

Marcerro

ALL DAY MENU

BREAKFAST UNTIL 1PM

HORCHATA OVERNIGHT OATS \$12

Cashew butter, banana chip, honey, mixed berries, almond-cashew granola **v gf**

AVOCADO TOAST \$15

Smashed avocado, fried shallot, goat cheese, quail egg, micro greens on brioche **v**

BREAKFAST BURRITO \$16

Cal Poly sausage & bacon, scrambled eggs, cheese, avocado, home fries, house salsa

BREAKFAST SANDWICH \$14

Scrambled eggs, smoked gouda, Cal Poly sausage, arugula, butter croissant, smokey aioli

SHARE

AHI POKE NACHOS* \$18

Yellowfin tuna, cucumber, mango salsa, avocado, spicy mayo, furikake, wonton chips

WHIPPED FETA \$9

Local feta, Greek yogurt, fried sage, lemon zest, toasted pine nuts, honey, toasted baguette **v**

CRISPY CHICKEN WINGS \$15

Choice of parmesan cowboy butter, harissa honey & cashews, or black truffle buffalo

SMOKED BAY SCALLOP CECICHE \$21

Bay scallop, shrimp, Fresno chilies, jalapeno, pickled onion, habanero aioli, micro cilantro, tortilla chips

ORGANIC FRIES \$8

Get 'em loaded - carne asada, cheese, grilled onions & peppers, chimichurri aioli, black garlic aioli, pickled onion, micro cilantro **+\$10**

SALADS & BOWLS

CENTRAL COAST COBB \$21

Romaine, pickled egg, shrimp, chicken, white cheddar, cucumber, heirloom cherry tomatoes, bacon avocado ranch **gf**

BLACK GARLIC KALE CAESAR \$15

Local kale, black garlic, anchovy dressing, herb brioche crouton, parmesan reggiano **v**

Add chicken \$6 Add shrimp \$7

STONE FRUIT AND BURRATA \$15

Fresh, seasonal stone fruit, burrata, basil, lemon zest, honey, toasted baguette **v**

QUINOA BOWL \$15

Quinoa and brown rice, cucumber, shredded carrot, chickpeas, pickled onion, avocado ranch

HANDHELDS

MARCERRO BURGER** \$19

8oz chuck patty, heirloom tomatoes, chive white cheddar, butter lettuce, red onion, black garlic aioli, fries

SPICY FISH TACOS \$15

Local cod, mango salsa, cabbage slaw, avocado crema, cotija, micro cilantro

CRISPY CHICKEN SANDO+ \$18

Fried chicken, red pepper relish, butter lettuce, pesto aioli, mozzarella, toasted ciabatta, fries

SHRIMP ROLL+ \$17

Sesame & soy marinated shrimp, spicy mayo, scallions, furikake, nori salad, toasted bun

BEER BRAT+ \$8

Guinness bratwurst, peppers/onions, monterey & cheddar cheese, chimichurri aioli, pretzel bun

* Gluten free option available on select handhelds

DINNER PLATES FROM 4PM

MISO PAN ROASTED NAPA CABBAGE \$26

Pan seared cabbage, miso butter, purple cauliflower puree, seasonal veggies, chili crisp, citrus chimichurri

DUCK CONFIT PAPPARDELLE \$30

Duck confit, sage cream sauce, shimeji mushrooms, confit tomato

PAN SEARED SCALLOPS \$36

Brown butter risotto, golden raisin pinenut gremolata, roasted golden beets, microgreens

STEAK FRITES \$29

8oz NY strip, pink peppercorn cream demi, black garlic aioli, house fries



SLO-CAL PROUDLY SERVED HERE

Much of our produce and ingredients are sourced from local farms and artisan vendors in San Luis Obispo and the Central Coast.

