

Scroll Bar Waterside Kitchen

223 Twin Dolphin Drive Pullman San Francisco Bay Hotel 94065 · +16505989000 · Updated: Jan 14, 2026

[View online menu](#)



BREAKFAST CLASSIC 9

American Breakfast*	\$22.00
two cage-free eggs any style, breakfast potatoes, choice of bacon or chicken apple sausage, choice of toast or english muffin	
Three Cage-Free Egg Omelette*	\$24.00
choose three: bell peppers, tomatoes, green onions, spinach, jalapenos, mushrooms, ham, cheese, toast, breakfast potatoes	
Breakfast Burrito*	\$19.00
applewood-smoked bacon, cage-free eggs, crispy potatoes, cheddar, molcajete salsa	
Eggs Benedict*	\$24.00
poached cage-free eggs, canadian bacon, toasted english muffin, sauce hollandaise, breakfast potatoes	
Corn Beef Hash*	\$20.00
two cage-free eggs any style, potatoes, seasonal fruit salad	
Huevos Rancheros*	\$22.00
refried beans, tortillas, tomatillo salsa, avocado, pico de gallo, queso fresco, crumbled chorizo, micro cilantro	
Buttermilk Pancakes	\$18.00
maple syrup, sweet butter	
Croffle	\$19.00
croissant waffle, whipped vanilla mascarpone, fresh berries	
French Toast	\$21.00
vanilla infused cinnamon bread, berry compote, maple syrup, sweet butter	

HEALTHY START 7

Detox Juice	\$13.00
orange, tumeric greens juice roots with ginger	
Seasonal Fruit Salad	\$13.00
fresh berries, cottage cheese	
Chia Pudding	\$16.00
coconut milk, maple syrup, vanilla, banana, house made granola	
Steel Cut Oatmeal	\$12.00
choice of banana or fresh berries, brown sugar, raisins	

Avocado Toast	\$20.00
shallots, red radishes, poached egg, micro cilantro, sour dough toast	
Egg White Frittata	\$20.00
cage-free egg whites, sauteed baby spinach, onions, green asparagus, feta cheese, tomato basil coulis	
Smoked Salmon Bagel	\$22.00
red onion, tomatoes, capers, fresh lemon, dill cream cheese	

SIDES 6

Breakfast Meat	\$7.00
applewood-smoked bacon, chicken apple sausage, smoked ham	
One Cage-Free Egg, any Style	AVAILABLE OPTIONS
	\$6.00
	Two Eggs: \$9.00
	Three Eggs: \$12.00
Breakfast Potatoes	\$5.00
Toast	\$4.00
white, wheat, sourdough, marble rye, english muffin	
Toasted Bagel & Cream Cheese	\$7.00
Add A Sauce	\$3.00
sour cream, pico de gallo, molcajete	

BEVERAGES 4

Fresh Brewed Coffee	\$6.00
Lavazza Caffè Latte or Cappuccino	\$7.00
Harney & Sons Hot Tea	\$6.00
Juice	\$7.00
orange, apple, cranberry, pineapple, grapefruit	

SNACKS & SHAREABLES 12

Soup of the Day	AVAILABLE OPTIONS
	Cup: \$8.00
	Bowl: \$12.00
French Onion Soup	\$14.00
baguette croutons, melted swiss cheese	
Vegan Tofu Bars	\$13.00
ginger chili sauce	

Crispy Brussel Sprouts	\$13.00
ginger miso dressing and sesame seeds	
Crispy Wild Caught Calamari	\$19.00
lemon, green onions, aioli, spicy marinara	
Chicken Wings*	\$20.00
choice of plain, buffalo, bbq or sriracha with blue cheese or ranch dressing	
Fish Tacos*	\$22.00
halibut, lime, cabbage, pickled onions, chipotle aioli	
Tuna Poke*	\$23.00
ginger soy sauce, rice, avocado, wasabi aioli	
Grilled Octopus Tostada*	\$21.00
avocado salsa, guajillo & chipotle aioli	
Margherita Flatbread*	\$18.00
tomato, mozzarella, basil	
Crab Cake*	\$21.00
napa cabbage, raisin coleslaw, basil oil, balsamic syrup	
Vegetable Quesadilla	\$18.00
spinach, mushroom, caramelized onions, monteray jack & cheedar cheese, pico de gallo, molcajete salsa, sour cream	

