



Marcelino's  
SEAPORT

*MENU*







## **CAVIAR SERVICE**

### **CALIFORNIA WHITE STURGEON, CLASSIC 1oz | \$94**

This Pacific Northwest native species is farmed in California. The well-defined dark grey beads give easily with residual oils present to the eye. Strong saline notes up front with seaweed, clam and iodine in the finish.

### **FRENCH, PRUNIER D'AQUATAINE OSETRA 1oz | \$125**

From the storied French caviar house comes small to medium sized olive-colored beads with a delicate give and oily texture. They have a light brine that opens to cultured butter, pinenuts, and dried fruit.

*Served with creamy horseradish herbs dip,  
and fried middle eastern mini - pita bread.*

## **ARTISANAL DIPS**

### **Parmesan Crisps | \$16**

Flaky Puf Pasty, dusted with aged Parmesan and herbs de Provence, paired with a smooth whipped Shankleesh cheese dip.

**Contains Gluten - Contains Dairy - Contains Eggs**

### **Marcelino's Muhammara | \$21**

A smoky and savory blend of roasted red peppers, top with pickled pepper, toasted nuts, and bold Mediterranean spices, lightly drizzled with pomegranate molasses.

**Contains Nuts - Contains Sesame - Contains Gluten**

### **Hummus Pil Pil | \$26**

A vibrant union of Lebanese hummus and Spanish shrimp pil-pil, finished with a spicy -chili oil, roasted pinenuts micro cilantro.

**Contains Nuts - Contains Shellfish - Contains Gluten - Contain Sesame**

### **The g.o.a.t. labneh | \$21**

Creamy labneh adorned with harissa- spiced tomatoes, a drizzle of wildflower honey, charred leeks, and poppy seeds.

**Contains Dairy - Contains Gluten**

### **A Note to Our Guests**

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

Please inform your server of any dietary restrictions or allergies.





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## **GARDEN INSPIRATIONS**

### **Roasted Cauliflower & Green tahini | \$24**

Roasted Smoked Cauliflower Steak topped with refreshing tabouli salsa, garnished with vibrant pomegranate seeds, and drizzled with green tahini.

**Contains Sesame**

### **Smoky Miso Eggplant | \$22**

Fire-charred eggplant infused with chili crisp, fresh mix herbs, pomegranate seeds and a silky miso glaze.

**Contains Soy - Contains Sesame**

### **Zaatar Halloumi Skillet | \$23**

Seared halloumi enriched with za'atar-infused olive oil, topped with baby arugula, vine tomatoes, shallots, and a fragrant ginger-scallion emulsion.

**Contains Dairy - Contains Nuts - Contains Sesame**

### **Fattoush Salad | \$22**

A modern twist on the classic, blending tomatoes, mozzarella, basil, grapefruit and pomegranate seeds in a vibrant medley.

**Contains Dairy**

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## **FROM THE LAND AND THE SEA**

### **Bone Marrow & Tartare (raw meat) | \$32**

Luxurious roasted bone marrow, crowned with delicately spiced Lebanese beef tartare and served with toasted crostini.

**Contains Eggs - Contains Gluten**

### **Zaatar Tuna Tostada (raw fish) | \$18**

Freshly diced tuna paired with za'atar, salsa Macha, and lime crema, layered on a crisp tostada base.

**Contains Nuts - Contains Shellfish - Contains Dairy - Contains Sesame**

### **Carob-Kissed Carpaccio | \$26**

Exquisitely thin slices of Wagyu MB4-MB5 sirloin, dressed in lemon mustard EVOO, capers, and a drizzle of carob molasses. **Contains Gluten**

### **Saffron Squid Skewers | \$26**

Delicate squid marinated with saffron and aromatic spices, grilled to tender perfection. **Contains Shellfish - Contains Dairy**

### **Arak Chicken Skewers | \$24**

Succulent chicken infused with the subtle sweetness of Arak, complemented by a fresh Toun-cilantro sauce. **Contains Dairy**

### **Aleppo lamb Kebab | \$26**

Kebab skewers seasoned with aromatic Aleppo cumin sumac, paired with rich, smoky Muhammara for a burst of flavor.

**Contains Nuts - Contains Sesame - Contains Eggs - Contains Gluten**

### **Adana Lamb Chops | \$38**

Herb-crusted lamb chops inspired by Adana's rich culinary heritage, accompanied by Turkish Esme salad, yogurt, and cumin salt.

**Contains Dairy**

### **Inferno Branzino | \$26**

A fiery Lebanese-inspired Branzino, simmered in a bold tomato and chili sauce for a robust flavor experience.

