



JW MARRIOTT

LOS CABOS

TASTEFULLY  
NOURISHED

SAVOR by JW

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**Your complete satisfaction is our goal, if you want something that is not on the menu ask for it and we will do our best to please you, dial ext. 0**

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*Prices are expressed in US dollars and will be charged in Mexican pesos according to exchange rate of the day. Including 16 % taxes.*

# ARTFULLY BLENDED

Available all day

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Looking for a refreshing start to your morning? All juices and smoothies are brimming with healthy benefits and essential nutrients to invigorate body and mind.

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# SATISFYING SMOOTHIES

\$10

(450 ml)

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## COFFEE SMOOTHIE

Coffee, banana, almond milk and peanut butter

## CINNAMON ROLL SMOOTHIE

Greek yogurt, almond milk, oatmeal, cinnamon and brown sugar

## GOLDEN MILK SMOOTHIE

Mango, coconut milk, date and turmeric

REVITALIZING

\$9

JUICES

(450 ml)

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**ANTI-INFLAMMATORY**

Apple, cucumber, celery,  
spinach and ginger

**HAPPY JUICE**

Beet, apple, spinach,  
carrot and lime

**GREEN JUICE**

Pineapple, cactus,  
spinach, parsley, orange  
juice, ginger, basil

# BREAKFAST

06.00 am – 11.00 am

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We serve free range  
eggs.

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*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# A BALANCED START

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**YOGURT WITH  
GRANOLA (250 g)** **\$9**  
Greek yogurt with  
homemade granola

**FRUIT PLATE (400 g)** **\$11.5**  
Assorted seasonal fruit  
with carrot-apple chia loaf

**ARTISAN BAGUETTE** **\$16**  
**WITH SMOKED  
SALMON (100 g) AND  
CREAM CHEESE**

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**CHOCOLATE,  
COCONUT AND  
BANANA CHIA  
PUDDING (250 g)**

**\$11.5**

**EGGS AND  
GUACAMOLE TOAST**  
Guacamole, sourdough  
toast, eggs (2 pieces),  
chipotle tomato  
sauce, hash brown potato  
and tomatoes salad

**\$13**

# CLASSICS

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Includes orange juice (450 ml) and choice of coffee, tea or soft drink (300 ml)

**AMERICAN** **\$23**  
**BREAKFAST**

Order of seasonal fruit plate (200 g), eggs (2 pieces) any style, hash brown potatoes, bacon or sausage

**CONTINENTAL** **\$17**

Seasonal fruit plate (200 g), toast or bagel or pastry selection (2 pieces)

# MEXICAN CLASSICS

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## **RANCHERO STYLE** **\$13.5** **EGGS**

Corn tortilla, fried eggs  
(2 pieces) mexican style  
tomato sauce

## **CHILAQUILES** **\$14.5**

Corn tortilla chips, red or  
green sauce, chicken  
(100 g), sour cream, fresh  
cheese, onion

# SWEET CLASSICS

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(Includes hot chocolate or milk)

**PANCAKES (3 pieces)                      \$10.5**

Served with mascarpone  
cheese and roasted  
pineapple topping

**FRENCH TOAST                                      \$11**

(2 pieces)

Homemade brioche  
bread, bananas, apples,  
cinnamon, agave syrup,  
vanilla whipped, cream

# MAKE YOUR OWN EGGS

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Served with hash brown or refried beans and tomato salad

**OMELET (3 pieces) \$16**

**EGGS TO ORDER \$13**  
(2 pieces)

Choose 3 of the following ingredients

## **Proteins**

Turkey, bacon, pork sausage, machaca (shredded dry beef), smoked salmon, and chorizo

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## **Cheese and Dairy**

Panela cheese, Oaxaca cheese, Swiss cheese goat cheese, mozzarella cheese and cheddar cheese

## **Vegetables**

Tomato, onion, bell peppers, spinach, jalapeño peppers, poblano peppers, mushrooms, corn truffle

# SINGLE SERVINGS

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**SINGLE SERVINGS (80 g)      \$5**

## **Side of**

Egg (1 piece), turkey, cottage cheese, cream cheese, greek yogurt , refried beans, fried plantain, regular bacon, homemade jalapeño bacon or homemade maple bacon (3 strips), pork sausage (3 pieces), hash browns

**BASKET OF PASTRIES      \$9.5**  
(4 pieces)

**ORDER OF TOAST      \$8**  
(4 pieces)

**SEASONAL FRUIT      \$6**  
(200 g)

# CHEF'S CHOICE

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## **BENEDICTINE EGGS** **\$16**