SALADS 5

Caesar Salad	\$15.00
romaine heart, parmesan, croutons	
Quinoa Salad	\$18.00
baby arugula, pickled red beets, sweet potato, grilled corn, candied walnuts, lemon vinaigrette	
Mizuna Salad	\$19.00
roasted butternut squash, pomegranate, pepitas, Laura Chenel crumbled goat cheese, maple vinaigrette	
Cobb Salad*	\$25.00
romaine lettuce, tomatoes, crumbled blue cheese, bacon, egg, green onion, grilled chicken, ranch dressin	
Beet Salad	\$20.00
baby kale, shaved jicama, red onions, ricotta salata cheese, mint, cilantro, roasted pistachio, balsamic vinaigrette	

SANDWICHES 4

Turkey Club*	\$19.00
roasted turkey, Swiss, balsamic onion aioli, lettuce, tomato, choice of fries or side salad	
Impossible Burger	\$20.00
plant based patty, lettuce, tomato, dijnnaise, brioche bun, fries or side salad choice of cheddar, swiss, or pepperjack cheese	

Chicken Sandwich	\$23.00
crispy fried chicken breast, buffalo sauce, ranch mayo, pickles, choice of fries or side	
Waterside Burger*	\$24.00
angus beef burger, lettuce, tomato, dijonaise, choice of cheddar, Swiss, or pepper jack, brioche bun, choice of fries or side salad	

ENTRÉES 5

Cheese & Pear Fiocchi Pasta	\$28.00
parmesan cream sauce, pesto emulsion, roasted tomatoes, micro basil	
Chicken Airline*	\$30.00
roasted root vegetables & marbled potatoes, tarragon, mustard seeds butter	
Grilled Prawns*	\$32.00
soba noodles, sake sauteed baby bok choy, chili paste white wine butter	
New York Strip*	\$55.00
choice of fries or truffle potato quiche, green beans, Napa Cabernet Jus	
Grilled Swordfish*	\$34.00
roasted marbled potatoes & heirloom cherries, chimichurri	

SHAREABLES 12

Soup of the Day	AVAILABLE OPTIONS
	Cup: \$8.00
	Bowl: \$12.00
French Onion Soup	\$14.00
baguette croutons, melted swiss cheese	
Vegan Tofu Bars	\$13.00
ginger chili sauce	
Crispy Brussel Sprouts	\$13.00
ginger miso dressing and sesame seeds	
Crispy Wild Caught Calamari	\$19.00
lemon, green onions, aioli, spicy marinara	
Chicken Wings*	\$20.00
choice of plain, buffalo, bbq or sriracha with blue cheese or ranch dressing	
Kalbi Pork Belly Buns*	\$21.00
Fish Tacos*	\$22.00
halibut, lime, cabbage, pickled onions, chipotle aioli	
Crab Cake*	\$21.00
napa cabbage, raisin coleslaw, basil oil, balsamic syrup	

Goat Cheese Pesto Flatbread*	\$18.00
red onions, mozzarella, basil	
Cheese Board	\$24.00
Chef's selection of local and French cheeses, dry fruits, candied nuts, mango chutney, olive bread and crackers	
Tuna Poke*	\$23.00
ginger soy sauce, rice, avocado, wasabi aioli	

FROM THE GRILL 4

10oz Beef NY Steak*	\$57.00
Australian Lamb Chops*	\$38.00
Swordfish*	\$34.00
Salmon*	\$32.00