DESSERT FROM 11AM

LYCHEE PANA COTTA \$9

Lychee, berries, blood orange gastrique

BASQUE CHEESECAKE \$10

Rotating seasonal flavor



Marcerro

DRINK MENU

SIGNATURE COCKTAILS



ITALIAN MAI-TAI Rum, amaro, orgeat, lime, simple	\$15
MARCCERRO MARGARITA Reposado Tequila, lime, orange juice, triple sec, black salt	\$13
THE BEE'S NEW KNEES Gin, amaro nonino, honey, lemon	\$14
CALL ME OLD FASIONED Krobar Bourbon, Demerara, citrus oil	\$16
SONGBIRD Mezcal, noyau habanero, lime, black salt	\$15
THE GIN DAILY Japanese craft gin, lemon, jasmine green tea	\$12
NIGHT OWL Cold brew, Tin City Chocolate Vodka	\$15

VINO



FOSSIL POINT ROSÉ · 2023	\$11 · \$36
AUSTIN CHARDONNAY · 2023	\$12 · \$40
J DUSI PINOT GRIGIO · 2023	\$12 · \$40
CASTORO SAUVIGNON BLANC · 2023	\$10 · \$32
LAPIS LUNA PINOT NOIR · 2024	\$11 · \$36
CASTORO CABERNET SAUVIGNON · 2023	\$13 · \$44
ALTA COLINA RHÔNE BLEND · 2023	\$14 · \$48
SPARKLING BRUT · LOCAL	\$11

Wine Wednesday - Half off all bottles, all day



HAPPY HOUR

JOIN US MON-FRI · 4-7PM

\$6	\$11	\$8
BEERS	COCKTAILS	WINE

DRAFT



FIRESTONE 805 Blonde Ale 4.7% ABV	\$8
TOPA TOPA CHIEF PEAK IPA West Coast IPA 7% ABV	\$9
THERE DOES NOT EXIST Rotating / Seasonal	\$9
KELSEY CIDER Rotating / Seasonal	\$8

TINNIES



ROTATING IPA India Pale Ale	\$8
TOPA TOPA X PATAGONIA KERNZA LAGER Lager 4.5% ABV	\$7

ZERO PROOF



PASSIONFRUIT SPRITZ Ritual N/A aperitif, lemon, passion fruit, soda water	\$15
8 ZERO 5 NON-ALCOHOLIC Firestone Walker Brewing	\$6

GRAB-N-GO



ROTATING CANS Beer, Seltzer, Kombucha, Non-Alc & More	
SIX-PACK DEAL Any 6 cans of Mich Gold, Coors Light <i>Keep The Cooler!</i>	\$40



Marcerro - Come Curious, Leave Inspired - San Luis Obispo - CAL



Marcerro

SWINGTIME MENU

FAVORITES

ORGANIC FRIES \$8

Get 'em loaded - carne asada, cheese, grilled onions & peppers, chimichurri aioli, black garlic aioli, pickled onion, micro cilantro +\$10

AHI POKE NACHOS* \$18

Yellowfin tuna, cucumber, mango salsa, avocado, spicy mayo, furikake, wonton chips

CRISPY CHICKEN WINGS (8) \$15

Choice of parmesan cowboy butter, harissa honey & cashews, or black truffle buffalo

MARCCERRO BURGER* \$19

8oz chuck patty, heirloom tomatoes, chive white cheddar, butter lettuce, red onion, black garlic aioli, fries

SPICY FISH TACOS \$15

Local cod, mango salsa, cabbage slaw, avocado crema, cotija, micro cilantro

CRISPY CHICKEN SANDO* \$18

Fried chicken, red pepper relish, butter lettuce, pesto aioli, mozzarella, toasted ciabatta, fries

BLACK GARLIC KALE CAESAR \$15

Local kale, black garlic, anchovy dressing, herb brioche crouton, parmesan reggiano ▼
Add chicken \$6 Add shrimp \$7

QUINOA BOWL \$15

Quinoa and brown rice, cucumber, shredded carrot, chickpeas, pickled onion, avocado ranch

