



IN-ROOM DINING



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.

Drawing from the market basket of the region's abundant farms and fisheries, our menus reflect the vast array of fresh and artisanal products unique to Coachella Valley and greater Southern California. Long known as a place of wellness-inspired retreat, the California Desert produces a wealth of ingredients including dates, amazing citrus and phenomenal vegetables. Flavors of the Southwest and a California-style art of simple food guide our talented chefs to select an array of organic, sustainably sourced and skillfully crafted food.

The culinary team of the JW Desert Springs artfully blends these local gems into the collection of inspired menus found in each of our unique dining venues.

BREAKFAST 6.00 am to 11.00 am daily

BREAKFAST CLASSICS

All classic breakfasts served with your choice of coffee, tea, milk or juice.

Good Start Breakfast \$14

- Your choice of steel-cut oatmeal, cereal or almond granola
- Skim milk, 2% milk, whole milk or soy milk
- Banana or berries
- Toast, bagel, English muffin, bran muffin or blueberry muffin

All-American Breakfast \$18

- Two organic eggs any style
- Crispy classic hash browns
- Your choice of hardwood smoked bacon, sausage, ham, Canadian bacon or chicken sausage
- Toast, bagel, English muffin, bran muffin or blueberry muffin

Breakfast Sandwich \$17

- Sourdough English muffin with fried eggs, sausage patty and cheddar cheese
- Hash browns

French Toast \$17

- Thick-cut sourdough bread
- Your choice of bacon, sausage, chicken sausage, ham or Canadian bacon

Smoked Salmon Platter \$18

- Toasted bagel, cream cheese, capers, onions, tomatoes, cucumbers

Crunchy Grilled French Toast \$17

Low cholesterol

- Whole-wheat bread dipped in cholesterol-free Egg Beaters and crushed corn flakes
- Served with sliced bananas, strawberries and calorie-reduced maple syrup

Three Buttermilk Pancakes \$17

- Plain, chocolate chip or blueberry
- Your choice of bacon, sausage, chicken sausage, ham or Canadian bacon

Belgian Waffle \$17

- Your choice of bacon, sausage, chicken sausage, ham or Canadian bacon

Three-Egg Omelet \$18

- Also available with Egg Beaters, egg whites, organic eggs
- Your choice of three fillings: ham, bacon, cheddar cheese, green peppers, spinach, onions, asparagus and tomatoes
- Hash browns
- Toast, bagel, English muffin, bran muffin or blueberry muffin

Eggs Benedict Your Way \$19

- Two poached eggs
- Your choice of crabmeat, smoked salmon, Canadian bacon, spinach or tomato
- English muffin
- Hollandaise sauce, hash browns

Steak and Eggs \$25

- 6 oz. Angus beef filet
- Two eggs any style
- Sliced tomatoes and cottage cheese or hash browns

Continued on the following page.

Please dial "50" on your telephone to order.

22% service charge, \$4.00 delivery charge and applicable sales tax will be added to all orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

BREAKFAST 6.00 am to 11.00 am daily

CEREALS, FRUITS AND PASTRIES

Seasonal Fresh Fruit Plate \$15

- Served with lime yogurt
- Toast, bagel, English muffin, bran muffin or blueberry muffin

Kellogg's Cereals \$6

Selections include: Rice Krispies, Cheerios, Frosted Flakes, Froot Loops, Raisin Bran, Frosted Mini Wheats, Corn Flakes, Shredded Wheat Miniatures, Kashi

- Served with your choice of milk
- Fresh berries or bananas

Toast, Bagel, English Muffin, Bran Muffin or Blueberry Muffin \$4

EXPRESS SELECTIONS

Guaranteed in 15 minutes!

Express Continental \$13

- Fresh bakery breads: muffin, croissant and Danish
- With butter and preserves
- Your choice of coffee, tea, milk or juice

Express Coffee or Tea \$7

3-4 cups per pot.

