

# Marcerro

## ALL DAY MENU

### From the Sea

- Fish Tacos (2)** \$15  
Local Cod, Mango Jalapeño Salsa,  
Avocado Crema, Cotija
- Smoked Bay Scallop Ceviche \***  \$21  
Shrimp, Pickled Onions,  
Habanero Aioli, Micro Cilantro
- Ahi Poke Nachos \*** \$18  
Wontons, Cucumber, Mango,  
Avocado, Spicy Mayo
- Shrimp Roll (2)** \$17  
Soy & Sesame Marinated Shrimp,  
Bonito Aioli, Nori Salad, Furikake, Brioche Roll

### Marcerro Classics

- Wings (8)** \$15  
Choice is yours: Black Truffle Buffalo,  
Harissa Honey & Toasted Cashews,  
Parmesan Cowboy Butter
- Crispy Chicken Sandwich** \$18  
Pesto Aioli, Warm Mozzarella,  
Toasted Ciabatta, Red Pepper Relish
- Marcerro Burger \*** \$19  
8 oz Angus Patty, Aged White Cheddar,  
Red Onion, Heirloom Tomatoes,  
Butter Lettuce, Black Garlic Aioli, Fries
- Quinoa & Brown Rice Bowl**   \$15  
Marinated Cucumber, Shredded Carrot,  
Chickpeas, Pickled Onion, Avocado Ranch  
add Shrimp +\$7  
add Crispy Chicken +\$6

### From the Farm

- Whipped Feta Dip**  \$9  
Fried Sage, Hot Honey,  
Pine Nuts, Toasted Baguette
- Organic Fries** \$8  
House Seasoned Natural Cut Fries,  
Black Garlic Aioli  
**Load it up** +\$10  
Steak, Cheddar & Jack Cheese,  
Chimichurri Aioli, Micro Cilantro
- Stone Fruit and Burrata**  \$15  
Plums, Peaches, Burrata, Basil,  
Lemon Zest, Honey
- Black Garlic Kale Caesar** \$15  
Local Kale, Black Garlic & Anchovy Dressing,  
Brioche Crouton, Parmesan  
add Shrimp +\$7  
add Crispy Chicken +\$6  
**Can Be Made as a Wrap! Just ask.**
- House Cobb**  \$21  
Grilled Chicken, Shrimp, Cheddar, Lardons,  
Marinated Cherry Tomatoes, Avocado Ranch

### From the Sweet Side

- Gluten Free Brownie**  \$8  
McConnell's Vanilla Ice Cream,  
Salted Caramel
- Today's Cheesecake** \$8  
Assorted Flavors

 Vegetarian  Vegan  Gluten-Free

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

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## BAR MENU

### Draft



**FIRESTONE 805**  
4.7% abv

\$8

**TOPA TOPA CHIEF PEAK IPA**  
7.0% abv

\$9

**THERE DOES NOT EXIST**

\$9

**KELSEY ROTATING CIDER**

\$8

### 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 · 2022**

\$13/\$44

**ALTA COLINA RHÔNE BLEND · 2022**

\$14/\$48

### Zero-Proof, Fizzy, or Glass



**PASSIONFRUIT SPRITZ**  
Ritual N/A Aperitif, Lemon,  
Passion Fruit, Soda Water.

\$15

**CORONA NON-ALCOHOLIC**

\$6

### Tinnies



**FIRESTONE UNION JACK IPA**  
7.0% abv

\$8



**TOPA TOPA X PATAGONIA KERNZA LAGER**  
4.7% abv

\$7

### ASSORTED SELECTION OF DOMESTICS

Curious? Just ask one of our team—  
we love talking about what's in your glass

### House Tipples



#### MARCERRO MARGARITA

Reposado Tequila, Lime, Orange Juice,  
Triple Sec, Black Salt.

\$13

#### ITALIAN MAI-TAI

Rum, Amaro, Orgeat, Lime, Sweetener.

\$15

#### THE BEE'S NEW KNEES

Gin, Amaro Nonino, Honey, Lemon.

\$14

#### CALL ME OLD FASHIONED

Krobar Bourbon, Demerara, Citrus Oil.

\$15

#### SONGBIRD

Mezcal, Habanero, Lime, Apricot, Black Salt.

\$15

#### THE GIN DAILY

Japanese Craft Gin, Lemon, Jasmine Green Tea.

\$12

#### NIGHT OWL

Cold Brew, Tin City Chocolate Vodka.

\$15

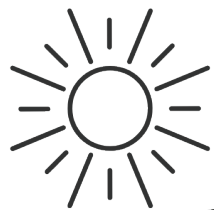


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## *For the Little Foodies*



### **Quesadilla**

9

Salsa, Guacamole

### **Chicken Tenders**

11

Fries, Avocado Ranch

### **Cheeseburger Sliders**

11

Cheddar Cheese, Fries

