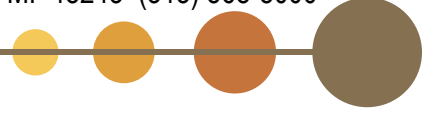


All Day Menu

Detroit Marriott at the Renaissance Center
Detroit, MI 48243 (313) 568-8000



SNACKS

GF Signature Sweet and Spicy Tossed Nuts
caramelized sugar and cayenne roasted nuts \$8

GF House-made Potato Chips
cinnamon chipotle dusted chips and creamy onion dip \$8

Classic Hummus
grilled pita, cucumber, carrots and celery sticks \$10

Fresh Burrata Cheese
pesto, tomatoes and sliced grilled baguettes \$10

Charcuterie
assortment of thinly shaved meats from Daniele Foods, burrata cheese, whole grain mustard, spiced cherry chutney \$15

SOUPS + SALADS

Chicken Noodle Soup \$8

GF **Tomato Basil Soup** \$8

***Chicken Caesar Salad**
Detroit's Faygo brined chicken breast, romaine, Kalamata olives, marinated tomatoes, herb croutons, roasted garlic Caesar dressing \$17 Hold the chicken \$11

GF **Spinach *Salmon Salad**
Red wine-glazed salmon, spinach, roasted asparagus, cremini mushrooms, grape tomatoes, crumbled goat cheese, red wine dressing \$19 Hold the salmon \$12

THE VEGAN GARDEN

GF **VG** **Roasted Acorn Squash Bowl**
quinoa, lentils, diced garden vegetables, roasted tomato sauce \$15

GF **VG** **Seared Tofu Steak**
cinnamon chipotle seared tofu, quinoa pilaf, roasted seasonal vegetables \$16

GF **Black Bean "Meatballs"**
zoodles and roasted tomato sauce \$16

SHARABLES

GF **Crispy Fried Brussels Sprouts**
toasted walnuts, crumbled local feta, balsamic glaze \$9

Bavarian Soft Pretzel Sticks
served warm with house-made beer cheese \$9

Crispy *Chicken Wings
mango habanero BBQ glaze, celery and carrot sticks, ranch dip \$14

Detroit Nachos
cinnamon chipotle dusted potato chips, pulled braised short ribs, Monterey jack and cheddar cheeses, pico de gallo, cilantro lime cream \$14

HANDHELD

All handhelds come with Tony Paco Pickles

House Roasted Turkey BLT
smoked bacon, leaf lettuce, tomatoes, avocado spread, thick-cut multi-wheat bread, french fries \$15

Ren Cen *Burger
whiskey cheddar, smoked bacon, leaf lettuce, tomato remoulade, crispy onions, french fries \$15

Cajun *Shrimp Tacos
queso fresco, pico de gallo, shredded cabbage, flour tortillas, cilantro lime cream, house-made potato chips \$15

FLATBREADS 13"

Gluten Friendly crust available upon request

Classic Margherita
tomato sauce, fresh mozzarella, fresh basil, extra virgin olive oil \$11

Pepperoni
tomato sauce, mozzarella, oregano \$12

THE DESSERT TABLE

House-made Bread Pudding
white chocolate, dried cherries, whiskey sauce, whipped cream \$8

House-made Pineapple Upside Down Cake
coconut rum, whipped cream, toasted coconut \$8

GF **Flourless Chocolate Cake**
raspberry sauce, whipped cream \$8

GF - gluten-friendly **VG** - vegan

*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. 2/19

LOCAL DRAFT BEER

Saugatuck Brewing Singapore IPA

American IPA, abv 7.0% Douglas, MI

16oz. 7.5 23oz. 9

Cheboygan Seasonal

Seasonally rotated, Cheboygan, MI

16oz. 7.5 23oz. 9

Saugatuck Bonfire Brown

American Brown Ale, abv 5.5% Douglas, MI

16oz. 7.5 23oz. 9

Bells Seasonal

Seasonally rotated, Galesburg, MI

16oz. 7.5 23oz. 9

Ellison Brewing Dawn Street

Pale Ale, abv 6.5%, East Lansing, MI

16oz. 7.5 23oz. 9

Founders Seasonal

Seasonally rotated, Grand Rapids, 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,
El Rojo Red Ale, Heineken,
Heineken Premium Light,
Labatt's, Labatt's Light,
Modelo Especial,
Sierra Nevada Pale Ale
Chef's Cherry Wheat American Ale

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

Featherbone Journeyman, Knob Creek,
Woodford Reserve 21

KENTUCKY STRAIGHT

Jim Beam 8

Buffalo Trace 9

Bulleit 11

Jim Beam Black 11

Michter's 12

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

Knob Creek 13

Old Forester 1870 13

Featherbone Journeyman 13

Woodford Reserve 14

Old Forester 1897 15

CASK STRENGTH

Baker's 14

Booker's 15

Blanton's 15

FLAVORED FAVORITES

Fireball 9

J.P. Wiser Spiced Vanilla 9

Jack Daniel's Honey 10

Jack Daniel's Fire 10

Southern Comfort 10

INTERNATIONAL

Canadian Club 8

Seagram's VO 8

Crown Royal 10

Suntory Toki 15

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, Lime,
Citron, Mandrin, Vanilla, Pears, Raspberri or
APeach with Ginger Beer and a splash of
Lime 11

Watermelon Jolly Rancher

Plymouth Gin, Watermelon Pucker, Triple
Sec & splash of Sierra Mist 12

Blue Punch

Malibu Coconut Rum, Blue Curacao,
Pineapple Juice and Sierra Mist 11

Sazerac

Martell Blue Swift, Absinthe, Simple Syrup
and a dash of Bitters 13

Jameson Black Barrel Whiskey

Sour

Triple Distilled, twice charred in a bourbon
barrel, Irish Whiskey, Simple Syrup, fresh
Lemon Juice and Sparkling Water, garnished
with a Cherry 12

Raspberry Crush

Valentine Vodka, fresh Raspberries, Lemon,
Cherry Bitters and topped with Soda 11

Detroit City Rye Old Fashioned

Detroit City Rye, Bitters, Simple Syrup 13

Jameson Green Tea

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

Taking Care of Guinness

Liberator Old Tom Gin, Grand Marnier,
Lemon Juice, Bitters, Candied Orange Peel.
Created by the Master of the Craft Winner,
Bartender Remi! 13

WINE

WHITE

SPARKLING

La Marca, Prosecco, Italy

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

SWEET

Tuck Beckstoffer Wines,

Hogwash Rose, CA

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

Stella, Moscato, CA

3oz. 4 6oz. 7 9oz. 10 BTL 26

Chateau Ste. Michelle, Riesling, WA

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

LIGHTER INTENSITY

WHITES

CasaSmith, Pinot Grigio, WA

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

Brancott, Sauvignon Blanc, NZ

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

FULLER INTENSITY

WHITES

Spellbound, Chardonnay, CA

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

Meiomi, Chardonnay, CA

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

Sonoma Cutrer, Chardonnay, CA

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

RED

LIGHTER INTENSITY REDS

Chalk Hill, Pinot Noir, CA

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

J. Lohr Estates, Merlot, CA

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

FULLER INTENSITY REDS

Alamos, Malbec, Argentina

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

Aquinas, Cabernet Sauvignon,

Napa Valley, CA

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

The Hess Collection, Cabernet

Sauvignon, CA

3oz. 10 6oz. 18 9oz. 26 BTL 64