



“So let’s keep this between
you, me, the salt and the lime”

CRAFT COCKTAILS

COCKTAILS 16 | PITCHER 65

HOT PARCHITA

TEQUILA, FRESH SQUEEZED LIME JUICE
PASSION FRUIT, JALAPEÑOS

BASILICO

VODKA, BASIL SIMPLE SYRUP, STRAWBERRY
FRESH SQUEEZED LEMON, SODA WATER

WATERMELON MULE

VODKA, WATERMELON, GINGER BEER
FRESH GINGER, GINGER SIMPLE SYRUP
FRESH SQUEEZED LEMON JUICE

CUCUMBER FRESCO

GIN, CUCUMBER, FRESH SQUEEZED LIME JUICE
MINT, SIMPLE SYRUP, SODA WATER

PINEAPPLE PERSAUSSION

VODKA, COCONUT RUM, ORGEAT
FRESH SQUEEZED PINEAPPLE & LIME JUICE
TIKI BITTERS

CLASSIC MARGARITA

TEQUILA, FRESH SQUEEZED LIME JUICE
SIMPLE SYRUP, LIME

POOLSIDE PALOMA

TEQUILA, APEROL,
FRESH SQUEEZED GRAPEFRUIT JUICE
FRESH SQUEEZED LIME JUICE

GRAPEFRUIT FIZZ

KETEL ONE GRAPEFRUIT ROSE BOTANICALS, FRESH GRAPEFRUIT
JUICE, ROSEMARY SYRUP, CLUB SODA

TROPICAL MOJITO

CAMPESINO AGED RUM, PINEAPPLE, FRESH LIME JUICE, FRESH
MINT, SPARKLING ROSE

COCKTAIL OF THE DAY 14 | PITCHER 55

PLEASE ASK YOUR SERVER FOR TODAY’S SPECIAL

WINE

CIELO

PROSECCO, ITALY
GLASS 10 | BOTTLE 40

GRUET

SPARKLING WHITE, BRUT, NM
GLASS 16 | BOTTLE 46

BOUVET

BRUT, “ROSÉ EXCELLENCE”
LOIRE VALLEY, FRANCE, NV
GLASS 16 | BOTTLE 68

KRIS

PINOT GRIGIO, DELLE VENEZIA GIULIA, ITALY
GLASS 15 | BOTTLE 56

VILLA MARIA

SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND
GLASS 16 | BOTTLE 60

MER SOLEIL

CHARDONNAY, SANTA LUCIA HIGHLANDS, CA
GLASS 17 | BOTTLE 65

EVOLUTION

PINOT NOIR BY SOKOL BLASSER
WILLIAMETTE, OREGON
GLASS 15 | BOTTLE 56

LAMARCA

PROSECCO “LUMINORE” D.O.C.G., ITALY
GLASS 18 | BOTTLE 70

FLEUR DE MER

ROSÉ, CÔTES DE PROVENCE, FRANCE
GLASS 15 | BOTTLE 52

VEUVE CLIQUOT

BRUT, “YELLOW LABEL” REIMS, FRANCE, NV
BOTTLE 184

DOMESTICS

CAN 6 | BUCKET 30
BUDWEISER & BUD LIGHT

MICHELOB ULTRA

BLUE MOON

COORS LIGHT

HIGH NOON CAN 7 | BUCKET 35
PEACH OR PINEAPPLE

LOW & NO ABV 12

LOW ABV - CABANA CLUB COOL DOWN

CHAREAU ALOE LIQUEUR (25% ABV), ORGEAT, FRESH LEMON
JUICE, CLUB SODA

LOW ABV - COCO COFFEE

KAHLUA COFFEE LIQUEUR (20% ABV), VITA COCONUT WATER
ORGEAT

NO ABV - STRAWBERRY IN PARADISE

STRAWBERRY, FRESH MINT FROM JW NASHVILLE GARDEN, COCO
LOPEZ, VITA COCONUT WATER

NO ABV - SPICE ME UP

FRESH PINEAPPLE AND ORANGE JUICE, GRENADINE, GINGER
BEER

FROZEN FAVORITES 16

BEAT THE HEAT WITH A SPIKED SLUSHY!
ASK YOUR SERVER OR BARTENDER
FOR TODAY’S OFFERINGS

CRAFT BEER

CAN 6 | BUCKET 30

MILE HI LIGHT BEER

OUTLAW BREWING, DENVER, CO

TINY BOMB PILSNER

WISEACRE, NASHVILLE, TN

THUNDER ANN PALE ALE

JACKALOPE BEER BREWING CO., NASHVILLE, TN

JAI ALAI IPA

CIGAR CITY BREWING, TAMPA, FL

LOVE BIRD STRAWBERRY

RASPBERRY WHEAT

JACKALOPE BEER BREWING CO., NASHVILLE, TN

DISKIN CIDER

DISKIN, NASHVILLE, TN

CORONA EXTRA

MEXICO

*MUST BE 21 YEARS OR OLDER TO CONSUME ALCOHOLIC BEVERAGES.



“Tennessee, Tennessee, there ain’t
no place I’d rather be”

SMALL PLATES

SEASONAL FRUIT CUP | 7

MELONS, PINEAPPLE, BLUEBERRIES

CONFIT GARLIC HUMMUS CUP | 8

SMOKED PAPRIKA, CARROTS, CELERY

CLASSIC FRENCH FRIES | 8

SALADS

CLASSIC CAESAR | 12

HERB-GRILLED CHICKEN BREAST, ROMAINE
CAESAR DRESSING, PARMESAN, CROUTONS

FIELD GREENS | 12

TOMATO, CUCUMBER, CARROT
BALSAMIC DRESSING

ADD

GRILLED CHICKEN | 9

GRILLED SALMON | 15

ACCESSORIES 3

JW MARRIOTT NASHVILLE KOOZIE

JW MARRIOTT NASHVILLE SUNGLASSES

**JW MARRIOTT NASHVILLE SUNSCREEN
(SPF 30)**

SANDWICHES

SERVED WITH CHIPS OR FRIES

SMOKED TURKEY CLUB WRAP | 19

SMOKED TURKEY BREAST, BACON
MAYO, ROMAINE, VINE-RIPE TOMATO
WHEAT TORTILLA

CRISPY CHICKEN SANDWICH | 19

SOUTHERN-STYLE FRIED CHICKEN BREAST
RANCH DRESSING, LETTUCE, PICKLES
BRIOCHE BUN

***CABANA BURGER | 20**

TWO CHAR-GRILLED 4OZ WAGYU BEEF PATTIES
AMERICAN CHEESE, THOUSAND ISLAND
LETTUCE, PICKLES, ARTISAN BUN

KIDS MENU 15

SERVED WITH FRIES

CHICKEN TENDERS

HAMBURGER

DESSERTS

KEY LIME PIE

CHANTILLY CREAM

ICE CREAM BAR

POOL HOURS:

6AM TO 11PM, DAILY

(WEATHER PERMITTING)

CABANA CLUB BAR & GRILL:

POOLSIDE BAR: 10AM TO 6PM, FRIDAY - SUNDAY

11AM TO 6PM, MONDAY - THURSDAY

GRILL: 11AM TO 5PM, DAILY

*Pro-tip! If you're at the pool and would like to order food or beverages outside of our spring and summer operations, simply contact In-Room Dining (ext. 8470) and instruct them to deliver your order to the pool deck!

[Tap here](#) to see our In-Room Dining menus.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

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