

DRINKS COCKTAILS, SPIRITS & BEER

RAISE A GLASS

Let us mix your favorite cocktail, or sip one of our signature concoctions. Choose from a variety of premium spirits and mixers. Please dial 0 for our seasonal signature cocktails. 17

BY THE BOTTLE

All bottles are served with your choice of four 10 oz bottles of mixers, one 33 oz carafe of juice and a small bowl of savory snacks.

Vodka

Grey Goose 350
Belvedere 325
Titos 315
Russian Standard 150
Stolichnaya Elite 495

Gin

Bombay Sapphire 275

Rum

Bacardi 195
Captain Morgan 195
Oak and Cane Florida 250
Zacapa 23 275

Cognac

Rémy Martin Centaure 450
Hennessy VS 275

Scotch

Johnny Walker Black 375
Johnny Walker Blue 770
Macallan 12 270

Bourbon

Four Roses Bourbon 150

Tequila

Casa Dragones 750
Tromba 200
Don Julio 250
Don Julio 1942 770

Beer

Sixpoint Resin IPA 8
Krombacher Weizen NA 8
Miami Weiss 8
Amstel Light 8
Corona Extra 8
Heineken 8
Miami Seasonal Cider 9

To order, contact In Room Dining via your guestroom phone by dialing Ext 3088. Please note that a \$5 delivery charge, 22% service charge and FL sales tax will be added to your check for your convenience.

In accordance with state law, liquor is only served from 8AM (12PM on Sundays) to 4AM. Warning: Drinking alcoholic beverages during pregnancy may cause birth defects. Please be aware that the FL State drinking age is 21; proper identification is required.

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WSB Heat

Tequila
Pineapple juice
Simple syrup
Lemon juice
Kiwi
Fresno chili

Cucumber Cooler

Gin
Lime
Simple syrup
Cucumber juice
Muddle mint
Bitters

Spicy Paradise

Rum
Orange juice
Peach purée
Hell fire bitter

Cherry Splash

Vodka
Agave
Cherry juice
Lemon juice
Basil

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DRINKS WINE

WHITE

'Caillou' Sauvignon Blanc

Patient Cottat
Loire, France 14/45

Pinot Grigio

Piccini
Italy 12/45

'L' Riesling

Dr Loosen
Mosel, Germany 55

Vermentino

Argiolas
Sardinia, Italy 55

Chardonnay

Foxglove
Central California 17/68

Chardonnay

Varner
Santa Barbara, California 86

Sauvignon Blanc

Walnut Block
Marlborough, New Zealand 64

Condrieu

E Guigal
Rhône Valley, France 170

Chardonnay

Kistler
Sonoma, California 215

RED

Cabernet Sauvignon

Fable
Russian River Valley, California 16/64

Pinot Noir

Block Nine
California 15/60

Malbec

Tinto Negro
Mendoza, Argentina 12/50

Tempranillo

Buenas
Spain 12/48

Merlot

Alexander Valley
Napa, California 67

Pinot Noir

Etude
Napa, California 97

Barolo

Casa Mirafiore
Piedmonte, Italy 120

Cabernet Sauvignon

Caymus
Napa, California 205

Cabernet Sauvignon

Opus One Overture
Napa, California 275

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DRINKS WINE

HALF BOTTLES/ WHITE

Pouilly Fuisse

Louis Jadot
Burgundy, France 40

Sauvignon Blanc

Silverado
Napa California 50

Moscato d'Asti

D'Georgis
Piedmonte, Italy 35

HALF BOTTLES/ RED

Pinot Noir

A To Z
Willamette, Oregon 30

Malbec

Catena
Mendoza, Argentina 40

Amarone della Valpolicella

Tommasi
Veneto, Italy 120

ROSE

Rose

Moulin De Gassac
Languedoc, France 12/48

Rose

Domaine Ott 'By Ott'
Provence, France 88

SPARKLING

Prosecco

Bisol Jeio
Veneto, Italy 14/56

Veuve Clicquot

Champagne, France 150

Veuve Clicquot Rose

Champagne, France 175

Dom Perignon

Champagne, France 525

HALF BOTTLES

Prosecco *Split*

Te Amo
Veneto, Italy 17

Ayala

Bollinger
Champagne, France 70

Blanc de Blancs

Schramsberg
Sonoma, California 75

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DRINKS COFFEE, TEA & JUICE

Freshly Squeezed

Juice

Orange 16
Grapefruit 16
Carrot 16
Pitcher of Juice 56

Juice

Orange 8
Grapefruit 8
Apple 8
Cranberry 8
Tomato 8
Carrot 8
Mango 8
Papaya 8
Lemonade 8
Pitcher of Juice 28

