

## FOR IMMEDIATE RELEASE

### The Mixologist At Cutter's Cigar Bar Introduces New Cocktail Menu Featuring "Trendy Infusions" And "Celebrated Classics"

CHARLOTTE, N.C. (September 12, 2011) — In a nod to the triumphant return of the "cocktail culture" — which many attribute to AMC's "Mad Men" — Sam Seiden, the resident mixologist at Cutter's Cigar Bar at the Charlotte Marriott City Center, has just put the finishing touches on a new cocktail menu which emphasizes "handcrafted cocktails."

According to Shea Gottshall, Director of Restaurants, "Gone are the days of the 'cocktail mix' which muddled the true flavors of the classic highball. Our new cocktail menu features drinks which utilize ingredients like house-made bitters/syrups and local produce and are created by professional mixologists who take the time and effort to 'build' the cocktail with passion and patience."

Mr. Gottshall adds that the cocktail menu is designed to be seasonal, similar to how a restaurant operates with food. "Seasonality is the key and it allows us to source produce when it is at its peak of freshness from our farm partners in Rutherford County." He adds that as the seasons change, so will the menu.

The Signature Cocktail from Cutter's Cigar Bar's new menu is the "**New Old Fashioned**" which features Jim Beam Rye, Muddled Grapefruit Rind, Sam's House Made Bitters, and Brown Sugar Rock. Some other featured menu items include: **Arugula Gimlet:** Plymouth Gin, Fresh Muddled Arugula (from Rutherford Country Farms, NC), Agave Syrup, and Lime Juice. **Vieux Carre** (A New Orleans Classic resurrected): Russell's Rye, Benedictine D.O.M., Noilly Prat Sweet Vermouth, Hennessy VS, and Peychaud's Bitters.

**The Pilar** (named after Ernest Hemingway's boat, with an island flair): Cruzan Single Barrell Rum, Honey and Black Pepper Syrup, Fresh Lime Juice, Muddled Mint.

**Cocktail #12:** Glenlivet 12 years, Sam's House Made Lemongrass/Ginger Syrup, Drambuie, and Muddled Basil fresh from the farm.

**Gin Fizz:** Hendricks Gin, Egg White, Fresh Lemon Juice, Club Soda, Sage Sugar Rim.

To view the complete new menu, visit [marriottmodules.com/charlotte\\_marriott\\_city\\_center/cutters\\_lounge/menus](http://marriottmodules.com/charlotte_marriott_city_center/cutters_lounge/menus)

Cutter's Cigar Bar is one of the last remaining smoking lounges in Charlotte featuring authentic, legal, pre-Castro Cuban cigars and over 35 selections of scotches. Sporting the best in libations and conversations, Cutter's is the perfect setting for after-work gatherings, a romantic rendezvous, or the ideal beginning to a night on the town. Matching the stunning cigar and fine spirit selection is the equally impressive eclectic food menu, stylish décor, and world-class service, making this the ultimate, all-encompassing cigar lounge experience. For more information, visit [marriottmodules.com/charlotte\\_marriott\\_city\\_center/cutters\\_lounge/](http://marriottmodules.com/charlotte_marriott_city_center/cutters_lounge/)

#### About the Charlotte Marriott City Center

Situated in the heart of downtown Charlotte, NC, the Charlotte Marriott City Center hotel recently completed a \$10 million renovation. Guests can enjoy spacious rooms with 37" LCD TVs and new Marriott signature bedding as well as completely overhauled wired and wireless Internet. The hotel's many dining and cocktail outlets include fine dining at Savannah Red Restaurant and Wine Bar, spirits and smoking at Cutter's Cigar Bar, a fun and relaxed atmosphere at Champion's Sports Bar & Restaurant, as well as the new Rooftop Garden. Other facilities include a fitness center, indoor swimming pool, and whirlpool. For additional information, visit [www.MarriottCityCenter.com](http://www.MarriottCityCenter.com) or call 704-333-9000.

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