DESSERT 8

Seasonal Bread Pudding	\$12.00
croissant bread pudding, tahitian vanilla bean cream	
Strawberry Swirl Cheesecake	\$14.00
white peach coulis	
Apple Tart Tatin	\$13.00
caramel sauce, whipped sour cream	
Tiramisu Jar	\$12.00
ladyfingers, lavazza coffee, kahlua, begoioso mascarpone, cocoa dust	
Truffle Marquise Mousse Cake	\$15.00
chambord raspberry coulis	
Vanilla Creme Brulee	\$12.00
caramelized french custard, madeleine	
Almond Pinenuts Lemon Tart	\$13.00
blood orange coulis	
Villa Dolce Gelato of the Day	\$10.00

BRUNCH 11

Soup of the Day	AVAILABLE OPTIONS
Cup: \$8.00	
Bowl: \$12.00	
French Onion Soup	\$14.00
baguette croutons, melted swiss cheese	

Eggs Benedict*	\$24.00
poached cage-free eggs, canadian bacon, toasted english muffin, sauce hollandaise, breakfast potatoes	
Egg White Frittata	\$20.00
cage-free egg white, sauteed baby spinach, onions, green asparagus, feta cheese, tomato basil coulis	
Smoked Salmon & Bagel	
red onion, tomatoes, capers, fresh lemon, dill cream cheese	
Avocado Toast	\$20.00
shallots, red radishes, poached eggs, micro cilantro, sourdough toast	
Croffle	\$19.00
croissant waffle, whipped vanilla mascarpone, fresh berries	
Corn Beef Hash*	\$20.00
two cage-free eggs any style, potatoes, seasonal fruit salad	
Fish Tacos*	\$22.00
halibut, lime, cabbage, pickled onions, fresh cilantro, chipotle aioli	
Margherita Flatbread*	\$18.00
tomato, mozzarella, basil	
Crab Cake*	\$21.00
napa cabbage, raisin coleslaw, basil oil, balsamic syrup	

DRINK SPECIALS 6

Mimosa	\$14.00
Bottomless Mimosa	\$22.00
90 Mins	
Bloody Mary	\$14.00
Michelada	\$14.00
French 75	\$16.00
Aperol Spritz	\$14.00

BREAKFAST MENU 4

The Continental	\$16.00
choice of two morning bread or pastries, yogurt, whole fruit, coffee or tea	
Chia Pudding	\$16.00
coconut milk, maple syrup, vanilla, banana, house made granola	
Morning Bread & Pastries	\$6.00
butter croissant, blueberry muffin, blueberry scone, assorted danish, toast with butter & jam	

Side of Breakfast Meat	\$6.00
applewood bacon, chicken apple sausage, pork sausage	

BREAKFAST COMBO 3

Egg White Frittata	
cage-free egg whites, sauteed baby spinach, onions, green asparagus, feta cheese, tomato basil coulis	
Breakfast Burrito*	
applewood-smoked bacon, cage-free eggs, crispy potatoes, cheddar, side of salsa	
Avocado Toast	
arugula, citrus vinaigrette, red radishes, poached egg, micro cilantro, sour dough toast	

BREAKFAST SPECIALTIES 7

American Breakfast*	\$22.00
two cage-free eggs any style, breakfast potatoes, choice of bacon or chicken apple sausage; choice of toast or english muffin	
Three Cage-Free Egg Omelette*	\$24.00
choose three: bell peppers, tomatoes, green onions, spinach, jalapenos, mushrooms, cheese, toast, breakfast potatoes	
Smoked Salmon Bagel	\$22.00
red onion, tomatoes, capers, fresh lemon, dill cream cheese	
Eggs Benedict*	\$24.00
poached cage-free eggs, canadian bacon, toasted english muffin, sauce hollandaise, breakfast potatoes	
Buttermilk Pancakes	\$18.00
maple syrup, sweet butter	
French Toast	\$21.00
vanilla infused cinnamon bread, berry compote, maple syrup, sweet butter	
Seasonal Fruit Salad	\$13.00
fresh berries, cottage cheese	