* Gluten free option available

SWINGTIME PLATTERS

SHORT GAME PLATTER (SERVES 5) \$65

Marcerro sliders, choice of wings, fries, chips with guacamole, salsa & queso
Loaded Fries +\$15

LONG DRIVE PLATTER (SERVES 10) \$85

Marcerro sliders, chicken tenders, fries, chips with guacamole, salsa & queso
Loaded Fries +\$15



PRIVATE EVENTS

Book your next party or corporate event with Marcerro & Swingtime! From single bay packages to full venue buyouts and catering, we have you covered.

events@marcerro.com

SIGNATURE COCKTAILS



ITALIAN MAI-TAI \$15

Rum, amaro, orgeat, lime, simple

MARCCERRO MARGARITA \$13

Reposado Tequila, lime, orange juice, triple sec, black salt

CALL ME OLD FASHIONED \$16

Krobar Bourbon, Demerara, citrus oil

THE GIN DAILY \$12

Japanese craft gin, lemon, jasmine green tea

SLO PUNCH \$14

Organic spiced rum, orange, lemon, orgeat, grenadine

DRAFT



FIRESTONE 805 \$8

Blonde Ale 4.7% ABV

TOPA TOPA CHIEF PEAK IPA \$9

West Coast IPA 7% ABV

THERE DOES NOT EXIST \$9

Rotating / Seasonal

KELSEY CIDER \$8

Rotating / Seasonal

BIRDIE BUCKETS



PAR SIX \$35

Mich Gold, Coors Light, or Hard Seltzer

VINO



FOSSIL POINT ROSÉ · 2023 \$11

CASTORO SAUVIGNON BLANC · 2023 \$10

CASTORO CABERNET SAUVIGNON · 2023 \$13

SPARKLING BRUT · LOCAL \$11

v - Vegetarian
gf - Gluten Free



Marcerro - Come Curious, Leave Inspired - San Luis Obispo - CAL



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



Marcerro

HAPPY HOUR
MON-FRI • 4-7PM

COCKTAILS



\$11

ITALIAN MAI-TAI

Rum, amaro, orgeat, lime, simple

MARCCERRO MARGARITA

Reposado tequila, lime, orange juice, triple sec, black salt

THE BEE'S NEW KNEES

Gin, amaro nonino, honey, lemon

CALL ME OLD FASHIONED

Krobar bourbon, demerara, citrus oil

SONGBIRD

Mezcal, noyaux, habanero, lime, black salt

THE GIN DAILY

Japanese craft gin, lemon, jasmine green tea

NIGHT OWL

Cold brew, Tin City chocolate vodka

VINO



\$8

FOSSIL POINT ROSÉ • 2023

AUSTIN CHARDONNAY • 2023

J DUSI PINOT GRIGIO • 2023

CASTORO SAUV BLANC • 2023

LAPIS LUNA PINOT NOIR • 2024

BITES



DIP OF THE WEEK

\$7

Ask about our latest creation

CHICKEN FINGERS

\$8

Spiced tenders & fries

SLIDERS (1)

\$5

Mix and match: crispy chicken or classic Marcerro burger

WINGS (6)

\$12

Choice of parmesan cowboy butter, harissa honey & cashews, or black truffle buffalo

LOADED FRIES

\$13

Carne asada, cheese, grilled onions & peppers, chimichurri aioli, black garlic aioli, pickled onion, micro cilantro

AHI POKE NACHOS*

\$13

Yellowfin tuna, cucumber, mango salsa, avocado, spicy mayo, furikake, wonton chips

DRAFT BEERS



\$6

FIRESTONE 805

Blonde Ale

4.7% ABV

TOPA TOPA CHIEF PEAK IPA

West Coast IPA

7% ABV



Marcerro - Come Curious, Leave Inspired - San Luis Obispo - CAL



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