



JW MARRIOTT®
HOUSTON

In-Room Dining

5150 Westheimer Road
Houston, TX 77056
713-961-1500

**ALSO ENJOY DINING
AT ONE OF OUR RESTAURANTS!**



Open for Breakfast

Monday - Friday 6:30 - 11:00 a.m.
Saturday - Sunday 6:30 - 12:00 p.m.



DESTINO

Open Daily for Lunch and Dinner

11:00 a.m. - 11:00 p.m.

We Proudly Brew
STARBUCKS COFFEE



Open Daily

Monday - Friday 6:00 a.m. - 2:00 p.m.
Saturday - Sunday 7:00 a.m. - 12:00 p.m.

In-Room Dining

We are pleased to offer In-Room Dining with a range of popular selections from our full-service restaurant.

"At Your Service" will gladly assist you with any request for Breakfast, Lunch and Dinner. If you would like an item not listed on the menu, please ask — we'll make every effort to accommodate your request. You may pre-order your breakfast tonight for tomorrow! Simply fill out the Room Service Doorknob Menu and hang it on the doorknob outside your room by midnight.

You may also call "At Your Service" directly to place your order. We guarantee your breakfast on time, or it's on us! Your complete satisfaction is our goal! If for any reason we do not meet your expectations, please notify us immediately, and we will replace your meal.

Bon appétit!

Sincerely,
Your "At Your Service" Staff

BREAKFAST

Served Monday- Friday
6:00am-11:00am

Saturday and Sunday
6:00am-11:30am

CLASSICS

Includes juice and coffee, tea, milk or soda

Good Start Breakfast \$14.00

Oatmeal, Kellogg's® cold cereal or housemade almond granola with fresh berries or banana, skim milk and toast, bagel or muffin

All-American Breakfast \$20.00

Two eggs your way, with crisp hash browns. Choice of bacon, ham, sausage or Canadian bacon and toast, bagel or muffin

Apple Smoked Bacon and Cheese Omelet- \$17.00

3 egg omelet filled with Nueske's Bacon and provolone cheese, Served with hash browns and toast.

Egg White Omelet \$15.00

3 egg whites with spinach and grilled tomato

Avocado and Goat

Cheese Omelet \$16.00

3 egg omelet filled with avocado and local goat cheese served with hash browns and toast.

*Prepared with Egg Beaters® or egg whites upon request
Egg Beaters® (99% egg white)
has 0 cholesterol and 0 fat grams.*

SPECIALTIES

Plate of Seasonal Fruit \$12.00

with yogurt, local honey and a bran muffin.

Traditional Eggs Benedict \$17.00

A split English muffin topped with Canadian bacon, two poached eggs and hollandaise sauce. Served with hash browns

Breakfast Burger \$15.00

Fresh Angus Burger with hash browns, Nueske's Bacon and a sunny side egg

Crunchy Grilled French Toast \$12.00

Whole-wheat bread dipped in low cholesterol egg and crushed corn flakes. Served with fresh fruit, margarine and reduced-calorie syrup

Pancakes \$11.00

Served with maple syrup

Texas Waffle \$12.00

Served with maple syrup, mixed berries, ligoonberry puree, choice of bacon or sausage.

MERLOT

	Glass	Bottle
Columbia Crest "Grand Estates" Merlot, Columbia Valley	11	38
Bonterra Merlot, Mendocino (Organic)		42
Ferrari-Carano Vineyards Merlot, Sonoma County	14	50
Grgich Hills Estate Merlot, Napa Valley (Biodynamically grown grapes)		118
Northstar Merlot, Columbia Valley		97
Sterling Vineyards "Three Palms", Merlot		95

RED VARIETALS

Bodegas Catena Zapata Malbec, Mendoza	15	54
Taltarni "Three Monks" Cabernet Merlot, Victoria		47
Qupe "Bien Nacido Vineyard" Syrah, Santa Maria Valley		82
Ravenswood "Old Vine" Zinfandel, Lodi	12	42
Coppola "Directors Cut" Zinfandel, Dry Creek Valley	14	48
Opus One, Oakville		311

CABERNET SAUVIGNON

Aquinas Cabernet Sauvignon, Napa Valley		46
Estancia Cabernet Sauvignon, Paso Robles	13	45
Louis Martini Cabernet Sauvignon, Napa Valley	17	58
Silver Oak Cabernet Sauvignon, Alexander Valley	40	144
Cuvaison Estate Cabernet Sauvignon, Mt. Veeder	26	90
BV, "Georges de Latour", Private Reserve, Cabernet Sauvignon, Napa Valley		185

