



Specialty Cocktails 20

All cocktails are hand-crafted using freshly squeezed juices

Florida Sunset

Jameson Orange, Absolut Vanilla, orange, lemon, agave

Sweet Heat

Mijenta Reposado, red pepper, guava, lime

Citrus Berry

Wheatley vodka, Rockey’s botanical liqueur, strawberry, blueberry, lemon, agave

Highballs 16

Citrus and Tonic

rosemary-infused Malfy Limone gin, elderflower tonic

Tropical Tinge

G4 Blanco Tequila, sparkling grapefruit, lime

Spirit Free 12

Pineapple Express

pineapple, lime, mint, ginger

Garden Delight

cucumber, lime, verbena , lemon

Wine by the Glass

Sparkling

Piper Heidsieck Brut, Champagne, FR 29 | 116

Cinzano, Prosecco, IT 17 | 68

Lucien Albrecht, Sparkling Rose, FR 16 | 64

Rose & Whites

Whispering Angel, Rose, FR 15 | 60

Louis Latour, Chardonnay, FR 18 | 72

MacRostie, Chardonnay, CA 22 | 88

Jermann, Pinot Grigio, IT 15 | 60

Willamette Valley, Riesling, OR 14 | 56

Whitehaven, Sauvignon Blanc, NZ 16 | 64

Reds

Quilt, Cabernet Sauvignon, CA 20 | 80

BV Napa Valley, Cabernet Sauvignon, CA 26 | 104

Alexander Valley Merlot, CA 15 | 60

Ken Wright, Pinot Noir, OR 18 | 72

Duckhorn “Goldeneye”, Pinot Noir, CA 25 | 100

Chateau Magnol, Red Blend, FR 18 | 72

Ernesto Cantena, “Animals”, Malbec, AR 14 | 56

Draft Beer 11

BrewDog “Hazy Jane” IPA, Scotland

Stella Artois Pilsner, Belgium

Jai Alai IPA, Florida

Surplus Citrus Blonde, Florida

Seasonal Rotating Draft

Canned Favorites 12

Lost Coast “Tangerine Wheat”, California

Crooked Can High Stepper IPA, Florida

Widow Original Sin Cider, New York

Whisper Creek Barrel Aged Old Fashioned 25

Michters Bourbon, cherry and black walnut bitters, demerara, batched and aged in our American White Oak Barrel

Small Plates

Sweet Potato Bread 12— Whisper Creek Farm honey butter

Chips & Dip 14—jalapeño queso, house potato chips

Hummus Platter 18— hummus, farm vegetable crudités, zaatar naan bread, cucumber tapenade

Flatbread 18— roasted tomato pesto, mozzarella, basil

add pepperoni 5

Beet Salad 16— garden greens, arugula, pecan salsa macha, citrus segments, herbed goat cheese 🌿

Little Gem Wedge 17— heirloom cherry tomatoes, pickled shallots, bacon, bleu cheese, peppercorn ranch

add chicken, shrimp, Mahi 12 | add steak 15

Handhelds

served with fries

Gulf Caught Mahi Tacos 26 — mango slaw, avocado crema, pickled onions

Nashville Hot Chicken Sandwich 26 — B&B pickles, honey & garlic aioli

Florida Rock Shrimp Roll 28 — citrus segments, fennel, avocado, pickled shallots 🌿

WCK Burger 27 — brisket & short rib patty, pepper bacon, aged cheddar, arugula, heirloom tomato, red onion

Large Plates

Wood-Fired Chicken 36 — stone fruit salad, cherry tomatoes, cornbread croutons

Fish & Chips 36— Surplus Citrus Blonde battered Florida flounder, slaw, tartar sauce

Bacon-Wrapped Meatloaf 36— ketchup glaze, cornflake crumble, mashed potatoes, homestyle gravy

Steak Frites 40— coffee-rubbed hanger steak, lemon garlic aioli, WCK steak sauce, rosemary shoestring fries, arugula salad 🌿

Protein Bowl 29— charcoal-roasted sweet potato, braised lentils, wild rice, pepitas

Accompaniments

Grilled Broccolini 12 | Mac & Cheese 12 | Crispy Brussels 13

Sweets

Lemon Tart 14—lemon curd, buttery pastry, bruléed sugar, light vanilla Chantilly

Six Layer Cake 14— red velvet, cream cheese icing, anglaise, raspberries

Brownie Batter Sorbet 12— Valrhona dark chocolate

Operations Charges: A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to the service staff performing the service. Additional gratuities are not expected but always appreciated.



JW Garden — Items feature ingredients grown here at the JW Marriott Grande Lakes

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer’s risk of food borne illness. All artisan bread products are handcrafted in house and may contain or have come in contact with nuts or nut by-products.**