### **Tahini Chicken Schnitzel | \$28**

Golden-crusted schnitzel drizzled with creamy tahini, served with house-pickled vegetables for a refreshing contrast.

**Contains Dairy - Contains Eggs - Contains Gluten - Contains Sesame**

### **Levantine Steak | \$48**

Premium 5oz. MB4 fillet, grilled to perfection and served with zesty pistachio butter, harissa-spiced tomatoes, batata harra, and pomegranate seeds. **Contains: Dairy, Nuts, Soy**

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## DESSERTS TO SAVOR

### **Halva Tahini Brownies | \$16**

Rich, fudgy brownies infused with tahini, served warm with creamy vanilla ice cream, topped with a chocolate date molasses espresso sauce.

**Contains Dairy - Contains Gluten - Contains Sesame - Contains Eggs**

### **Luscious Pistachio Puff Pastry | \$17**

Bouchée puff pastry shell of pistachio pâtissier cream-filled pastry, blend with dried cranberries, accented with fresh strawberries, and a dollop of whipped cream, and pistachio agrodolce.

**Contains Dairy - Contains Nuts - Contains Eggs - Contains Gluten**

### **Rose Cheesecake | \$16**

Unbaked cheesecake, topped with rose loukoumi, pistachio, and dried rose petals.

**Contains Dairy - Contains Nuts**

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COCKTAILS  
SPIRITS  
WINE

# CURATED FUNDAMENTAL COCKTAILS

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## OREGANO / TOMATO | \$21

GIN, DOLIN BLANC WHITE VERMOUTH, VERJUS, OREGANO, TOMATO  
CORDIAL, SALTED WHITE BALSAMIC

SAVORY, UMAMI, HERBACEOUS

Contains Gluten



## PIEANPPLE | VETIVER | \$23

VODKA, TEQUILA, COCCHI AMERICANO, PINEAPPLE, VETIVER, TOASTED

COCONUT, ACIDS, SODA.

LOWBALL, FRUITY, FRAGRANT.



## APRICOT | \$23

GIN, SUZE, COCCHI AMERICANO, APRICOT, AMARETTO, ACIDIFIED VERJUS.

FRUITY, SLIGHTLY BITTER



## STRAWBERRY | BASIL | \$21

PLANTARY 3 STARS RUM, GREEN CHARTREUSE, ALOE VERA, STRAWBERRY,  
BASIL, CITRUS, BASIL OIL.

FRUITY, EARTHY, HERBACEOUS, REFRESHING



## MELON | BERGAMOT | \$23

BULLEIT RYE, COCCHI AMERICANO, MELON, ACID ADJUSTED BERGAMOT,  
TONIC, PROSECCO.

FRUITY, FLORAL, SLIGHTLY SWEET, DRY



## WATERMELON | RHUBARB | \$21

CITADELLE GIN, APEROL, RHUBARB, WATERMELON, CITRUS, FETA CHEESE  
FOAM, OREGANO.

FRUITY, REFRESHING, SAVORY

Contains Dairy





# CURATED FUNDAMENTAL COCKTAILS

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## **PARSLEY | \$21**

KETEL ONE VODKA, YUZU CURACAO, ALOE VERA, PARSLEY, VERJUS, CITRUS, OLIVE OIL.

**BRIGHT & REFRESHING**



## **BAKLAVA | \$22**

Butter Fat-Washed Monkey Shoulder Blended Malt Whiskey, Cocchi De Torino, House Baklava Spices, Orange Blossom, Honey.

**SPIRIT FORWARD, SLIGHTLY SWEET**

**Contains Nuts**



## **CARDAMON | COFFEE | \$21**

VODKA, PEACH, CARDAMON, PASSION FRUIT, WHEY, CITRUS, COFFEE FOAM, PISTACHIOS.

**FRUITY, AROMATIC**

**Contains Dairy, Contains Nuts**



## **QUINCE | CILANTRO | \$21**

LUNAZUL BLANCO TEQUILA, DEL MEGAY VIDA MEZCAL, NOCHELUNA SOTOL, COCHI AMERICANO, QUINCE, CITRUS MIX, CILANTRO, CHILI.

**SMOKEY, HERBACEOUS, SPICY, REFRESHING**



## **ROSE | HIBISCUS | \$20**

LUNAZUL REPOSADO TEQUILA, COCCHI AMERICANO ROSA, ROSE PETALS, CACAO BUTTER, HIBISCUS, LIME, SODA.

**FLORAL, FRUITY, SLIGHTLY SWEET**



## **PALO SANTO | HONEY | \$23**

CITADELLE GIN, ACIDIFIED MEAD, PALO SANTO, HONEY, ORANGE, BLACK SALT.

