

HIGH VELOCITY

Eat. Drink. Sports.

QUICK BITES

PEACHTREE CHILI 10

Shredded Cheddar, Chives,
Sour Cream, Jalapeño Corn Muffin

BUFFALO CHICKEN DIP 17

Spicy Buffalo Sauce, Pulled Chicken,
Tortilla Chips, Vegetable Sticks

RICOTTA & LOCAL HONEY

TOMATO BRUSCHETTA 14

Creamy Ricotta, Crisp Baguette,
Honey Roasted Tomatoes, Fresh Basil

JUMBO MOZZARELLA STICKS 12

Italian-Style Breading, Marinara
Dipping Sauce

LOCAL SWEET ONION DIP 10

House Spice Potato Chips

ITEMS TO SHARE

ATL NACHOS 17

Crispy Corn Tortillas, Queso, Pico de
Gallo, Chopped Cilantro, Salsa

Add Beef Chili 9, Grilled Chicken 9

CHICKEN WINGS 22

12 Wings, Choice of Buffalo,
Lemon Pepper or Sweet Chili

SOUTHERN FRIED TENDERS 19

French Fries, HV Sauce

FISH & CHIPS 24

Beer-Battered Cod Fish, Tartar Sauce,
Lemon

FRIED SHRIMP BASKET WITH FRIES 25

Fries, Spicy Ranch, Jalapeños

CHICKEN QUESADILLA 20

Flour Tortilla, Tricolor Peppers, Onion,
Three-Cheese Blend, Salsa

PIZZA CORNER

ADD CHICKEN BREAST 9, BACON 3,
MUSHROOMS 3, ONIONS 2, PEPPERS 2,
CHERRY TOMATOES 2

ARTISAN MEAT LOVERS PIZZA 20

ARTISAN CHEESE PIZZA 17

ARTISAN PEPPERONI PIZZA 19

OPEN 2:00PM-12:00AM DAILY

GREENS

ADD GRILLED CHICKEN 9, SALMON* 15 OR STEAK* 18

CAESAR SALAD • 16

Hearts of Romaine, Hand-Shaved
Parmesan, Homemade Croutons

VELOCITY SALAD • 16

Petite Greens, Heirloom Tomatoes,
Asher Blue Cheese, Hard-Boiled Eggs,
Roasted Corn, Fried Onion Straws

COBB SALAD • 22

Romaine Hearts, Grilled Chicken, Cucumbers, Tomato, Hard-Boiled Egg,
Chopped Bacon, Asher Blue Cheese, Buttermilk Ranch Dressing

MAINS

CHICKEN BLT SANDWICH 20

Fried Chicken, Lettuce, Tomato,
Applewood-Smoked Bacon,
Garlic Aioli, Brioche Bun

PENNE ALLA VODKA 18

Penne Pasta, Creamy Tomato Vodka
Sauce, Fresh Basil, Crushed Red
Pepper Flakes

Add Grilled Chicken 9, Salmon* 15,
Steak* 18

CHICKEN & WAFFLES 22

Crispy Fried Chicken Breast, Belgian
Waffle, Hot Honey Maple Syrup

SEARED SALMON* 34

Wild Rice, Lemon Arugula Salad

MARQUIS FULL RACK OF RIBS 40

Sweet Baby Ray's BBQ Sauce.
Served with Coleslaw and Fries

MARRIOTT SMASH BURGER* 23

Applewood-Smoked Bacon, Pepper Jack Cheese, Caramelized Onions,
Mushrooms, HV Aioli, Fried Cage-Free Egg, Brioche Bun

Choice of Classic Beef* or Turkey. Impossible 2

DESSERTS

ATL PEACH CARAMEL CHEESECAKE 12

Vanilla Cheesecake, Sweet Peach
Compote, Ivory Crumble

CARAMEL CHOCOLATE BROWNIE

IN A JAR 12

Chocolate Fudge Brownie Chunks,
Salted Caramel Mousse,
Vanilla Ice Cream

GIANT CHOCOLATE CAKE 15

Rich Chocolate Cake, Ivory Mousse
Layers, Fudge Icing, Ganache

SPECULOOS TIRAMISU 12

Mocha Mascarpone, Speculoos
Cookie Layers, Caramel Glaze

SIDES

FRENCH FRIES 9

ONION RINGS 9

HOUSE SALAD 9

FRESH FRUIT 9

SEASONED VEGETABLES 9

• = Menu item can be made gluten-friendly
Gluten-friendly bread available upon request.

