



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, Triplem, red pepper, real guava, lime

Citrus Berry

Wheatley vodka, Rocky's botanical liqueur, strawberry, blueberry, lemon, agave

Highballs 16

Citrus and Tonic

rosemary-infused Malfy Limone gin, elderflower tonic

Tropical Tinge

G4 Blanco Tequila, fever tree 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"

New England Style IPA, Ellon, Scotland

Stella Artois

Pilsner, Belgium

Jai Alai

IPA, Tampa, Florida

Surplus Citrus Blonde

Lakeland, Florida

Seasonal Rotating Draft

Canned Favorites

Lost Coast "Tangerine Wheat" 11

Wheat, Eureka, California

Crooked Can High Stepper IPA 12

Winter Garden, Florida

Red Widow Original Sin Cider 12

New York

Whisper Creek Barrel Aged Old Fashioned 25

featuring Michters bourbon, cherry and black walnuts bitters,
rich demerara, batched and aged in our American white oak barrel

Small Plates


Sweet Potato Bread 10—Whisper Creek Farm honey butter

Chips & Dip 12—jalapeño queso, house potato chips

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

Flatbread 18—roasted tomato - pesto sauce, fresh mozzarella, heirloom tomatoes,
basil

add pepperoni 4

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


add chicken, shrimp, or fish 12 | add steak 15

Wedge Salad 17—baby iceberg, heirloom cherry tomatoes, pickled shallots,
bacon, cornbread crouton, blue cheese, peppercorn vinaigrette

add chicken, shrimp, fish 12 | add steak 15

Handhelds

served with a side of fries

Fish Tacos 26 — Gulf caught mahi mahi, pineapple pico de gallo, avocado crema,
pickled onions, chipotle Aioli 

Crispy Chicken Sandwich 26 — pickles, cabbage, honey-sriracha aioli,
brioche bun

Shrimp Po'Boy 27 — Cape Canaveral shrimp, red curry aioli, papaya salad, brioche
sub

WCK Burger 27 — brisket and short rib patty, Nueske's applewood bacon, aged
cheddar, Farm arugula, heirloom tomato, red onion

Large Plates

Nashville Half Chicken 36 —Texas toast, white BBQ sauce, pickled onion and
cucumber salad, dill

Yellowtail Snapper 37 — citrus adobo broth, root vegetable, Gulf shrimp 

Old Fashioned Baby Back Ribs 40—1/2 rack of ribs, braised beans and collards,
whiskey orange glaze, cornbread

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

Sides

Roasted Roots 12 | Mac & Cheese 12 | Crispy Brussels 13

Sweets

St. Augustine 14—orange almond cake, orange custard, house made whipped
cream

Black Forest Cake 14—Amarena cherry compote

Brownie Batter Sorbet 12—Valrhona dark chocolate

 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.

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