

# UNRESERVED

FOOD BAZAAR

## CHELONIA RAW BAR

### KEY WEST SHRIMP COCKTAIL\* GF, S

Harissa cocktail sauce, shaved horseradish, lemon wedges 24

### KING CRAB LEGS\* GF, D, S, E

Drawn butter, mustard sauce 1/2 lb 30 | 1lb 55

### DAILY SELECTION OF OYSTERS\*\* S

Guava sour beer mignonette, horseradish, lemon 2 for 6 | 6 for 17

### TUNA CRUDO\* GF

Pomegranate, herb microgreens, lemon-infused oil, sea salt, fresh cracked pepper 21

### SCALLOP CEVICHE\* GF

Watermelon consomé, jalapeño, lime supremes, shaved radish, chive oil 19

### RAW BAR TOWER\*\* D, S, E

Key West shrimp cocktail, six oysters, king crab legs, harissa cocktail sauce, shaved horseradish, lemon wedges, guava sour beer mignonette, drawn butter, mustard sauce petite 68 | grande 120

## FROM OUR JW GARDEN

### ROASTED SQUASH SALAD GF,

Charred acorn squash, butternut squash, crispy Brussels sprouts, radish, pomegranate molasses, candied pumpkin seed brittle 16

### FLORIDA CITRUS SALAD GF

Baby gem, orange, grapefruit, avocado, JW Garden mint, pomegranate seeds, honey roasted chickpeas, lime vinaigrette 15

## GOOD TO SHARE...

### WHIPPED SPICY FETA D

Marinated olives, pita bread 10

### ROASTED POBLANO CORNBREAD D

Honey whipped butter 8

### HEARTH-ROASTED VEAL MEATBALLS D, E

House pomodoro, shaved Parmesan, grilled focaccia 13

### HOUSEMADE VEGAN MEATBALLS

House pomodoro, basil, grilled focaccia 13

### GRILLED CHICKEN WINGS GF, D

Chimichurri, herb yogurt dip 21

### JOSPER-GRILLED MUSSELS\* D, S

Garlic, red pepper, white wine, olive oil, grilled focaccia 22

## SUSHI COUNTER

### SPECIALTY ROLLS

#### VEGAN ROLL GF

Whipped tofu, asparagus, cucumber, avocado, carrots, pickled shallots, spicy vegan mayo 15

#### UNRESERVED ROLL\* GF, S, E

King crab, jalapeño, cucumber, spicy mayo, tobiko 21

#### BONNET CREEK DRAGON ROLL\* S

Shrimp tempura, cucumber, avocado, kabayaki, black tobiko 21

### ABURI SUSHI | 2PCS PER ORDER

#### HOKKAIDO SCALLOP\* S

Mentaiko, ginger, spicy mayo, shiso 16

#### HAMACHI YELLOWTAIL\* D, S

Uni butter, yuzu tobiko 16

#### WAGYU\* D

Truffle butter, shiso, tempura flakes, 24k gold, shaved black truffles 33

### PIZZA

**MARGHERITA D** | Pomodoro, buffalo mozzarella, roasted heirloom tomatoes, basil oil 19

**SWEET POTATO FLATBREAD GF, D** | Panna, mozzarella, red onion, spinach, spring flowers 16

**BLACK AND BLUE D** | Herbed mascarpone, sliced braised short rib, crumbled Point Reyes blue cheese, mozzarella, caramelized onions 23

**THE FORAGER D** | Herbed mascarpone, roasted mushrooms, truffle, Parmesan cheese 20

**QUATRO CARNE D** | Pepperoni, prosciutto, capicola, Italian sausage, mozzarella 23

## NOLIO BAR

### PASTA

**PORTOBELLO RAVIOLI D, E** | Braised Swiss chard, rapini, white wine, garlic 18

**BEEF CHEEK RAGOUT D** | Pan-seared gnocchi, crimini mushrooms, rainbow chard 24

**RIGATONI** | Spinach, garbanzos, summer squash, heirloom tomato broth 18

**TAGLIATELLE D, E** | Pan-seared scallops, English peas, butternut squash, diced tomatoes 24

## "BUTCHER BLOCK"

OUR BEEF BUTTGERS ARE HANDCRAFTED WITH A SELECT BLEND OF ANGUS PRIME CHUCK-SHORT RIB & BRISKET. SERVED ON Brioche bun with a side of Parmesan fries.

