

MENU

CUMBERLAND
BAR

JW MARRIOTT NASHVILLE
201 8TH AVENUE SOUTH NASHVILLE, TN 37203
615.291.8600

MENU

HAPPY HOUR

4:00 - 6:00 PM

Carnitas Taco | 5

Avocado, Salsa Macha, Tomatillo, Corn Tortilla

Shrimp Tostada | 5

Lime-Cabbage Slaw, Pico de Gallo, Baja Sauce

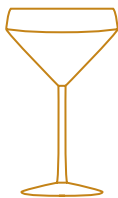
Whipped Goat Cheese & Grilled Bread | 9

Noble Farms Goat Cheese, Bourbon Barrel Smoked Black Pepper, TN Sourwood Honey, Grilled Bread

Southern Broccoli Salad | 10

Grilled Broccoli, Comeback Dressing, Candied Nuts, Bacon, Cheddar, Dried Cranberry

COCKTAILS



18

Ruse by Rose

Ketel One Botanical Grapefruit Rose Vodka | Aperol | Chateau
Aloe | Fresh Squeezed Lime and Grapefruit Juice | Rose Water

Pineapple Persuasion

Tito's Vodka | Clement Coconut Rhum | Orgeat |
Fresh Squeezed Pineapple and Lime Juice | Tiki Bitters

Casa Robles

Casamigos Reposado | Giffard Crème de Banane | Amaro
Montenegro | Demerara Syrup | Fresh Squeezed Lime Juice

Fit For a Queen

Empress 1908 Gin | Chateau Aloe | Freshly Squeeze Lemon Juice |
Simple Syrup | Orgeat | Pasteurized Egg-Whites | Blossom Water

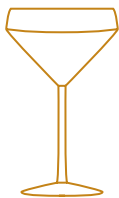
Chattanooga Railway

Tennessee Whiskey | Lime | Lemon | Crème de cassis
Blackberry | Egg Whites

The Don at the Bar

Don Julio Anejo | Pineapple | Lime | Agave | Chartreuse | Averna

COCKTAILS



18

Sage Advice

Uncle Val's Gin | Sage Syrup | Fresh Squeezed
Lemon Juice | Lavender Bitters

Music City Sidecar

Nashville Barrel Company Rye | Courvoisier | Cointreau |
Fresh Squeezed Lemon Juice | Simple Syrup

The Last Dance

Casamigos Reposado | Solerno Blood Orange Liquor | Polinello
Syrup | Freshly Squeezed Grapefruit | Freshly Squeezed Lemon
Juice | Ginger- Beer

Cool Expression

Gin | Cucumber | Mint | Lime | Simple Syrup

Mi Casa es su Casa

Mi Campo Tequila | Ginger Shrub | Giffards Pimente d'Espelette
Fresh Lemon Juice | Agave Nectar | Fever Tree Grapefruit Soda

COCKTAILS



New Fashions & Barrel Aged Cocktails

Rocky Top Old Fashioned | 25

Nelson's Reserve, Orange Oleo Saccharum Angostura & Orange Bitters

Smoky Mountain High Manhattan | 25

Woodford JW Barrel Pick Bourbon, Carpano Antica, Smoked Luxardo Cherries, Angostura & Peychaud's bitters

FLIGHTS



FLIGHTS

Taste of Tennessee Flight | 20

Gentlemen Jack, Chattanooga Whiskey 91,
Davidson Reserve, George Dickel

Nelson's Distillery Flight | 25

Green Brier TN Whiskey, Nelson Brothers Classic,
Nelson Brothers Reserve, Nelson Brothers
Sherry Cask Finish

Don Julio Flight | 35

Don Julio Blanco, Don Julio Reposado, Don Julio Anejo,
Don Julio 1942

Each flight offers 0.5 oz pours of
each impression listed here. No substitutions.