If you or anyone in your party has any concerns
regarding food allergies or dietary restrictions,
please alert your server prior to ordering.

*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase
the risk of foodborne illness.

18% gratuity will be added for parties of 6 or more.

CRAFT COCKTAILS

LAVENDER BLISS 19

Grey Goose Vodka, St-Germain, Lavender, Orange Bitters, Lemon, Prosecco

HOMETOWN HERO 21

Spicy Don Julio Tequila, Fresh Mango Purée, Fresh Lime Juice, Agave Syrup, Tajín Rim

COWBOY COLADA 21

Jameson Whiskey, Pineapple Juice, Coconut Cream, Orange Juice, Lemon Juice

MIDNIGHT ON PEACHTREE 22

Woodford Reserve Bourbon, Kahlúa, Fresh Espresso, Praline Liqueur, Chocolate Bitters

SOUTHERN CHARM 16

Cruzan Rum, Lemon, Pomegranate, Sweet Tea, Fever-Tree Sparkling Lemonade

BELTLINE BREEZE 19

Ketel One Vodka, Elderflower Liqueur, Grapefruit Juice, Lime Juice, Honey Syrup, Muddled Cucumber, Mint

PEACHTREE SMASH 21

Bulleit Bourbon, Fresh Peach Purée, Lemon Juice, Muddled Strawberries, Mint

SMOKED PINEAPPLE OLD FASHIONED 20

Elijah Craig Private Barrel Bourbon, Muddled Charred Pineapple, Brown Sugar Simple Syrup, Bitters

"The Atlanta Marriott Marquis-branded Elijah Craig Private Barrel is a single barrel bourbon that was hand-selected straight from the Heaven Hill Distillery. As a Marriott-branded, personally-selected-by-me barrel, it represents a curated experience that aligns with Marriott's commitment to quality and hospitality."

BRIAN LARSON, DIRECTOR OF RESTAURANTS

SOBER-CURIOUS COCKTAIL

N/A PEACHTREE SPRITZ 14

Lyre's Classico, Lyre's Italian Spritz, Guava

WINE

CHAMPAGNE / PROSECCO

VEUVE CLICQUOT Brut "Yellow Label" France
MIONETTO Brut Italy

MOSCATO

FLORE DE MOSCATO California

ROSÉ

DAOU Paso Robles
FLEURS DE PRAIRIE Côtes de Provence

PINOT GRIGIO

MERIDIAN California
PIGHIN Friuli Venezia Giulia
SANTA MARGHERITA Italy

SAUVIGNON BLANC

KIM CRAWFORD Marlborough

RIESLING

CHATEAU STE MICHELLE Columbia Valley

CHARDONNAY

MERIDIAN California
WENTE Single Vineyard River Ranch California
SONOMA-CUTRER "Russian River Ranch" Sonoma Coast

CABERNET SAUVIGNON

AVALON California
CHATEAU STE MICHELLE "Indian Wells" Columbia Valley
ROTH Alexander Valley
HESS "Allomi Vineyard", Napa Valley

MERLOT

J. LOHR "Los Osos", Paso Robles
ST. FRANCIS Sonoma County

PINOT NOIR

MEIOMI Monterey, Santa Barbara, Sonoma
ARGYLE "Bloom House", Willamette Valley

MALBEC

BODEGA AMALAYA Salta Argentina

RED BLEND

JOEL GOTT Palisades California
J. LOHR "Pure Paso" Proprietary Red, California

GLASS BOTTLE

14 195

14 85

13 44

15 52

19 64

13 44

16 55

19 65

13 44

13 44

13 44

15 52

16 55

14 48

13 44

16 55

120

14 48

16 55

13 44

16 55

13 44

13 44

75

BOTTLED & CANNED

Budweiser 9

Bud Light 9

Coors Light 9

Miller Lite 9

Michelob Ultra 9

Corona Extra 10

Corona Light 10

Heineken 10

Heineken 0.0 10

Amstel Light 10

Truly Hard Seltzer 10

Scofflaw POG Basement IPA 10

Fat Tire Ale 10

SweetWater IPA 10

SweetWater 420 EPA 10

Modelo Especial 10

Tropicália IPA 10

ATL Cider 10

Stella Artois 10

Dragon's Milk Stout 11

🍷 = local