ALL DAY MENU 10

Caesar Salad	\$15.00
romaine hearts, parmesan cheese, croutons	
Turkey Club Sandwich*	\$19.00
roasted turkey, swiss cheese, balsamic onion aioli, lettuce, tomato	
Margherita Pizza	\$18.00
tomato, mozzarella, basil	
Vegetable Pizza	\$18.00
bell peppers, mushrooms, onions, sun-dried tomatoes	

Pepperoni Pizza	\$19.00
Strawberry Swirl Cheesecake	\$14.00
white peach coulis	
Truffle Marquise Mousse Cake	\$15.00
chambord raspberry coulis	
Almond Pinenuts Lemon Tart	\$13.00
blood orange coulis	
Haagen Daz Individual Ice Cream	\$7.00
chocolate or vanilla	
It's It Ice Cream Sandwich	\$18.00
an SF original: chocolate dipped ice cream sandwich made with oatmeal cookies & vanilla ice cream	

DINNER MENU 20

Soup of the Day	AVAILABLE OPTIONS
	Cup: \$8.00
	Bowl: \$12.00
Cobb Salad*	\$25.00
romaine lettuce, tomatoes, crumbled blue cheese, bacon, egg, green onion, grilled chicken, ranch dressing	
Beet Salad	\$20.00
baby kale, shaved jicama, red onions, ricotta salata cheese, mint, cilantro, roasted pistachio, balsamic vinaigrette	
Quinoa Salad	\$18.00
baby arugula, pickled red beets, sweet potato, grilled corn, candied walnuts, lemon vinaigrette	
Crispy Chicken Tenders & Fries*	\$17.00
chipotle aioli or bbq sauce	
Chicken Wings*	\$20.00
choice of plain, buffalo, bbq or sriracha with blue cheese or ranch dressing	
Vegetable Quesadilla	\$18.00
pinach, mushroom, caramelized onions, monteray jack & cheedar cheese, pico de gallo, molcajete salsa, sour cream	
Impossible Burger	\$20.00
plant based patty, lettuce, tomato, dijnnaise, brioche bun, fries or side salad choice of cheddar, swiss, or pepperjack cheese	
Chicken Sandwich	\$23.00
crispy fried chicken breast, buf alo sauce, ranch mayo, pickles, choice of fries or side	
Waterside Burger*	\$24.00
angus beef burger, lettuce, tomato, dijonnaise, choice of cheddar, Swiss, or pepper jack, brioche bun, choice of fries or side salad	

Fish Tacos*	\$22.00
halibut, lime, cabbage, pickled onions, chipotle aioli	
Chicken Airline*	\$30.00
roasted root vegetables & marbled potatoes, tarragon	
Grilled Prawns*	\$32.00
soba noodles, sake sauteed baby bok choy, chili paste white wine butter	
Kalbi Pork Belly Buns*	\$21.00
red cabbage slaw, sriracha aioli	
New York Strip*	\$55.00
choice of fries or truffle potato quiche, green beans, Napa Cabernet Jus	
Pasta Primavera	\$24.00
sun-dried tomatoes, mushroom, onions, bell peppers, broccoli, zucchini, pesto sauce	
Cheese & Pear Fiocchi Pasta	\$28.00
parmesan cream sauce, pesto emulsion, roasted tomatoes, micro basil	
Seafood Saffron Risotto	\$38.00
mussels, bay scallops, rock shrimp, zucchini in spicy marinara, fried leeks	
Roasted Pacific Salmon*	\$34.00
roasted marbled potato, cherry tomato, lemon beurre blanc	
Boneless Beef Short Ribs*	\$44.00
mascarpone polenta, broccolini, red wine sauce	

BEERS 10

Budweiser

Coors Light

Michelob Ultra

Corona Extra

Stella Artois

Sierra Nevada

Guinness Stout

Trumer Pils

Golden State Cider

Angry Orchard

CUTWATER CANNED COCKTAILS 4

Vodka Mule	\$12.00
Tequila Margarita	\$12.00
Rum Mint Mojito	\$12.00
Tiki Rum Mai Tai	\$12.00