Poached eggs over english muffin and canadian bacon served with hollandaise sauce

## **BAKED CASSEROLE** **\$15**

**EGGS (2 pieces)**

Baked eggs with cilantro, avocado and Oaxaca cheese gratin

# KIDS

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Includes orange juice (230ml)  
soft drink or milk

## **BREAKFAST**

**\$9**

### **TAQUITOS (2 pieces)**

Scrambled eggs, italian  
sausage, cheddar cheese,  
flour tortilla, seasonal  
fruit side

## **SMILEY BREAKFAST**

**\$9**

Fresh fruit salad,  
homemade granola,  
vanilla greek yogurt,  
thard-boiled egg (1 piece)

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## **SWEET SUNRISE**

**\$9**

Regular or gluten free  
“dolar size” pan.cakes (3  
pieces) with berries  
compote

## **MEXICAN PARTY**

**\$9**

Oaxaca cheese quesadillas,  
corn tortilla or flour tortilla  
(3 pieces) and guacamole

# DAYLONG DINING

11.00 am – 11.00 pm

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# GREENS

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**CRUDITES (300 g) \$7**

Jicama and carrot,  
cucumber with chamoy  
sauce

**CESAR SALAD \$14**

The traditional one, with  
chicken and croutons

**COBB SALAD \$16**

Mix of lettuces, grilled  
chicken or shrimp (100 g),  
roast corn, avocado,  
coriander ranch dressing

**CUCUMBER AND  
SALMON SALAD \$11**

With avocado, jicama and  
fennel citric vinaigrette

# LOCALLY INSPIRED

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**GUACAMOLE (200 g) \$7**

Avocado, onion, tomato,  
coriander, tortilla chips

**FISH WITH COCONUT \$14**

**MILK AND HABANERO**

**CHILI CEVICHE (200 g)**

Scented with roasted  
garlic oil, cucumber,  
carrot, onion

**CHICKEN TORTA \$10.5**

Served with avocado,  
Oaxaca cheese and cilan-  
tro and lime mayonaise

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**PORK BELLY TACO** **\$8**

Served with avocado and roasted mango and scented with sundried chile

**AL PASTOR STYLE TACO** **\$9**

Pork marinated in annatto (100 g), roasted pineapple, coriander, and white onion

**BAJA STYLE FISH TACO** **\$9**

Fried fish fillet (80 g), chipotle dressing, coleslaw

# CLASSICS

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## **PEPPERONI PIZZA** **\$22**

(9 inch)

Tomato sauce, shredded mozzarella, pepperoni

## **CLASSIC HAMBURGER** **\$16**

Beef steak and flank steak (200 g), cheddar cheese, crispy bacon, onion, lettuce, homemade hamburger bun and french fries

## **CLUB SANDWICH** **\$14**

Chicken breast (150 g), turkey, bacon, manchego cheese, tomato, lettuce and french fries

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**GRILLED CHEESE  
SANDWICH**

**\$9**

Swiss cheese (75 g),  
provolone cheese (75 g),  
pickle cucumber, french  
fries, tomato, onion

**WINGS (10 pieces)**

**\$14**

Buffalo, BBQ or cajun  
served with celery and  
carrot sticks, ranch  
dressing

# MAKE IT YOURS

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Choose one entree:

**CHICKEN BREAST** **\$22**  
(200 g)

**FLANK STEAK (200 g)** **\$23**

**SALMON (200 g)** **\$28**

Choose two sides (80 g)

Garlic mashed potato, steamed vegetables refried beans, guacamole, grilled panela cheese, green beans with almond, grilled zucchini and yellow squash, penne pasta with pesto, grilled corn on the cob, french fries, homemade sweet potato chips, grilled asparagus

# KIDS

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**MACARONI AND CHEESE (120 g)** **\$9**

Regular or gluten free pasta with cheddar, parmesan cheese and bacon

**PIZZA (6 inch)** **\$9**

Regular or gluten free pizza, cheese or pepperoni

**CHICKEN SOUP (150 ml)** **\$9**

Rice, shredded chicken and vegetables

**FRUIT PLATE (100 g)** **\$6**

Assorted seasonal fruit with whipped cream

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\$13.5

DESSERTS (1 piece)

FLOURLESS  
CHOCOLATE CAKE

THREE MILK CAKE

OREO CHEESECAKE

ICE CREAM (120 g)