HALF BOTTLES

Moet & Chandon "Imperial", Epernay	74
Vueve- Cliquot "Yellow Label", Brut, Reims	64
Santa Margherita Pinot Grigio, Alto Adige, Italy	40
Frog's Leap, Sauvignon Blanc, Napa Valley	42
Merryvale "Starmont" Chardonnay, Napa Valley	36
J Lohr, "Los Osos" Merlot, Pasa Robles	30
Opus One, Oakville	185

BEERS

Domestic \$5.00	Microbrews \$6.00	Imported \$6.00	Premium Imported \$7.00
Bud Light	Samuel Adams Boston Lager	Amstel Light	Guinness Draught
Budweiser	Shiner Bock	Dos XX	
Michelob Ultra	Blue Moon Belgian White	Stella Artois	
Miller Lite		Corona Extra	
Coors Lite		Corona Light	
		Heineken	

WINES

Served Monday – Saturday 7 a.m. – 11 p.m.

Sunday Noon – 11 p.m.

WHITE WINES

	Glass	Bottle
SPARKLING AND CHAMPAGNE		
Piper- Sonoma Brut, Sonoma County	15	53
Schramsberg Vineyards “Mirabelle” Brut, North Coast		70
Moet & Chandon “Imperial”, Epernay		110
Vueve- Cliquot “Yellow Label”, Brut, Reims	35	123
Moet & Chandon “Dom Perignon”, Brut, Epernay		298

ROSE

Berringer White Zinfandel, California	7	22
Mulderbosch, Cabernet Sauvignon Rose, Stellenbosch		44

WHITE VARIETALS

Snoqualmie Riesling “Naked”, Columbia Valley (Organic)	11	38
St. Supery Vineyards Moscato, California	16	57
“Conundrum”, California	17	60
Pighin Pinot Grigio, Grave del Friuli, Italy		49
Kris Pinot Grigio, Delle Venezie, Italy	13	45
Santa Margherita Pinot Grigio, Alto Adige, Italy	18	63
Villa Maria, Sauvignon Blanc, Marlborough	13	44
Casa Lapostolle Sauvignon Blanc, Rapel Valley (Biodynamically grown grapes)		40
Ferrari-Carano Vineyards Fume Blanc, Alexander Valley		45

CHARDONNAY

Columbia Crest “Grand Estates” Chardonnay, Columbia Valley	11	38
Sebastiani Chardonnay, Sonoma County		40
Jordan Chardonnay, Russian River Valley		83
Merryvale “Starmont” Chardonnay, Napa Valley	16	55
Sterling Chardonnay, Napa Valley		50
Sonoma Cutrer Chardonnay, Russian River Valley	17	58
Cakebread Cellars Chardonnay, Napa Valley	27	96

RED WINES

PINOT NOIR

	Glass	Bottle
Mark West Pinot Noir, California	12	40
Willamette Valley Vineyards Founder’s Reserve Pinot Noir, Willamette Valley		58
Belle Glos “Meiomi” Pinot Noir, Sonoma Coast	18	63
Merry Edwards Pinot Noir, Russian River Valley		126

ETC.

Kellogg’s® Cereals \$6.00

Rice Krispies®, Corn Flakes, Frosted Flakes®, Shredded Wheat Miniatures®, Froot Loops®, Frosted Mini-Wheats® or Raisin Bran

Irish Rolled Oats \$6.00

with 2% or skim milk, brown sugar and raisins.

Housemade Granola \$7.00

With yogurt and fresh berries

Bagel with Cream Cheese \$6.00

Add smoked salmon **\$4.00**

JUST FOR KIDS

Children 12 years and under, please.

Cereal \$3.00

Juice or Milk \$2.00

Pancakes \$6.00

Served with choice of bacon or sausage

French Toast \$6.00

Served with choice of bacon or sausage

One Scrambled Egg & Muffin \$6.00

Served with choice of bacon or sausage

BEVERAGES

Orange or Grapefruit Juice \$4.00

Apple, Cranberry, Pineapple,

V8® or Tomato Juice \$4.00

Freshly Brewed Pot of Coffee \$6.00

Pot of Specialty or Herbal Tea \$6.00

Pot of Hot Chocolate \$6.00

Milk (2%, Skim or Chocolate) \$3.00

Vasa® Pure Spring Water \$3.00

S.Pellegrino® Sparkling Water \$4.00

(8.5-oz.)

