



CITRICULTURE

SPECIALTY COCKTAILS

- Prospera-ty** | 23
Jose Cuervo Tequila, Triple Sec,
Lime Juice, housemade JW Agave
-  **Lavintini** | 24
Empress 1908 Gin, Violetta, Lemon Juice,
Egg White, Lavender, Angostura Bitters
- Pick Me Up** | 24
Ketel One Vodka, Espresso, Kahlua, Chocolate Liqueur
-  **Oasis** | 23
Grey Goose Vodka, Pineapple Juice, Rosemary
- Her Majesty** | 23
Empress 1908 Gin, St. Germain, Lemon Juice,
Mint, Elderflower Tonic Water
- JW Paper Plane** | 23
Makers Mark, Aperol, Amaranonino, Lemon Juice, Sugar
- Caribbean Old Fashioned** | 24
Plantations Pineapple Rum, Demerara Syrup, Citrus Bitters
- Anaheim Fruit Cart** | 24
Del Maguey Mezcal, Espolon Reposado Tequila, Lime,
Pineapple Juice, Fresh Cucumber
- Belvedere Citrini** | 24
Belvedere Vodka, Dry Vermouth, Chilled, Lemon Twist
- The "J Walker" Classic** | 25
Johnnie Walker, Lemon, Simple Syrup, Egg White

BLENDED COCKTAILS

- The JW Pina Colada** | 20
Bacardi Rum, Pina Colada Mix, Pineapple Juice
-  **Summer Blue's Margarita** | 20
Jose Cuervo Tequila, House Margarita Mix,
Blueberries, Basil, Blue Curacao
-  **Fields Forever** | 20
Absolute Vodka, Lemonade, Strawberry Puree
- Feelin' Peachy** | 20
Maker's Mark Bourbon, Peach Schnapps,
Lemon Juice, Peach Puree

*For parties of 6 or more and 18% staff charge will be included on the final bill.
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WINE

Sparkling

Caposaldo , Prosecco, Veneto, Italy	19 72
Schramsberg Mirabelle , Brut Rose, North, CA	21 80
Domaine Carneros , Brut, Napa, CA	22 86
Moet Chandon , Champagne, France	26 100

White

Whispering Angel , Rose, France	18 67
Pighin , Pinot Grigio, Friuli-Venezia Giulia	18 67
Columbia Crest , Chardonnay, Columbia Valley	19 70
Earth Garden , Sauvignon Blanc, Marlborough	19 70
Sonoma Cutrer , Chardonnay, Sonoma, CA	19 70

Red

Meiomi , Pinot Noir, Santa Barbara, CA	19 70
Erath , Pinot Noir, Oregon	21 80
Columbia Crest , Cabernet Sauvignon, Columbia	19 70
Prisoner , Red Blend, Napa Valley, CA	31 120
Daou , Cabernet Sauvignon, Paso Robles, CA	26 100
Caymus , Cabernet Sauvignon, Napa Valley, CA	40 156
Catena , Malbec, Mendoza, Argentina	21 80

BEER

Draft

Battlesnakes	12
El Chongo	13
Follow the Sun	12
MadeWest Hazy	13
House IPA	12
Lagunitas IPA	13
Salty Crew Blonde	13
Smog City Amber	13

Bottled

Modelo	9
Stella	10
Stone IPA	10
Corona	10
Blue Moon	10
Heineken	9
Coors Light	8
Bud Light	8
Budwiser	8
Guinness Draught	10
High Noon	10
Sam Adams	9
Heineken 0.0	11
Michelob Ultra	9
Fat Tire	10



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SHARE

Mango Habanero Buffalo Chicken Wings | 19
Celery, Carrots, Ranch

Yellow Fin Tuna Poke | 24
Cucumbers, Green Onions, Edamame, Avocado, Yuzu Ponzu, Seaweed Salad, Furikake Rice, Crispy Onions, Chili Threads

