

BEER + WINE



	SINGLE	BUCKET OF 6
COORS LIGHT	9	50
MILLER LIGHT	9	50
MICHELOB ULTRA	9	50
HEINEKEN	10	56
CORONA	10	56
MODELO ESPECIAL	10	56
BLUE MOON	10	56
HIGH NOON	10	56
Pineapple or Black Cherry		
HEINEKEN 0.0 <i>non-alcoholic</i>	10	56
REDBULL / SUGARFREE <i>n/a</i>	7	

DRAFT

All draft beers are 16 ounces • \$12

SURPLUS HONEY CITRUS Pale Ale 5.5%
Partnership with Big Storm Brewery

STELLA ARTOIS Pilsner 5.0%

YUENGLING Traditional Lager 4.5%

CIGAR CITY BREWING JAI ALAI IPA 7.5%

BIG STORM BREWERY BROMOSA
Tangerine IPA 7.0%

CROOKED CAN BREWERY
FLORIDA SUNSHINE Lager 5.0%

FOUNDERS ALL DAY IPA IPA 4.7%

SEASONAL DRAFT ROTATION

WINE

	CLS	BTL
SPARKLING	15	58
Cinzano, Prosecco		
SPARKLING ROSÉ	14	54
Zardetto Extra Dry, Prosecco		
ROSÉ <i>750ml or 1.5L</i>	20/80/160	
Whispering Angel, Provence		
SAUVIGNON BLANC	14	54
Whitehaven, Marlborough		
CHARDONNAY	16	62
Sonoma-Cutrer, Sonoma County		
PINOT NOIR	16	62
Belle Glos, Napa Valley		

BUBBLES

	750ML	1.5L
VEUVE CLICQUOT YELLOW LABEL	150	300
Brut Champagne		
VEUVE CLICQUOT BRUT ROSE	220	420
Rosé Champagne		
MOET CHANDON	180	260
Imperial Ice Champagne		

House COCKTAILS

All House Cocktails are \$19

CUCUMBER MINT REFRESHER

Ketel One Botanical Cucumber & Mint vodka
3 citrus blend, Fever-Tree Soda

BLUE LAGOON

Bacardi Superior rum, blue curaçao
Reâl Cream of Coconut, pineapple juice

GIN-GIN MULE

Hendrick's gin, St. Germain Elderflower
Fever-Tree ginger beer

SMOKY PASSION SUNSET

Del Maguey Vida mezcal, Chinola Passionfruit
3 citrus blend

SPICY WATERMELON RITA

Tanteo jalapeño tequila, Reâl Watermelon Purée
3 citrus blend

OASIS TEA

Buffalo Trace bourbon, Reâl Peach Purée
fresh brewed tea, fresh lemonade

SIGNATURE JW MARGARITA \$25

Casamigos Blanco tequila, 3 citrus blend
16 Oz. Souvenir Ball Aluminum Cup

KNIFE BURGER RESERVE COCONUT \$49

Appleton Estate 15 year rum, Glenmorangie 10 year
single malt scotch, Chinola Passionfruit, lime
coconut water, brown sugar syrup, Peychaud's bitters

SPRITZ All Spritzes are \$19

PEACH BLOSSOM SPRITZ

Ketel One Botanical Peach & Orange Blossom
prosecco, Fever-Tree Soda

SPARKLING ROSÉ SPRITZ

Zardetto prosecco rosé, Lillet Rosé, Fever-Tree Soda

APEROL SPRITZ

Aperol, prosecco, Fever-Tree Soda

All Frozen Cocktails are \$20

PIÑA COLADA

Myers's Dark rum

STRAWBERRY DAIQUIRI

Bacardi Superior rum

GRANDE LAKES COLADA

Piña Colada & Strawberry Daiquiri Mix

FROSÉ

Beluga vodka, rosé wine

FROZEN MOJITO

Bacardi Superior rum, citrus, mint syrup

ESPRESSO-TINI

Beluga vodka, Kahlúa, coffee

Enjoy an Extra Floater \$6

Captain Morgan, Beluga vodka, Grand Marnier,
Bacardi Superior rum, Myers's Dark rum, Kahlúa

FROZEN

LET'S DRINK TO THE DAY!

JW MARRIOTT ORLANDO GRANDE LAKES

STARTERS

- THINK GREEN HUMMUS** 19
edamame hummus, radish, roasted sweet potato, endive, heirloom carrots, taro chips, togarashi, za'atar grilled naan
- CHICKEN WINGS** 19
JW BBQ Dry Rub, Carolina BBQ sauce, buffalo, house ranch
- CITRUS-HERB POACHED SHRIMP** 19
romaine lettuce, chimichurri marinated vegetables, creamy cocktail sauce, lemon
- CRISPY CHICKEN TENDERS WITH FRIES** 19
aji amarillo ranch
- BEEF BARBACOA NACHOS** 18
corn tortilla chips, house cheese sauce, jalapeños, green onions, tomato
- AHI TUNA POKE BOWL *** 22
shaved carrots, cabbage, peppers, edamame, radish, seaweed salad, green onion, cucumbers, Sriracha aioli, toasted sesame seeds, nori crisp
- HOUSE-MADE GUACAMOLE** 15
queso fresco, corn tortilla chips, roasted tomato salsa



- KNIFE CHOP SALAD** 19
farm greens, radicchio, garden mint, cucumbers, heirloom tomatoes, watermelon, sweet peppers, roasted corn, hearts of palms, citrus- garden herb vinaigrette
- CAESAR** 18
romaine, focaccia croutons, parmesan cheese, Caesar dressing
- MEDITERRANEAN BOWL** 19
farm greens, tabbouleh, olives, radish, soft feta, marinated tomato, dolmas, pickled cauliflower, za'atar grilled naan, creamy tzatziki, crispy garbanzo beans
- SEASONAL FRUIT PLATTER** 19
seasonal fruit puree, seasonal fruit, citrus syrup, coconut bread croutons

- GRILLED ADDITIONS**
blackened mahi mahi +12 | chicken +9 | shrimp +10

KIDS

*Includes: french fries or fresh fruit
Ages 12 and under please*

- CHEESEBURGER** 14
- CRISPY CHICKEN TENDERS** 14
- GRILLED CHEESE** 14
- HOT DOG** 14

BURGERS



Committed to using the finest quality ingredients with true Texan roots, MICHELIN-starred Chef Tesar has built relationships with Texan ranchers such as 44 Farms to ensure the best sourced meats.

Includes choice of french fries or fresh fruit

- THE OZERSKY** 19
American cheese, red onion on a white bun
- DOUBLE OZERSKY** 23
The Ozersky x2
- THE MAGIC** 20
cheddar cheese, bacon, LTO on an English muffin
- THE PIMENTO BURGER** 20
pimento cheese, LT & grilled onion on a white bun

SANDWICHES

Includes choice of french fries or fresh fruit

- GRILLED CHICKEN SANDWICH** 20
smashed avocado, applewood smoked bacon, cheddar cheese, lettuce, tomato, red onion, house-made brioche bun
- BLACKENED MAHI MAHI SANDWICH** 24
fried green tomatoes, tartar sauce, jalapeño-cilantro slaw
- TURKEY BLT** 19
bacon, tomato, herb aioli, greens, multigrain sourdough

SWEETS

- SHAKES** place order with bartender 12
vanilla • chocolate
- PALETERIA ORIGINAL POPSICLES** 8
strawberry • vanilla with Nutella • cookies 'n cream • chocolate • coconut with dulce de leche

For your convenience, an 18% service charge will be applied to all orders.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*