

THOUGHTFULLY CRAFTED

At JW Marriott,[®] we strive to provide our guests with a holistic approach to well-being, which is why our chefs partner with community artisans, organic farmers and sustainable fisheries to deliver fresh, authentic cuisine that celebrates local flavors and overall wellness.



LATE NIGHT DINING

AVAILABLE FROM 10PM - MIDNIGHT

PLEASE DIAL IN-ROOM DINING ON YOUR TELEPHONE TO ORDER

SHAREABLES

Parmesan Truffle Fries | 12

Parmesan, Truffle Oil, Fresh Herbs

Roasted Garlic Hummus | 14

Smoked Paprika, Olive Oil, Crudité, Artisan Crackers

“Nashville Hot” Chicken Wings | 20

Ranch Dressing, Crudité

DESSERTS

Orange Chocolate Tart | 12

Orange Curd, Chocolate Ganache
Candy Orange Peel

Tipsy Tiramisu | 12

Coffee Bourbon Soaked Lady Fingers
Mascarpone Mousse

Red Velvet Cheesecake Mousse | 12

Cream Cheese Frosting, Gluten Free Red Velvet Cake, Chocolate Sauce

Homemade Gelato Scoops | MP

Inquire with server

LARGE PLATES

Classic Caesar | 16

Chopped Romaine, Parmesan, Croutons
Creamy Caesar Dressing

Chicken Tenders | 17

French Fries, Honey Mustard

***Big Stomp Burger | 19 (add bacon +3)**

Two 4oz American Wagyu Patties Cheese
Sauce, Lettuce, Smashville Sauce
House-made Sesame Bun, French Fries

LATE NIGHT BEVERAGES

AVAILABLE FROM 10PM - MIDNIGHT

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DRAFT

Tiny Bomb Pilsner | 7

Wiseacre Brewing Co., Memphis, TN

The Rose Belgium Blonde Ale | 8

The Black Abbey Brewing, Nashville, TN

Jai Alai IPA | 7

Cigar City Brewing, Tampa FL

Homestyle IPA | 11

Bearded Iris Brewing, Nashville, TN

WHITE WINE

Yealands

Sauvignon Blanc, Marlborough, NZ

Glass | 16 Bottle | 60

Benzinger

Chardonnay, Sonoma, CA

Glass | 16 Bottle | 60

Hugel

White Blend, Alsace, France

Glass | 15 Bottle | 56

Nik Weis

Riesling, Mosel, Germany

Glass | 15 Bottle | 56

Pietrame

Pinot Grigio, Terre di Chieti, Italy

Glass | 15 Bottle | 56

SPARKLING/ROSÉ

Louis Perdrier

Brut, France, NV

Glass | 14 Bottle | 46

Bouvet

Brut, "Rosé Excellence", Loire Valley, France, NV

Glass | 18 Bottle | 76

Veuve Clicquot

Brut, "Yellow Label" Reims, France, NV

Glass | 26 Bottle | 184

Hecht & Bannier

Rosé, Languedoc, France

Glass | 15 Bottle | 62

Chloe

Prosecco, Veneto D.O.C., Italy

Glass | 15 Bottle | 62

RED WINE

Threadcount

Cabernet Sauvignon, Pasa Robles, CA

Glass | 18 Bottle | 68

Barone Fini

Merlot, Trentino D.O.C., Italy

Glass | 17 Bottle | 64

Paul Jaboulet

Grenache Syrah Blend, Côtes du Rhône, FR

Glass | 16 Bottle | 60

Imagery Estate

Pinot Noir, Sonoma, CA

Glass | 17 Bottle | 64

Roth Estate

Cabernet, Alexander Valley, CA

Glass | 23 Bottle | 88

One-time use menu. A 22% service charge, \$6.00 delivery charge and appropriate sales tax will be added to your check. *Must be 21 years of age or older to consume alcoholic beverages.

LATE NIGHT BEVERAGES

AVAILABLE FROM 10PM - MIDNIGHT

PLEASE DIAL IN-ROOM DINING ON YOUR TELEPHONE TO ORDER

————— 375ML BOTTLES —————

*Includes choice of three sodas
or mixers*

1800 Blanco Tequila | 60

Don Julio Blanco Tequila | 60

Tito's Vodka | 60

Tanqueray Gin | 60

Captain Morgan's Rim | 60

Jameson Irish Whiskey | 60

Jack Daniels TN Whiskey | 60

————— LIQUOR BOTTLE SERVICE —————

*Choice of Juice Pitcher, 6 Canned Sodas
6 Bottles of Ginger Ale, Soda Water, or Tonic
Water*

Vodka

Tito's Handmade | 175

Grey Goose | 225

Gin

Bombay Sapphire | 225

Tequila

Patron Silver | 225

Scotch / Whiskey

Jack Daniels | 175

Johnny Walker Black | 225

OVERNIGHT MENU

AVAILABLE SUNDAY-THURSDAY 12AM-6AM, FRIDAY, SATURDAY 1AM-6AM

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LIGHT BITES

Sumac & Pomegranate Hummus | 12

Carrot, Celery, Watermelon Radish

Fruit Cup | 11

Cantaloupe, Pineapple, Honeydew, Grape

Yogurt Parfait | 13

Greek Yogurt, Mixed Berry Compote, Granola, Berries

APPETIZERS

“Nashville Hot” Chicken Wings | 20

Ranch Dressing, Crudite

Pepperoni Pizza | 16

House Tomato Sauce, Artisanal Wood Fired Flatbread, Pepperoni, Mozzarella

Cheese Pizza | 15

House Tomato Sauce, Artisanal Wood Fired Flatbread, Cherry Tomato, Mozzarella

SALADS & SANDWICHES

Chicken Salad Sandwich | 17

Southern Style Chicken Salad, Housemade Bun, Lettuce, Tomato

Hot Italian Sandwich | 18

Shaved Honey Baked Ham, Provolone, Calabrian Salami, Peperoncini Relish

Mortadella Sandwich | 16

Focaccia Bread, Thinly Sliced Mortadella, Provolone Cheese, Truffle Aioli

Chopped Cobb Salad | 15

Romaine Lettuce, Hard Boiled Egg, Cherry Tomato, Avocado-Ranch Dressing

Turkey Club Wrap | 19

Oven Roasted Turkey, Bacon, Romaine, Tomato, Herb Aioli, Swiss

DESSERTS

Orange Chocolate Tart | 12

Tipsy Tiramisu | 12

Red Velvet Cheesecake Mousse | 12

SNACKS

Candy | 4

Snickers, Kitkat, M&M's

Potato Chips | 4

Health Bars | 8

Cliff Bar, KIND Bar

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