SHERATON

EST. 1937

MERCHANT25

Gather. Savor. Connect.

For parties of six or more, a 20% Staff Charge is added to menu prices.
The entire Staff Charge is distributed to service personnel.
All prices and charges are subject to applicable taxes, currently 8.75%. Additional gratuities may be offered at your discretion.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have any special dietary needs or restrictions, please inform your server. Certain foods and beverages sold here or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.p65Warnings.ca.gov/restaurant.

# BREAKFAST

## Start Your Day With Fresh Flavors and Comforting Classics.

*Served 6:30 AM to 10:30 AM*

**Assorted Pastries**
Inquire with your server on selection and price

**Fresh Fruit Cup** | **$10** (GF, V)

**Yogurt Parfait** | **$10**
Mixed Berries, Vanilla Granola

**Steel Cut Oats** | **$14**
Choice of Toppings (GF, V)

**Overnight Oats** | **$16**
Oat Milk, Chia Seeds, Banana, Berries (V)

**Avocado Toast** | **$16**
Sourdough, Avocado, Togarashi Seasoning (Vegan)

**Breakfast Burrito** | **$18**
Sausage, Bacon, Hashbrown, Cheese, Chipotle Tortilla

## SOMETHING MORE SUBSTANTIAL

**Spa Oatmeal** | **$25**
Soy "Chorizo", Goat Cheese, Smashed Avocado (GF, V)

**Eggs Benedict** | **$24**
Canadian Bacon, Hollandaise, Poached Egg, English Muffin, Hashbrown

**Croque Madame** | **$22**
Shaved Pork, Fried Egg, Sourdough, Gruyere, Mornay

**Broken Egg Sandwich** | **$19**
Bacon, Cheddar, Fried Egg

**Pancakes** | **$18**
Mixed Berries, Maple Syrup

**Huevos Rancheros** | **$22**
Choice of Egg, Crispy Tortilla, Pinto Beans, Queso Fresco, Ranchero Sauce

**French Toast** | **$18**
Vanilla Soaked Brioche, Mixed Berries, Maple Syrup

**Chef's Omelette** | **$24**
Choice of: Bacon, Ham, Cheddar, Swiss, Tomato, Mushroom, Spinach, Onion

**Breakfast Skillet** | **$21**
Choice of Egg, Bacon or Pork Sausage, Hashbrown

Dietary Key: (V) Vegetarian | (Vegan) Vegan | (GF) Gluten-Free

# ALL DAY DINING

Late Morning, Noon, or Night —
we've got the flavors you crave, ready when you are.
*Served 10:30 AM to 9:00 PM*

**Breakfast Burrito** | $18
Sausage, Bacon, Hashbrown, Cheese, Chipotle Tortilla

**Chicken Wings** | $19
Choice of: Chipotle Buffalo, or Korean BBQ

**Lemon Hummus** | $14
Vegetable Crudité, Grilled Pita (V)

**Chips & House Salsa Roja** | $12

**Spicy Edamame** | $12
Edamame steamed and tossed in Chili Oil and Sea Salt

**Quinoa Ceaser Salad** | $16
Roasted Chickpeas
Add a Protein to Your Salad
Chicken | $9 Steak | $14 Trout | $12 Shrimp | $12

**Grilled Stone Fruit** | $18
Burrata, Balsamic Glaze

**Greek Chicken Bowl** | $18
Romaine, Red Onion, Cucumber, Tomato, Olive, Tzatziki

**Lobster Roll** | $25
Maine Lobster, Cirtus Dressing, Chive, Brioche

**Cobb Salad** | $19
Grilled Chicken, Romaine, Egg, Avocado, Tomato, Bacon, Bleu Cheese

**Zesty Chicken Wrap** | $19
Fried Chicken, Cabbage, Sriracha Mayo, Greens, Chipotle Tortilla

**Chicken Quesadilla** | $19
Monterey Jack, House Salsa Roja, Avocado Salsa

**Grilled Hot Link** | $18
Sauteed Onions & Peppers, Brioche

**Pepperoni Flatbread** | $16
Zesty Tomato Sauce, Mozzarella, Basil

**Wild Mushroom Flatbread** | $20
Truffled Leek Spread, Mozarella

**Falafel Sliders** | $19
Brioche, Lettuce, Tomato, Tzatziki (V)

**Market Burger** | $25
Sharp Cheddar, Dill Pickle, Smokey Chipotle Mayo

**Chicken Bánh Mì** | $21
Lemongrass Chicken, Chicken Liver Pâté, Mayo, Pickled Daikon & Carrot, Cucumber, Cilantro, Baguette

## DESSERT

**Strawberry Shortcake** | $15
Vanilla Cake, Strawberry Mousse Jam (vegan)

**Apple Tart** | $15
Caramelized Apple, Vanilla Ice Cream

**Seasonal Ice Cream** | $14
Inquire with your server about today's flavor

**Mango Sorbet** | $12

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1230 J Street, Sacramento, California, USA, 95814 | 916.447.1700 | Marriott.com/SACSI

# DINNER

Inspired by our Home, Sacramento's Historic Public Market Building

*Served 5:00pm to 9:00pm*

## CHEF'S SELECTIONS

**Grilled Skirt Steak** | **$35**
Citrus and Herb Marinade, Crispy Enoki Mushroom, Fingerling Potatoes

**Roasted Petaluma Chicken** | **$28**
Spicy Miso Glaze, Roasted Cabbage

**Steelhead Trout** | **$30**
Seasonal Vegetables, Grilled Lemon, Dill Butter

**Shrimp Scampi** | **$30**
White Wine & Butter Sauce, Garlic Bread

**Spicy Mushroom Pappardelle** | **$26**
Exotic Mushroom, Sambal, Coconut Cream

## ACCOMPANIMENTS

**Spicy Edamame** | **$12**
Edamame, Chili Oil, Sea Salt

**Chef's Seasonal Vegetable Preperation** | **$12**

**Mashed Yukon Gold Potatoes** | **$12**
Horseradish, Cream

**Grilled Broccolini** | **$14**
Zatar Vinaigrette, Tzatziki Sauce

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# LATE NIGHT

Late-night bites, crafted for moments that linger.
*Served 9:00 PM to 12:30 AM*

**Breakfast Burrito** | $18
Sausage, Bacon, Hashbrown, Cheese, Chipotle Tortilla

**Chicken Wings** | $19
Choice of: Chipotle Buffalo, or Korean BBQ

**Lemon Hummus** | $16
Vegetable Crudité, Grilled Pita (V)

**Chips & House Salsa Roja** | $12

**Cobb Salad** | $19
Grilled Chicken, Romaine, Egg, Avocado, Tomato, Bacon, Bleu Cheese

**Quinoa Ceaser Salad** | $16
Roasted Chickpeas
Add a Protein to Your Salad: Chicken | $9 Steak | $14 Trout | $12 Shrimp | $12

**Pepperoni Flatbread** | $16
Zesty Tomato Sauce, Mozzarella, Basil

**Wild Mushroom Flatbread** | $19
Truffled Leek Spread, Mozzarella

**Market Burger** | $25
Sharp Cheddar, Dill Pickle, Smokey Chipotle Mayo

## DESSERT

**Strawberry Shortcake** | $15
Vanilla Cake, Strawberry Mousse Jam (vegan)

**Apple Tart** | $15
Caramelized Apple, Vanilla Ice Cream

**Seasonal Ice Cream** | $14
Inquire with your server about today's flavor

**Mango Sorbet** | $12

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# BEER & WINE

## CANNED BEER/SELTZER

**Truly Wild Berry** | $9
**High Noon** | $9
**Blue Moon Belgian White** | $9
**Budweiser** | $8
**Bud Light** | $8
**Coors Light** | $8
**Corona** | $9
**Heineken** | $9
**Heineken 0.0** | $9
**Michelob Ultra** | $8
**Modelo Especial** | $9
**Sam Adams Boston Lager** | $9
**Sam Adams Just the Haze N/A IPA** | $9
**Stella Artois** | $9

Ask your server about our rotating draft beer selection.