- Selections include: English breakfast, Earl Grey, Chamomile, Green Tea, Peppermint, Scottish, Yorkshire Gold or Darjeeling
- Decaffeinated tea: Chamomile or Peppermint

SIDES AND EXTRAS

One (1) Egg \$5

- Prepared any style

Hash Browns \$6

Bacon, Sausage, Ham, Canadian Bacon or Chicken Sausage \$6

Side of Seasonal Fresh Fruit \$6

Yogurt \$4

- Vanilla, fruit or plain

Steel-Cut Oatmeal \$7

- Brown sugar, raisins
- Choice of milk
- Your choice of berries or bananas

Glass of Juice \$5

- Selections include: Apple, Pineapple, Grapefruit, Cranberry, Tomato, Prune or V8

Glass of Freshly Squeezed Orange Juice \$6

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COLD APPETIZERS

Shrimp Cocktail \$17

Carb conscious/low fat

- Five jumbo shrimp
- Cocktail sauce and lemon

Seasonal Fresh Fruit Plate \$14

Low cholesterol

- Lime yogurt

Artisan Cheese Display \$15

- Purple Haze, Point Reyes Blue, Barely Buzzed, lemon honey, crispy baguette

HOT APPETIZERS

Spinach and Artichoke Dip \$14

- With tortilla chips
- Add jumbo lump crabmeat \$5

Chicken Crisps \$12

- 5 pieces with your choice of honey mustard, BBQ sauce or buttermilk ranch dressing

Chicken Quesadilla \$14

- Shredded Manchego cheese, pepper jack cheese and pico de gallo

Buffalo Wings \$14

- One dozen wings served with blue cheese dressing and celery sticks

Calamari \$12

- Served with marinara sauce and topped with sauteed banana peppers

Sampler Platter \$19

- Chicken crisps, chicken wings and jalapeño poppers

Chicken Noodle Soup or Soup of the Day

- Cup \$5
- Bowl \$8

SALADS

Cobb Salad \$16

- Butterhead lettuce
- Grilled chicken, bacon bits, olives, crumbled blue cheese, avocado, tomato, egg and Maytag blue cheese dressing

Caesar Salad \$11

- Romaine hearts
- Parmigiano-Reggiano cheese, croutons and homemade Caesar dressing
- Add chicken \$5
- Add shrimp \$8

Iceberg Wedge \$10

- Classic iceberg wedge
- Crumbled blue cheese, tomatoes, shaved red onions, bacon bits, blue cheese dressing

Desert Springs Salad \$7

- Mixed organic baby greens
- Carrot ribbons, tomatoes, cucumbers, croutons and balsamic vinaigrette

Chinese Chicken Salad \$16

- Grilled chicken breast with Savoy cabbage
- Red cabbage, shredded carrots, bell peppers, sprouts, cilantro, scallions, fried wonton strips and spicy peanut dressing

Seared Ahi Salad \$19

Low cholesterol

- Ahi tuna seared rare and served on a bed of mixed greens
- With pickled ginger, carrots, red onions, cucumbers, red bell peppers, scallions, cilantro and miso dressing

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SANDWICHES

All sandwiches are served with your choice of resort-made French fries, fresh fruit, coleslaw or cottage cheese (whole grain bread available on request).

Marriott® Burger \$15

- Fresh Angus beef
- With cheddar cheese, bacon, lettuce and tomato

JW Burger \$20

- Two 7 oz. Angus beef patties
- American cheddar, pepper bacon, lettuce, tomato, shaved onions
- Brioche bun
- Basket of resort-made French fries
- Ketchup, mayonnaise, mustard, chipotle aioli

Classic Club \$13

- Roasted turkey breast
- With bacon, butterhead lettuce, tomato and mayonnaise on toasted white bread

Beef Tenderloin Sandwich \$16

- 6 oz. marinated grilled beef tenderloin tips
- Arugula and heirloom tomatoes on a freshly baked baguette

Turkey Panini Sandwich \$16

- Roasted turkey breast
- Provolone cheese, fresh basil and heirloom tomatoes on Pugliese bread

Vegetable Panini Sandwich \$14

- Marinated grilled vegetables, sprouts, tomato, fresh mozzarella and red pepper spread on Pugliese bread

Organic Chicken Breast \$15

- Organic chicken breast marinated in thyme and garlic
- On a ciabatta roll with arugula, tomato, Manchego cheese and roasted garlic spread

Crab Cake Sandwich \$19

- Lemon tartar sauce, heirloom tomatoes, arugula

Chicken Caesar Wrap \$14

- Grilled chicken breast and classic Caesar salad in a flour tortilla

ARTISANAL PIZZAS

Our pizza dough is handcrafted daily.

