

A large, stylized silhouette of a bird, possibly a penguin or similar, is positioned in the upper half of the page. The bird is facing right and has a large, circular eye. The background is a solid, vibrant red.

kozmos
LOUNGE

A stylized, minimalist illustration of a martini glass is integrated into the letter 's' of the word 'kozmos'. The glass is black with a white outline and a small black olive on a stick.

Baltimore Marriott Waterfront
700 Aliceanna Street - Baltimore, Maryland 21202

Kozmo's Signature Cocktails

KOZMO'S KOZMOPOLITAN

Stoli O, Cointreau, fresh lime
& cranberry juice

13

ROYAL RAVEN

Crown Royal, Blue Curacao, cranberry
juice & a splash of Sierra Mist

11.5

THE FRENCH MARTINI

Ciroc Vodka, Grand Marnier, Chambord
& a splash of pineapple juice

13

ORANGE CRUSH

Smirnoff Orange, OJ, Triple Sec
& Sierra Mist

11

HENDRICKS GIN & TONIC

Served on the rocks & garnished with
cucumber

9.5

KEY WEST MARTINI

Absolut Mandarin, Malibu,
Midori Liqueur, peach schnapps
& cranberry juice

12.5

SKINNY MARGARITA

Patron Silver, fresh lime, agave nectar

12.5

CHOCOTINI

Stoli Vanil, Godiva Chocolate Liqueur,
cream & chocolate syrup

12

THE ULTIMATE KETEL ONE & LEMONADE

Ketel One Citroen Vodka & fresh
lemonade, served on the rocks

11.5

10 CANE POMEGRANATE MOJITO

10 Cane Rum, pomegranate juice,
muddled mint, fresh lime & club soda

11.5

CARIBBEAN-TINI

Malibu Rum and peach schnapps, with a
splash of orange and pineapple juices

11.5

VANILLA RASPBERRY MARTINI

Bacardi Rum, Stoli Vanil, Simple Syrup &
fresh raspberries

12

Wines By The Glass

SPARKLING

Mumm Napa, Brut, 187ml	14
Domaine Chandon Rose, California, 187ml	13

SWEET / BLUSH

Beringer, White Zinfandel, California	8
Chateau Ste. Michelle, Riesling, Washington	8

PINOT GRIGIO

Pighin, Friuli Grave, Italy	12
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SAUVIGNON BLANC / FUME BLANC

Provenance, Sauvignon Blanc, California	14
Brancott, Sauvignon Blanc, New Zealand	9

CHARDONNAY

Sterling "Vintner's Collection", California	10
Sonoma Cutrer, "Russian River Ranches", California	14

PINOT NOIR

Mark West, California	10
Acacia, Napa Valley Carreros	16
MacMurray Ranch, "Sonoma Coast"	12

MERLOT

BV "Coastal", California	8
Clos Du Bois, North Coast, California	13
Rutherford Hill, Napa Valley	15

CABERNET SAUVIGNON

Aquinas, California	10
Merryvale "Starmont", Napa Valley	17
Ferrari-Carano, Alexander Valley, California	18

RED SPECIALTIES

Terrazas de Los Andes, Malbec, Argentina	8
Greg Norman Estates, Shiraz, Australia	12
Ravenswood, Zinfandel, "Vintner's Blend", California	8

All parties of seven or more subject to 18% service charge

Bottled Beer

Amstel Light, Corona Extra, Corona Light, Heineken, Newcastle Brown Ale, Sierra Nevada, Yuengling, Clipper City Pale Ale	6
Budweiser, Bud Light, Bud Light Lime, Coors Light, Michelob ULTRA [carb conscious], Miller Lite	5

Draft Beer

Blue Moon, Sam Adams, Sam Seasonal, Guinness, Stella Artois	6
Bud Light	5

Low Alcohol

St. Pauli Girl N.A.	6
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Specialty Beverage

EVIAN ½ liter	4
SAN PELLEGRINO ½ liter	4
VASA PURIFIED WATER 10 oz.	2
VOSS ARTESIAN WATER FROM NORWAY	
375 ml	5
800 ml	8
RED BULL	5

