



All Day Menu



MARRIOTT
DETROIT
RENAISSANCE CENTER
400 Renaissance Center
Detroit, MI 48243
(313) 568-8000

CHEF'S SPECIALTY BEVERAGE

Executive Chef Brett's "Strawberries & Cream"
white balsamic and strawberry shrub, Faygo Creme Soda,
mixed table side 4

QUICK BITES

Old Fashion Chicken Noodle Soup 6

Tomato Basil Soup 6

House-made Potato Chips, Onion Dip 7

Classic Hummus
warm local pita, carrots, celery, cucumber 9

Sweet and Spicy Crusted Cashews 8

Fresh Burrata Cheese
pesto, tomatoes, grilled bread 9

Baked Pretzel Sticks
Chef's cherry wheat beer mustard, beer cheese 7

BAR FAVORITES

add a cup of soup to any Bar Favorite 3

Southwest Pulled Beef Quesadilla
tomato salsa, herbed crema drizzle, Great Lakes white
cheddar 15

Maple Sriracha Tossed *Chicken Wings
celery, country ranch dressing 14

Charcuterie Plate
Michigan pate wellington, local summer sausage, Traverse
City cherry compote, pickled vegetables 14

Tomato Basil Soup, Grilled 3 Cheese & Brownie
on herbed focaccia, caramelized onions and double
chocolate brownie 10

Steam Bun Sliders
Asian hoisin short rib, cabbage slaw, sesame mayo 12

Detroit Nachos
crispy potato chips, faygo bbq pulled pork, pico de gallo,
pepper jack, herbed crema drizzle 15

Crispy Calamari
roasted bell peppers, basil marinara 13

***Chicken Caesar Salad**
olives, sun dried tomatoes, parmesan, croutons 14

Zesty Glaze Seared *Salmon Salad
asparagus, mushrooms, grape tomatoes, goat cheese, red
wine vinaigrette dressing 15

Kale Salad
bacon, hard boiled eggs, tomatoes, garbanzo beans, onions,
parmesan peppercorn dressing 12

Flat Iron *Steak Michigan Greens Salad
tomato, celery, blueberries, sundried cherries, walnuts,
raspberry vinaigrette 14

BIG PLATES

All sandwiches come with local Tony Packo's pickle and
house-made chips

add a cup of soup to any Big Plate 3

House Roasted Turkey Club
lettuce, tomato, smoked bacon, mayonnaise 14

Chicken Salad Croissant
Michigan cherries, orchard apples, shredded lettuce, chips
14

Fresh Black Angus *Burger
whiskey cheddar, smoked bacon on egg wash bun 14

Turkey Burger
on tomato focaccia, bacon, aged swiss, tomatoes, avocado
aioli, caramelized onions, watercress 14

Braised House Corned Beef
sauerkraut, great lakes swiss cheese, 1000 island, marbled
rye 14

Warm Flour Tortilla Wrap
pesto marinated mozzarella, tomato, spinach, vegetables,
grilled *chicken 14
hold the chicken 12

Foot Long Dearborn Hot Dog
smoked pork belly, Detroit chow chow 10

Blackened Shrimp Tacos
queso fresco, pico de gallo, spring onion crème 13

12 oz. *Rib-eye Steak
fresh herb butter, fingerling potatoes, seasonal vegetables
and crispy leeks 29

Pan Seared *Salmon
quinoa pilaf, artichoke, broccoli rabe, roasted bell peppers,
pesto fumet 24
hold the salmon 18

Braised Beef Stroganoff
fresh herb pappardelle pasta and roasted crimini
mushrooms, demi jus 16
hold the beef 12

SWEET BITES

**Michigan Dried Cherry and White Chocolate
Bread Pudding**
vanilla bean ice cream 8

Housemade Bailey's Marshmallow S'mores
Sanders Fudge 4

Triple Chocolate Mousse Cake
fudge coulis, raspberry compote 8

Blood Orange Sorbet Creamsicle Scoop 4

= Vegetarian = Gluten free *Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. - Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. - For your convenience an 18% gratuity for parties of 6 or more will be added to your check. 10/16

LOCAL DRAFT

Saugatuck Brewing Singapore IPA

American IPA, abv 7.0% Douglas, MI
16oz. 7.5 23oz. 9

Cheboygan Light House Amber

German style alt Amber Ale, abv 5.25% Cheboygan, MI
16oz. 7.5 23oz. 9

Dragonmead Corktown Red

American Red Ale, abv 6.0% Warren, MI
16oz. 7.5 23oz. 9

Bells Seasonal

Seasonally rotated Galesburg, MI
16oz. 7.5 23oz. 9

Chef's Cherry Wheat American Ale

abv 4.5% Douglas, MI
16oz. 6 23oz. 8

Stroh's Bohemian Pilsner

European Style Pilsner, abv 5.5% Detroit, MI
16oz. 7.5 23oz. 9

Griffin Claw Screaming Pumpkin Ale

American Ale, abv 5.0%, Birmingham, MI
16oz. 7.5 23oz. 9

DRAFT BEER

Imported 16oz. 7.5 23oz. 9

Stella Artois, Guinness Draught

Domestic 16oz. 6.5 23oz. 8

Blue Moon, Coors Light, Miller Lite, Sam Adams Boston Lager, Sam Adams Seasonal

BOTTLED BEER

Imported/Craft 6.5

Amstel Light, Angry Orchard, Corona Extra, Corona Light, Dos Equis, Heineken, Heineken Premium Light, Labatt's, Labatt's Light, Sierra Nevada, Motor City IPA