11" Margarita Pizza \$14

- Mozzarella cheese, rustic tomato sauce, heirloom tomatoes and basil

11" Vegetarian Pizza \$16

- Artichokes, wild mushrooms, black kalamata olives, red onions, green bell peppers and roasted red peppers

11" Pepperoni Pizza \$16

- Mozzarella cheese, rustic tomato sauce, pepperoni slices

VEGETARIAN ENTRÉES

5:00 pm to 9:30 pm

Eggplant Parmesan \$27

- Eggplant, pomodoro sauce, mozzarella

Homemade Vegetable Ravioli \$25

- Filled with zucchini, yellow squash, herb broth and asparagus

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DINNER ENTRÉES *5.00 pm to 9.30 pm*

Pasta Carbonara \$20

- Bucatini pasta
- Savory sauce of bacon, mushrooms, peas, parmesan and cream

Shrimp Linguine \$29

- Five jumbo shrimp
- Linguine pasta, garlic herb butter sauce

Sustainably Raised Loch Duart

Salmon \$29

- Pan seared salmon
- Spinach risotto, tomato beurre blanc, panchetta bits

Mexican Snapper \$26

- Pan seared
- Warm tabouleh quinoa salad, fresh lime

NY Steak \$30

- 12 oz. New York strip steak
- Yukon potato hash, Marriott steak butter

Filet Mignon \$32

- 8 oz. filet
- Yukon gold garlic mashed potatoes, port wine sauce

Chicken Française \$26

- 6 oz. chicken breast scaloppine
- Capers, tear drop tomatoes, arugula, chardonnay lemon sauce

DESSERTS

11.00 am to Midnight (Sunday-Thursday);

11.00 am to 2.30 am (Friday-Saturday)

Vanilla Bean Crème Brûlée \$8

- Assorted fresh berries, crispy tuile cookie

Orange Blossom Cheesecake \$8

- Chocolate Grand Marnier sauce, candied almonds, seasonal citrus fruits

Chocolate Apricot Ganache Torte \$9

- Apricot coulis, dried fruit, mendicant

Apple Date Tart \$8

- Vanilla bean ice cream, caramel sauce, spiced crème anglaise

Build-Your-Own Banana Split \$11

- Carmelized banana, chocolate pecan brownie, vanilla ice cream, whipped cream, cherries

Häagen-Dazs® Ice Cream \$8

- An individual pint of chocolate, vanilla or strawberry

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KIDS

BREAKFAST 6.00 am to 11.00 am

The Mighty Egg \$8

- Prepared any style
- Toast and your choice of bacon, ham or sausage
- Choice of juice or milk

Fun Cakes \$8

- Pancakes made in fun shapes
- Plain, chocolate chip or blueberry
- Choice of bacon, ham or sausage
- Choice of juice or milk

Tony the Tiger Breakfast \$8

- One box of Kellogg's cereal with choice of whole, 2% or skim milk
- Berries or bananas
- Choice of juice or milk

DAY & NIGHT 11.00 am to Midnight

All selections include your choice of: juice, milk or soft drink, salad, resort-made French fries, steamed vegetables, carrot sticks with ranch dressing, celery sticks with peanut butter or fresh fruit.

Hot Dog \$9

8" Artisanal Pizza \$10

Our pizza is handcrafted daily.

