

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

Pecan Turtle Cheesecake | 10

Oreo Cookie Cream, Candy Pecans
Caramel

Orange Chocolate Fudge Cake | 12

Citrus Ganache, Candy Orange Peel

Lemon Meringue Tart | 12

Strawberry Pearls, Vanilla Cream

Single Gelato | 8.50

Double Gelato | 14.50

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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BUBBLES / CHAMPAGNE

Gruet, Brut

New Mexico

Glass | 14 Bottle | 46

Bouvet Rosé Excellence, Brut

Loire Valley, France, NV

Glass | 16 Bottle | 68

Veve Clicquot, Brut

“Yellow Label” Reims, France, NV

Bottle | 186

BEER

Domestic | 6

Bud Light

Budweiser

Miller Lite

Michelob Ultra

Blue Moon, Belgian White

O’Doul’s Non-Alcoholic

Imported | 7

Heineken, The Netherlands

Corona Extra, Mexico

Stella Artois, Belgium

Guinness Draught, Ireland

Regional/ Craft | 7

Jai Alai IPA

Cigar City Brewing, Tampa, FL

Ruby Red American Ale, Red Ale

Fat Bottom Brewing Nashville, TN

Thunder Ann, American Pale Ale

Jackalope Brewing Co., Nashville, TN

RED WINE

Evolution, Pinot Noir by Sokol Blasser

Willamette Valley, Oregon

Glass | 15 Bottle | 56

Cavas Don Nicasio Reserva, Malbec

Mendoza, Argentina

Glass | 17 Bottle | 62

Orin Swift’s “Abstract” Red Blend

California

Glass | 21 Bottle | 80

The 75 Wine Company

Cabernet Sauvignon

California

Glass | 18 Bottle | 69

Justin, Cabernet Sauvignon

Paso Robles, California

Glass | 18 Bottle | 69

WHITE WINE

Kris, Pinot Grigio

Delle Venezie, Italy

Glass | 15 Bottle | 56

Kruger-Rumpf, Riesling

Trocken-Nahe, Germany

Glass | 15 Bottle | 56

Loveblock, Sauvignon Blanc

Marlborough, New Zealand

Glass | 16 Bottle | 60

Mer Soleil, Chardonnay

Saint Lucia Highlands, California

Glass | 17 Bottle | 65

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

PLEASE DIAL IN-ROOM DINING ON YOUR TELEPHONE TO ORDER

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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