

MENU

JW MARRIOTT NASHVILLE 201 8TH AVENUE SOUTH NASHVILLE, TN 37203 615.291.8600

COCKTAILS

18

Ruse by Rose

Ketel One Botanical Grapefruit Rose Vodka | Aperol | Chareau Aloe | Fresh Squeezed Lime and Grapefruit Juice | Rose Water

Pineapple Persuasion

Tito's Vodka | Clement Coconut Rhum | Orgeat | Fresh Squeezed Pineapple and Lime Juice | Tiki Bitters

Casa Robles

Casamigos Reposado | Giffard Créme de Banane | Amaro Montenegro | Demerara Syrup | Fresh Squeezed Lime Juice

Fit For a Queen

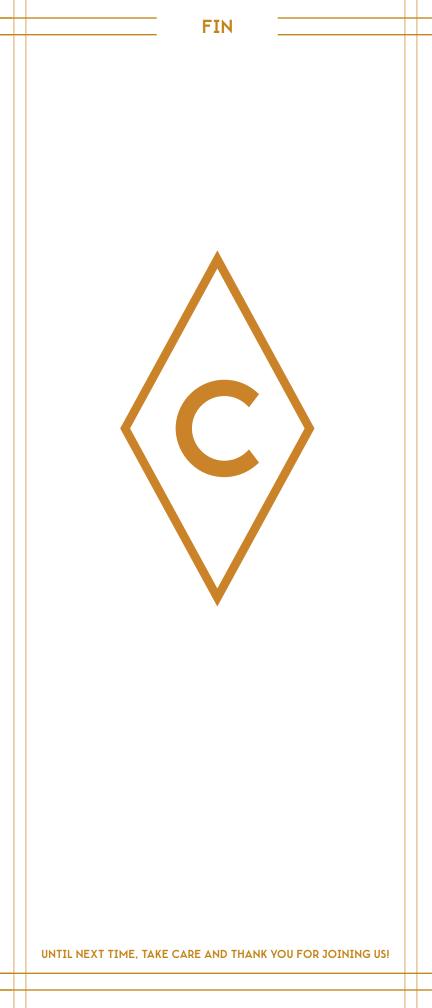
Empress 1908 Gin | Chareau Aloe | Freshly Squeeze Lemon Juice | Simple Syrup | Orgeat | Pasteurized Egg-Whites | Blossom Water

Chattanooga Railway

Tennessee Whiskey | Lime | Lemon | Crème de cassis Blackberry | Egg Whites

The Don at the Bar

Don Julio Anejo | Pineapple | Lime | Agave | Chartreuse | Averna



ENTRÉES

Classic Chicken Caesar

Grilled Chicken Breast Romaine, Parmesan, Buttered Croutons House-Made Caesar Dressing 23

*Chargrilled American Wagyu Burger

8oz American Wagyu Beef, Choice of American Cheese Lettuce, Onion, Tomato, Pickle Spear, Artisan Bun French Fries

22

Crispy Chicken Sandwich

Buttermilk Fried Chicken Breast, Lettuce, Pickles Whiskey Bacon Louie Sauce, Brioche Roll, French Fries Available in "Nashville Hot"

20

*Blackened Salmon

Potato Puree, Charred Broccolini, Crispy Capers Lemon Butter Sauce

30

*Steak Frites

Grilled 7oz 1855 Sirloin Steak, French Fries Petite Green Salad, Bearnaise Aioli

32

SIDES

French Fries 9 Chargrilled Broccolini 9 Garden Salad 9

DESSERTS Key Lime Pie 9

Cheesecake Jar 9 Chocolate Fudge Cake 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs could increase your risk of contracting a food borne illness.

COCKTAILS

18

Sage Advice

Uncle Val's Gin | Sage Syrup | Fresh Squeezed Lemon Juice | Lavender Bitters

* "Smoky" Mountain Sour

Vida Mezcal | Cinnamon Syrup | Apple Cider | Fresh Squeezed Lime Juice | Egg White

Music City Sidecar

Nashville Barrel Company Rye | Courvoisier | Cointreau | Fresh Squeezed Lemon Juice | Simple Syrup

The Last Dance

Casamigos Reposado | Solerno Blood Orange Liquor | Polincello Syrup | Freshly Squeezed Grapefruit | Freshly Squeezed Lemon Juice | Ginger- Beer

Cool Expression

Gin | Cucumber | Mint | Lime | Simple Syrup

Woodford JW Barrel Pick Fizz

Woodford JW Barrel Pick Bourbon | Cointreau | Five Spice Syrup Pasteurized Egg-whites | Freshly Squeezed Lemon Juice Freshly Squeezed Lime Juice | Half & Half | Soda

France, Meet Tennessee | 22

Hennessy VSOP | Grand Marnier | Ginger shrub | Taittinger Brut

Prices are subject to 15% State Liquor Tax and are subject to an additional 9.25% sales tax *Consuming raw or undercooked eggs could increase your risk of contracting a food borne illness

COCKTAILS

New Fashions & Barrel Aged Cocktails

Anejo Coffee Bean | 22

Cincoro Anejo, Kona Coffee Liquor, Smoked Woodford Cherry Bitters

Rocky Top Old Fashioned | 25

Nelsons Reserve, Orange Oleo Saccharum Angostura & Orange Bitters

Smoky Mountain High Manhattan | 25

Woodford JW Barrel Pick Bourbon, Carpano Antica, Smoked Luxardo Cherries, Angostura & Peychaud's bitters

APPETIZERS

PLEASE REFERENCE THE LATE NIGHT DINING MENU AFTER 10:00 PM

Parmesan Truffle Fries

Parmesan, Truffle Oil, Fresh Herbs

11

Fried Green Tomatoes

Fresh Ricotta, Tomato Jam, Crispy Ham, Arugula

15

Spinach Artichoke Dip

Parmesan, Tortilla Chips

13

Marinated Olives & Feta

Rosemary and Citrus Marinated Olives, Feta Flatbread Crackers 13

Grilled Chicken Pesto Flatbread

Ricotta Pesto, Mozzarella Smoked Bacon, Arugula, Sundried Tomato Balsamic Glaze

18

"Nashville Hot" Chicken Wings

Ranch Dressing, Crudité 20

The Duke Board

Port Salut & Aged Gouda

Local Jam, Marcona Almond, Honey Comb, Artisan Crackers

24

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SPIRITS

CANADIAN

Crown Royal 13

COGNAC

Courvasier V.S. 14 Hennessy Paradis Cognac 125/250 Hennessy V.S.O.P. 28 Hennessy X.O. 75 Remy Martin Louis XIII 250/500

ARMAGNAC

Domaine D' Aurensan 40

TEQUILA BLANCO/SILVER

Casamigos 15 Don Julio 14 Patron 15 Cincoro 25

REPOSADO

Casamigos 16 Clase Azul 36 Cincoro 30

AÑEJO

Casamigos 18 Clase Azul Gold 85 Don Julio 1942 46 Cincoro 45 Patron Extra Añejo 35 Patron Gran Burdeos 85 Tears of Llorona 60

EXTRA AÑEJO

Cincoro Extra Añejo 170 | 340 Clase Azul Añejo 120 | 240 Clase Azul Ultra 200 | 400

MEZCAL

Del Maguey Vida 13

BOURBON FLIGHTS

BOURBON FLIGHTS

Taste of Tennessee Flight | 20

Gentlemen Jack, Chattanooga Whiskey 91, Davidson Reserve, George Dickel

Woodford Reserve Flight | 25

Woodford JW Barrel Pick Bourbon, Woodford Rye, Woodford Double Oak, Woodford Wheat Whiskey

Each flight offers 0.5 oz pours of each impression listed here. No substitutions.

SPARKLING

Gruet

Brut, NM, NV Glass 14 | Bottle 46

Bouvet

Brut, "Rose Excellence", Loire Valley, France, NV Glass 16 | Bottle 68

La Marca

Prosecco "Luminore" D.O.C.G., Italy Glass 18 | Bottle 70

Laurent Perrier

Glass 25 | Bottle 100

Schramsberg

Brut, Mirabelle, North Coast, CA, NC Bottle 69

Moet & Chandon

Imperial, Epernay, France, NV Bottle 161

Dom Perignon

Champagne, France, 2008 Bottle 525

Veuve Clicquot

Brut, "Yellow Label" Reims, France, NV Bottle 184

ROSÉ

Whispering Angel

Côtes de Provence, France Glass 15 | Bottle 58

DOMESTIC

6

Blue Moon

Budweiser

Michelob Ultra

Bud Light

Miller Lite

NON-ALCOHOLIC

5

O'Doul's

IMPORT

7

Corona Extra

Mexico

Guinness Draught

Ireland (14.9oz)

Heineken

The Netherlands

Modelo Especial

Mexico

Stella Artois

Belgium

Corona Light

Mexico

WHITE

Kris

Pinot Grigio, Delle Venezie, Italy Glass 15 | Bottle 56

Kruger-Rumpf

Riesling, Trocken – Nahe, Germany Glass 15 | Bottle 56

Three Brooms

Sauvignon Blanc, Marlborough, New Zealand Glass 16 | Bottle 60

Mer Soleil

Chardonnay, Saint Lucia Highlands, CA Glass 17 | Bottle 65

WHITE

by the bottle

Francis Ford Coppolla

Chardonnay, "Director's Cut", Russian River Valley, CA Bottle 60

Jordan Vineyards & Winery

Chardonnay, "Russian River Valley", CA Bottle 92

REGIONAL / CRAFT

7

Ruby American Red Ale

Fat Bottom, Nashville, TN

Thunder Ann Pale Ale

Jackalope Beer Brewing Co., Nashville, TN

Bob's Your Uncle

Diskin Cider, Nashville, TN

RED

Evolution

Pinot Noir by Sokol Blasser, Willamette Valley, Oregon Glass 15 | Bottle 56

The 75 Wine Company

Cabernet Sauvignon, CA Glass 18 | Bottle 69

Justin

Cabernet Sauvignon, Paso Robles, CA Glass 18 | Bottle 69

Orin Swift's "Abstract"

Red Blend, CA Glass 21 | Bottle 80

Cavas Don Nicasio

Malbec, Reserva, Mendoza, Argentina Glass 17 | Bottle 62

RED

by the bottle

Caymus

Cabernet Sauvignon, Napa Valley, CA Bottle 175

Hangtime

Pinot Noir, CA Bottle 46

Duckhorn

Merlot, Napa Valley, CA Bottle 140

Conn Creek

Cabernet Sauvignon, Napa Valley, CA Bottle 92

Stonestreet

Cabernet Sauvignon, Napa Valley, CA Bottle 92

Heritance

Cabernet Sauvignon, Napa Valley, CA Bottle 92

CrossBarn by Paul Hobbs

Cabernet Sauvignon, Napa Valley, CA Bottle 138

Silver Oak

Cabernet Sauvignon, Alexander Valley, CA

Bottle 180

DRAFT

Wiseacre Tiny Bomb Pilsner

Memphis, TN

7

The Rose Belgium Blonde Ale

The Black Abbey Brewing Company, Nashville, TN

8

Bearded Iris Homestyle IPA

Nashville, TN

11

Jai Alai IPA

Cigar City Brewing, Tampa FL

7