- Choice of pepperoni or cheese

Sliders \$9

- Two mini fresh-ground burgers
- American cheese, ketchup, mustard, pickles

Grilled Cheese Sandwich \$9

Macaroni & Cheese \$9

Spaghetti with Marinara Sauce \$9

Crispy Chicken Fingers \$9

- Three pieces

Chicken Quesadilla \$9

Grilled Chicken Breast \$9

Loch Duart Grilled Salmon \$13

- 4 oz. salmon filet
- Choose two sides

Petite Beef Filet Mignon \$17

- 4 oz. Angus filet
- Choose two sides

DESSERTS 11.00 am to Midnight

Dirty Worms \$4

- Chocolate pudding
- Gummy worms
- Topped with chocolate cookie crumbs

Jello Chocolate Pudding \$4

Dannon Yogurt \$4

Cookie Pop \$4

- Two fresh delicious chocolate chip cookies on a stick

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BEVERAGES

BEVERAGES

Soft Drinks \$4

We proudly serve Pepsi products.

- Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Diet Mountain Dew, and Mug Root Beer

Pot of Hot Chocolate \$7

Pot of Coffee \$7

Pot of Tea \$7

- Choose from: English breakfast, Earl Grey, Chamomile, Green Tea, Peppermint, Scottish, Yorkshire Gold or Darjeeling
- Decaffeinated tea: Chamomile or Peppermint

Carafe of Milk \$10

Carafe of Juice \$10

Carafe of Freshly Squeezed Orange Juice \$15

Pitcher of Iced Tea \$12

Smoothies \$7

- Mango, Strawberry or Banana

Milk Shakes \$7

- Chocolate, Strawberry or Vanilla

Coachella Valley Date Shake \$8

- From locally grown medjool dates

Bottled Flavored Iced Tea \$7

- Tazo All Natural Green Tea, Plum Pomegranate or organic Green Tea
- Lipton 100% Natural Green Tea with Citrus
- Lipton 100% Natural Green Tea with Passionfruit Mango
- Lipton 100% Natural Iced Tea with Lemon
- Lipton Diet Green Tea with Citrus

Gatorade \$4

- 20 oz. Lemon Lime, Fruit Punch or Orange

Red Bull \$6

Rock Star \$5

Glass of Juice \$5

- Choose from: Apple, Pineapple, Grapefruit, Cranberry, Tomato, Prune or V8

Glass of Freshly Squeezed Orange Juice \$6

BOTTLED WATER

Sparkling Natural Mineral

San Pellegrino

- \$5 (1000 ml.)

Still Natural Mineral

Evian

- \$4 (500 ml.)
- \$6 (1000 ml.)

Still Artesian

Fiji

- \$4.50 (500 ml.)
- \$7 (1000 ml.)

Voss

- \$6 (800 ml.)

Sparkling Artesian

Voss

- \$6 (800 ml.)

Purified

Vasa Pure

- \$3 (500 ml.)

Aquafina

- \$4 (1000 ml.)

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ADULT BEVERAGES

6.00 am to Midnight (Sunday-Thursday);
6.00 am to 1:30 am (Friday-Saturday).
Must be 21 years of age. Identification
required. Bottles of spirits available upon
request.

BEER

Domestic Beers \$6

- Budweiser, Bud Light, Blue Moon, Miller Genuine Draft, Miller Lite, Coors, Coors Light, Michelob Ultra, Samuel Adams Boston Lager, Samuel Adams Seasonals, Sierra Nevada Pale Ale

Import Beers \$7

- Corona Extra, Corona Light, Becks, Heineken, Heineken Light, Stella Artois, Guinness, Amstel Light

Non Alcoholic Beer \$6

- O'Doul's

CHAMPAGNE & SPARKLING WINE

- Mumm Napa "Chef De Caves" Brut, Napa Valley **\$36**
- Piper-Sonoma Brut, Sonoma County **\$44**
- Schramsberg Vineyards "Mirabelle" Brut, North Coast **\$50**
- Moët & Chandon "Imperial," Epernay **\$85**
- Veuve Clicquot Yellow Label Brut, France **\$105**
- Moët & Chandon "Dom Pérignon," France **\$275**
- Louis Roederer "Cristal," France **\$375**

WHITE WINE

The wines listed below are the finest from their regions. We do not list vintages since they differ from time to time. This allows us to offer the best vintage and quality at any given time.

