



IN-ROOM DINING GUIDE



JW LIFE®

At JW Marriott®, we share a deep appreciation of our collective role in the vibrant health of our environment and our guests. Our chefs partner with local artisans, organic farmers and sustainable fisheries to deliver authentic cuisine for the sophisticated palate. This collaboration between JW chefs and our trusted partners is designed to provide unique food experiences that celebrate wellness and sustainability.

The first settlers to the San Antonio area brought with them a love and a history of food traditions from their German heritage. New Braunfels was in fact the first Texas German settlement, established by Prince Carl of Solms-Braunfels, Germany, in 1845. It is from these humble beginnings that the German style and culture of food became so ingrained into the daily life of San Antonio. Here, you'll find artisan sausages and classic mustards, pretzel makers, and hearty bread bakers. In true Texas fashion, the link to the area's German roots can be found paired with the local flavors of smoky barbeque and cornbread, spicy chilies and tortillas, hearty chili and sweet Gulf shrimp.

The JW Marriott San Antonio chefs recognize these traditions, as is evidenced by many of the chefs' creative and local inspirations, found throughout the resort's varied menus.

CLASSICS

All-American \$15

- Two organic eggs cooked your style, crispy breakfast potatoes

Choice of Elgin hot link, crispy applewood bacon, cured ham steak, thick-sliced Canadian bacon, traditional pork links or low-fat turkey sausage

Benedict \$16

- Perfectly poached eggs, thick-sliced Canadian bacon, toasted muffin, Hollandaise sauce

Taqueria-Style Breakfast Tacos \$15

- Bacon, eggs, bean and cheese
- With spicy salsa and lime sour cream

Huevos Rancheros \$14

- House-crafted chorizo, corn tortillas, refried beans, with organic sunny-side eggs and ranch-hand-inspired tomato chili sauce

Broken Egg Sandwich \$12

- Fried egg, applewood bacon and cheddar on griddled sourdough

Smoked Salmon, Bagel and Cream Cheese \$14

GRIDDLE BREAKFASTS

Your choice, with real maple or lite syrup

Tall Stack of Buttermilk Pancakes and Powdered Sugar \$14

Banana Oatmeal Pancakes \$14

Belgian Waffle with Seasonal Berries \$14

Cinnamon French Toast and Sweet Cream Butter \$14

- Choice of Elgin hot link, crispy applewood bacon, cured ham steak, thick-sliced Canadian bacon, traditional pork links or low-fat turkey sausage

CUSTOMIZED

Build-an-Omelet \$16

Served with crispy breakfast potatoes.

Choose any or all of the following to fill your omelet:

- Ham, maple or smoked bacon, aged cheddar, shredded jack and sausage
- Tomatoes, onions, mushrooms, green onions and fresh herbs

HEALTHY INDULGENCES

Pastel Egg Omelet \$12

- Mainly egg whites (1/3 the yolk!), folded with fresh herbs, served with sea-salt roasted tomato

Fat-Free Muffin, Seasonal Fruit and Organic Yogurt \$8

Organic Green Apple Steel-Cut Oatmeal \$12

- With toasted almonds, plump raisins, skim or soy milk, maple syrup or brown sugar

Crispy French Toast \$12

- Whole-grain country loaf, egg white and a rice cereal crust with lite maple syrup, loaded with seasonal berries

Texas Ruby Red Grapefruit \$8

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INDIVIDUAL CHOICES

- Elgin hot link, pork sausage links, applewood bacon, thick-sliced Canadian bacon, grilled cured ham or low-fat turkey sausage **\$5**
- Crispy breakfast potatoes **\$5**
- Side of salsa with chips **\$3**
- Thick and toasty cinnamon toast **\$4**
- Cottage cheese or yogurt with fruit **\$5**
- Coffee pot, decaf or energized 2 cups **\$5** or 4 cups **\$8**
- Tea pot, selected teas, milk or lemon **\$5**
- Tomato juice, traditional or spiced **\$4**
- Orange and fruit juices **\$4**

Hot or Cold Cereals \$5

- Assorted kids' favorites or grown-up cereals, Kashi and house-made granola with in-season berries and banana

