FRESH BITES

FRESH. LOCAL INGREDIENTS.
DELIVERED FAST. NO CARTS. NO FUSS.

Tampa Marriott Waterside Hotel & Marina | 700 South Florida Avenue, Tampa, Florida 33602 | 813-221-4900
BREAKFAST
SERVED DAILY FROM 6:00 AM – 11:00 AM

All American Breakfast
Two eggs any style: over easy, sunny side up, hard boiled or scrambled; served with hashbrowns, choice of breakfast meat: bacon, pork sausage, chicken mango sausage, or ham; and choice of bread: white, whole wheat, rye, bagel, or english muffin 18

Broken Yolk Sandwich
Nueske bacon, cheddar, tomato, sourdough 16

Chorizo & Scrambled Egg Burrito
Chorizo sausage, pepper jack cheese, roasted potatoes, housemade salsa roja 16

Egg White + Spinach Muffin
Wild mushroom, feta, whole wheat English muffin 12

Ybor Breakfast Egg Skillet GF
Mojo marinated pork, scrambled eggs, Cuban black beans & rice 16

We proudly serve eggs sourced from cage-free hens.

HOUSEMADE PASTRIES + BREADS + MORE

Waterside Bakery’s Daily Muffins
Blueberry | Bran 4

Udi’s Gluten Free Banana Chocolate Chip Muffin 4

All Butter Croissant
Plain | Chocolate 4

Cusano’s Toasted Bagel + Cream Cheese
Plain | Whole Wheat | Cinnamon-raisin | Sesame 4

Seasonal Ripe Fruit Cup GF 5

Steel-Cut Oatmeal
Honey, blueberries, housemade granola 8

Chobani Greek Yogurt GF
Peach, strawberry, blueberry, vanilla & plain 4

Chobani Greek Yogurt Parfait
Housemade granola, fresh seasonal berries 8

GF: Items can be made Gluten Friendly.
Locally sourced. Regional flavor. Housemade ingredients.
Consuming raw eggs or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

There will be a standard $5 delivery charge included. Delivery is available only for orders charged to the room. Pick-up is available at the gift shop 6am-10pm. Front Desk 10pm-6am.

TO ORDER: Dial Ext. 0 for Fresh Bites Menu.

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BEVERAGES

Fresh Brewed Royal Cup Coffee
Regular | Decaf 12oz  4 | 32oz  10

Tazo Tea
English Breakfast | Mint | Chamomile | Orange Herbal | Green  4

Icelandic Still Water  4 | 8

Icelandic Sparkling Water  4 | 8

Juices
Apple | Cranberry  5

Fresh Juice
Orange | Grapefruit  6

Soft Drinks
Pepsi | Diet Pepsi | Mist Twist | Ginger Ale | Mountain Dew
Dr Pepper | Pure Leaf Iced Tea  3.5

ALCOHOLIC BEVERAGES

HOUSE WINE

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>187 ml</th>
<th>375 ml</th>
<th>750 ml</th>
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<tbody>
<tr>
<td>Kenwood Yulupa Sparkling</td>
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<tr>
<td>La Marca Prosecco</td>
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<td>36</td>
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<tr>
<td>Kendall-Jackson Chardonnay</td>
<td>18</td>
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<tr>
<td>Chateau St Jean Chardonnay</td>
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<tr>
<td>Chateau Ste. Michelle Riesling</td>
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<tr>
<td>Brancott Sauvignon Blanc</td>
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<tr>
<td>Pighin Pinot Grigio</td>
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<tr>
<td>CaBolani Pinot Grigio</td>
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RED WINE

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<tr>
<td>Mark West Pinot Noir</td>
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<tr>
<td>Carmel Road Pinot Noir</td>
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<tr>
<td>Kendall-Jackson Cabernet Sauvignon</td>
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<tr>
<td>Avalon Cabernet Sauvignon</td>
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<tr>
<td>Clos du Bois Merlot</td>
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<td>St Francis Merlot</td>
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<td>7 Deadly Zins</td>
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</tbody>
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BOTTLED COCKTAILS BY BAMBOOZLERS  13

Margarita
Moscow Mule
Papa Doble Daiquiri
Tom Collins
Long Island Ice Tea

BEER

Cigar City Jai Alai IPA  7.5
St Pete Orange Wheat  7.5
Cigar City Florida Lager  7.5
Bud Light  6.5
Michelob Ultra  6.5
Corona  7.5
Heineken  7.5
**ALL DAY**
SERVED DAILY FROM 11:00 AM – MIDNIGHT

