

S I X
O N E
S I X

french bistro

happy hour

le menu

available daily 2pm-5pm

olives | 5
rosemary, thyme, laurel,
olive oil

radis | 7
local radishes, whipped
butter

panisse | 9
chickpea fritters, sea
salt, extra virgin olive oil

**pommes frites
à la truffe** | 11
truffle fries

brandade | 8
salt cod, country bread,
parsley salad

salade d'endives | 9
belgian endives,
roquefort, toasted
walnuts, white balsamic
dressing

tarte flambée | 12
flatbread, bacon, crème
fraîche, onion, gruyère
de comté

**tartine saumon
et avocat** | 13
house cured salmon,
avocado, crème fraiche,
bermuda onion, petite
salad

hamburger* | 16
brioche, caramelized
onion, cheddar,
cornichon, fries

sardines fumées | 11
smoked sardines, lemon,
curried mustard, pickled
onion, gaufrette
potatoes

**charcuterie &
fromage** | 19
charcuterie, cheese

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

drink specials

available daily 2pm-5pm

draft beer | 5
stella artois
founders solid gold
founders all day ipa
cedar springs kusterer
arcadia whitsun
creston bokonon ipa

sangria | 6
red or white

specialty cocktails | 8

summer fling | rum, passionfruit juice, orange juice, coco lopez, nutmeg

grand rapids sour | long road michigin, fresh lemon, simple, kustar float

new school paloma | montelobos mezcal, fresh Lime, fresh grapefruit,
cointreau, st. germain, angostura bitters

classic cocktails | 7

margarita
manhattan
moscow mule



jdek

beer features

buckets of beer

five bottles per bucket

domestic | 20

bud light
miller lite
coors light
budweiser
michelob ultra

premium | 25

corona
blue moon
urquell pilsner
kronenberg 1664
samuel adams
heinken
austin bros. woody wheat

craft premium | 30

black rocks
bells oberon
bells 2 hearted
vivant farmhand
perrin black
blake's seasonal cider
blake's flannel mouth
founders centennial

wine features

rose all day | can | 12

sparkling rose | 12

white sangria | 12

red sangria | 12

liquor features

grand rapids sour | 14

long road michigin, fresh lemon, simple, kustar float

new school paloma | 14

montelobos mezcal, fresh lime, fresh grapefruit,
cointreau, st. germain, angostura bitters

j d e k

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!

six.one.six negroni | 14

gin | suze | sweet vermouth

summer fling | 14

rum | passionfruit juice | orange juice | coco lopez | nutmeg

frenchman | 14

vodka | lillet blanc | horseradish-honey simple syrup | grapefruit juice | lemon juice | jamaican jerk bitters

jdub 75 | 14

strawberry puree | lime juice | applejack brandy | gr demi sec

sweet heat | 14

jalapeno-infused tequila | celery juice | agave nectar | lime juice | suze

steelcase silq™ | 14

martell blue swift | campari | lemon juice | cointreau | egg white

aperitifs

suze & tonic | 8

lime | bitters | lemon wheel

moitié-moitié | 8

dry vermouth | sweet vermouth | lemon & orange peel

sherry & soda | 8

dry sherry | lillet | grapefruit juice | simple syrup | bitters | soda water | grapefruit peel

tant-pour-tant | 8

campari | sweet vermouth | sparkling rose

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

sparkling

| | |
|---|----|
| 501 canard-duchêne <i>champagne, france</i> | 21 |
| 502 pierre deliz <i>burgundy, france</i> | 11 |

white

| | |
|--|----|
| 101 st. andrieu rosé <i>provence, france</i> | 14 |
| 102 chéreau carré muscadet <i>loire, france</i> | 14 |
| 103 schoenhietz pinot gris <i>alsace, france</i> | 13 |
| 104 bowers harbor riesling <i>traverse city, michigan</i> | 15 |
| 105 willm riesling <i>alsace, france</i> | 14 |
| 106 domaine salvard sauvignon blanc <i>loire, france</i> | 13 |
| 107 christian moreau chardonnay <i>chablis, france</i> | 21 |
| 108 meyerfamily chardonnay <i>napa, california</i> | 17 |