Prices are subject to 15% State Liquor Tax and are subject to an additional 9.25% sales tax

WINE



SPARKLING

Gruet

Brut, NM, NV
Glass 14 | Bottle 46

Bouvet

Brut, "Rose Excellence", Loire Valley, France, NV
Glass 16 | Bottle 68

La Marca

Prosecco "Luminore" D.O.C.G., Italy
Glass 18 | Bottle 70

Laurent Perrier

Glass 25 | Bottle 100

Schramsberg

Brut, Mirabelle, North Coast, CA, NC
Bottle 69

Moet & Chandon

Imperial, Epernay, France, NV
Bottle 161

Dom Perignon

Champagne, France, 2008
Bottle 525

Veuve Clicquot

Brut, "Yellow Label" Reims, France, NV
Glass 26 | Bottle 184

WINE



ROSÉ

Whispering Angel

Côtes de Provence, France

Glass 15 | Bottle 58

WHITE

Kris

Pinot Grigio, Delle Venezie, Italy

Glass 15 | Bottle 56

Kruger-Rumpf

Riesling, Trocken – Nahe, Germany

Glass 15 | Bottle 56

Three Brooms

Sauvignon Blanc, Marlborough, New Zealand

Glass 16 | Bottle 60

Mer Soleil

Chardonnay, Saint Lucia Highlands, CA

Glass 17 | Bottle 65

WINE



WHITE

by the bottle

Francis Ford Coppola

Chardonnay, "Director's Cut", Russian River Valley, CA

Bottle 60

Jordan Vineyards & Winery

Chardonnay, "Russian River Valley", CA

Bottle 92

WINE



RED

Evolution

Pinot Noir by Sokol Blasser, Willamette Valley, Oregon

Glass 15 | Bottle 56

Napa Smith 2015

Cabernet Sauvignon, Napa Valley, CA

Glass 18 | Bottle 68

Justin

Cabernet Sauvignon, Paso Robles, CA

Glass 18 | Bottle 69

Orin Swift's "Abstract"

Red Blend, CA

Glass 21 | Bottle 80

Cavas Don Nicasio

Malbec, Reserva, Mendoza, Argentina

Glass 17 | Bottle 62

WINE



RED

by the bottle

Caymus

Cabernet Sauvignon, Napa Valley, CA

Bottle 175

Hangtime

Pinot Noir, CA

Bottle 46

Duckhorn

Merlot, Napa Valley, CA

Bottle 140

Conn Creek

Cabernet Sauvignon, Napa Valley, CA

Bottle 92

Stonestreet

Cabernet Sauvignon, Napa Valley, CA

Bottle 92

Heritage

Cabernet Sauvignon, Napa Valley, CA

Bottle 92

CrossBarn by Paul Hobbs

Cabernet Sauvignon, Napa Valley, CA

Bottle 138

Silver Oak

Cabernet Sauvignon, Alexander Valley, CA

Bottle 180

BEER



DRAFT

Wiseacre Tiny Bomb Pilsner

Memphis, TN

7

The Rose Belgium Blonde Ale

The Black Abbey Brewing Company, Nashville, TN

8

Bearded Iris Homestyle IPA

Nashville, TN

11

Jai Alai IPA

Cigar City Brewing, Tampa FL

7

BEER



REGIONAL / CRAFT

7

Ruby American Red Ale

Fat Bottom, Nashville, TN

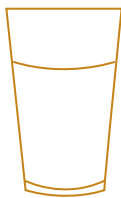
Thunder Ann Pale Ale

Jackalope Beer Brewing Co., Nashville, TN

Bob's Your Uncle

Diskin Cider, Nashville, TN

BEER



IMPORT

7

Corona Extra

Mexico

Guinness Draught

Ireland (14.9oz)

