

Cocktails

(all signature drinks are handcrafted with fresh juices)

Cherry Rd.	20
Bulleit Bourbon, Campari, Sweet Vermouth & filthy black cherry syrup	
Mass Espresso Martini	20
Atomic black coffee liqueur & local Velo Vodka	
Element 50 Old Fashion	21
Brown butter-washed Bulleit Bourbon, black walnut bitters & filthy black cherries	
The Toki Formula	20
Suntory Whiskey, St-Germain elderflower liqueur, simple syrup, cucumbers & lemon juice	
Butterfly Paloma	20
Patron Silver, St-Germain elderflower liqueur, butterfly pea simple syrup, Fever Tree grapefruit soda & lime juice	
Barbados Breeze	19
Maker's Mark, Freshly Squeezed Lemon Juice, Simple Syrup, Fever Tree Ginger Beer, Orange Bitters & Basil	
Gin & Spice (N/A)	16
Lyre's Pink London Gin, Fever Tree blood orange ginger beer, simple syrup & lemon juice	
Smoked New Fashioned (N/A)	16
Lyre's American Malt, Monin caramel syrup, Monin vanilla syrup, Monin hazelnut syrup	
Element 50 Dirty Sangria	16
Ask your Mixologist about our seasonal Sangria!	

Champagne

& Dry Sparkling Wine

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

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
Athletic Upside-Down	9
Golden Ale (N/A)	

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!

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

Wine

Sweet White/Rose Wine

Chateau Ste. Michelle, Riesling <i>Columbia Valley, Washington</i>	G/B /40
Fleurs De Prairie <i>Cotes de Provence, Provence, France</i>	13/48
DAOU, Paso Robles Rose <i>Provence, France</i>	/55

Light Intensity White Wines

Brancott Estate Sauvignon Blanc <i>Marlborough, New Zealand</i>	11/40
Kim Crawford Sauvignon Blanc <i>Marlborough, New Zealand</i>	12/44
Pighin Pinot Grigio, Friuli Grave <i>Friuli-Venezia Giulia, Italy</i>	13/48
Santa Margherita Pinot Grigio <i>Alto Adige, Italy</i>	/65

Medium Intensity White Wines

Meiomi Chardonnay <i>Santa Barbara County, California</i>	12/44
Sonoma Cutrer Chardonnay <i>Monterey, California</i>	16/60
Wente Vineyards Chardonnay <i>Arroyo Seco, Monterey</i>	/42

Light Intensity Red Wines

Joel Gott Palisades Red Blend <i>Calistoga, California</i>	G/B 11/44
Argyle, Bloom House Pinot Noir <i>Willamette Valley, Oregon</i>	16/60
J Lohr Estates merlot "Los Osos" <i>Paso Robles, California</i>	12/44
St. Francis Merlot <i>Santa Rosa, California</i>	/55

Full Intensity Red Wines

H3 Cabernet Sauvignon <i>Horse Heaven Hills, Washington State</i>	12/44
Chateau Ste. Michelle Cabernet <i>Indian Wells, California</i>	14/52
Hess "Allomi Vineyard" Cabernet Sauvignon <i>Napa Valley, California</i>	/85
Roth Estate Cabernet <i>Alexander Valley, California</i>	/60
Meiomi Pinot Noir <i>Monterey County, California</i>	15/56
J Lohr Pure Paso Proprietary Red <i>Paso Robles, California</i>	/63

Bourbons

Angels Envy	19
Basil Hayden	20
Blantons	24
Bookers	26
Buffalo Trace (small batch)	16
Bulleit (small batch)	16
Elijah Craig (small batch)	18
Knob Creek	18
Makers Mark	15
Michter's US1 (small batch)	19
Woodford Reserve	18

Scotch

Single Malt

Balvenie 14 yr	26
Balvenie 21 yr	75
Glenfiddich 14 yr	19
Glenlivet 12 yr	18
Laphroaig 10 yr	19
Macallan 18 yr	75

Blended

Dewars White	12
Johnny Walker Black	17
Johnny Walker Blue	68

Digestives

Fernet-Branca	16
Courvoisier VS	16
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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