Basket of Four House-Baked Pastries and Local Jam \$8

DAY LONG 11.00 am to midnight

STARTERS

Hummus and Dipping Vegetables, Warm Flat Bread **\$11**

Shrimp Cocktail **\$15**

- Ice cold and jumbo with cocktail and mustard sauces

Local Market Salad **\$8**

- Organic lettuce, celery, tomatoes, cucumber, red wine vinaigrette

The Wedge **\$11**

- Brazos blue cheese and house-smoked bacon

Hand-Crafted Soup **\$7**

- Daily favorite

House-Made Buttermilk Chicken Fingers **\$11**

- French fries, Texas barbeque dip

Hill Country Guacamole and Salsa, Warm Tortilla Chips **\$9**

Texas Wings **\$9**

- Half dozen, celery and carrot sticks, bleu cheese and hot sauce

SOUPS, GREENS AND HAND-CRAFTED SIGNATURES

Country Chicken Noodle Soup **\$7**

San Antonio Chili Bowl and Saltines **\$8**

- With cheddar and onions

Caesar Salad **\$11**

- Romaine hearts, parmesan shards, traditional Caesar dressing
- With grilled organic chicken **\$16**

Steak Chopped Salad **\$16**

- Barbeque skirt steak, bleu cheese, red wine vinaigrette, organic greens

Green Goddess Cobb Salad **\$15**

Angus Burger with Applewood Bacon, Brazos Cheddar and Fries **\$16**

Classic Club Sandwich, Hand-Cut Chips **\$14**

Organic Spinach, Crisp Pear and Bleu Cheese **\$11**

- With bacon and pecan pralines

Grilled Organic Chicken Sandwich With Fries **\$14**

Chicken Enchilada Stack With Organic Salad **\$15**

Pizza, 12" Thin Crust

- Three cheese **\$13**
- Pepperoni **\$15**

KIDS

MAINS

- Fresh Sustainable Fish \$25**
• Local seasonal vegetables
- 1/2 Smoked Chicken \$18**
• With corn succotash
- Wide Noodle Pasta \$16**
• With pit-roasted chicken, mushrooms and bacon
- Filet Mignon 8 oz \$34**
• Mushroom and onion ragout, baked potato
- Fork Tender Texas Angus Short Ribs \$18**
• With root vegetables and pappardelle pasta

INSPIRED SIDES

- Sliced Organic Heirloom Tomatoes \$5**
• With sea salt and olive oil
- Today's Local Vegetables \$5**
- Classic Southern Succotash \$5**
- Buttery Yukon Mashed Potatoes \$5**
- Brazos Valley Cheddar Mac 'n Cheese \$5**
- Sea-Salted French Fries \$5**

INDULGENT SWEETS

- Classic Strawberry Shortcakes \$8**
- Warm Brownie with Vanilla Bean Ice Cream \$8**
- Apple Pie with Vanilla Bean Ice Cream \$8**
- Classic Cheesecake with Fresh Strawberries \$8**
- Pints of Häagen-Dazs® Ice Cream \$8**

CHEESE

- Local Cheese Selection of Three \$12**
• With pecan raisin toasts and artisanal fruit jam

MORNING 6.00 am to 11.00 am

- Two Eggs Any Style \$4**
• Fried, scrambled, over, sunny-side up or poached
- Belgian Waffle \$5**
• Plain or blueberry with fresh strawberries and whipped cream
- Kellogg's Cereals with Berries or Sliced Banana \$4**
• Corn Flakes, Sugar Frosted Flakes, Froot Loops, Raisin Bran, Granola or Rice Krispies
- Warm Buttermilk Pancakes \$5**
• Plain, chocolate chip or banana with butter and syrup
- Breakfast Yogurt and Fruit Smoothie \$5**

DAY LONG 11.00 am to midnight

- Tossed Garden Salad \$6**
• With your choice of Ranch, French or Thousand Island dressing
- Chicken Fingers \$7**
• With BBQ sauce or honey mustard and your choice of side
- House-Made Macaroni and Cheese \$7**
- Grilled Cheese Sandwich \$5**
• With your choice of side
- Cheese or Pepperoni Pizza \$9**
- Turkey and Cheddar Sandwich \$5**
• With your choice of side
- Grilled Chicken Sandwich \$7**
• With your choice of side
- Fresh Spaghetti and Meatballs \$6**
- Hebrew National All-Beef Hot Dog \$6**
• With your choice of side

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CHAMPAGNE & WINE

Egg Noodles \$6

- With butter and parmesan cheese

Cheeseburger \$6

- On choice of bread with your choice of side

Classic Peanut Butter and Jelly with Choice of Side \$6

SIDE ORDER \$3

Side Salad

Side of Fruit

Tater Tots

JW Fries

DESSERT

Sundae \$5

Warm Chocolate Chip Cookies and Milk \$5

CHAMPAGNES

Champagne/Sparkling

- Piper-Sonoma, Brut, Sonoma County, California **\$45**
- Schramsberg Vineyards, *Mirabelle*, Brut, North Coast, California **\$65**
- Moët & Chandon, *Imperial*, Epernay, France **\$90**
- Veuve Clicquot, *Yellow Label*, Brut, France **\$100**

