



Creativity by Mixology

Bar Arts by Marriott is a program challenging our mixologists to become chefs - to create perfectly expressed cocktails. All of our cocktails are handcrafted using freshly squeezed juices, the finest ingredients, and are designed to elevate your experience with warmth and elegance. Cheers to you!

Warmer Climes | 14

pisco | red pepper | agave nectar | freshly squeezed lime juice

Grande Rivière | 14

blanco tequila | lillet blanc | new holland clockwork orange | fresh squeezed grapefruit juice | pineapple juice | absinthe | peychauds bitters | champagne

La Diabliesse | 14

plantation dark rum | ginger cinnamon simple syrup | Campari | tonic

Derby & Oakes | 14

coffee infused bourbon | brown sugar cinnamon syrup | orange bitters

Sage Wisdom | 14

iron fish gin | fresh squeezed lemon juice | cointreau | saccharum sage syrup | black tea

Printemps | 14

coppercraft bourbon | blackberry-sage syrup | amaretto | fresh squeezed lemon & lime juice | egg white

A CLASSIC REVISTED

Smoke and Mirrors | 15

new holland beer barrel bourbon | spiced demerara | orange bitters | smoked

JDub Classic | 15

gin | st. germaine | freshly squeezed lemon juice | strawberry puree

cocktails with a purpose

Well-being and sustainability are key ingredients of JW Marriott® food and beverage experiences. In partnership with Tippling Bros., and with the guidance of nutritionist Keri Glassman, JW mixologists are finding creative ways to meet your need for healthier cocktails, while still stirring the desire for a tasty experience.

bluegrass smash | 12

crown royal | raw honey syrup | lemon | orange | rosemary

green orchard | 12

gray skies spiced rum | ginger beer | apple cider | honey | lemon

the bros elixir | 12

botanist gin | amaro | apple juice | mint | tonic