Heineken

The Netherlands

Modelo Especial

Mexico

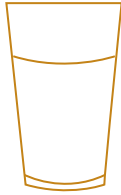
Stella Artois

Belgium

Corona Light

Mexico

BEER



DOMESTIC

6

Blue Moon

Budweiser

Michelob Ultra

Bud Light

Miller Lite

NON-ALCOHOLIC

5

O'Doul's

USA

SPIRITS

CANADIAN

Crown Royal 13

COGNAC

Courvasier V.S. 14

Hennessy Paradis Cognac 125/250

Hennessy V.S.O.P. 28

Hennessy X.O. 75

Remy Martin Louis XIII 250/500

ARMAGNAC

Domaine D' Aurensan 40

TEQUILA BLANCO/SILVER

Casamigos 15

Don Julio 14

Patron 15

Cincoro 25

REPOSADO

Casamigos 16

Clase Azul 36

Cincoro 30

AÑEJO

Casamigos 18

Clase Azul Gold 85

Don Julio 1942 46

Cincoro 45

Patron Extra Añejo 35

Patron Gran Burdeos 85

Tears of Llorona 60

EXTRA AÑEJO

Cincoro Extra Añejo 170 | 340

Clase Azul Añejo 120 | 240

Clase Azul Ultra 200 | 400

MEZCAL

Del Maguey Vida 13

APPETIZERS

PLEASE REFERENCE THE LATE NIGHT
DINING MENU AFTER 10:00 PM

Parmesan Truffle Fries (VG)

Parmesan, Truffle Oil, Fresh Herbs

12

Fried Green Tomatoes

Pork Carnitas, Avocado Sour Cream
Pickled Fresno Cilantro, Romesco Sauce

16

Spinach Artichoke Dip (VG)

Parmesan, Smoked Paprika , Tortilla Chips

14

Grilled Chicken Pesto Flatbread

Ricotta Pesto, Mozzarella
Smoked Bacon, Arugula, Sundried Tomato
Balsamic Glaze

18

"Nashville Hot" Chicken Wings

Ranch Dressing, Crudit 

20

The Duke Board (VG)

Aged Gouda, Port Salut
Local Jam, Marcona Almond, Honey Comb, Artisan Crackers

24

VG | Vegetarian V | Vegan DF | Dairy Free GF | Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
could increase your risk of contracting a food borne illness.

ENTRÉES

Classic Chicken Caesar

Grilled Chicken Breast
Romaine, Parmesan, Buttered Croutons
House-Made Caesar Dressing
23

Big Stomp Burger

Two 4oz American Wagyu Patties, Cheese Sauce, Romaine
Smoked Bacon, Smashville Burger Sauce, Pickled Spear
House-made Sesame Bun, French Fries
22

Chef's Weekly Burger

Ask Your Server About Our Sensational Burger, Served With
Fries
21

Crispy Chicken Sandwich

Buttermilk Fried Chicken Breast, Romaine
Louie Sauce, Pickles, House-made Sesame Bun, French Fries
Available in "Nashville Hot"
20

*Seared Salmon

Warm Farro, Confit Tomatoes, Charred Broccolini
Lemon Butter Sauce
33

Grilled Chicken Paillard (GF)

Artichoke, Sundried Tomato, Spinach
Pinenuts, Mascarpone Sauce, Potato Puree
28

Ale Braised Short Ribs

Confit Vegetables, Creamy Parmesan Grits
Preserved Lemon Gremolata
32

Sugo Rosa Pasta (VG)

Fresh Gemelli Pasta, Creamy Pomodoro Sauce
Fresh Ricotta, Parmesan
24

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
could increase your risk of contracting a food borne illness.

SIDES

French Fries

10

Chargrilled Broccolini

12

Garden Salad

10

DESSERTS

Southern Pecan Turtle Cheesecake

10

Orange Chocolate Fudge Cake

12

Lemon Meringue Tart

12

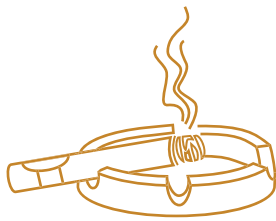
Single Gelato

8.50

Double Gelato

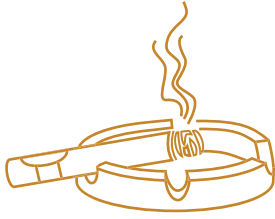
14.50

CIGARS



CIGAR SELECTION

CIGARS



MILD SELECTIONS

5 X 50

Davidoff Special R

60

This storied cigar factory only produces this cigar, it's signature. The finest Connecticut shade wrappers are combined with the choicest Dominican Cibao Valley tobaccos to create this great smoke. This mild but flavorful smoke is a collection of 5 different tobaccos aged up to 4 years.

