

ON THE MENU

3 Corners

Seafood diablo pizza and loaded ballpark chili dog pizza with mustard, relish, chips; bold, spicy, nostalgic comfort flavors.

Alter Ego

Vodka lemonade cocktail with citrus cordial, orange blossom, and bubbles; light, floral, refreshing.

Ash

Local snapper aguachile with fresno, white balsamic, and pine nut chile crunch; bright, citrusy, spicy coastal dish.

Beacon

Strawberry basil shortcake and boursin profiterole with pickled rhubarb; hibiscus spritz; sweet, savory, floral pairing.

The Back Bar

Spring spritz with gin, Aperol, lemon, mandarin, and bubbles; bright, citrusy, refreshing cocktail.

Boulon Brasserie

Chicken salad croissant sandwich with tarragon aioli, pecans, lettuce, tomato; paired with champagne and pear juice.

Chill Bros Ice Cream

Olive oil gelato and raspberry sorbetto; smooth, fruity, refreshing frozen treats.

Dang Dude

Sesame noodle salad with lemongrass chili chicken, vegetables, sesame dressing; tropical hibiscus pineapple coconut tea with strawberry boba.

Everglazed Chicken & Donuts

Assorted mini donuts including glazed, chocolate, strawberry, cookies and cream, fruity pebble; sweet, colorful variety.

Hampton Chocolate Factory

Fresh strawberries dipped in creamy chocolate with whipped cream; rich, classic sweet treat.

Jotero

Mexican street corn topped with slow-braised birria; savory, rich, and slightly sweet street-style dish.

Naked Farmer

Harvest chop salad with citrus farro, sweet potatoes, pecans, goat cheese, kale, vinaigrette; hearty, seasonal, fresh.

Predalina

Chicken skewer with herb olive oil and oregano; sunset spritz with grapefruit, benedictine, sparkling wine; light Mediterranean pairing.

Publix

Turkey sliders with bacon, gouda, sauce on Hawaiian roll; chicken parm dip with marinara and cheese; savory comfort bites.

Perk Coffee + Provisions at Tampa Marriott

Guava cheese pastry with refreshing green juice; sweet, tropical, light breakfast pairing.

Shortwave Coffee

Assorted pastries including danish, tartlet, choux; paired with honey latte or cardamom cold brew; refined, aromatic selection.

Splitsville

Fried rice with vegetables and kimchee soy, or buffalo chicken dip; savory, bold comfort options.

Small Giant Bar & Restaurant

Cinnamon roll with icing, pralines, powdered sugar; paired with traditional tepache, fermented pineapple drink; sweet, tangy, refreshing pairing.

Smith's Provisions

Truffle steak sandwich with ribeye, gruyere, caramelized onions, arugula; rich, savory, elevated sandwich.

Azure at EDITION

Spiced lamb pita with tzatziki slaw and pickled aioli; tequila highball with citrus, vanilla, rosemary; bold, aromatic pairing.

Market at EDITION

Stuffed garlic knot with parmesan and arrabiata; tequila basil cocktail with vermouth and strawberry shrub; savory, herbal balance.

The Pearl

Braised short rib with mashed potatoes and ale reduction; brown sugar pie bites; rich, hearty, sweet finish.

Toastique

Assorted mini toasts including avocado, tomato mozzarella, salmon, peanut butter; served with pitaya lemonade; fresh, vibrant options.

Wagamama

Crispy bang bang cauliflower with firecracker sauce; lychee coconut vodka martini; spicy, creamy, refreshing pairing.

Wine on Water

Cheese and charcuterie cup paired with Spanish rosé; light, savory, elegant pairing.

Yard House

Carne asada taco with ribeye, peppers, guacamole, salsa verde; bold, savory, street-style flavors.

TASTE OF WATER STREET

TAMPA