

DINNER



BITES

HALF DOZEN RAW OYSTERS smoked mignonette & scallion	MP
SPICED JUMBO GULF SHRIMP HOT & boozy cocktail sauce	18
BAKED OYSTER new england chowder in a shell	3.5
CRISPY BRUSSELS SPROUT CHIPS lemon & sea salt	9.5
TOASTED PISTACHIOS bourbon, maple & smoked salt	8
WARM DEVEILED EGG aged provolone, pickled jalapeño & bacon	3
FAVA BEAN HUMMUS sesame seed crisps, crème fraîche, basil, mint & dill	14

STARTERS

CREAMY BROCCOLI SOUP smoked cheddar cheese, wild mushroom duxelles & grilled baguette	12
LITTLE GEM SALAD avocado, market vegetables & citrus vinaigrette	15
WARM BRUSSELS SPROUT CAESAR chicory, crispy hen egg & caviar	17
DI STEFANO BURRATA roasted butternut squash, pumpkin seed dukkah, wild cress, grilled levain & smoked honey	17
CHARRED OCTOPUS & GRILLED SQUID SALAD green chickpeas, bagna cauda, frisée & lemon aioli	16
STEAK TARTARE poached quail egg & crostini	17
ROASTED BONE MARROW salsa verde & fines herbes	18

MAINS

ANSON MILLS POLENTA wild mushrooms, parmesan, truffle salsa verde & poached farm egg	22
STUFFED PETRALE SOLE scallops and bay shrimp, celery root, spinach, smoked paprika & sunchoke chips	30
POULET "VERT" candied baby turnips, heirloom carrots, potato purée & bacon-mustard jus	28
MARLOWE BURGER caramelized onions, cheddar, bacon, horseradish aioli & fries	18
MARIN SUN FARM PORK CHOP pumpkin, grilled treviso, brown butter & whiskey-apple jus	32
ANGUS RIBEYE roasted peppers, eggplant & shelling beans, feta, pickled mustard seed & salsa verde	39

SIDES

BROWN BUTTER BRUSSELS SPROUTS lemon & sea salt	9
SMOKEY BAKED CAULIFLOWER provolone & smoked cheddar	10
MARLOWE FRIES horseradish aioli	7

Executive Chef Jennifer Puccio
Chef de Cuisine Steve Dustin
* Consuming raw or undercooked proteins may increase your risk of foodborne illness
A 6% surcharge will be added to your check to help cover the cost of San Francisco business mandates

DRINKS



COCKTAILS

MARLOWE CLASSICS

THE BAKER Dickle Rye, Aperol, grapefruit, lemon & local honey	14
THE JUICER serrano-infused gin, lime, cilantro & cucumber	14
THE COUNTRY LAWYER Four Roses barrel bourbon, Zucca Amaro, Dolin Blanc & Benedictine	15

COW MARLOWE HOUSE COCKTAILS

FORGIVE AND FERNET Fernet Francisco, rum, pineapple & mint	15
JUNGLE JUICE Avion Reposado Tequila, Mezcal, ruby port, Averna, passion fruit, lime & pineapple gum	16
OAXACAN MULE Mezcal, lime, orange juice, jalapeno, basil & ginger beer	15

MARINA GIRLS & BOYS

LULULEMON DROP Tito's Vodka, Acqua di Cedro, lemon & thyme	14
BRAD & CHAD Avion Reposado Tequila, gin & Green Chartreuse	16

BEER

BOTTLES + CANS

LAGER Miller High Life	5
PILSNER Peroni	7
BLONDALE 805 - Firestone Walker	7
FARMHOUSE ALE Lost Abbey	8
AMBER Anderson Valley	7
WHITE YoHo Brewing Wednesday Cat	12
CIDER Golden State	9

ON DRAUGHT

STEAM Anchor Steam	8
KOLSCH Fort Point	7
IPA Lagunitas	8
WHITE Allagash	8
PALE Faction 007	8
PILSNER Scrimshaw	7
STOUT Old Rasputin	9
HAZY IPA Almanac	8
SOUR Almanac	9

WINES

SPARKLING Bortlotti, Proseco NV	13
SPARKLING Big Night Bubbles, Borurgogne NV	16
SPARKLING J Cuvée, California NV	17
SPARKLING Taittinger, Champagne NV	21
SANCERRE Domaine Daulny, Loire 2017	12
SAUVIGNON BLANC Allan Scott, Marlborough, NZ 2018	12
SAUVIGNON BLANC Whitehall Lane, Napa, CA 2016	14
FIANO Cruess, Russian River Valley CA 2017	14
CHABLIS Joseph Drohin, Chablis 2016	15
CHARDONNAY Patz & Hall Sonoma Coast, Sonoma Coast 2016	19
ROSÉ Chef Pink, Provence 2017	13
ROSÉ ion, Lodi, CA 2017	12
RED BLEND Capo, Sonoma, CA 2015	15
POMEROL Des Sabine, Bordeaux 2012	18
CÔTES DU RHÔNE Saint Cosme, Côtes du Rhône 2017	14
MALBEC Tahuan, Mendoza, Argentina 2016	13
CABERNET FRANC Siesta, Uco Valley, Mendoza, Argentina 2014	16
PINOT NOIR Hanzell, Sonoma Valley 2016	16
PINOT NOIR Bourgogne Rouge, "Cuvée Saint-Vincent" 2016	17
CABERNET SAUVIGNON Obsidian Ridge, Lake County 2016	18
PORT Quinta de la Rosa, Ruby Port, Portugal, NV (4 oz)	10

HAD A BIG NIGHT?

LATE NIGHT MENU

THURSDAY – SATURDAY 11PM – 1AM

COW MARLOWE FRIES beef shortrib, bacon, ceasar dressing	14
PARK TAVERN FRIES truffle, soft boiled egg, caviar	15
LEO'S FRIES dynamite sauce	8
MARLOWE FRIES horseradish aioli	7