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## OUR STORY

Our menu takes inspiration and guidance from the seasons. We pride ourselves on celebrating the local bounty through recognizable favorites with commitment and respect....

That simple!

## NO RULES...

Just a great selection of foods to be shared and enjoyed. Thinking where to eat tonight?

You're already there!

5

INSTANT GRATIFICATION.  
ENERGY FOR MIND BODY AND  
SOUL. DELICIOUS. SATISFYING.

Soup of the Day 7

Really Good Guacamole, *pico de gallo*, *fresh tortilla chips* 7

Avocado Bacon Bleu Cheese Dip, *house cut potato chips* 8

Roasted Garlic Kalamata Hummus, *flatbread*, *tri color carrots*, *celery* 7

Spicy Peel & Eat Gulf Shrimp, *fresh horseradish cocktail*, *grilled lemon* 14

10

AT YOUR LEISURE. FRESH SIMPLICITY.  
FAST AND FASHIONABLE.

Calamari, *jalapeno jam*, *green papaya salad*, *peanuts* 13

House Smoked Pork Sliders, *brioche roll*, *creamy coleslaw* 10

Wood Grilled Chicken Caesar, *house made dressing*, *garlic croutons* 14

Roast Turkey Sandwich, *guacamole*, *bacon*, *queso fresca*, *onion focaccia* 15

Wood grilled Guava Chicken Wings, *guava BBQ*, *plantain feta croquette* 10

Artisan Cheeseboard, Assortment of 4 artisan cheeses, *seasonal fruit*, *rosemary flatbread*, *local honey* 12

Pair with our Local Craft Beer Flight 8

Seasonal Fruit Plate, *yogurt* 15

20

BIG HUNGER. LITTLE TIME. STYLISH  
AND INNOVATIVE. HAND-CRAFTED.  
FULFILLING.

Wild Mushroom & Goat Cheese Flatbread, *caramelized onions*, *arugula* 10

House Smoked Guava BBQ Chicken Flatbread, *caramelized onions*, *jalapeno*, *bacon*, *Fontina*, *cilantro* 10

Ybor Cuban, *slow roasted mojo pork*, *salami*, *Swiss*, *garlic dill pickle*, *mayo*, *mustard*, *local Cuban bread* 14

Mahi Mahi Sandwich, *lettuce*, *tomato*, *onion*, *cajun tartar* 16

Angus Burger, *aged cheddar*, *bacon*, *lettuce*, *tomato*, *onion* 14

Wood Grilled Shrimp, *sugarcane slaw*, *pineapple rum BBQ* 15

## DESSERTS

Key Lime Strawberry Tart, *shortbread crust*, *fresh strawberry gelee*, *torched meringue* 5

Flourless Chocolate Torte, *warm chocolate cake with salted caramel gelato* 6

Black Tie Brownie Cheesecake, *brown butter brownie crust*, *chocolate fudge marble* 6

Seasonal Brulee 6

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Tampa Marriott Waterside Hotel & Marina  
700 South Florida Avenue, Tampa, FL 33602 | 813-221-4900

# SIGNATURE COCKTAILS

HAND-CRAFTED WITH FRESH JUICE

Mango Jalapeño Margarita - Casa Noble Reposado, Tipler's Orange Liqueur, Fresh Mango, Jalapeno, Lime, Chipotle rim 12

Spring Thyme - Banyan Reserve Vodka, Thyme, Fresh Raspberries, Agave, Lime and Bitters. 12

Strawberry Cosmo - Banyan Reserve Vodka, Strawberries, Tipler's Orange Liqueur 11

Mort's Bloody Mary - Banyan Reserve Vodka, Housemade Spice Mary Mix 11

Grilled Pineapple Mojito - Papa's Pilar 3 yr rum, Grilled Pineapple, Mint, Simple and Soda 11

Cucumber Martini - Hendricks Gin, St. Germain, Fresh Cucumber. 12

Ultimate G&T - Old St. Pete Gin, Jack Rudy Tonic Syrup, Juniper Berries and Lime 12

## BEER

**Local Craft Beer Flight** - Choose any three of our local craft beers on tap 8

**Draft 7.5**

Cigar City Florida Cracker Wheat, Cigar City Invasion Pale Ale, Cigar City Jai Alai IPA, Cigar City Lager, Cigar City Strawberry Shortcake Lager, Cigar City Cider & Mead

**Craft 7**

Sierra Nevada Pale Ale, Lagunitas IPA, Funky Buddha Floridian Hefeweizen, Coppertail Night Swim Porter, Boulevard "Tank 7" Saison, Green Bench Saison de Banc Vert Farmhouse Ale (12), Florida Beer Company Sunshine State Pils

**Domestic 6**

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Yuengling, Samuel Adams Boston Lager, Blue Moon Belgian White, O'douls (NA)

**Import 7**

Amstel Light, Corona Extra, Corona Light, Heineken, Guinness Draught, Stella Artois, DosXX, Rekorderlig Pear Cider

## WINES BY THE GLASS

3 oz      6 oz      9 oz

### SPARKLING WINES

LaMarca, Presecco, Veneto, Italy 4 8 11

Mumm Napa, "Brut Prestige," Napa Valley 7 13 16

### ROSE WINES

Beringer Vineyards, White Zinfandel, California 3 6 9

### WHITE WINES

Chateau Ste. Michelle, Riesling, Washington 4 8 11

Lola, Dry Riesling, Santa Lucia Highlands, California 5 10 13

Lola, Chardonnay, Sonoma Coast, California 6 11 14

Joel Gott, Pinot Gris, Oregon 6 11 14

Pighin, Pinot Grigio, Grave del Friuli, Italy 5 10 13

Brancott, Sauvignon Blanc, Marlborough New Zealand 4 8 11

The Dreaming Tree, "Everyday," White Blend 5 10 13

Clos du Bois, Chardonnay, California 4 8 11

Joel Gott, Unoaked Chardonnay, Oregon 6 11 14

Sonoma Cutrer, "Russian River Ranches," Chardonnay, Sonoma Coast 7 14 17

### RED WINES

The Dreaming Tree, "Crush," Red Blend, California 5 10 13

Mark West, Pinot Noir, California 4 8 11

Lola, Pinot Noir, Russian River Valley, California 7 13 16

Torres, Ibericos Crianza, Rioja, Spain 5 10 13

La Crema, Pinot Noir, Sonoma Coast 8 16 19

Ravenswood, "Vintners Blend Old Vine," Zinfandel, California 3 6 9

St. Francis Vineyards, Merlot, Sonoma Valley, California 7 13 16

Estancia, Cabernet Sauvignon, Paso Robles, California 5 10 13

Franciscan, Cabernet Sauvignon, "Estate", Napa Valley, California 7 13 16