Domestic 5.5

Budweiser, Bud Light, Coors Light, O'Douls, Michelob Ultra, Miller Lite, Samuel Adams

AMERICA'S SPIRIT

BOURBON FLIGHTS

Resplendent Ryes

Bulleit, J.P. Wiser, Detroit City 19

Kentucky Straights

Buffalo Trace, Bulleit, Basil Hayden's 20

Small Batch Bonanza

Four Roses, Elijah Craig, Woodford Reserve 21

KENTUCKY STRAIGHT

Jim Beam 7

Buffalo Trace 9

Bulleit 11

Basil Hayden 13

RESPLENDENT RYES

J.P. Wiser 9

Bulleit 11

Detroit City 12

Lot no. 40 13

THE MASH UP

Jacob's Ghost White 9

Jameson 9

Jack Daniel's 10

Gentlemen Jack 12

WHEATED STYLE

Maker's Mark 11

Maker's Mark 46 13

SMALL BATCH

Four Roses 10

Elijah Craig 10

Knob Creek 13

Old Forester 1870 13

Woodford Reserve 14

Old Forester 1897 15

CASK STRENGTH

Baker's 14

Booker's 15

FLAVORED FAVORITES

Fireball 9

J.P. Wiser Spiced Vanilla 9

Jack Daniel's Honey 10

Jack Daniel's Fire 10

Crown Royal Apple 10

Southern Comfort 10

GREAT WHITE NORTH

Canadian Club 7

Seagram's V0 8

Crown Royal 10

SIGNATURE COCKTAILS

We freshly squeeze our juices. Utilize seasonal ingredients. We support local products!

Motown Margarita

Avion Silver Tequila, Mango Juice, Triple Sec, Simple Syrup and Lime Juice, created by our Bartender Tony! 12

Absolut Flavored Mule

Your choice of Absolut Original, Citron, Mandrin, Vanilla, Pears, Raspberri or Peach with Ginger Beer and a splash of Lime 11

Blue Swift Sidecar

Martell Blue Swift, Triple Sec, Lemon Juice, Orange Peel 13

Sparkling Mint Julep

Martell Blue Swift, Simple Syrup, Muddled Mint and Topped with Prosecco 13

Plymouth French 75

Plymouth Gin, Lemon Juice, Simple Syrup, Topped with Champagne, Garnished with a Lemon Twist 12

Jameson Black Barrel Irish Maid

Jameson Black Barrel, St. Germaine, Lemon Juice and Simple Syrup with Muddled Mint and Cucumber 12

Autumn Russian

Kahlua Pumpkin Spice, Absolut Vodka and Heavy Cream 11

Lot 40 Manhattan

Lot 40, Sweet Vermouth, Angostura Bitters and a Maraschino Cherry 15

Jameson Green Tea

Jameson Irish Whiskey, Peach Schnapps, Sour Mix, Splash of Sierra Mist 11

Detroit City Apple Rye Old Fashioned

Detroit City Rye, Homemade Apple Bitters and Simple Syrup 13

WINE

Listed from milder to stronger

White Wine

Sparkling

La Marca, Prosecco, Italy
3oz. 7 6oz. 12 9oz. 17 BTL 46
Sweet

Beringer, White Zinfandel, California
3oz. 4 6oz. 7 9oz. 10 BTL 26

Stella, Moscato, California
3oz. 4 6oz. 7 9oz. 10 BTL 26

Chateau St Michelle, Riesling,
Washington

3oz. 6 6oz. 10 9oz. 15 BTL 38
Lighter Intensity Whites

Pighin, Pinot Grigio, Italy
3oz. 7 6oz. 12 9oz. 17 BTL 46

Brancott, Sauvignon Blanc, NZ
3oz. 6 6oz. 10 9oz. 15 BTL 38

Fuller Intensity Whites
The Dreaming Tree, White Blend,
California

3oz. 7 6oz. 12 9oz. 17 BTL 46

Chateau St Jean, Chardonnay,
California

3oz. 7 6oz. 12 9oz. 17 BTL 46

Sonoma Cutrer, Chardonnay,
California

3oz. 8 6oz. 15 9oz. 22 BTL 58

Red Wine

Lighter Intensity Reds

La Crema, Pinot Noir, California
3oz. 8 6oz. 15 9oz. 22 BTL 58

Mark West, Pinot Noir, California
3oz. 6 6oz. 10 9oz. 15 BTL 38

Avalon, Cabernet Sauvignon,
California

3oz. 6 6oz. 10 9oz. 15 BTL 38

St. Francis Vineyards, Merlot,
California

3oz. 7 6oz. 12 9oz. 17 BTL 46

Fuller Intensity Reds

Aquinas, Cabernet Sauvignon, Napa
Valley, CA

3oz. 8 6oz. 15 9oz. 22 BTL 58

Franciscan, Cabernet Sauvignon,
Napa Valley, CA

3oz. 9 6oz. 17 9oz. 25 BTL 66