WRAPPER : *connecticut shade* || FLAVOR : ◆◆◆

6 X 52

Ashton Cabinet Vintage *Torpedo/Pyramid*

35

Fuente makes this cigar using 1994 vintage tobaccos from Dominican farms. This exceptional cigar has been uniquely crafted to deliver exceptional quality and flavors. One of the most difficult shapes to roll, it is only crafted by master rollers.

WRAPPER : *connecticut shade* || FLAVOR : ◆◆◆

6 X 50

Rocky Patel Limited Reserve *1999 Vintage*

35

This is a remarkable cigar. Rocky is a recovering attorney who has become famous in the cigar world for his legendary brand, Indian Tabac. The Vintage 1999 showcases the oldest true Connecticut shade wrapper on the market. This mild, smooth cigar compliments the pale, exquisite wrapper delivering all the toasty notes. The finest mild cigar that's best described as creamy, buttery, nutty – or simply nuttery!

WRAPPER : *connecticut shade* || FLAVOR : ◆◆◆

5 X 54

Acid *Kuba Kuba*

24

This is Acid's Cigars best seller. It's savory Sumatran wrapper and secret infusion of herbs and botanicals deliver an amazing bouquet of flavor rich enough for any pallet while smooth enough for the novice smoker.

WRAPPER : *sumatran* || FLAVOR : ◆◆◆

CIGARS



MILD SELECTIONS

4.5 X 50

Arturo Fuente *Chateau*

22

From what is arguably the finest premium cigar house in the world, comes this exquisitely mellow and flavorful smoke. Made in the Dominican Republic at Chateau de la Fuente, this blend of Dominican filler and binder combine well with the rich flavor of the Connecticut Shade Wrapper.

WRAPPER : *connecticut shade* || FLAVOR : ◆◆◆

Flavored Trios

3 cigarillos **18**

Vanilla Café, Vanilla Bourbon and Irish Cream

CIGARS



MEDIUM SELECTIONS

Assorted Sizes

Opus *Dominican Republic*

120

This most sought after production cigar is the flagship of the Arturo Fuente Family of cigars. Made from 100% Dominican tobacco, even the Wrapper comes from the private farms of Chateau de la Fuente. Only the most skilled torcedores (Master Roller) are invited to wrap this full bodied and rich stogie. Oily to the touch, Carlito Fuente spent 10 years searching for this blend. In 1998 and 1999, production was scaled back to protect the image and quality.

WRAPPER : *dominican*

6 X 50

Cohiba: "Red Dot" Toro Tubo

50

The Cohiba Red Dot took 6 years to develop. The dark rich wrapper is grown in the sub tropical West Africa climate of Cameroon. With Jember binder from Indonesia and choice Pilato Cubano leaves from the Dominican selected for their smooth-smoking qualities to balance the richness of the wrapper.

WRAPPER : *cameroon* || FLAVOR : ◆◆◆

6 X 54

Romeo y Julieta *Reserva Real*

26

This remarkable cigar features a Connecticut Shade Ecuadorian wrapper that sports a silky, golden color. This wrapper, paired with Nicaraguan long-fillers, gives Reserva Real a mellow to medium body and a toasty aroma. Unlike the classic version of Romeo y Julieta, Reserva Real creates a creamier, smoother character with an elegant finish. This Romeo is a fantastic after-dinner delight.

WRAPPER : *connecticut shade* || FLAVOR : ◆◆◆◆

6.25 X 46

Arturo Fuente *858 Corona Grande*

22

The Gran Reserva pairs an African Cameroon Wrapper with the Fuente family's world-renowned Dominican filler and binder. The superior construction provides a long and steady burn with an excellent draw and consistent flavor throughout.

