

Cocktails

(all signature drinks are handcrafted with fresh juices)

The Islander	21
<i>Patron Silver, Grand Mariner, Lime Juice, Pineapple Juice, Coconut-Cinnamon Syrup</i>	
Element 50 Old Fashion	21
<i>Brown-Buttered Bourbon, Black Walnut Bitters, Filthy Black Cherries</i>	
Honey Lantern	20
<i>Suntory, Honey Syrup, Lemon Juice</i>	
Sunset Dutch Spritz	20
<i>Ketal One, Aperol, Pineapple Juice, Lime Juice, Simple Syrup</i>	
Black Sail Daiquiri	20
<i>Kahlua, Captain Morgan, Orange Juice, Lime Juice, Simple Syrup, Angostura Bitters</i>	
Atomic Espresso Martini	20
<i>Atomic Black Coffee Liqueur & Stoli Vanilla Vodka</i>	
Element 50 Dirty Sangria	18
<i>Ask your Mixologist about our seasonal Sangria!</i>	
Summer Breeze NA	16
<i>Lyre's Pink London Gin, Orange Syrup, Lemon Juice, Grenadine</i>	

Beer

Domestic Light	
Budweiser	8
Bud Light	8
Blue Moon	9
Coors Light	8
Michelob Ultra	8
Craft	
Sam Adams Lager	9
Jack's Abby House Lager	12
Fiddlehead IPA	15
Sam Adams Just the Haze IPA NA	9
Import	
Corona	9
Modelo Especial	9
Heineken	9
Stella Artois	9
Heineken 00 NA	9

M Club Draft Beer 16oz

Ask your Guest Service Attendant about our local draft on tap! We are always looking for new exciting options!

Champagne

& Dry Sparkling Wine

	G/B
Mionetto Prosecco Brut 187 ml	/17
<i>Prosecco, Italy</i>	
Mionetto, Prosecco Brut	/45
<i>Valdobbiadene, Italy</i>	
Chandon Brut	/80
<i>Yountville, CA</i>	
Veuve Clicquot Brut	/190

"Beer is proof
that God
loves us &
wants us to
be happy"

Wine

Sweet White/Rose Wine
Chateau Ste. Michelle, Riesling
Columbia Valley, Washington

G/B
/40

Fleurs De Prairie
Cotes de Provence, Provence, France

13/48

DAOU, Paso Robles Rose
Provence, France

/55

Light Intensity White Wines

Brancott Estate Sauvignon Blanc 11/40
Marlborough, New Zealand

Kim Crawford Sauvignon Blanc 12/44
Marlborough, New Zealand

J. Lohr Flume Crossing SB 13/48
Arroyo Seco, Monterey

Pighin Pinot Grigio, Friuli Grave 14/52
Friuli-Venezia Giulia, Italy

Santa Margherita Pinot Grigio /65
Alto Adige, Italy

Medium Intensity White Wines

Meiomi Chardonnay 12/44
Santa Barbara County, California

Sonoma Cutrer Chardonnay 16/60
Monterey, California

Wente Morning Fog Chardonnay /42
Livermore Valley, California

Light Intensity Red Wines

Joel Gott Palisades Red Blend 11/44
Calistoga, California

Argyle, Bloom House Pinot Noir 16/60
Willamette Valley, Oregon

J Lohr Estates merlot "Los Osos" 12/44
Paso Robles, California

St. Francis Merlot /55
Santa Rosa, California

Full Intensity Red Wines

H3 Cabernet Sauvignon 12/44
Horse Heaven Hills, Washington State

Chateau Ste. Michelle Cabernet 14/52
Indian Wells, California

Hess "Allomi Vineyard" Cabernet Sauvignon /85
Napa Valley, California

Roth Estate Cabernet /60
Alexander Valley, California

Meiomi Pinot Noir 15/56
Monterey County, California

J Lohr Pure Paso Proprietary Red /63
Paso Robles, California

Bourbons

Angels Envy 20
Basil Hayden 21
Blantons 25
Bookers 26
Buffalo Trace (small batch) 16
Bulleit (small batch) 17
Jefferson's Ocean Aged 25
Knob Creek 18
Makers Mark 15
Michter's US1 (small batch) 19
Old Forrester 100 Proof 16
Whistle Pig Piggy Black 21
Woodford Reserve 18

Scotch

Single Malt

Balvenie 14 yr 29
Balvenie 21 yr 75
Glenfiddich 12 yr 18
Glenfiddich 14 yr 20
Glenlivet 12 yr 19
Macallan 18 yr 80
Macallan Sherry Oak 12 yr 28

Blended

Dewars White 13
Johnny Walker Black 16
Johnny Walker Blue 68

Digestives

Fernet-Branca	16
Courvoisier VS	16
Hennessey VS	20
Hennessey VSOP	25
Remy Martin XO	42

Hard Seltzer

Truly Berry Hard Seltzer	11
High Noon Watermelon	12
High Noon Mango	12

Nibbles & Snacks

Honey Mustard IPA Popcorn (GF/VG)	6
Warm Marinated Olive Mix (GF/VG)	8
Smokey BBQ "Live" Mixed Nuts (GF/VG)	8

Dips & Spreads

Fresh Potato Chips Creamy balsamic onion dip (VT)	10
House-Made Labneh WASA crisps, salmon roe, pistachio, mint	12
Beet Hummus Everything cucumbers, pickled carrots, pita (VG)	12

Sharable Noshes

Blistered Shishito Peppers Tomato tahini dip	14
Furikake Sweet Potato Fries Miso mayo dip	14
Tacos Black bean puree, fruit salsa Choice of: • Duck Carnitas, roasted red pepper drizzle • Chicken Adobo, crema	15
Grilled Octopus Citrus, romesco, candied almonds (GF)	18
Crispy Edamame Dumplings Spicy coconut dipping sauce (VG)	15

Quesadilla Pepper-jack, cheddar, green onion, cilantro Choice of: Chicken, Cheese, or BBQ Pork	15
Margherita Flatbread Fresh tomato, mozzarella, basil (VT)	15
Chef's Daily Creation Flatbread	15
Artesian Charcuterie Plate	20
Selection of Local Artesian Cheeses (VT)	20
Meat & Cheese Combination	22

Note: Consuming raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

(GF) – Gluten Free
(VT) – Vegetarian
(VG) – Vegan

Applicable state sales tax will be added to all orders.

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