

EST.  1941

## THE MARINE ROOM

# LATE NIGHT MENU

### COCKTAILS

**THE LATE NIGHT WAKE UP \$19**  
old forrester, kahlua, espresso, orange bitters

**LATE NIGHT SPELL \$18**  
grey goose, green apple

### WINE

**'23 CHARDONNAY, JACKSON ESTATES,  
SANTA MARIA VALLEY, CALIFORNIA \$13**

**'22 CABERNET SAUVGNON, ST.  
FRANCIS, SONOMA, CALIFORNIA \$13**

### STARTERS

**OCEAN TROUT TARTARE \$20**  
trout roe, cilantro, yuzu pearls, chive oil, sesame crisps

**WEST COAST OYSTERS \$12**  
3 oysters, tequila mignonette, tobasco sorbet

**THAI CURRY SOUP \$18**  
blue swimmer crab, green mango, lime crema

### MAIN

**BEEF CHEEK RAGU \$30**  
pappardelle, thyme breadcrumbs,  
parmesan

**LOCAL BLUEFIN TATAKI \$40**  
green onion chermoula, carrot ginger  
puree, pickled cucumber, sesame aioli

### DESSERT

**CHOCOLATE PISTACHIO CRUNCH BAR \$12**  
chocolate cake, pistachio mousse, toasted rice and cocoa crumble

Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness.  
All ingredients may not be listed on the menu. Please tell your server about any allergies or dietary restrictions.  
An automatic 20% service charge will be added to parties of 8 or more.