**SWEET & SOUR, AROMATIC**



# ZERO PROOF

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## **NO-GRONI FRUITATO | \$16**

Non-Alcoholic Negroni Batch, Infused With Strawberries, Dried Citrus Blend, And Thyme.



## **APRICOT N/A | \$16**

Non-Alcoholic Aperitif Rosso, Non-Alcoholic Italian Bitter, Qamar El Deen, Flower Water Mix, Citrus, Soda.



## **BERRY STRAWBERRY | \$16**

Non-Alcoholic Gin, Berry Tea, Strawberry, Milk Syrup, Citrus  
**Contains Dairy**







## ALL TIME FAVORITES

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### STRAWBERRY | \$20

Strawberry infused vodka, Mediterranean herbal wine syrup, grapefruit, lime. From Central station boutique bar

### ESPRESSO MARTINI | \$20

DARK WITH FRESH NESPRESSO

### PORN STAR MARTINI | \$20

### HOUSE SAZERAC | \$22

A BLEND OF RYE AND COGNAC

### OLD FASHIONED | \$20

### NEGRONI | \$20

### GIN BASIL SMASH | \$20

### MOSCOW MULE | \$20

### SOUTH SIDE | \$19

### DAIQUIRY | \$19

### DON JULIO MARGARITA | \$22

### HOUSE MARTINI | \$22

KETEL ONE VODKA OR CITADELLE GIN



ADD A CAVIAR BUMP for 25\$

### VIEUX CARRE | \$22

### BOULEVARDIER | \$20

### PALOMA | \$20

Blanco tequila, lime, Three cent grapefruit soda.





# SPIRITS

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## VODKA

TITO'S | USA | \$18  
KETEL ONE | Netherland | \$18  
GREYGOOSE | France | \$19  
BELVEDERE | France | \$19  
CIROC | France | \$20  
HAKU VODKA | JAPAN | \$18  
CHOPIN | POLAND | \$19

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## GIN

TANQUERAY | England | \$19  
TANQUERAY TEN | England | \$19  
HENDRICKS | Scotland | \$19  
BEEFEATER | England | \$18  
CITADELLE | France | \$18  
MONKEY 47 | Germany | \$24  
BOMBAY SAPPHIRE | England | \$18  
PLYMOUTH | England | \$19  
THE BOTANIST | Scotland | \$23  
BOLS GENEVER | Netherlands | \$19  
ROKU | Japan | \$19  
FORD'S | London | \$18

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## RUM & CACHACA

CAPTAIN MORGAN SPICED | Jamaica | \$18  
SAILOR JERRY | Jamaica | \$18  
RON ZACAPA 23Y | Guatemala | \$22  
RON ZACAPA XO | Guatemala | \$38  
BACARDI 8 ANOS | Puerto Rico | \$18  
PLANTARY 3 STAR | Barbados | \$18  
PLANTARY 5Y | Barbados | \$19  
PLANTARY Mr. Fog Navy | Barbados | \$19  
PLANTARY XO | Barbados | \$25  
RON SANTA TERESA 1796 SOLERA | Venezuela | \$19  
DIPLOMATICO MANTUANO | Venezuela | \$19  
APPLETON ESTATE SIGNATURE | Jamaica | \$19  
LEBLON CACHACA | Brazil | \$18

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## SCOTCH

*Single Malt*

SINGLETON 12 | Highland | \$19  
OBAN 14Y | Highland | \$26  
MACALLAN 12Y | Highland | \$32  
MACALLAN 18Y | Highland | \$92  
MACALLAN 25Y | Highland | \$200  
TALISKER 10Y | Island | \$26  
GLENFIDDICH 12Y | Speyside | \$21  
GLENFIDDICH 15Y | Speyside | \$33  
GLENFIDDICH 18Y | Speyside | \$44  
GLENFIDDICH 21Y | Speyside | \$70  
GLENLIVET 12Y | Speyside | \$22  
BALVENIE 14Y | Speyside | \$32  
LAPHROAIG 10Y | Islay | \$22  
LAGAVULIN 16Y | Islay | \$32



## SCOTCH

*Blended*

JOHNNIE WALKER BLACK | Scotland | \$20  
JOHNNIE WALKER GOLD LABEL RESERVE | Scotland | \$24  
JOHNNIE WALKER PLATINUM 18 Y | Scotland | \$35  
JOHNNIE WALKER BLUE LABEL | Scotland | \$75  
DEWAR'S 12Y | Scotland | \$19  
CHIVAS REGAL 18Y | Scotland | \$28