Soft Drinks \$3.00

Pepsi, Diet Pepsi, Sierra Mist or

Dr. Pepper

ALL DAY MENU

SERVED DAILY

11:00AM-11:00PM

APPETIZERS

Chicken Wings

Half Dozen \$9.00

One Dozen \$12.00

Mexican Grilled Shrimp Cocktail

\$14.00

Avocado, Pico De Gallo,
Tortilla Chips

Charred Corn Guacamole

\$12.00

Tortilla Chips

Warm Goat Cheese Dip

\$11.00

Mushroom Tapenade,
Apricot Jam, Grilled Bread

SOUPS

Beer Cheese Soup

\$8.00

Fried Farm House Gouda,
Elgin Sausage

Traditional Tortilla Soup

\$8.00

Grilled Chicken, Guacamole, Sour
Cream, Pepper Jack Cheese

SALADS

Shrimp Chopped Salad

\$17.00

Nueske's Bacon, Crispy Egg, Redneck
Cheddar Cheese, Farmer Romaine
Lettuce, Watercress, Grilled Corn,
Grilled Texas 1015 Onions, Avocado,
Ranch Dressing

Chicken Caesar Salad

\$14.00

Hearts of Romaine, Shaved Grano
Padano, House Made Caesar Dressing

Iceberg BLT

\$13.00

Tomato Relish, Crumbled Blue
Cheese, Nueske's
Bacon, Avocado, Blue Cheese
Dressing

Add Beef, Chicken or Shrimp \$5.00

SANDWICHES

Served with choice of French Fries,
Fresh Fruit or Homemade Chips

Fresh Angus Burger

\$15.00

Ground Chuck, Tillamook Cheddar
Cheese, Nueske's Bacon

Maple Honey Turkey Sandwich

\$14.00

Shaved Turkey, Oven Roasted Heir-
loom Tomato, Arugula Salad, Shaved
Granny Smith Apple

Strawberry Grouper Sandwich

\$16.00

Heirloom Tomatoes, Grilled Onions,
Spicy Watercress Aioli

Grilled Cheese Sandwich

\$12.00

Mozzarella, Farm House Gouda,
Tomato Basil Soup

Slow Mesquite Smoked Beef Brisket Sandwich

\$16.00

Caramelized Onions, Provolone
Cheese, BBQ Sauce,
Stuffed with Ranch Dressing Fries

ENTREES

Available after 5:00 PM daily

Comes with choice of 2 side dishes

40 Day Dry Aged, Certified

Angus NY Strip \$38.00

Niman Ranch Pork
Tenderloin \$30.00

With Apple Cider Glaze

Scottish Wild Salmon \$31.00

Organic Shiner Bock Roasted
Half Chicken \$24.00

Bucatini Pasta \$21.00

Roasted Heirloom Tomatoes, Broccoli

Rabe, Mushrooms, Parmesan

Reggiano, Basil Olive Oil

With Beef, Chicken or Shrimp.

JUST FOR KIDS

Cheeseburger \$8.00

With French fries

Chicken Strips \$8.00

With French fries

Turkey Sandwich \$8.00

With JW potato chips

Grilled Cheese Sandwich \$7.00

With JW potato chips

Kosher Hot Dog \$8.00

with French Fries

Juice, Milk or Soda \$2.00

DESSERTS

Humongous Chocolate Cake \$7.00

Six Layer Cake Filled with and Topped
with Rich Chocolate Icing

Key Lime White Chocolate
Cheese Brulee \$7.00

Creamy White Chocolate with Cheese
Layered Atop Tart and Classic Key Lime

Sinfully Sugar Free
Cheesecake \$7.00

Creamy Vanilla Cheesecake on Dense
Chocolate Crust

Carmel Apple Granny Pie \$7.00

Carmel and Toffee Custard with Granny
Smith Apples in a Shortbread Crust

Add one scoop of Ice Cream \$3.00

Vanilla, Chocolate or Strawberry

SIDE DISHES

\$5 each

Lobster and Wild Mushroom Whipped

Potatoes

Mashed Potatoes

Cheddar Corn Grits

Bistro Truffle Fries

Sautéed Wild Mushrooms and

Potatoes with Garlic, Parsley and

a Fried Egg

Dill Broad Beans

Garlicky Broccoli Rabe

Mac and Cheese of the day

Hill Country Blue Cheese Slaw

Heirloom Tomato and

Avocado Salad

Side Salad

Add Fried Egg To Any Entrée

or Sandwich \$1.00