

ALL DAY DRINKS

BEVERAGE MENU

IN ROOM DINING

DIAL 51 TO PLACE YOUR ORDER

6:30 AM TO 11:45 PM MONDAY TO FRIDAY, 12:30 PM TO 11:45 PM SUNDAY

BEVERAGES

Starbucks® Coffee - regular, decaffeinated
small pot 7.00
large pot 10.00

Tazo® Tea - regular, decaffeinated
tea pot 7.00

Hot Chocolate
small pot 7.00
large pot 10.00

Specialty Coffee
double espresso 5.00
cappuccino 5 00
latte 5.00

Juice by the Glass - orange, apple, cranberry, grapefruit, V8, tomato, pineapple
small glass 4.00
large glass 6.00

Milk by the Glass – whole milk, skim milk, 2% milk, soy milk, chocolate milk
small glass 4.00
large glass 6.00

Bottle Water – still water, sparkling water
small bottle 4.00
large bottle 9.00

Coca-Cola - Coke, Diet Coke, Coke Zero, Sprite, Ginger ale 4.00

WINE LIST

BUBBLES

Charles de Fère, Jean-Louis Blanc de Blanc, France, NV
12.00 187 ml Split

Chandon, Brut Classic, California, NV
bottle 60.00

Veuve Clicquot, Brut, “Yellow Label”, Champagne, France, NV
bottle 130.00

WHITES

Bollini, Pinot Grigio, Trentino, Italy
glass 13.00 bottle 46.00

Saint M, Riesling, Germany
glass 10.00 bottle 41.00

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand
glass 12.00 bottle 45.00

Magnolia Grove, Chardonnay, California
glass 9.00 bottle 38.00

RED

De Loach, Pinot Noir, California
glass 11.00 bottle 43.00

Souverain, Red Blend, California
glass 10.00 bottle 40.00

Cellar No. 8, Merlot, California
glass 9.00 bottle 38.00

Magnolia Grove, Cabernet Sauvignon, California
glass 9.00 bottle 38.00

LIQUOR RECOMMENDED SELECTION - Full selection available, please inquire

VODKA

Tito's

Absolut

Absolut Citron

Ketel One

Grey Goose

GIN

Tanqueray

Bombay Sapphire

Hendrick's

RUM

Bacardi Superior

Captain Morgan Original Spiced

Malibu Coconut

Myers's Original Dark

TEQUILA

Jose Cuervo Silver

1800 Reposado

Patron Silver

Milagro Reposado

SCOTCH

Johnnie Walker Black

Dewar's White Label

Glenfiddich

Chevis Regal

BOURBON / IRISH

Jack Daniel's

Jameson Irish

Marker's Mark

BLENDED WHISKEY

Crown Royal

Canadian Club

COGNAC / BRANDY

Hennessey V.S.O.P

Courvoisier VS

CORDIALS & LIQUEURS

Campari

Disaronno Amaretto

Baileys Irish Cream

Southern Comfort

Romana Sambuca

Grand Marnier

Kahlúa

Chambord

Frangelico

Drambuie

Cointreau

Food + Drink

FROSTY BEVERAGES

Imports 6.75
Corona, Corona Light, Heineken, Heineken Light

Domestic 6.25
Budweiser, Bud Light, Miller Light, Michelob Ultra

Micro Brews - Premium Domestic 7.00
Samuel Adams Boston Lager, Sweet Water 420, Blue Moon

Non-Alcoholic 6.75
St. Pauli Girl



Sheraton®
ATLANTA HOTEL

BREAKFAST MENU

6:30 AM TO 11:30 AM DIAL 51 TO PLACE YOUR ORDER

KITCHEN FAVORITES

The American Breakfast

Two farm fresh eggs cooked your way with choice of bacon or sausage, skillet potatoes or southern style grits and toast 14.00

Three Whole Egg Omelet 14.00 | Egg White Omelet 15.00

Choice of skillet potatoes or southern style grits and toast. Choice of any 3 items listed, each additional item .75 cheddar cheese, pepper-jack cheese, feta cheese, bacon, ham, tomatoes, spinach, mushrooms, onions, peppers, jalapeños

Breakfast Burrito

Scrambled eggs, crispy bacon, bell peppers, onions, potatoes, pepper-jack cheese, rolled in a flour tortilla and served with house salsa 13.00

Traditional Lox & Bagel

Cream cheese, tomatoes, red onions, capers 18.00

Steak & Eggs

Flat iron steak, two eggs any style, toast, choice of skillet potatoes or southern style grits 24.00

Eggs Sandwich

Two fried eggs, bacon, American cheese, lettuce, tomatoes, mayonnaise, multi-grain toast, choice of skillet potatoes or southern style grits 13.00

Pancakes

Butter, syrup and choice of topping to include: banana, Nutella, chocolate chips, berry compote 12.00

Brioche French Toast

Vanilla bean & spiced egg batter dipped brioche bread, syrup, mixed berry compote 12.00

Belgium Waffle

Butter, syrup and choice of topping to include: banana, Nutella, chocolate chips, berry compote 13.00

THE LIGHTER SIDE

Sliced Seasonal Fruit 8.00

Irish Cut Oats – brown sugar, raisin 8.00

Granola, Fruit, Yogurt Parfait 9.00

Southern Style Grits – white cheddar cheese 8.00

Grapefruit Brulee 8.00

Dry Breakfast Cereals – choice of milk 7.00

Breakfast Meats – choice of one

Country ham, chicken apple sausage, crispy bacon, turkey bacon, pork sausage 5.00

Bake Shop –Choice of One

Toast, muffin, fruit danish, English muffin, bagel w/ cream cheese 4.00

Breakfast Sides – Choice of One

Skillet potatoes, southern style grits, side of fruit 4.00

A 20% TAXABLE SERVICE CHARGE, 3% LIQUOR TAX AND \$3.00 DELIVERY CHARGE WILL BE ADDED TO YOUR BILL.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved.

