

BREAKFAST

SERVED DAILY FROM 6:00 AM – 11:00 AM

HANDHELD

BROKEN YOLK SANDWICH

Grilled English muffin with scrambled eggs, cheddar cheese and your choice of Bacon, Ham or Sausage 11

BREAKFAST BURRITO

Bacon, eggs, cheddar cheese, salsa, hash browns 12

ALL AMERICAN BREAKFAST GF

Two eggs, any style. Served with hash browns
Choice of bacon, ham, or pork sausage
Bread choices; English muffin, bagel, or sliced bread 15

TOASTED SESAME BAGEL SANDWICH

Mozzarella Company Montasio cheese, chicken & sage sausage, sliced tomato, fried egg 12

CALIFORNIA OMELET GF

Egg white, grilled asparagus, onion, fresh avocado, goat cheese
Served with grilled tomato + hash browns 14

BREAKFAST BOWL

Country hash browns, chorizo sausage, fried egg, cheddar cheese, onions, green peppers 14

PASTRIES & MORE

DAILY MUFFINS

Pecan, wild blueberry, chocolate 5

ALL BUTTER CROISSANTS

Plain, chocolate 5

BAGEL + CREAM CHEESE

Plain, whole wheat, cinnamon raisin, sesame 5

SEASONAL FRESH CUT FRUITS GF

With honey citrus yogurt dip 7

STEEL CUT OATMEAL

Homestead honey, candied pecans 7

GREEK YOGURT GF

Vanilla, Blueberry, Strawberry 7

GREEK YOGURT PARFAIT

Housemade almond granola, fresh berries, honey 7

NOTE: Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

GF=Gluten Friendly

FUEL FOR THE JOURNEY

Locally sourced, freshly prepared meals, delivered quickly and sustainably packaged to go.

ENJOY A LA CARTE

Press the in-room dining button on the room phone to order, or place your order from anywhere via the Marriott Bonvoy™ app at participating properties.

Pick up your order at our restaurant or we will deliver to your room. \$5 charge for delivery.

\$5 F&B House Charge for delivery. The F&B House Charge is not a tip or gratuity and is retained in its entirety by the hotel for administrative/non-labor expenses.



DALLAS MARRIOTT CITY CENTER
650 N. Pearl Street
Dallas, TX 75201
Phone: 214. 979.9000

A la CARTE

FAST | FRESH | FLEXIBLE

ALL DAY

SERVED DAILY FROM 11:00AM – 11:00PM

CHICKEN TORTILLA SOUP 7

CHICKEN WINGS 10PCS

BBQ, Buffalo or Garlic Parmesan

Celery, carrot stick, ranch dressing 14

CHICKEN CHOPPED SALAD GF

Applewood bacon, Deep Ellum Feta cheese, tomatoes, hard cooked egg, avocado, champagne vinaigrette 14

CAESAR SALAD

Romaine, focaccia croutons, parmesan, white anchovies 10

Add grilled Gerber Amish chicken 6

Add grilled steak 8

Add shrimp 7

PAN PIZZA

Gluten friendly crust available upon request

HOUSE MARGARITA

Oven cured tomatoes, organic basil, Goats Cheese, feta and

Deep Ellum Mozza 14

ITALIAN 3 MEATS

Pepperoni, sausage, double bacon, marinara sauce, shredded mozzarella 16

BUFFALO CHICKEN

Deep Ellum Mozzarella, Applewood bacon, onions and a blue cheese crema 16

HANDHELD

All handheld's come with pickles, crinkle cut fries or housemade chips, on freshly baked Empire Bakery bread

ROASTED TURKEY B.L.T

Tomato, herb mayonnaise, arugula, pecan wood bacon, multi grain bread 14

GRILLED PIMENTO CHEESE

Red Yankee Cheddar cheese, pimentos on grilled rustic sourdough 12

DOWNTOWN BURGER

*beef patty or fresh chicken breast

Cheddar cheese, bacon, lettuce, tomato, chipotle mayo, sesame bun 16

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FORK AND KNIFE

RICE BOWL GF

Brown or white rice, sweet peppers, onions, black beans, avocado, housemade pico, pepper jack 9

Add carne asada 8

Add chipotle shrimp 7

GRILLED SALMON WITH SOY GINGER GLAZE

Roasted potatoes, market vegetables 20

PESTO PASTA

Pasta, dry tomato, parmesan 12

Add shrimp 6

Add Gerber Amish chicken 6

STEAK OR SHRIMP TACOS + TORTILLA SOUP

Housemade salsa, onions, cilantro 18

SWEETS

HOT FUDGE BROWNIE 7

PLANTAIN CHEESECAKE 7

LATE NIGHT

SERVED DAILY FROM 11:00PM – 6:00AM

GRILLED CHICKEN CAESAR

Romaine, focaccia croutons, shaved parmesan 14

ROASTED TURKEY WRAP

Swiss cheese, lettuce, tomato 14

HONEY BAKED HAM + CHEESE

Lettuce, tomato, Empire roll 14

LOCALLY SOURCED MEAT + CHEESE

Grilled artisan bread, honey comb, quince paste 18

HUMMUS + VEGETABLES + OLIVES + PITA CHIPS 7

SOFT DRINKS

Coffee 12oz/3 16oz/4

regular or decaf

Selection of teas 3

Café Latte 4

Cappuccino 4

Café Americano 3

Aquafina 500ml 5

Voss 500ml 7

Juices 4

orange | apple | cranberry | grapefruit

Sodas 3

Dr. Pepper | Pepsi | Diet Pepsi | Sierra Mist | Diet Sierra Mist
Ginger Ale | Mt. Dew | Diet Mt. Dew

ALCOHOLIC DRINKS

SERVED DAILY FROM 12:00PM – 11:00PM

Beer

Bud Light 12 oz. Can 7

Corona | Stella Artois 12 oz. Can 7

Coors Light 12 oz. Can 7

Texas Beer

Revolver Blood & Honey 8

Shinner 8

Fire Ant Funeral 8

50 ft Jack Rabbit 8

White Wine 750ml Bottles

Frontera Pinot Grigio 34

Chateau St. Michelle Riesling 38

Frontera Chardonnay 34

Red Wine 750ml Bottles

H3 Cabernet 46

Z Alexander Red Blend 42

Beckon Pinot Noir 45

Frontera Cabernet 34

White Wine 375ml Bottles

100% TX Duchman Vermentino 26

Tiefenbrunner Pinot Grigio 22

La Crema Chardonnay 26

Red Wine 375ml Bottles

Colome Amalaya Malbec 25

KJ Vintner's Reserve Cab 22

Sparkling

Maschio Brut Rose 187ml 10

Carousel Brut 187ml 11

La Marca Prosecco 750ml 70

GF: Items can be made Gluten Friendly.

Locally-sourced. Regional flavor. Artisan-made.