UNDERWOOD CANNED WINES 5

Bubbles	\$20.00
Bubbles Rose	\$20.00
Rose	\$20.00
Pinot Noir	\$20.00
Pinot Gris	\$20.00

WINES BY THE BOTTLE 5

Proverb Chardonnay	\$44.00
Imagery Sauvignon Blanc	\$66.00
Padrillos Malbec	\$58.00
Banshee Pinot Noir	\$60.00
Rodney Strong Cabernet Sauvignon	\$75.00

WATERSIDE COCKTAILS 8

Vodka Collins
Hanson's Vodka, St. Germain, Lemon Juice, Simple syrup, Prosecco
Coastal Connection
Roku Gin, Strawberry, Aperol, Lemon, Prosecco
La Diabla
Espolon Tequila, Blackberry, Lime, Q Ginger Beer
Rum Punch
Cruzan Rum, Coconut Rum, Pineapple, Orange Juice, Grenadine
Grand Bay Old Fashioned
Wild Turkey 101 Rye, Demerara, Bitters
Spiced Pear Whiskey Sour
Maker's Mark, Lemon Juice, Simple Syrup, St. George Spiced Pear

Gin Refresher

Hendricks's Gin, Lemon Juice, Simple syrup,Triple Sec and Prosecco

Rosé Sangria

Rosé, Vodka, Lemon Juice, Simple Syrup,Triple Sec and garnishes

CLASSIC COCKTAILS 6

Classic Margarita

Casamigos Tequila, Triple Sec, Lime juice and Simple syrup

Cosmopolitan

Tito's Vodka, Triple Sec, Lime Squeeze and Cranberry juice

Negroni

Tanqueray Gin, Sweet vermouth, Campari

Amaretto Sour

Amaretto Liqueur, Lemon juice and Simple syrup

Dry Martini

Sipsmith London Dry Gin, Dry vermouth and garnishes

Gin and Tonic

Tanqueray Gin, Tonic water and garnishes

FREE - SPIRITED 2

Cloud 9

Seedlip Grove 42, Rosemary, Orange Juice, Cranberry, Lime

Italian Spritz

Giffard Aperitif, Lyre's Grand Classico Non-Alcoholic Prosecco, Soda Water

DRAFT BEER 8

Bud Light

Blue Moon

Coast Kolsch, Calicraft

Modelo Especial

Fieldwork Brewery Rotation

Sierra Nevada Hazy IPA

Fat Tire Amber

Lagunitas IPA

BOTTLES / CANS 12

Budweiser
Coors Light
Michelob Ultra
Corona Extra
Stella Artois
Sierra Nevada
Guinness Stout
Heineken
Heineken 0
Trumer Pils
Golden State Cider
Angry Orchard

HYPER LOCAL & OFF THE BEATEN PATH 3

Chardonnay Russian River Valley	AVAILABLE OPTIONS
	\$20.00
	\$74.00
Syrah, Russian River Valley	AVAILABLE OPTIONS
	\$22.00
	\$85.00
Zinfandel, Dry Creek Valley	AVAILABLE OPTIONS
	\$22.00
	\$85.00

SPARKLING 8

Mionetto Prosecco, Italy	AVAILABLE OPTIONS
	\$16.00
	\$70.00
Mionetto Rosé, Italy	\$70.00
Schramsberg Blanc de Blancs, Napa Valley	AVAILABLE OPTIONS
	\$22.00
	\$120.00
Veuve Clicquot Brut, France	AVAILABLE OPTIONS
	\$34.00
	\$200.00

Moet and Chandon Brut, France	AVAILABLE OPTIONS	
	\$34.00	
	\$200.00	
Moet and Chandon Rosé, France	AVAILABLE OPTIONS	
	\$34.00	
	\$200.00	
Gloria Ferrer Carneros Cuvée, Sonoma	AVAILABLE OPTIONS	
	\$40.00	
	\$235.00	
Ruinart Blanc de Blancs, France	AVAILABLE OPTIONS	
	\$45.00	
	\$265.00	