ALL DAY DINNING

11:30 AM to 12 AM DIAL 51 TO PLACE YOUR ORDER

STARTERS

Fried Green Tomatoes

Goat cheese, roasted red pepper fondue, corn relish, balsamic drizzle 9.00

Potato & Cheddar Cheese Pierogis

Caramelized onion, crispy bacon crumbles, sour cream 8.00

Lump Crab Cake

Southern succotash, bacon jam 10.00

Fried Pimento Cheese

Green tomato jam 8.00

SANDWICHES

Choice of sweet potato fries, crispy potato fries, bistro salad, apple-celery slaw

BL“g”T

Fried green tomatoes, smoked bacon, lettuce, tomato jam, multi grain bread 14.00

Grilled Chicken Caprese

Char-grilled balsamic glazed breast of chicken, fresh mozzarella, oven dried tomatoes, basil aioli, multi grain ciabatta bread 15.00

Turkey Burger

Toasted potato bun, apple-celery slaw, turkey bacon, meyer lemon-pepper aioli 14.00

Grown-Up Grilled Cheese

Smoked gouda, aged cheddar, local goat cheese, fresh mozzarella, tomatoes, basil, smoked tomato dip 16.00

Grilled Hamburger

Grilled, toasted potato bun, choice of cheese: cheddar, smoked gouda, bleu, Swiss 14.00

Enhancements to Sandwiches

Sautéed mushroom ragu 2.00

Caramelized onions 2.00

Crispy bacon 2.00

Fried egg 2.00

SOUPS & SALADS

Soup of the Day 9.00

Smokey Cream of Tomato Soup

Purée of Italian tomatoes, vegetarian broth, cream 8.00

Caesar Salad

Romaine lettuce, grilled bread, aged parmesan, Caesar dressing 9.00

Add: Grilled chicken breast 7.00, Grilled salmon filet 8.00, Five grilled shrimp 10.00

Garden Salad

Dressing options - Ranch, bleu cheese, house vinaigrette 9.00

A 20% TAXABLE SERVICE CHARGE, 3% LIQUOR TAX AND \$3.00 DELIVERY CHARGE WILL BE ADDED TO YOUR BILL.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved.

ALL DAY DINNING

11:30 AM to 12 AM DIAL 51 TO PLACE YOUR ORDER

FAVORITES

Char-Grilled Flat Iron Steak & Frites

Chimichurri sauce, crispy potato fries, chef’s vegetables 27.00

Pan Seared Salmon Fillet

Lemon velouté, vegetarian stewed greens, rice pilaf 23.00

Portobello Mushroom Ravioli

Mushroom broth, sautéed mushrooms, parmesan cheese, marsala glaze drizzle 19.00

Sweet Tea Grilled Chicken

Marinated chicken breast, poultry demi-glace, potato dauphinoise, vegetarian stewed greens 23.00

Pan Seared Crab Cakes

Crab cakes, lemon-pepper aioli, apple-celery slaw, crispy fries 24.00

À La Carte Additions 4.00

Vegetarian stewed greens, chef’s daily vegetables, rice pilaf, crispy potato fries, sweet potato fries, celery-apple slaw, bistro salad

SWEET ENDINGS

Rome Apple Galette

Sea salt caramel bourbon drizzle 10.00

Sweet Potato Cheesecake

Crème anglaise 10.00

Ultimate Chocolate Cake

Berry sauce 10.00

Nutella Torte (gluten free)

Crème anglaise 10.00

CHILD'S PLAY - BREAKFAST | 6:30 AM TO 11:30 AM

Dry Breakfast Cereals

Choice of milk 5.00

Oatmeal & Chocolate Chips 5.00

Golden Buttermilk Pancakes

Served with butter & syrup 5.00

The Little Scrambler

One scrambled egg with a slice of bacon, skillet potatoes, slice of toast 5.00

CHILD'S PLAY - ALL DAY | 11:30 AM TO 12 AM

Goey Grilled Cheese

Served with sliced apples 6.00

PB & J

Served with sliced apples 6.00

You’ll Gobble, Gobble it Up

Sliced turkey mini sandwich with cheese, lettuce, tomato, sliced apples 6.00

Crispy Chicken Tenders

All white chicken tenders with bbq or ranch dressing and crispy potato fries 6.00

Grilled Chicken Strips

Steamed carrots, sliced apples, honey mustard 6.00

Grilled Petite Salmon

Steamed carrots, sliced apples 6.00

Scoop of Ice Cream 3.00

Fresh Fruit Cup 5.00

Low-Fat Yogurt 3.00

A 20% TAXABLE SERVICE CHARGE, 3% LIQUOR TAX AND \$3.00 DELIVERY CHARGE WILL BE ADDED TO YOUR BILL.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved.