

BY THE GLASS WINE/BEER/SELTZER

WHITE

Mulheimer Sonnenlay Reisling	11
Conundrum By Caymu White Blend	11
Spy Valley Sauvignon Blanc	11
Bernardus Sauvignon Blanc	12
Scarpetta Pinot Grigio	11
Alexander Valley Chardonnay	12
Boen Chardonnay	13

ROSÉ

Chateau de Campuget	10
The Beach by Whispering Angels	13

RED

Sea Sun Pinot Noir	12
Argyle Pinot Noir	15
Intrinsic Red Blend	12
Argento Malbec	10
Caymus Conundrum Red Blend	11
Domaine de la Solitude	12
Cote du Rhone	
Il Molina di Grace "Il Volano"	12
Liberty School Cabernet	13
Alexander Valley Cabernet	15
Quilt by Caymus Cabernet	19

DOMESTIC | 7

Budweiser
Bud light
Coors Light
Miller Lite
Michelob Ultra

IMPORTS | 8

Corona Extra
Heineken
Guinness 0.0 N/A
Heineken 0.0 N/A

DRAFTS | 9

Blue Moon Belgian White
Brew Kettle "White Rajah" IPA
Fathead "Headhunter" IPA
Great Lakes Dortmunder Lager
Guinness Draught Stout
Miller Lite
Modelo
Pumking Imperial Ale
Thirsty Dog
Perro Mexican Lime Lager
Yuengling Lager

SELTZER | 8

White Claw
High Noon
Long Drink



NINO'S PIZZA

12" (6 slices), topped with

provolone, mozzarella, and pecorino romano

CLASSIC RED | 17 WHITE GARLIC | 17 BLEND | 17

TOPPINGS | EACH 3

Pepperoni, italian sausage, extra cheese, red onion,
hot cherry peppers, artichoke hearts,
sweet red bell pepper, mushrooms, kalamata olives

SMALL PLATES & SHAREABLES

SOUP OF THE DAY | CUP 8 | BOWL 10

CHILI | CUP 8 | BOWL 10

Cheddar cheese, scallions, sour cream

HUMMUS PLATTER | 12

Za'atar spice, assorted crudité

HOUSE -MADE CHIPS & DIP | 8

TORTILLA CHIPS | 10

Salsa fresca, guacamole

CRISPY CHICKEN TENDERS | 16

Sriracha aioli, buttermilk herb dips

BUFFALO CHICKEN WINGS | 6 PC. 16 | 10 PC. 23

Creamy blue cheese, carrots, celery

POTATO & CHEDDAR PIEROGIES | 15

Caramelized onion, sour cream, scallion

PULLED PORK QUESADILLA | 14

Pepperjack cheese, peppers and onions, guacamole,
salsa fresca, sour cream

PEPPERONI ROLLS | 14

Nino's pizza dough filled with pepperoni, marinara dipping sauce

SALADS

Add: grilled/crispy chicken | 8 grilled Atlantic salmon* | 14

HOUSE SALAD | SIDE 8 | FULL 12

Choice of dressing: buttermilk herb, creamy blue cheese,
white balsamic vinaigrette, 1000 Island

CAESAR | SIDE 10 | FULL 14

House-made croutons, red onion, parmigiano

AUTUMN KALE SALAD | 14

Baby kale, compressed honey crisp apple, toasted almonds,
blue cheese, apple cider vinaigrette

THAI PEANUT | 16

Green and red cabbage, flowering kale, scallion, red bell pepper,
carrot, toasted peanut vinaigrette

MAIN PLATES

STEAK* FRITES | 42

C.A.B. 12 oz NY Strip, fries, bourbon-peppercorn sauce,
seasonal vegetable

TWO PIECE FRIED CHICKEN DINNER | 21

Macaroni and cheese, coleslaw, cornbread

PAN-SEARED 60 SOUTH SALMON* | 28

Wild rice pilaf, asparagus, sweet onion pureé

MARRIOTT FAMOUS BUCKET OF FRIED CHICKEN | 50

Eight pieces of fried chicken, macaroni and cheese,
coleslaw, cornbread

Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs,
may increase your risk of foodborne illness. *Item served rare or undercooked.