# OVERNIGHT

23.00 pm – 06 .00 am

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**FRUIT PLATE (400 g) \$11.5**

Assorted seasonal fruit  
with carrot-apple chia loaf

**PANCAKES (3 pieces) \$10.5**

Served with mascarpone  
cheese and roasted  
pineapple topping

**PEPPERONI PIZZA \$22.5**

(9 inch)

Tomato sauce, shredded  
mozzarella, pepperoni

**WINGS (10 pieces) \$14**

Buffalo, BBQ or cajun  
served with celery and  
carrot sticks, ranch  
dressing

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**GRILLED CHEESE SANDWICH** **\$9**

Swiss cheese, provolone cheese (75 g), pickle, cucumber, french fries, tomato, onion

**CLASSIC HAMBURGER** **\$16**

Beef steak and flank steak (200 g), cheddar cheese, crispy bacon, onion, lettuce, homemade hamburger bun and french fries

**CLUB SANDWICH** **\$14**

Chicken breast (150 g), turkey, bacon, manchego cheese, tomato, lettuce and french fries

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**FLOURLESS  
CHOCOLATE CAKE** \$13.5  
(1 piece)

**OREO CHEESECAKE** \$13.5  
(1 piece)

**ICE CREAM (120 g)** \$13.5

# BEVERAGES

Available all day

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# REFRESHING CHOICES

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**ORANGEADE (300 ml) \$5**

Fresh orange juice with sparkling water

**LEMONADE (300 ml) \$5**

Fresh lime juice with sparkling water

**SHIRLEY TEMPLE \$5**

(300 ml)

Lemon-lime soda with cherry juice and cherry's

**ICED TEA (300 ml) \$4.5**

Black cold tea with lime slices

**ARNOLD PALMER \$5**

(300 ml)

Iced tea mixed with lemonade

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**ORANGE JUICE** \$5.5  
(400 ml)

**CRANBERRY JUICE** \$5.5  
(400 ml)

**MILK** \$3.5  
Soy, light or whole milk

**COLD OR HOT** \$5  
**CHOCOLATE** (300 ml)

**HERBAL TEA OR** \$4.5  
**INFUSIONS** (240 ml)

**COFFEE** (350 ml) \$4.5  
Regular or decaffeinated

**CAPPUCCINO COFFEE** \$5  
(240 ml)

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**LATTE COFFEE** \$5  
(300 ml)

**EPURA BOTTLED WATER** \$5  
1 lt

600 ml \$4

## **BEERS**

Local Craft (355 ml)

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**ESCORPION NEGRO** \$10

**CABOTELLA** \$10

**COLIMITA** \$10

Imported & Specialty

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**HEINEKEN (350 ml)** \$8

**MICHELOB ULTRA** \$8  
(350 ml)

DOMESTIC \$8

BEERS (355 ml)

CORONA

CORONA LIGHT

PACÍFICO

PACÍFICO LIGHT

NEGRA MODELO

NON-ALCOHOLIC \$8  
(355 ml)

CORONA CERO

# SPARKLING/ CHAMPAGNE (750 ml)

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**PROSECCO VILLA** \$60  
**SANDI DOCG**  
Veneto, Italy

**PROSECCO VOVETI** \$80  
**DOC**  
Veneto, Italy

**VEUVE CLICQUOT** \$145  
**BRUT**  
Reims, France

**HENRIOT BRUT** \$145  
Reims, France

**TAITTINGER BRUT** \$180  
**PRESTIGE ROSE**  
Reims, France

# WHITE WINE (750 ml)

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**LE POUSSIN (ROSE) \$60**

Provence, France

**CASA MADERO \$52**

**CHARDONNAY**

Parras, México

**TRAMIN PINOT \$70**

**GRIGIO**

Alto Adige, Italy

**KIM KRAWFORD \$80**

**SAUVIGNON BLANC**

Malborough, New Zeland

**HESS SELECT \$70**

**CHARDONNAY**

Monterey, The United

States of America

## RED WINE (750 ml)

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**DECOY CABERNET  
SAUVIGNON** **\$110**

Sonoma, United States of  
America

**LA CREMA PINOT  
NOIR** **\$81**

Sonoma Coast, United  
States of America

**CASA MADERO  
SYRAH / SHIRAZ** **\$57**

Parras, México

**PIATELLI PREMIUM  
RESERVE MALBEC** **\$75**

Napa Valley, California,  
2013

**LAPOSTOLLE GRAND  
SELECTION,** **\$56**

**MERLOT NAPA**  
Rapel, Chile