cream Cheese Buttercream, Candied Pecans, Cinnamon Whipped Cream	
<b>Georgia Peach Cheesecake</b> . . . . .	15
Salted Caramel Whipped Cream	
<b>Lemon Meringue Pie</b> . . . . .	15
Toasted Swiss Meringue, Candied Lemon	

<b>Southern Banana Pudding</b> . . . . .	15
Creamy Custard, Vanilla Wafers, Caramelized Bananas, Toasted Meringue	

"Watching my mother make her famous banana pudding was a joy that filled me with excitement, especially the reward of licking the spoon. This dessert was reserved for special occasions, making it even more precious. As a professional chef, I've infused her recipe with my own touch to honor her original creation."  
-Akieme Evans, Executive Sous Chef

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**GF** Gluten-Friendly | **v** Vegetarian | **VG** Vegan

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

**Please advise your server if you or anyone at your table has a food allergy.**

**20% gratuity will be added for parties of six or more.**

**Atlanta Marriott Marquis  
265 Peachtree Center Ave, Atlanta, GA 30303  
404-586-6134**

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