## WINE BY THE GLASS

**Mionetto Prosecco DOC Brut,** Veneto, Italy - $15 | $55
**Fleurs de Prairie Rosé,** Côtes de Provence - $13 | $16 | $44
**Chateau Ste. Michelle Riesling,** Columbia Valley, Washington - $13 | $16 | $44
**Pighin Pinot Grigio,** Friuli-Venezia Giulia, Italy - $15 | $18 | $55
**Kendall-Jackson Sauvignon Blanc,** Sonoma, California - $13 | $16 | $44
**Kim Crawford Sauvignon Blanc,** Marlborough, New Zealand - $15 | $18 | $55
**Sonoma-Cutrer "Russian River Ranches" Chardonnay,** Sonoma, California - $16 | $20 | $60
**J. Lohr "Riverstone" Chardonnay**, Monterey, California - $16 | $20 | $60
**Kendall-Jackson Chardonnay,** Sonoma, California - $13 | $16 | $44
**Meiomi Pinot Noir,** Central Coast, California - $15 | $18 | $55
**La Crema Pinot Noir,** Sonoma, California - $15 | $18 | $55
**Decoy Red Blend,** California - $16 | $20 | $60
**Josh Cellars Craftsman Collection Cabernet Sauvignon,** California - $15 | $18 | $55
**Justin Cabernet Sauvignon,** Paso Robles, California - $16 | $20 | $60
**DAOU Cabernet Sauvignon,** Paso Robles, California - $16 | $20 | $60

## WINE BY THE BOTTLE

*Corkage Fee | $25*

**Chandon Sparkling Brut,** California - $55
**Silt Sparkling Rosé,** Clarksburg, California - $55
**Moët & Chandon Brut,** Epernay, France - $100
**Veuve Clicquot Brut "Yellow Label" Champagne,** Reims, France - $180
**Space Age Rosé,** California - $40
**Blindfold Sauvignon Blanc,** Sonoma County, California - $60
**Kenwood Vineyards "Six Ridges" Chardonnay,** Sonoma, California - $80
**Banshee Pinot Noir,** Sonoma, California, - $45
**St. Francis Merlot,** Sonoma, California - $60
**The Prisoner Red Blend,** California - $110

# SIGNATURE COCKTAILS



## COCKTAILS | $18

**Rasberry Reverie**
Grey Goose, Grand Marnier, Lemon Juice, Rasberry Syrup

**Fog & Flora**
Gray Whale Gin, Lillet, Earl Grey Lavander, Orange Bitters

**Blanc Botanical**
Sauvignon Blanc, Basil Simple, Lime Juice, Cucumber, White Cranberry, Soda

**Mind Condition**
Bombay Sapphire, Lime Juice, St-Germain Elderflower, Cucumber, Mint



**Per Diem**
Bulliet Bourbon, Lemon Juice, Lime, Demerara, Red Wine Float



**Almond Enzoni**
Tanqueray, Campari, Disaranno, Lemon Juice

**Wax & Berries**
Makers Mark, Lemon Juice, Lime Juice Demerara, Rasberry Syrup

**Casa Verde**
Del Maguey Mezcal, Celery Juice, Fennel Syrup, Green Charteuse, Egg White

**California Wild Flowers**
Empress Gin, St-Germain Elderflower, Blackberry, Lime Juice

**Enhance your old fashioned with a smoked presentation | $3**

## MOCKTAILS | $12

**Pineapple Mint Ginger Fizz**
Pinapple Juice, Lime Juice, Mint Leaves, Fever Tree Ginger Beer

**Lavender Ginger Spritz**
Monin Lavender, Lemon Juice, White Cranberry Juice, Fever Tree Ginger Beer

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