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## SCOTCH

*Blended Malt*

NAKED MALT | Scotland | \$19  
MONKEY SHOULDER | Scotland | \$18

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## JAPANESE

SUNTORY TOKI | Osaka, Japan | \$19  
NIKKA FROM THE BARREL | Tokyo, Japan | \$24  
NIKKA COFFEY GRAIN | Tokyo, Japan | \$22  
HIBIKI HARMONY | Tokyo, Japan | \$34  
YAMAZAKI 12Y | Osaka, Japan | \$54  
YAMAZAKI 18Y | Osaka, Japan | \$130

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## AMERICAN

*Bourbon & Tennessee*

JIM BEAM 7Y | Kentucky | \$19  
OLD FORESTER | Kentucky | \$18  
BASIL HAYDEN'S | Kentucky | \$20  
BULLEIT | Kentucky | \$19  
KNOB CREEK | Kentucky | \$20  
ANGEL'S ENVY | Kentucky | \$22  
BUFFALO TRACE | Kentucky | \$19  
MAKERS MARK | Kentucky | \$20  
MICHTER'S | Kentucky | \$19  
JACK DANIEL'S | Tennessee | \$18  
WOODFORD RESERVE | Kentucky | \$19

*Rye*

SAZERAC RYE | Kentucky | \$18  
BULLEIT RYE | Kentucky | \$19  
MICHTER'S RYE | Kentucky | \$20  
BASIL HAYDEN'S DARK RYE | Kentucky | \$22  
ELIJAH CRAIG | Kentucky | \$19  
RITTENHOUSE 4Y RYE | Kentucky | \$19  
PENDLETON 12 RYE | Canada | \$24

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## IRISH

TEELING SMALL BATCH | Dublin, Ireland | \$20  
JAMESON | Dublin, Ireland | \$19

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## MEXICAN

ABASOLO | Jilotepec, Mexico | \$19



## BRANDY

**HENNESSY VS** | Cognac, France | \$21  
**HENNESSY VSOP** | Cognac, France | \$24  
**HENNESSY XO** | Cognac, France | \$65  
**FERRAND 1840 COGNAC** | Ars, Cognac | \$20  
**MAISON ROUGE VS COGNAC** | Cognac, France | \$19  
**DARON FINE CALVADOS** | Normand | \$20  
**METAXA 5 STAR** | Greece | \$19  
**BARSOL QUEBRANTA PISCO** | Peru | \$19  
**ARAK, KSARAK** | Lebanon | \$18

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## TEQUILA & MEZCAL

**LUNAZUL BLANCO** | Jalisco | \$18  
**LUNAZUL REPOSADO** | Jalisco | \$18  
**OCHO SINGLE ESTATE PLATA** | Jalisco | \$19  
**OCHO SINGLE ESTATE REPOSADO** | Jalisco | \$22  
**OCHO SINGLE ESTATE ANEJO** | Jalisco | \$28  
**DON JULIO BLANCO** | Jalisco | \$20  
**DON JULIO REPOSADO** | Jalisco | \$24  
**DON JULIO ANEJO** | Jalisco | \$28  
**DON JULIO 1942** | Jalisco | \$65  
**CASAMIGOS BLANCO** | Jalisco | \$20  
**CASAMIGOS REPOSADO** | Jalisco | \$21  
**CASAMIGOS ANEJO** | Jalisco | \$23  
**CLASE AZUL PLATA** | Jalisco | \$45  
**CLASE AZUL REPOSADO** | Jalisco | \$50  
**CLASE AZUL ANEJO** | Jalisco | \$130  
**MIJENTA BLANCO** | Jalisco | \$20  
**MIJENTA REPOSADO** | Jalisco | \$22  
**MIJENTA ANJEJO** | Jalisco | \$45  
**LOS SIETE MISTERIOS MEZCAL** | Oaxaca | \$21  
**MONTELOBOS MEZCAL** | Oaxaca | \$20  
**ILEGAL REPOSADA MEZCAL** | Oaxaca | \$24  
**VIDA DEL MAGUEY MEZCAL** | Oaxaca | \$19  
**NOCHELUNA SOTOL** | Chihuahuan | \$20

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## BEER

**BIRRA MORETTI, L'AUTENTICA** | Pale Lager, 4.6%, Italy | \$12  
**PERONI NASTRO AZZURO** | Pilsner, 5.1%, Italy | \$12  
**CERVEZA MODELO, MODELO SPECIAL** | Tacuba, Mexico | \$12  
**WHALERS BREWING COMPANY** | Muse IPA, 7%, Rhode Island | \$12  
**UFO** | White Belgian Ale, 5.1% | \$12  
**TWO ROADS BREWING COMPANY** | Non Alcoholic Juicy Beer | \$12







