



# THOUGHTFULLY CRAFTED

At JW Marriott,<sup>®</sup> 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

PLEASE DIAL IN-ROOM DINING ON YOUR TELEPHONE TO ORDER

## 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

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

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.

