

UNRESERVED

FOOD BAZAAR

SHARED

\$16	ROASTED BEET SALAD G D N Labneh, Local Oranges & Honey, Spiced Pistachios
\$14	KALE & CABBAGE SALAD D Green Apple, Aged Cheddar, Kirby Cucumber
\$14	HEIRLOOM CARROT HUMMUS G Sumac, Grilled Focaccia & Lemon Oil
\$26	CHEF'S SELECTION OF ARTISAN MEATS AND CHEESES G D N Selection of Hand-Crafted Charcuterie, Pickled Vegetables, Salted Marcona Almonds, Artisan Bread & Mustard
\$13	SMOKED GRILLED CHICKEN WINGS D Argentinian Chimichurri, Herb Yogurt Dip
\$16	FRIED CALAMARI G D Pickled Banana Pepper & Chipotle Mayo
\$18	SHRIMP COCKTAIL SF Housemade Harissa Cocktail Sauce
\$21	DIABOLO G D Pepperoni, Basil & Mozzarella
\$23	PARMA PIZZA G D Mozzarella, Tomato, Arugula & Prosciutto di Parma
\$19	MARGHERITA PIZZA G D Mozzarella, Cherry Tomato & Basil

SANDWICHES

All sandwiches served with a choice of French Fries, Fruit or Side Salad

\$22	UNRESERVED BURGER* G D E Prime Beef, Smoked Gouda, Bacon, Avocado & Dill Mustard Aioli BEYOND MEAT Vegetarian Burger Patty Available
\$22	POLLO PANINI G D E Grilled Chicken, Tomato, Smoked Mozzarella, Prosciutto & Basil Aioli
\$22	PASTRAMI SANDWICH G D E Swiss Cheese, Dill Pickle, Thousand Island & Rye Bun

CHEF'S FEATURES

+10 Comes with a choice of dessert:

Cheesecake Crème Brûlée, Florida Key Lime Tarte or Caramel Salted Brownie

\$34	BRANZINO Watercress, Grapefruit Vierge, Lemon Gremolata
\$24	CHARRED OCTOPUS Chickpeas, Salsa Verde, Black Olives, Semi-dried Tomato
	STEAK FRITES D Choose Sauce: Chimichurri, Peppercorn Sauce, Horseradish Cream, French Fries & House Pickle
\$56	14 OZ NY STRIP
\$36	8 OZ FLAT IRON STEAK

SOCIAL HOUR SPECIALS 4-5 PM

\$12 6	BEER FLIGHT OR DRAFT BEER Seasonal Selection
\$15 8	JORY'S SIGNATURE PASSION FRUIT RITA Cuervo Silver, Chinola, Lemon Juice, Agave Nectar
\$14 10	3 BEEF TAQUITOS WITH HABANERO SALSA G
\$12 8	3 SOFT BAKED PRETZELS D G Cheese Sauce Dip, "The Monk" Honey Mustard
\$14 9	3 MINI UNRESERVED SLIDERS G D E Dill Aioli, Smoked Gouda, Bacon

SHAKES

\$14	OREO CHOCOLATE BOMB G D E Chocolate & Vanilla Gelato, Oreo Cookies, Whipped Cream
\$10	STRAWBERRY FIELDS G D E Strawberry Gelato, Fresh Strawberries, Whipped Cream
\$12	STRAWBERRY "MYLK" SHAKE N Coconut Milk, Vanilla, Maple Syrup, Raw Cashew Nuts
\$12	NILLA PUDDING G D E Vanilla Gelato, Whipped Cream, Dulce de Leche

G - Contains Gluten **D** - Contains Dairy **SF** - Contains Shellfish **N** - Contains Nuts **E** - Contains Egg

18% service charge on parties of 6 and above will be added to your check for your convenience

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

LOCAL & DOMESTIC DRAUGHT \$9

TASTE OF FLORIDA Beer Flight, Choose any Four

BIG WAVE Kona Brewing Co., Kailua-Kona, Hawaii, 4.4%

FLORIDA SUNSHINE Crooked Can Brewing Co., Winter Garden, FL, 5.0%

JAI ALAI Cigar City, Tampa, FL, 7.5%

KATIE'S KÖLSCH Castle Church Brewing, Orlando, FL, 5.1%

FLORIDIAN HEFEWEIZEN Funky Buddha, Oakland Park, FL, 5.2%

NIGHT SWIM PORTER Coppertail Brewing Co., Tampa, FL, 5.4%

HIGH STEPPER Crooked Can Brewery, Winter Garden, FL, 7.0%

MISS MARY BROWN OATMEAL BROWN ALE Central 28 Brewery, Debarry, FL, 6.0%

FLORIDA KEY SUNSET ALE Florida Beer Co., Cape Canaveral, FL, 5.0%

MANGOLANDIA BLONDE ALE Veza Sur Brewing Co., Miami, FL, 4.3%

GUAVACATION Ivanhoe Park Brewing Co., Orlando, FL, 3.6%

SAPPORO Sapporo Brewing Co., La Crosse, WI, 4.9%

BLUE MOON Blue Moon Brewery., Denver, CO, 5.4%

CRAFT BEER SELECTION \$9

POSTCARD PILSNER Green Bench Brewing Co., S. Petersburg, FL, 4.7%

CLOUD CHASER HEFEWEIZEN Crooked Can Brewing Co., Winter Garden, FL, 5.3%

BLOOD ORANGE SUNSET IPA South Beach Brewing Co., Miami Beach, FL, 6.7%

REEF DONKEY APA Tampa Bay Brewing Co., Tampa Bay, FL, 5.5%

HONEY PILSNER Orange Blossom Brewing Co., Lakeland, FL, 5.5%

ST. PETE BEACH BLONDE ALE 3 Daughters Brewing, St. Petersburg, FL, 5.0%

BOTTLED WATER \$9

Voss 800 ML Still or Sparkling

SIGNATURE COCKTAILS

\$14	CIPRIANI BELLINI Prosecco, Giffard Crème de Peche
\$16	PALM RUNNER St. Augustine Rum, Banana Syrup, Blackberry Purée, Lime
\$20	MINT JULEP Woodford Reserve Bourbon, Mint, Sugar Snow
\$17	CUCUMBER SPRITZ Fresh Mint, Ketel One Botanical, Cucumber, St. Germain, Soda
\$18	LIMONCELLO MOSCOW MULE Limoncello, Tito's Handmade Vodka, Ginger Beer, Lemon

WINES BY THE GLASS

\$19	SONOMA-CUTRER Chardonnay, Russian River Valley, California	\$16	HESS Shirttail Ranches Cabernet Sauvignon, North Coast, California
\$14	MAISON SALEYA Rosé, Cotes de Provence, France	\$18	POEMA METODO TRADICIONAL Cava Brut, Penedes, Spain
\$12	CAPOSALDO Pinot Grigio, Veneto, Italy	\$32	TAITTINGER Brut, France
\$15	KEN WRIGHT Pinot Noir, Oregon	\$12	ORANGE GROVE Key Lime Sparkling, Florida

18% service charge on parties of 6 and above will be added to your check for your convenience



JW MARRIOTT ORLANDO BONNET CREEK RESORT & SPA
14900 CHELONIA PARKWAY ORLANDO, FL 32821 | PHONE: 407.919.6300