- Beringer Vineyards White Zinfandel, California **\$32**
- Snoqualmie Riesling "Naked," Columbia Valley (organically grown grapes) **\$36**
- Kris Pinot Grigio, Delle Venezie **\$36**
- Casa Lapostolle Sauvignon Blanc, Rapal Valley (biodynamically grown grapes) **\$36**
- Ferrari-Carano Vineyards Fumé Blanc, Alexander Valley **\$40**
- Villa Maria "Cellar Selection" Sauvignon Blanc, Marlborough **\$44**
- Pighin Pinot Grigio, Grave del Friuli **\$45**
- St. Supery Vineyards Moscato, California **\$50**
- Conundrum White Blend, California **\$50**
- Sebastiani Vineyards Chardonnay, Sonoma County **\$36**
- Columbia Crest "Grand Estates" Chardonnay, Columbia Valley **\$40**
- Merryvale Vineyards "Starmont" Chardonnay, Napa Valley **\$44**
- Sterling Vineyards Chardonnay, Napa Valley **\$50**
- Jordan Vineyard Chardonnay, Russian River Valley **\$60**
- Cakebread Chardonnay, Napa Valley **\$80**
- Nickel & Nickel "Truchard Vineyard" Chardonnay, Caneros **\$95**

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RED WINE

- Mark West Pinot Noir, Central Coast **\$36**
- Belle Glos "Meiomi" Pinot Noir, Sonoma Coast **\$44**
- Willamette Valley Vineyards Founders Reserve Pinot Noir, Willamette Valley **\$60**
- Merry Edwards Pinot Noir, Russian River Valley **\$80**
- Columbia Crest "Grand Estates" Merlot, Columbia Valley **\$36**
- Bonterra Merlot, Mendocino **\$40**
- Ferrari-Carano Vineyards Merlot, Sonoma County **\$44**
- Grgich Hills Estate Merlot, Napa Valley (organically grown grapes) **\$80**
- Red Diamond Cabernet Sauvignon, Washington **\$36**
- Aquinas Cabernet Sauvignon, Napa Valley **\$40**
- Estancia Cabernet Sauvignon, Paso Robles **\$44**
- Louis Martini Cabernet Sauvignon, Napa Valley **\$52**
- Cuvaision Estate Cabernet Sauvignon, Mt. Veeder **\$105**
- Silver Oak Cabernet Sauvignon, Alexander Valley **\$150**
- Ravenswood "Old Vine" Zinfandel, Lodi **\$36**
- Taltarni "Three Monks" Cabernet Merlot, Victoria **\$40**
- Bodegas Catena Zapata Malbec, Mendoza **\$60**
- Qupé "Bien Nacido Vineyard" Syrah, Santa Maria Valley **\$70**
- Quintessa Rutherford, Napa Valley **\$180**
- Opus One, Napa Valley **\$220**
- Joseph Phelps "Insignia," Napa Valley **\$260**

WINES BY THE GLASS

- Beringer Vineyards White Zinfandel, California **\$8**
- Snoqualmie Riesling "Naked," Columbia Valley (organically grown grapes) **\$10**
- Kris Pinot Grigio, Delle Venezie **\$10**
- Villa Maria "Cellar Selection" Sauvignon Blanc, Marlborough **\$12**
- Sebastiani Vineyards Chardonnay, Sonoma County **\$10**
- Merryvale Vineyards "Starmont" Chardonnay, Napa Valley **\$12**
- Jordan Vineyard Chardonnay, Russian River Valley **\$16**
- Mark West Pinot Noir, Central Coast **\$10**
- Belle Glos "Meiomi" Pinot Noir, Sonoma Coast **\$12**
- Columbia Crest "Grand Estates" Merlot, Columbia Valley **\$10**
- Ferrari-Carano Vineyards Merlot, Sonoma County **\$12**
- Red Diamond Cabernet Sauvignon, Washington **\$10**
- Estancia Cabernet Sauvignon, Paso Robles **\$12**
- Louis Martini Cabernet Sauvignon, Napa Valley **\$14**
- Ravenswood "Old Vine" Zinfandel, Lodi **\$10**

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