### UNRESERVED BURGER\* D, E

Prime beef, smoked Gouda, smoked bacon, avocado & dill mustard aioli 24

### PLANT-BASED BURGER D

Cheddar cheese, tomato, lettuce, burger sauce, served on vegan multigrain bun 22

## SHAREABLE SIDES

LEMON-INFUSED JASMINE RICE GF 10

CONFIT RAINBOW MARBLE POTATOES GF  
Smoked paprika, saffron aioli, JW Garden herbs 12

GLAZED HEIRLOOM CARROTS GF, D  
Pumpkin seeds, herbed labneh 11

CHARRED RED AND GOLDEN BEETS GF  
Mustard seed, honey, herb microgreens 13

CHELONIA MAC N' CHEESE D, S  
White cheddar fondue, torchio pasta, jumbo lump crab, sweet drop peppers, herbed crust 18

## "THE JOSPER"

THE JOSPER! A CUSTOM-MADE CHARCOAL OVEN IMPORTED FROM SPAIN THAT COMBINES THE TECHNIQUES OF GRILLING & ROASTING INTO ONE

### JOSPER MIXED GRILL GF, N

Secreto iberico, foie gras bratwurst, linguica sausage, soft greens, romesco sauce 56

### HIBISCUS FLOWER-RUBBED SNAPPER GF

Florida citrus, fennel and radish slaw Full 39 | Half 23

### GRILLED JAPANESE EGGPLANT GF, D, NF

Dill tzatziki, pistachio, walnut, soft greens, chili oil 20

### CHICKEN CALABRESE GF

Chicken, tomatoes, bell peppers, JW Garden oregano 10-way 26 | 5-way 19

### CHARCOAL SPANISH OCTOPUS GF

Chickpeas, salsa verde, black olives, heirloom tomato 24

### GRILLED WAGYU PICANHA\* GF

Beef jus, cipollini onions, roasted oyster mushrooms 58

### SALT & PEPPER ST. LOUIS-STYLE RIBS GF

Housemade raspberry-guajillo BBQ Full 40 | Half 25

### ARROZ CALDOSO\* GF, S

Key West pink shrimp, mussels, clams, chorizo, bomba rice Full 47 | Half 30

### CRÈME BRÛLÉE GF, D, E

Florida orange crème brûlée, orange confit

### MOLTEN DULCE DE LECHE D, E

Equatorial chocolate, frozen vanilla custard

## THE PASTRY CORNER 10

Chef's selection of our favorite desserts

### BLUEBERRY CRUMBLE

### CHEESECAKE GF, D, E

Fresh organic blueberries, rolled oatmeal crumble, lemon vanilla syrup

### CARROT CAKE D, E

Cream cheese frosting, pineapple compote

### S'MORES IN A JAR D, N, E

Graham cracker crumbles, salted almond chocolate, toasted marshmallow

20% service charge for parties of 6 or more will be added to your check for your convenience

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician.

\*\*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

JW Marriott Orlando Bonnet Creek Resort & Spa +1 407-919-6300  
14900 Chelonia Parkway, Orlando, Florida, USA, 32821

GF- Gluten-Free D- Contains Dairy S- Contains Shellfish N- Contains Nuts E- Contains Egg

# UNRESERVED

FOOD BAZAAR

## WINES

### ROSÉ & SPARKLING

Bouvet Brut Champagne, France	19		80
Caposaldo Prosecco, Veneto, Italy	14		95
Schramsberg Mirabelle Sparkling Rosé, Calistoga, California			80
Maison Saleya Rosé, Coteaux d'Aix-en-Provence, France	18		
Miraval Studio Rosé, France			95
Taittinger Brut Champagne, France	36		140
Veuve Clicquot Yellow Label Brut Champagne, France			190
Taittinger Brut Rosé Champagne, France	42		215

### WHITE

Primo Bacio Moscato d'Asti, Italy	19		
Caposaldo Pinot Grigio, Veneto, Italy	16		75
Lionel Gosseaume Sauvignon Blanc, France	13		50
Pieropan Soave Classico, Veneto, Italy	15		60
Pighin Pinot Grigio, Friuli Grave DOC, Italy	17		70
Dr. Loosen Riesling, Mosel, Germany	15		60
Sonoma-Cutrer Chardonnay, Sonoma County, California	22		105
Chateau Montelena Chardonnay, Napa Valley, California			140

### RED

Michele Chiarlo Barbera d'Asti, Piemonte Italy	15		60
Meiomi Pinot Noir, California	15		60
Ken Wright Pinot Noir, Willamette Valley, Oregon	21		90
St. Francis Merlot, Sonoma California			70
Oberon Napa Cabernet Sauvignon, California	18		85
Louis M. Martini Cabernet Sauvignon, California			100
Achaval Ferrer Malbec, Argentina	20		95
Faustino Gran Reserva Rioja, Spain	30		140
The Prisoner Red Blend, Napa Valley, California	28		135
Stag's Leap Wine Cellars Artemis Cabernet Sauvignon, Napa Valley, California			155
Caymus Cabernet Sauvignon, Napa Valley, California			230

## BEER

### DRAFT 10

Taste of Florida Beer Flight, Choose any Four 20

Refillable 36oz Unreserved Stein 35 - Stein Refill 18

Babycakes Oatmeal Stout, Walking Tree Brewery, Vero Beach, FL, 5.1%
Big Wave Golden Ale, Kona Brewing Co., Kailua Kona, HI, 4.4%
Florida Sunshine Larger, Crooked Can Brewing Co., Winter Garden, FL, 5.0%
Floridian Hefeweizen, Funky Buddha, Oakland Park, FL, 5.2%
Guavacation Sour, Ivanhoe Park Brewing Co., Orlando, FL, 3.6%
High Stepper IPA, Crooked Can Brewing, Winter Garden, FL, 7.0%
Keys In the Bowl Key Lime Belgian White Ale, FMB Brewing, Orlando, FL, 4.5%
Key West Pale Ale, Carib Brewing, Cape Canaveral, FL, 5.0%
Luminescence Hazy IPA, Florida Avenue Brewing Co., Wesley Chapel, FL, 7.0%
Miss Mary Brown Ale, Central 28 Brewery, Debary, FL, 6.0%
Strawberry Orange Mimosa, South Beach Brewing Co., Miami, FL, 5.0%
Time Moves Slow Kölsch, Unseen Creatures, Miami, FL, 5.4%

ASK US ABOUT OUR ROTATING/SEASONAL SELECTION

### BOTTLES & CANS

#### CRAFT 10

Blood Orange Sunset IPA
South Beach Brewing Co., Miami, FL, 6.7%
Cloud Chaser Hefeweizen
Crooked Can Brewing Co., Winter Garden, FL, 5.3%
Honey Pilsner
Orange Blossom Brewing Co., Lakeland, FL, 5.5%
Reef Donkey APA
Tampa Bay Brewing Co., Tampa Bay, FL, 5.5%
St. Pete Beach Blonde Ale
3 Daughters Brewing, St. Petersburg, FL, 5.0

#### DOMESTIC 9

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Samuel Adams Seasonal
---------------------------------------------------------------------------------------

#### IMPORTED & PREMIUM 10

Corona Extra, Guinness, Heineken, Heineken 0.0, Modelo Especial, Stella Artois
--------------------------------------------------------------------------------

# SIGNATURE COCKTAILS

HANDCRAFTED COCKTAILS INFUSED WITH SEASONAL FRUITS & JW GARDEN HERBS CREATE A DELIGHTFUL DRINKING ADVENTURE THAT IS AS INSPIRING AS IT IS MEMORABLE.

## APPLEY EVER AFTER

Apple-Infused Four Roses Small Batch Bourbon, Housemade Pomegranate Caramel, Lemon Juice, Hibiscus Ice 21

## BARREL-AGED OLD FASHIONED

Buffalo Trace Bourbon 25

## MINDFUL MOMENT

Hendrick's Gin, Fresh Cucumber Juice, St~Germain, Fresh Lime Juice 17

## DEJA BREW

Beluga Noble Vodka, illy Cold Brew, Chocolate Vermouth, Mint Cold Foam 19

## JALAPEÑO BUSINESS

Desert Door Sotol, Jalapeño-Infused St~Germain, Fresh Lime Juice, Fever-Tree Grapefruit Soda 18

## NO CONCENTRATION

Milagro Reposado, Aperol, Spiced Blood Orange Juice, Fresh Lime Juice, Buzz Button Salt 20

## TAPPED OUT

Ask About Our Seasonal Garden-Inspired Draft Cocktail 20

## SEASONAL GARDEN-INSPIRED MOCKTAIL 14

# TABLETOP SANGRIA

	SINGLE	FOR TWO	FOR FOUR
<b>CONSTELLATION SANGRIA</b> Grey Goose Essences White Peach & Rosemary, Peach Liqueur, Lime & Lemon Juice, Star Anise & Cinnamon-Infused Syrup, Pinot Grigio	15	30	45
<b>ODYSSEY SANGRIA</b> St~Germain, Peach Liqueur, Pineapple Juice, Pinot Noir	15	30	45