



San Francisco Marriott Marquis • 55 4th Street • San Francisco, CA 94103 • (415) 442 - 6172
Visit Us: www.b55crafthouse.com • Order Online: www.b55togo.com • Follow Us: [@b55crafthouse](https://www.instagram.com/b55crafthouse)



☯ LITE BITES ☯

- San Francisco Clam Chowder** 13
duck fat-fried potatoes, bacon, boudin sourdough bowl
- Green Garbanzo Bean Hummus** 12
garlic naan, marinated olives, heirloom carrots, baby radishes
- Boudin Sourdough** 5
honey-malt butter
- Fries** 8
malt vinegar aioli

☞ STARTERS ☞

-  **Seared Ahi Tuna** 18
frisee radish salad, bird's eye chili, avocado tarragon aioli
- Spicy Tots** 9
point Reyes blue crumbles, buffalo ranch
- Shishito Peppers** 8
mint, thai basil, peanuts, asian dressing
- Chicken Wings** 13
stout beer bbq sauce
- Scallops** 18
kaffir lime green curry, summer squash, caulilini, trout roe
- Baked Midnight Moon Mac & Cheese** 12
cypress grove aged goat cheese, noble star ranch bacon, sourdough crumbs
- Craft House Giant Soft Pretzel** 11
sierra nevada mustard, beer cheese sauce
- Summer Burrata Salad** 14
heirloom tomatoes, lemon verbena compressed melons, pistachio crumble, aleppo peppers, basil, ip8 vinegar

ENTREE SALADS

- Mary's Summer Salad** 18
grilled chicken breast, crispy prosciutto, stonefruit, sugar peas, endive, radicchio, pistachio crumble, preserved lemon vinaigrette
- Caesar Salad** 15
romaine hearts, bellwether farms pepato cheese, sourdough croutons
-  add **chicken**, grilled or crispy 4
- add **skuna bay salmon** 6



check it out!! indicates a favorite item you shouldn't miss!

🕶 LARGE PLATES 🕶

- Fish Tacos** 19
grilled rock cod, avocado crema, cabbage slaw, cotija cheese, pico de gallo, cilantro, tortillas
- Chickpea Fritters** 18
lettuce, radicchio, persian cucumber, mint, sumac, olive oil, tahini yogurt, walnuts red pepper sauce
- Crispy Skin Salmon** 24
roasted peppers, corn, celery, castelvetro sals verde, ip8 vinegar
- Mary's HULI HULI Chicken** 28
grilled lemon, pineapple, maui onions, thai basil, tatsoi salad, miso dressing
-  **Prime 22 oz Bone In Rib Eye** 58
grilled cherry tomatoes on the vine, roasted garlic, maui onion, compound butter

🍷 SANDWICHES 🍷

- served with french fries or local green salad
-  **Bacon Cheeseburger** 18
brandt family farms beef, noble star ranch bacon, fiscalini hopscotch cheddar, lettuce, tomato, pickle, house-made aioli
- Fried Chicken Sandwich** 17
sonoma pepper jack, noble star ranch bacon, lettuce, tomato, pickle, buttermilk ranch
- Impossible Burger** 16
one of a kind burger- you wont believe isn't meat! swiss cheese, caramelized onions, lettuce, tomato, pickle, house-made aioli
-  **"make it messy"** add a cage-free glauum ranch egg 1

🍰 DESSERTS 🍰

-  **Root Beer Float** 9
vanilla ice cream, devil's canyon root beer
"float away" add vanilla vodka 4
- Chocolate Peanut Butter Crunch** 9
salted caramel
- Old Fashioned Chocolate Cake** 10
vanilla ice cream
- Caramel Apple Tulip** 10
bourbon caramel and vanilla ice cream

Serving Dinner Nightly 5pm-10pm

Chef Kevin Kacprzak x6102

B55 Craft House Manager x6172

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We can not split checks individually for parties larger than four in order to maintain a consistent service experience for all.

An automatic gratuity of 18% will be added to parties of six or more people.