# WINE & SPARKLING

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## WHITE

**Chardonnay "Katherine's Vineyard"**  
Cambria, Santa Barbara County, CA | \$18 - \$69

**Sauvignon Blanc, Paddy Borthwick**  
Wairarapa, NZ | \$18 - \$65

**pinot grigio, rossino**  
Delle Venezie, Italy | \$18 - \$63

**Pinot Grigio, Scarpetta,**  
Friuli, Italy | \$64

**Blanc de blanc, Chateau kefraya**  
Bekaa Valley, Lebanon | \$95

**Riesling Kabinett "Dhron Hofberg"**  
A.J. Adam Mosel, GR | \$80

**Bourgogne Chardonnay "Les Setilles," Olivier Leflaive**  
Burgundy, France | \$125

**Gruner Veltliner "Aixpoint" Smaragd, Lagler**  
Wachau, Austria | \$85

**Chenin Blanc "Old Vine" 2022 Raats**  
Stellenbosch, SA | \$72

**Sancerre, Domaine Vacheron**  
Loire Valley, France | \$158

**Chablis 1er Cru "Vaillons" Domaine Christian Moreau**  
Burgundy, FR | \$205

**Albarino "Etiqueta Ambar" Granbazan**  
Rias baixas, SP | \$75

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## ROSE




**Provence, Chateau Routas**  
Châteauvert, France | \$18 - \$67

**Rose "Calafuria," Tormaresca, Puglia**  
San Pietro, Italy | \$65

**Cotes de Provence Cru Classe "Prestige,"**  
Forever Young 2023 (Chateau Roubine) | \$115

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## ORANGE



**Orange "Gold," 2022 Gerard Bertrand**  
Languedoc, FR | \$75



## RED

### **Breteche red, blend, chateau Kefraya**

Bekaa Valley, Lebanon | \$18 - \$76

### **Pinot Noir, Averaen**

Willamette Valley, OR | \$18 - \$72

### **Malbec "La Consulta"**

Bodegas Catena, Mendoza, Argentina | \$18 - \$78

### **Cabernet Sauvignon, Black Stallion**

North Coast, CA | \$18 - \$71

### **cabernet blend, chateau Kefraya**

Bekaa Valley, Lebanon | \$95

### **Cabernet blend, Cabmare, Rossino**

60% Cabernet - 38% Malbec - 2% Refosco

Veneto, Italy | \$63

### **Louis Latour, Beaujolais Villages "Chameroy"**

Burgundy, France | \$64

### **PINOT NOIR, Bourgogne Rouge, Justin Girardin**

Burgundy, France | \$75

### **Malbec "La Consulta," 2021 Bodegas Catena**

Mendoza, Argentina | \$78

### **Chianti Classico Riserva "Marchese Antinori", Tenuta Tignanello**

Tuscany, IT | \$170

### **Gevrey Chambertin "Vielles Vignes", Domaine FaivelyR**

Burgundy, France | \$250

### **Chateauneuf-du-Pape Mont Redon**

Rhone Valley, France | \$185

### **Pomerol, Chateau Clinet**

Bordeaux, France | \$325

### **Pinotage 2021**

Kanonkop, South Africa | \$115

### **Rioja Reserva "Ardanza"**

La Rioja Alta, Spain | \$132

### **Pauillac, Chateau Pichon Baron Longueville**

Bordeaux, France | \$600

### **Pomerol 2003**

Chateau Petrus, Bordeaux, Fr | \$12000

### **Bond Quella 2016**

Bond, Napa Valley, Ca | \$1800

### **Opus One 2013**

Opus One, Napa Valley, Ca | \$1400

### **Cabernet Sauvignon 2008**

Scarecrow, Rutherford | \$4200

### **Insignia 2017**

Joesph Phelps Vineyards, Napa Valley, Ca | \$600





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## SPARKLING WINE

**Brut, Rossino, prosecco | \$18 - \$75**  
Province of Treviso, Italy

**Brut NV Geloso | Pavia, IT | \$85**

**Brut Rose NV Geloso | Pavia, IT | \$85**

**Blanc de Blanc, Raventos | Conca Del Riu Anoisa, Spain | \$68**

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## CHAMPAGNE

**Gonet-Medeville NV Brut "Tradition"**  
Champagne, France | **\$25 - \$130**

**Pol Roger white label, brut | NV | \$200**

**Veuve cliquot, yellow label, brut | NV | \$260**

**veuve cliquot rose | \$270**

**Dom Perignon, vintage 2015, brut | \$800**

**Dom Perignon, vinttage 2009, rose | \$950**





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