WHITES 11

Famille Hugel Riesling, France	AVAILABLE OPTIONS	
	\$20.00	
	\$78.00	
Terlato Pinot Grigio, Italy	AVAILABLE OPTIONS	
	\$16.00	
	\$60.00	
Kim Crawford Sauvignon Blanc, New Zealand	AVAILABLE OPTIONS	
	\$15.00	
	\$56.00	
Loveblock Sauvignon Blanc, New Zealand	\$75.00	
Imagery Sauvignon Blanc, Sonoma	AVAILABLE OPTIONS	
	\$18.00	
	\$66.00	
Duckhorn Sauvignon Blanc, Napa Valley	\$75.00	
Qupe Y Block Chardonnay, Santa Barbara	AVAILABLE OPTIONS	
	\$16.00	
	\$60.00	
Chalk Hill Chardonnay, Russian River	AVAILABLE OPTIONS	
	\$16.00	
	\$60.00	
Cakebread Chardonnay, Napa Valley	AVAILABLE OPTIONS	
	\$30.00	
	\$118.00	
Far Niente Chardonnay, Napa Valley	\$138.00	

Rodney Strong Upshot White Blend, Sonoma	AVAILABLE OPTIONS
	\$16.00
	\$60.00

REFRESHING ROSÉS 4

Bieler Pere et Fils Sabine Rosé, France	AVAILABLE OPTIONS
	\$16.00
	\$54.00

By Ott 2023 Cotes de Provence, France	AVAILABLE OPTIONS
	\$16.00
	\$60.00

Listel Gran de Gris, France 1883	AVAILABLE OPTIONS
	\$16.00
	\$58.00

De Minuty Cotes de Provence Rosé, France	AVAILABLE OPTIONS
	\$16.00
	\$60.00

REDS 19

Banshee Pinot Noir, Sonoma	AVAILABLE OPTIONS
	\$16.00
	\$60.00

Etude Pinot Noir, Napa Valley	\$85.00
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Elouan Pinot Noir, Oregon	AVAILABLE OPTIONS
	\$17.00
	\$64.00

Golden West Pinot Noir, Washington	AVAILABLE OPTIONS
	\$17.00
	\$62.00

Domaine de Bernier Pinot Noir, France	AVAILABLE OPTIONS
	\$16.00
	\$60.00

Belle Glos Pinot Noir, Santa Barbara	AVAILABLE OPTIONS
	\$22.00
	\$80.00

Orin Swift Red Blend, St. Helena	\$112.00
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The Prisoner Red Blend, St. Helena	AVAILABLE OPTIONS
	\$28.00
	\$110.00

Michael David Petit Sirah, Lodi	AVAILABLE OPTIONS
	\$18.00
	\$68.00
Decoy Merlot, Sonoma	AVAILABLE OPTIONS
	\$16.00
	\$60.00
Duckhorn Merlot, Napa Valley	AVAILABLE OPTIONS
	\$30.00
	\$158.00
Padrillos Malbec, Argentina	AVAILABLE OPTIONS
	\$16.00
	\$58.00
Seghesio Zinfandel, Sonoma	AVAILABLE OPTIONS
	\$18.00
	\$66.00
Rodney Strong Cabernet, Sonoma	AVAILABLE OPTIONS
	\$20.00
	\$75.00
Iron and Sand Cabernet, Paso Robles	AVAILABLE OPTIONS
	\$20.00
	\$75.00
Justin Cabernet, Paso Robles	AVAILABLE OPTIONS
	\$22.00
	\$80.00
Stag's Leap Cabernet, Napa Valley	\$134.00
Michael David Inkblot Cabernet Franc, Lodi	AVAILABLE OPTIONS
	\$20.00
	\$76.00
Masciarelli Montepulciano, Italy	AVAILABLE OPTIONS
	\$16.00
	\$62.00