Coffee

Pot of French Press
Caffeinated or
Decaffeinated 10
Espresso 8
Double Espresso 10
American Coffee,
Cappuccino or Café Latte 8

Tea

Selection of Teas
and Herbal Infusions 6
Iced Tea 6
Pitcher 18

Additional

Still or Sparkling
Mineral Water 6/9
Tonic Water 4
Soda 4
Hot Chocolate 6
Fresh Lemonade 8
Whole, Skim, Soy,
Chocolate or
Almond Milk 8

Smoothies

Banana Berry 15
Green Smoothie 15

BREAKFAST MENU COMBO

6AM-11:30AM

Whatever/Whenever 35

Two eggs any style,
toast, skillet potatoes, with
rosemary and garlic,
Choice of grilled ham,
pork sausage, chicken sausage,
or applewood smoked
bacon. Fonte Coffee or
Tea. Choice of milk and
choice of juice.

The Cosmo 28

Basket of brick oven
baked danish, croissant,
pain au chocolat, muffin.
Preserves jams and
marmalades, honey
and butter.
Choice of cereal or yogurt.
Fonte Coffee or Tea.
Choice of milk and choice
of juice.

The New Yorker 26

Smoked Salmon, red
onions, cucumbers,
roma tomatoes, capers,
cream cheese.
Choice of plain, whole wheat
or everything bagel.

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BREAKFAST MENU PLATES & EGGS

6AM-11:30AM

Lobster Benedict 28

Poached eggs, butter,
poached Maine lobster,
hollandaise and English
muffin

W Breakfast

Sandwich 22

Chicken Sausage, tomato
jam, scrambled eggs,
Swiss cheese, brioche bun,
truffle butter

The Omelet 22

Choose four items:
bell peppers, ham,
mushrooms, tomatoes,
cheese, chives, bacon,
sausage and onions with
skillet potatoes

Egg White

Tortilla Espanola 24

Heirloom potato, onion, scallion
and sweet bell pepper

Breakfast Burrito 20

Scrambled eggs, pepper jack,
chorizo, pico de gallo,
sour cream

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BREAKFAST MENU EXTRAS

6AM-11:30AM

**Berry, Granola,
Greek Yogurt
Parfait 16**

**Anson Mills
Hot Oatmeal 12**

Cereal 10
All Bran, Frosted Flakes,
Special K, Raisin Bran,
Fruit Loops, Cheerios
Choice of milk

**House Made
Granola 12**
Oats, pecans, sesame
& hazelnut

**Brioche French
Toast 19**
Dark rum, caramelized
apples, lemon cream,
hazelnuts

Belgian Waffles 20
Fresh berries, maple syrup
and vanilla chantilly

**Buttermilk
Pancakes 18**
With macerate berries,
maple syrup and butter

Seasonal and Exotic Fruit 18

ALL-DAY MENU APPETIZERS

11:30AM-11PM

Tomato Soup 14

Double cream and
cheddar croutons

Chicken Soup 14

Organic egg noodles,
seasonal vegetables

Wings and Things 22

Sauced or naked wings
Choose buffalo, sweet
& spicy or Thai chili glaze

Fresh

Guacamole 18

Pico de gallo, tortilla chips

Shrimp Cocktail 20

Poached spicy horseradish
cocktail sauce

Coconut Shrimp 18

Sweet Thai chili glaze

Homemade Hummus 14

Zaatar, grilled naan

Little Gem Wedge Salad 22

Tomatoes, bacon, red onion,
blue cheese dressing

Caesar Salad 18

Croutons and
parmesan dressing

add chicken 9

add shrimp 11

wrap your salad 4

Heirloom Tomato Salad 20

Heirloom tomatoes,
mozzarella cheese,
basil, aged balsamic

W Nachos 22

Tortilla chips, nacho cheese,
black beans, guacamole,
and sour cream

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ALL-DAY MENU SANDWICHES & BURGERS

11:30AM-11PM

SANDWICHES & BURGERS

All sandwiches and burgers are served with french fries, sweet potato fries or mixed green salad

Chicken

Quesadillas 22

Whole wheat tortilla, grilled chicken, jack and cheddar cheese

substitute with Lobster 9

W Cheese

Burger 24

Sesame bun, aged cheddar, and secret sauce

add bacon 5

add avocado 5

add egg 5

Collins Burger 26

Black bean patty, jack cheese, arugula, avocado, chipotle aioli & fresh tomatoes

Blackened

Mahi Mahi 26

Florida caught Mahi Mahi dusted homemade blackening seasoning, chipotle aioli, lettuce, beefsteak tomato on sesame bun