Goups of 6 or more guests 20% gratuity will be applied.

SIGNATURE

TOWER BURGER* | 19

Pat LaFrieda special grind, Adam's reserve cheddar, caramelized onion, bacon aioli, lettuce, tomato, brioche bun

KEY COBB | 21

Grilled chicken, bacon, avocado, egg, cheddar, tomato, choice of dressing

KEY TOWER PANINI | 16

Porchetta, pepperoni, soppressata, turkey, provolone, sun dried tomatoes pesto and arugula, stirato roll

SANDWICHES

Served with house-made chips and pickle, sub fries | 2

CRISPY CHICKEN | 18

Sriracha aioli, sweet pickles, shredded lettuce, pretzel bun

BBQ PULLED PORK | 19

House-smoked, coleslaw, brioche bun

GRILLED PORTABELLO MUSHROOM | 17

Roasted red pepper, tomato, arugula, crispy onions, green goddess sauce, toasted ciabatta roll (VEGAN)

IL VENETIAN CHICKEN PARM | 18

House made chicken parm, marinara, mozzarella, parmesan cheese, toasted hoagie bun, side of marinara

DESSERTS

LEMON TART, WHIPPED CREAM | 12 OREO CHEESECAKE | 12

CHOCOLATE MOUSSE PIE, CRANBERRY GEL | 12

MARRIOTT ROOT BEER FLOAT

Vanilla ice cream, IBC root beer | 12

SPIRITS

BOURBON

Angel's Envy	16
Basil Hayden	15
Basil Hayden Dark Rye	18
Blanton's	45
Bookers	36
Buffalo Trace	16
Bulleit	13
Bulleit Rye	13
Eagle Rare	22
Four Roses Small Batch	15
Jefferson Ocean	27
Knob Creek 9yr	15
Knob Creek Rye	15
Michter's Small Batch	16
Weller Special Reserve	14
Whistle Pig 6yr	18
Whistle Pig 12yr Rye	46
Woodford Reserve	16
Woodford Double Oaked	25

GIN

Beefeater	12
Bombay Sapphire	13
Empress	14
Hendricks	16
Nolet's	15
Tanqueray	13
Tanqueray N°10	15

SCOTCH

Chivas 12yr	15
Dewar's	12
Glenfiddich 12yr	16
Glenlivet 12yr	20
Glenmorangie Lasanta 12yr	16
Johnnie Walker Black	18
Johnnie Walker Blue	82
Laphroaig 10yr	20
Lagavulin 16yr	36
Macallan 12yr	24
Macallan 18yr	85
Oban 14yr	36

TEQUILA

Casamigos Anejo	18
Casamigos Blanco	17
Casamigos Reposado	17
Casamigos Mezcal	21
Clase Azul Reposado	55
Don Julio "1942"	60
Don Julio Anejo	18
Don Julio Blanco	16
Don Julio Reposado	17
Patron Anejo	19
Patron Blanco	16
Patron Reposado	17

COCKTAILS

LAVENDER LEMONADE 18

Absolut Citron, Triple Sec, lavender
infused syrup, fresh lemonade

BLACK MANHATTAN 20

Bulliet Rye, Amaro Lucano, black walnut bitters

THE WAKE-UP CALL 16

Starbucks TM espresso & Licor 43 — an energizing
cocktail that lingers long after the first taste

SPICED APPLE CIDER MULE 16

Captain Morgan, fresh apple cider,
lime juice, ginger beer

SICILIAN SUNSET 20

Herradura Silver, Disaronno,
fresh lime juice, Luxardo cherry

THE FALL OF NEGRONI 20

Bombay Sapphire, Sweet Vermouth,
Grand Marnier, orange bitters