



cocktails by mixology

Bar Arts by Marriott is a program challenging our bartenders to become chefs - to create perfectly expressed cocktails. All cocktails are hand-crafted using freshly squeezed juices and the finest ingredients.

jdub classic | 13

| absolute elyx | grand mariner | st george raspberry |
| strawberry | cranberry |

jdub seasonal | 12

| rittenhouse rye | beet ginger shrub | honey |
| lemon | rhubarb bitters |

the mallomar | 15

| ron matusalem | vermut | brown sugar |
| chocolate bitters | maple smoke |

young and the restless | 13

| mezcal | carrot | orange | lime | jamaican bitters |

autumn old fashioned | 13

| high west double rye | maple syrup | cinnamon |
| black walnut | | bitters |

celery sour | 12

| long road vodka | celery | lemon |
| black pepper syrup | egg white |

old versus new

Each month we feature one of the classics and allow our bartenders to take their best shot at recreating it in JW fashion. We will let you decide which one is the best!

the last word | 13

| new holland gin | green chartreuse |
| maraschino liqueur | fresh lime |

the final say | 13

| papa pilar rum | yellow chartreuse |
| maraschino liqueur | orange |

the decade | 13

| cooper and kings floodgate | domaine de canton |
| blackberry cardamom syrup | lemon | egg white |

Steelcase INSPIRED COCKTAIL

cocktails with 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 | 11

| makers mark | raw honey syrup | lemon | orange | rosemary |

green orchard | 11

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

The bros elixir | 12

| botanist gin | amaro | unfiltered apple juice |
| mint | Tonic |