WRAPPER : *cameroon* || FLAVOR : ◆◆◆◆

CIGARS



FULL-BODIED SELECTIONS

Assorted Sizes

Padron Anniversario 1964

60

The history behind this cigar is synonymous with the escape of tyranny and the onslaught of Communism in Cuba. Jose Padron fled Cuba at the pinnacle of the evolution and landed in his adopted home of Nicaragua. It was there that the first crops of his famous brand would create his signature vintage line in 1964. Deep and rich this very full-bodied cigar is for the experienced smoker.

WRAPPER : *nicaragua* || FLAVOR : ◆◆◆◆

Ashton VSG Eclipse

40

In the words of Carlos “Carlito” Fuente Jr., head of the Fuente Family of Cigars. “Ashton Virgin Sun Grown is NOT for everyone. It is for the cigar connoisseur who wants a full, potent cigar that cannot be forgotten” It takes 2 years to produce this cigar’s incredible taste and intense flavor; even the most experienced smoker might want to be sitting down!

WRAPPER : *ecuadorian sun grown* || FLAVOR : ◆◆◆◆◆

5 X 50

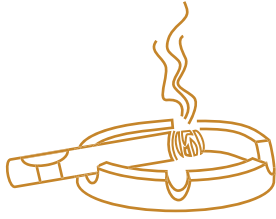
Monte Cristo Platinum

32

The Platinum is a cigar with a wealth of complexity and depth. A dark and sensual smoke crafted with a select San Andres Cubano wrapper grown in the San Andres Valley, along with a rich Dominican binder and a blend of aged Dominican, Nicaraguan and Peruvian long filler tobaccos. The Platinum is a perfect late afternoon or evening cigar. With Oak and licorice aromas and notes of spices and caramel that create an unforgettable experience.

WRAPPER : *san andres cubano* || FLAVOR : ◆◆◆◆◆

CIGARS



FULL-BODIED SELECTIONS

6 X 54

Cohiba *Blue Toro*

28

Dressed in a gorgeous silky smooth Honduran wrapper atop a three-nation blend of the finest aged binder and filler tobaccos, Cohiba Blue is a cigar of luxury and sophistication. A worthy line extension to one of the world's most famous brands, this flawlessly crafted smoke covers the palate like velvet with savory notes of cocoa, caramel, and cinnamon.

WRAPPER : *honduran* || FLAVOR : ◆◆◆◆

5.25 X 45

Punch *Elite*

20

This Honduran-made cigar uses Cuban seed filler (Honduran grown) and the rich full flavor of the maduro Ecuadorian wrapper leaf to create a big body, robust cigar. This brand is known for consistent draw and full, woody flavor.

WRAPPER : *ecuadorian* || FLAVOR : ◆◆◆◆

SHAREABLES

Parmesan Truffle Fries | 12

Parmesan, Truffle Oil, Fresh Herbs

Roasted Garlic Hummus | 13

Smoked Paprika, Olive Oil, Crudité, Artisan Crackers

"Nashville Hot" Chicken Wings | 20

Crudité, Ranch Dressing

LARGE PLATES

Classic Caesar | 15

Romaine, Parmesan, Croutons, Caesar Dressing

Chicken Tenders | 16

French Fries | Served with Honey Mustard

Wagyu Bacon Cheeseburger | 22

Two 4oz American Wagyu Patties, American Cheese
Applewood Smoked Bacon, House-made Sesame Bun
French Fries

SIDES

French Fries 10

Garden Salad 10

DESSERTS

Southern Pecan Turtle Cheesecake 10

Orange Chocolate Fudge Cake 12

Lemon Meringue Tart 12

Single Gelato 8.50

Double Gelato 14.50

FIN



UNTIL NEXT TIME, TAKE CARE AND THANK YOU FOR JOINING US!