**Chef’s Daily Soup**  
7

**Coppertail "Night Swim" Porter Chili**  
Spicy beef & pork chili, cheddar  
7

**Caesar Salad**  
Romaine, garlic croutons, Reggiano Parmesan  
10  
Add oak grilled chicken  
4

**Southwest Chicken Salad GF**  
Grilled chicken, roasted corn, black beans, queso fresco, red onion, heirloom tomatoes, avocado ranch, crispy tortillas  
15

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**HANDHELD**
SERVED DAILY FROM 11:00 AM – MIDNIGHT

All handhelds come with pickles and fries  
or housemade chips, garden salad

**Roasted All-Natural Turkey B.L.T.**  
Tomato, herb mayonnaise, arugula, *Nueske bacon*, sun-dried tomato wrap  
12

**Grilled Cheese**  
Housemade pimento cheese, *Nueske bacon*, sourdough bread  
10

**Angus Beef Burger**  
Cheddar, lettuce, tomato, *Nueske bacon*, housemade milk bun  
14

**Ybor Cuban**  
House roasted mojo pork, salami, ham, garlic dill pickle, swiss, mayo, mustard, *La Segunda Bakery Cuban Bread*  
14

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**THE CHEF’S PERFECT SANDWICH**

Grilled hot Italian sausage, sharp cheddar cheese, baked beans, caramelized onions, coleslaw, crushed cherry peppers, toasted french bread  
14

Memories. What food is all about. A meal that forever connects you to a time & place shared with someone special. Your first visit to your Mom & Dad’s favorite sandwich shop. Not fancy, but certainly not ordinary. Spicy, sweet, & complex.

—Chef Kevin Randles

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FORK + KNIFE
SERVED DAILY FROM 11:00 AM - MIDNIGHT

Rice Bowl GF
Brown basmati rice, sweet peppers, onions, black beans, avocado, housemade pico de gallo, queso fresco
Add oak grilled chicken  14
Add grilled mojito shrimp  16
Add mojo marinated Cuban pork  14

Oak Grilled Loch Duart Salmon GF
Herbed quinoa, baby greens  24

Roasted Heritage Lemon Herbed Chicken GF
Roasted creamer potatoes, rainbow carrots  18

Penne
Arugula, heirloom tomatoes, Kalamata olives, olive oil, white wine, Reggiano Parmesan  16

PIZZA
SERVED DAILY FROM 11:00 AM - MIDNIGHT

Gluten friendly crust available upon request  11

Vine Ripe Tomato + Basil + Mozzarella  14

Double Pepperoni + Provolone + Mozzarella  16

Pepperoni + Sausage + Ham + Provolone + Mozzarella  16

SNACKS
SERVED DAILY FROM 6:00 AM - MIDNIGHT

Housemade Corn Tortilla Chips GF
Housemade fire roasted salsa roja  7

Chickpea Kalamata Olive Hummus
Fresh vegetables, grilled naan flatbread  7

Toasted Bourbon Bacon Pecans  5

Boar’s Head Sopressata
Asiago provolone cheese, Carr’s crackers  14
SWEETS
FRESHLY BAKED DAILY IN HOUSE

Pat’s Apiary Honey Pecan Cheesecake  6
Key Lime Fruit Tart  5
Gelateria del Duomo Gelato
Chocolate, vanilla bean, salted caramel  6
Large Chocolate Chip Cookie  3
Moondance Gluten Friendly Brownie  4

NIGHT OWL MENU
SERVED DAILY FROM MIDNIGHT – 6:00 AM

Seasonal Ripe Fruit Cup GF  5
Chobani Greek Yogurt GF
Peach, strawberry, blueberry, vanilla & plain  4
Chobani Greek Yogurt Parfait
Housemade granola, fresh seasonal berries  8
Southwest Chicken Salad
Roasted corn, black beans, queso fresco, red onion, heirloom tomatoes, avocado ranch, crispy tortillas  15
Caesar Salad
Romaine, garlic croutons, Reggiano Parmesan  10
Add oak grilled chicken  4
Roasted All-Natural Turkey B.L.T.
Tomato, herb mayonnaise, arugula, Nueske bacon, sun-dried tomato wrap  12
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