Great for Sharing

HUMMUS	8
Toasted Naan bread & celery for dipping	
ANGUS BEEF SLIDERS	9
Carmelized onion, pickles, brioche bun	
CHILLED SHRIMP MARTINI	13.5
Gin-spiked cocktail sauce	
JERK CHICKEN NACHOS	11.5
Black beans, tomato, cilantro, scallions, guacamole, sour cream	
PULLED PORK QUESADILLA	11.5
Barbeque sauce, avocado slaw	
CHICKEN WINGS	11.5
Buffalo or Thai lemon grass – or a combination of both	
CRAB & ARTICHOKE DIP	11
Grilled Ciabatta	
OLD BAY FRIES WITH HORSERADISH AIOLI	6
CRAB FRITTERS	12
Kataifi, fresh corn salsa, carrot ginger cream	
TRUFFLE ARRANCINI	10
Risotto, black truffle cheese, mushroom duxelle	

Brick Oven Pizza – 10"

THREE CHEESE – MOZZARELLA, PARMESAN, FONTINA	12.5
Add pepperoni	13.5
FETA CHEESE, OLIVES, TOMATOES	14.5
MUSHROOMS, GOAT CHEESE, ARUGULA	15.5

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Favorites

LUMP CRAB & ROASTED CORN CHOWDER	9
Our award-winning recipe	
MARRIOTT BURGER	13.5
The classic on a toasted sesame seed bun, fresh ground Angus beef, cheddar cheese and crisp bacon, with Old Bay French Fries	
CLASSIC CLUB SANDWICH	12.5
Roast turkey, crisp bacon, tomatoes and lettuce on toasted white bread, waffle chips	
CRAB CAKE SANDWICH	17
Vine-ripened tomato, lime tartar sauce and Old Bay French Fries	
MARINATED PORTOBELLO [vegetarian]	13
Avocado, lettuce and fontina cheese, served on a ciabatta roll with Old Bay French Fries	
BLUE HILL BAY MUSSELS	11.5
Nueske's bacon, bleu cheese, Newcastle Brown Ale, toasted baguette	

Desserts

CLASSIC CARROT CAKE	8
BANANA BREAD PUDDING	8
Served warm with vanilla ice cream	
VANILLA CRÈME BRÛLÉE	8
Great for sharing	
FRESH FRUIT TART	8
CHOCOLATE RASPBERRY GATEAU	8
PREMIUM ICE CREAMS & SORBETS	6
Your server will inform you of today's selections	

Cognac

Courvoisier VS	8
Hennessy VS	8
Hennessy VSOP	12
Hennessy XO	30
Remy VSOP	13
Remy XO	32
Remy Extra	70
Louis XIII	160

Small Batch Bourbon

Bakers	14
Basil Hayden	13
Bookers	15
Knob Creek	12
Woodford Reserve	12

Single Malt Scotch

Glenfiddich 12 year	11
Glenlivet 12 year	12
Lagavulin 16 year	15
Laphroaig 10 year	14
Macallan 12 year	13
Macallan 18 year	30
Macallan 25 year	56
Oban 14 year	14

“Best Brunch in Baltimore”

Farm to table omelets and eggs made to order
With all the toppings and classic breakfast sides including waffles and pancakes.

Artesian cheese displays with flat breads and crostinis
Vegetable antipasto, charcuterie and smoked fish planks
with condiments and sauces.

Assortment of leafy greens and freshly prepared salads
with vinaigrettes and toppings of your choice.

Featuring hot dishes from our culinary ‘HUB’
Fresh seafood, beef, chicken, pasta, vegetables and brunch style side tapas.

Interactive live stations:
Culinary creations from around the world, brought to you live!

Sweet Table:
Mini desserts, cobblers, pastries and fresh fruits.

Champagne Sunday Brunch

Enjoy complimentary Champagne, Mimosas, Bloody Marys
and Screwdrivers throughout your meal.

Served Sundays
6:30 AM—2:00 PM

Reservations
Call (410) 895-1879

Or Log on to www.Grille700.Com

Hosting your next office party?
Why not choose the Kozmo’s Bar or the Grille 700 private dining room.

A variety of options are available.
For more information please call (410)895-1989