red

| | |
|--|----|
| 121 domaine dupeuble gamay <i>beaujolais, france</i> | 12 |
| 122 reverdy pinot noir <i>sancerre, france</i> | 17 |
| 123 maison lavau grenache blend <i>rhone, france</i> | 24 |
| 124 maison les alexedrins syrah <i>rhone, france</i> | 16 |
| 125 château saint andré corbin merlot <i>bordeaux, france</i> | 17 |
| 126 punto final malbec <i>mendoza, argentina</i> | 14 |
| 127 château la hourcade cab sauvignon <i>bordeaux, france</i> | 16 |
| 128 emblem cab sauvignon <i>napa, california</i> | 22 |

sommelier's choice

| | |
|---|----|
| 401 pinon chenin blanc <i>loire, France</i> | 15 |
| 402 domaine bourgueil cab franc <i>loire, france</i> | 12 |

draft

| |
|---|
| stella artois pilsner belgium 5.0% |
| founders solid gold american lager grand rapids, mi 4.4% |
| founders all day session ipa grand rapids, mi 4.7% |
| cedar springs kusterer hefeweizen cedar springs, mi 5.0% |
| arcadia whitsun wheat ale battle creek, mi 6.2% |
| creston bokonon new england ipa grand rapids, mi 7.0% |

michigan craft beer

| |
|--|
| vivant farmhand saison grand rapids, mi 5.5% |
| founders centennial ipa grand rapids, mi 7.2% |
| right brain ceo stout stout traverse city, mi 5.5% |
| perrin black schwarzbier grand rapids, mi 5.8% |
| old nation m 43 new-england ipa williamston, mi 6.8% |
| blackrocks grand rabbits cream ale marquette, mi 5.5% |
| austin brothers woody wheat wheat ale alpena, mi 5.2% |
| blake's flannel mouth cider armada, mi 5.2% |
| blake's seasonal cider armada, mi |
| bell's two hearted american ipa kalamazoo, mi 7.0% |
| bell's oberon wheat ale kalamazoo, mi 5.8% |

domestic & import

bud light | **miller lite** | **coors light** | **blue moon**
michelob ultra | **boston lager** | **heineken** | **budweiser** |
corona | **urquell** | **kronenberg** | **buckler (n/a)**





JW MARRIOTT
GRAND RAPIDS



whiskey, bourbon & rye

suggested "neat" or with a large ice ball

bourbon

coppercraft
makers mark
new holland beer barrel bourbon
knob creek
woodford reserve
woodford double oaked
bookers
elmer t lee
eagle rare
basil hayden
michters 10
mammoth
blanton's

rye

rittenhouse
michters
new holland beer barrel rye
journeyman lastfeather
hudson manhattan
sazerac
highest rendezvous
highest double rye
bulleit rye

whiskey

jack daniels
crown royal
jameson

jameson caskmates ipa

tullamore dew
mammoth

some spirits on this list are subject to unique availability through the great state of Michigan





le menu

available daily 10pm-11pm

hamburger* | 25

wagyu beef, brioche, caramelized onion, raclette cheese, cornichon, dijon aioli, hand-cut fries

pommes frites a la truffe | 15

hand-cut fries, white truffle oil, parmesan, fresh herbs, black truffle aioli

tarte flambee | 14

flatbread, bacon, crème fraiche, onion, gruyere de comte

fromage et pistou | 13

flatbread, house pesto, sundried tomatoes, triple cheese

club classique | 16

wholegrain bread, smoked turkey, ham, applewood bacon, bibb lettuce, tomato-basil aioli, great lakes potato chips

le reuben | 13

rye bread, corned beef, sauerkraut, swiss cheese, 1000 island dressing, chips

cocktail de crevettes | 19

poached shrimp, classic sauce

chicken wings | 18

sweet and spicy glaze, spiced yogurt dipping sauce

petite salade | 11

artisan greens, carrot, english cucumbers, sherry vinaigrette

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