Blush/Rose

- White Zinfandel, Beringer Vineyard, California **\$25**
- Cabernet Sauvignon Rose, Mulderbosch, Stellenbosch, South Africa **\$40**

WHITE WINE

- Chardonnay, Columbia Crest, *Grand Estates*, Columbia Valley, Washington **\$35**
- Chardonnay, *Sebastiani Vineyards*, Sonoma County, California **\$40**
- Chardonnay, *Sterling Vineyards*, Napa Valley, California **\$45**
- Chardonnay, Merryvale Vineyards, *Starmont*, Napa Valley, California **\$45**
- Chardonnay, Messina Hoff, *Private Reserve*, Bryan, Texas **\$45**
- Chardonnay, *Jordan*, Russian River, Sonoma **\$75**
- Fumé Blanc, *Ferrari-Carano Vineyards*, Sonoma, California **\$45**
- Sauvignon Blanc, *Casa Lapostolle*, Rapel Valley, Chile (biodynamically grown grapes) **\$40**
- Sauvignon Blanc, Villa Maria, *Cellar Selection*, Marlborough, New Zealand **\$55**
- Riesling, Snoqualmie, *Naked*, Columbia Valley, Washington (organically grown grapes) **\$35**

- Pinot Grigio, *Kris*, Della Venezie, Italy **\$45**
- Pinot Grigio, *Pighin*, Grave del Friui, Italy **\$45**
- Moscato, *St. Supery Vineyards*, California **\$45**
- Viognier, *Becker Vineyards*, Stonewall, Texas **\$45**
- White Blend, *Conundrum*, California **\$65**

- Syrah, *Qupe*, *Bien Nacido Vineyard*, Santa Maria Valley, California **\$65**
- Cabernet/Merlot, *Taltarni*, *Three Monks*, Victoria, Australia **\$45**
- Malbec, *Bodegas Catena Zapata*, Mendoza **\$60**
- Zinfandel, *Messina Hoff*, *Barrel Reserve Texas Zinfandel*, Bryan, Texas **\$35**
- Zinfandel, *Ravenswood*, *Old Vine*, Lodi, California **\$45**

RED WINE

- Cabernet Sauvignon, *Aquinas*, Napa Valley, California **\$40**
- Cabernet/Syrah, *Becker Vineyards*, Stonewall, Texas **\$45**
- Cabernet Sauvignon, *Becker Vineyards*, *Iconoclast*, Stonewall, Texas **\$50**
- Cabernet Sauvignon, *Estancia*, Paso Robles, California **\$55**
- Cabernet Sauvignon, *Louis Martini*, Napa Valley, California **\$60**
- Cabernet Sauvignon, *Cuvaison Estate*, Mt. Veeder, California **\$85**
- Cabernet Sauvignon, *Silver Oak*, Alexander Valley, California **\$130**
- Merlot, *Columbia Crest*, *Grand Estates*, Columbia Valley, Washington **\$35**
- Merlot, *Bonterra*, Mendicino, California (organically grown grapes) **\$45**
- Merlot, *Ferrari-Carano Vineyards*, Sonoma County, California **\$50**
- Merlot, *Grgich Hills Estate*, Napa Valley, California (biodynamically grown grapes) **\$110**
- Pinot Noir, *Mark West*, California **\$40**
- Pinot Noir, *Belle Glos*, *Meiomi*, Sonoma Coast, California **\$60**
- Pinot Noir, *Willamette Valley Vineyards*, *Founders Reserve*, Willamette Valley **\$60**
- Pinot Noir, *Merry Edwards*, Russian River Valley, California **\$80**

WINE BY THE GLASS

Sparkling

- Moët & Chandon, *Imperial*, Epernay, France **\$15**
- Piper-Sonoma, Brut, Sonoma County, California **\$11**

White

- Pinot Grigio, *Kris*, Della Venezie, Italy **\$9**
- Chardonnay, *Messina Hoff*, *Private Reserve*, Bryan, Texas **\$11**
- Viognier, *Becker Vineyards*, Stonewall, Texas **\$11**
- Chardonnay, *Merryvale Vineyards*, *Starmont*, Napa Valley, California **\$13**
- Sauvignon Blanc, *Villa Maria*, *Cellar Selection*, Marlborough, New Zealand **\$14**

Red

- Merlot, *Ferrari-Carano Vineyards*, Sonoma County, California **\$10**
- Cabernet/Syrah, *Becker Vineyards*, Stonewall, Texas **\$11**
- Cabernet Sauvignon, *Louis Martini*, Napa Valley, California **\$14**
- Malbec, *Bodegas Catena Zapata*, Mendoza **\$14**
- Pinot Noir, *Belle Glos*, *Meiomi*, Sonoma Coast, California **\$14**