Caramelized Brussel Sprouts | 16
Nueske Slab Bacon, Sweet Chili Sauce

Crispy Calamari | 22
Crispy Coconut Calamari, Yuzu & Mango Cocktail Sauce

 **Truffle Fries** | 14
Garden Herbs, House Dressing, Parmesan Cheese

SOUP & SALAD

Soup of the Day | 12

California Caesar Salad | 18
Local Baby Gem Lettuce, Cherry Tomatoes, Cotija Cheese, Ciabatta Croutons, Avocado-Caesar Dressing

 **Citri Salad** | 20
Local Baby Gem Lettuce, Citrus Orange Segments, Radishes, Avocado, Cherry Tomatoes, Shaved Red Onions, Toasted Pine Nuts, Crispy Prosciutto, Lemon-Oregano Vinaigrette

 **From the Garden (Seasonal)** | 19
White Quinoa, Arugula, Fresh Strawberries, Jalapenos, Cilantro, Toasted Pine Nuts, Ricotta Salata Cheese, Blood Orange Vinaigrette

Enhancements:

Avocado: \$5 Chicken: \$7, Steak: \$10, Salmon: \$8 Shrimp: \$10

PIZZA

(House Crafted Dough Brushed with Signature Rosemary Oil)

1889 | 24
San Marzano Tomato Sauce, Parmigiano Reggiano, Mozzarella di Bufala, Basil

Pepperoni, Burrata & Hot Honey | 26
San Marzano Tomato Sauce, Pepperoni, Di Stefano Burrata, Basil, Truffle Oil, Hot Honey Drizzle

White Stone | 24
White Sauce, Mozzarella, Forged Mushrooms, Garlic Confit, Basil, Chili Flakes, Sea Salt

Birria Pizza | 26
Birria Beef Short Rib, House Tomato Sauce, Pickled Onion, Peppers, Radish, Queso Fresco, Garden Cilantro, Poblano Crema

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HANDHELDS

Accompanied with Battered Fries or Sweet Potato Fries

Kettle Roasted Turkey Club | 24

Applewood Smoked Bacon, Bibb Lettuce, Tomatoes, Shaved Red Onion, Lemon Pepper Aioli, Local Sourdough

Spicy Fried Chicken Sandwich | 24

Nashville Style Crispy Chicken, Bread & Butter Pickles, Napa Cabbage and Apple Slaw, Lemon Pepper Aioli, Sesame Brioche Bun



Monarch Burger | 26

Short Rib & Chuck Blend, Muenster Cheese, Lettuce, Heirloom Tomato, Grilled Onions, Crispy Prosciutto, White Truffle & Citrus Aioli, Spicy Nectar Glaze, Sesame Brioche Bun

Lobster Roll | 30

Fresh Main Lobster, Mayonnaise, Celery, Onion, Dill, Baby Gem Lettuce, Chives

Enhancements:

Truffle Fries: \$5, Bacon: \$2, Avocado: \$5

ENTRÉES



Pan Roasted Scottish Salmon | 42

Toasted Fregola, Blistered Cherry Tomatoes, Broccolini, Blood Orange Balsamic

Veal Pappardelle | 32

Slow-Roasted Veal Ragu, Shaved Garlic, Grana, Chives

California Baja Fish Tacos | 26

Blackened Seabass, Citrus Cabbage, Tomatoes, Cotija Cheese, Garden-Herb Verde Salsa, Lime, Chips

SWEETS

Gelato & Sorbet | 9

Gelato: Chocolate, Pistachio, Salted Caramel, Vanilla
Sorbet: Lemon, Garden Berries

Classic Tiramisu | 12

Mascarpone, Coffee, Cocoa Powder

Salted Caramel Chocolate Souffle | 12

Raspberry Coulis, Chantilly Cream



Classic Cheesecake | 12

Graham Cracker, Fresh Strawberries

At Citriculture, you will embark in a journey, where herbs, citrus and fresh ingredients tell the story of JW Marriott's sustainability efforts and history, and how the love of food can be nurtured by the earth and transformed into culinary delights. Enjoy our signature lavender and rosemary herbs that are infused throughout your dining experience and stay.

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