Hot Dog 18

Kosher beef hot dog on a warm potato bun

The Club 25

Turkey, chicken with smoked bacon, lettuce, tomato and swiss cheese on toast

Wheat bread

Pepperoni Pizza 22

Tomato compo, pepperoni, mozzarella

Margherita Pizza 20

Tomato compo, mozzarella, basil

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ALL-DAY MENU ENTREES

11:30AM-11PM

16oz NY Strip 75

Pommes purée,
field green salad

Hanger Steak 45

Chimichurri, charred
broccolini, baby sweet
peppers

Salmon 45

Stir fry vegetables,
ginger miso carrot
purée

Fresh Catch 45

Saffron, israeli
cous cous, labneh

Lemon Roasted

Chicken 40

Grilled vegetables,
romesco, lemon
thyme jus

ADD Sides 12

Mashed potatoes
French fries
Sweet potatoes fries
White rice
Grilled or stir fry vegetables
Green salad
Sautéed spinach
Fruit salad

Pesto Rigatoni 28

Zucchini, baby tomato,
parmesan

Lobster

Mac & Cheese 28

Taleggio cheese,
poached Maine Lobster

Spaghetti Pomodoro 20

Zucchini, baby tomato,
parmesan

add meatballs 7

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ALL-DAY MENU DESSERTS

11:30AM-11PM

Florida Key

Lime Pie 13

Raspberry coulis

New York

Cheesecake 13

Strawberry compote
chantilly cream

Milk Chocolate

Mousse 14

Pistachio pesto,
fresh citrus

Thaitian Vanilla

Crème Brulee 14

Orange shortbread
cookie

Tiramisu 13

Mascarpone cheese,
lady finger cookie

Warm Cookies and Brownies Platter 15

Ice Cream & Sorbet 10

Ask your server for details

Cheese Board 26

Five cheese selection,
walnut raisin bread,
stewed fruit compote,
fresh apple

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LATE-NIGHT MENU APPETIZERS

11PM-6:30AM

Wings and Things 22

Sauced or naked wings.
Choose buffalo, sweet &
spicy or Thai chili glaze

Caesar Salad 18

Croutons and
parmesan dressing
add chicken 9
add shrimp 11
wrap your salad 4

Lobster

Mac & Cheese 28

Taleggio cheese, poached
Maine Lobster

Coconut Shrimp 16

Sweet Thai chili glaze

Fresh Guacamole 18

Pico de gallo, tortilla chips

W Nachos 22

Tortilla chips, nacho
cheese, black beans,
guacamole and sour cream

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LATE-NIGHT MENU SANDWICHES & PIZZA

11PM-6:30AM

SANDWICHES & BURGERS

All sandwiches and burgers are served with french fries, sweet potato fries or mixed green salad

The Club 25

Turkey, chicken with smoked bacon, lettuce, tomato and swiss cheese on toast

wheat bread

W Cheese Burger 28

Sesame bun, aged cheddar, and secret sauce

add bacon 5

add avocado 5

add egg 5

Pepperoni Pizza 22

Tomato compo, pepperoni, mozzarella

Chicken Quesadillas 22

Whole wheat tortilla, grilled chicken, jack and cheddar cheese

substitute with Lobster 9

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LATE-NIGHT MENU DESSERTS

11PM-6:30AM

Ice Cream & Sorbet 10

Ask your server for details

Warm Cookie and Brownie Platter 15

Assorted Cookies 14

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KIDS' MENU BREAKFAST

UNDER AGE 10

6AM-11:30AM

Cereal 10

All Bran, Frosted Flakes,
Special K, Raisin Bran,
Fruit Loops, Cheerios
Choice of milk.

Scrambled Egg 12

Cheddar cheese and
skillet potatoes

Pancakes 9

Chocolate chips and
maple syrup

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KIDS' MENU LUNCH & DINNER

UNDER AGE 10
6AM-11:30AM

Beef Hot Dog 14

With french fries

Peanut Butter and Jelly Sandwich on White Bread 12

Pasta with Tomato Sauce 13

Kids Fruit 10

Macaroni and Cheese 13

Crispy Chicken Fingers 15 With french fries

Grilled Cheese 13 Cheddar cheese, white bread with french fries

Crudite 13 Carrot & celery sticks, cucumber spears, ranch dressing

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KIDS' MENU DESSERT

UNDER AGE 10
6AM-11:30AM

Ice Cream & Sorbet 10

Ask your server for details

Warm Cookie and Brownie Platter 15

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PETS' MENU TREATS

AVAILABLE
24 HOURS A DAY

Sauvignon Bark 15

Chicken broth,
chicken &
vegetables

Barkundy 17

Beef broth,
beef &
bread chunks

The Cat Meow 24

Local fish,
creme fraiche

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