

## STARTERS

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### Texas Trio | 10

House tortilla chips and a helping of Rosa's salsa, ranchero sauce, and queso

### Add Guacamole | 5

### Hummus and Pita | 12

chickpea puree, roasted red pepper with warm pita, carrots and celery

### Steak Nachos | 13

Grilled steak and refried beans topped with gooey cheddar and monterey cheeses, and a side of pico de gallo, sour cream, and house-made guacamole

### Edamame | 12

steamed young soybeans sprinkled with lemon zest and sea salt

### Honey Chipotle Wraps | 14

all white meat chicken glazed with "sweet heat" honey chipotle sauce on tender hydroponic butter lettuce

## SOUP & SALAD

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### Segovia's Chicken Tortilla Soup | 8

Chicken and tomato broth and all the fixins, perfected by Chef's very own abuelita

### Garden Fresh Salad | 8

A composition of young greens, grape tomato, cucumber, olives, and ribbons of carrot with your dressing of choice

### Caesar Salad | 8

Can't beat this Tijuana-born classic with crisp heart of romaine, parmesan cheese, house-made croutons, lightly dressed with classic Caesar dressing

### Cornbread Salad | 10

The restaurant's favorite! Mixed greens are tossed with a mélange of grape tomatoes, roasted corn, fresh avocado, hard cooked egg, chopped bacon, house-made corn bread croutons, and our fiesta-in-your-mouth zesty vinaigrette

### Protein additions | 9

chicken | beef steak asada | shrimp | salmon

### Jumbo Lump Crab Salad | 16

Generous heap of Texas Gulf blue crab, avocado, and roasted corn pico de gallo on hydroponic bibb lettuce and a side of jalapeño vinaigrette

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Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

\*Consuming raw or undercooked meats,

poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## FOOD TRUCK STYLE

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### Steak Asada Tacos | 15

Flame-grilled skirt steak simply garnished with cilantro and onions on mini corn tortillas just like the taco stand favorite. Dress it yourself with lime and a trio of our house-made salsas

### Blackened Fish Tacos | 16

Seasoned flaky white fish (We carry only sustainable caught and farmed!) on house-made flour tortillas topped off with a warm black pepper vinaigrette, cabbage slaw and a smattering of spicy Sriracha mayo and a side of pico de gallo

### Chicken Tostadas | 14

Spicy pulled chicken on crunchy corn tostadas layered by refried pinto beans, cabbage slaw, salsa verde, and queso fresco

## SANDWICHES & SUCH

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### Smoked Turkey Reuben Sandwich | 15

Mesquite smoked shaved Boar's Head turkey breast layered by Swiss cheese, thousand island, and crispy black pepper slaw on buttered Texas toast served with fries

### Marriott Burger | 15

The original classic. A flame-grilled all-angus chuck patty, melted-on cheddar, crisp bacon strips, lettuce, tomato, and red onion and a side of fries

### Chorizo Burger | 16

Angus with a mess of chorizo and mozzarella cheese, jalapeño peppers, guacamole spread, lettuce, tomato, and onion, Tony Packo's sweet hot pickles and fries

### Classic Club | 15

The beloved turkey, bacon, lettuce, tomato, and mayo triple-decker, served with fries

### Chicken Caesar Sandwich | 16

A handheld version of the salad. Crisp heart of romaine, grilled chicken, crispy bacon, mozzarella cheese, and Caesar dressing with a helping of French fries

### Vegetable Wrap | 15

Zucchini, spinach, mushrooms, red peppers, hummus, tomato chutney, spinach tortilla, sweet potato fries

## Entrees

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### Penne Pasta Primavera | 16

Penne rigate pasta simply tossed with a bounty of cherry tomatoes, red peppers, squash, and mushrooms adorned with a touch of tomato sauce and fragrant fresh basil for a guiltless healthful choice

### Cast Iron Rib eye | 29

A perfect union between chef's favorite cut of beef marinated with roasted garlic and herb-infused butter, seasoned grilled vegetables, and buttered mashed potatoes

### Firecracker Chicken | 18

Pan-seared chicken breast on a bed of Peruvian quinoa tossed with charred edamame, blistered tomatoes, flash-sautéed spinach and dressed with a sweet chili vinaigrette

### Citrus Salmon | 20

steamed spinach, fresh market vegetables, grilled lime



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