

Cocktails

(all signature drinks are handcrafted with fresh juices)

TomOlive Dirty Martini 18
Absolut 80 vodka, pickled green cherry tomato

Hazelnut Cream Espresso Martini 19
Grey Goose vodka, Borgata Hazelnut, espresso, Amarula cream foam

Element 50 Old Fashion 19
Brown butter-washed Jeffersons Bourbon, black walnut bitters, filthy black cherries

Chipolte Pineapple Margarita 19
Don Julio Blanco, Vida Del Maguey Mezcal, lime, chipotle, pineapple & maple

Boston Tea Party Negroni 18
Tea Infused Lawleys (Local) Gin, Campari, Averna

MOTC - Banner of Basil 18
Marker's Mark, Freshly Squeezed Lemon Juice, Simple Syrup, Fever Tree Ginger Beer, Orange Bitters, Basil

Zero Proof Manahattan (N/A) 15
Lyres American malt, lyres apertif rosos, filthy cherry

Element 50 Dirty Sangria 15
Ask your Mixologist about our seasonal Sangria!

Champagne

& Dry Sparkling Wine

Mionetto Prosecco Brut 187 ml G/B /15
Prosecco, Italy

Mionetto, Prosecco Brut /42
Valdobbiadene, Italy

Chandon Brut /75
Yountville, CA

Veuve Clicquot Brut /185

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 11
Fiddlehead IPA 14
Green Head IPA 14
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>	12/48
DAOU, Paso Robles Rose <i>Provence, France</i>	/50

Light Intensity White Wines

Brancott Estate Sauvignon Blanc <i>Marlborough, New Zealand</i>	10/40
Kim Crawford Sauvignon Blanc <i>Marlborough, New Zealand</i>	10/40
Pighin Pinot Grigio, Friuli Grave <i>Friuli-Venezia Giulia, Italy</i>	12/48
Santa Margherita Pinot Grigio <i>Alto Adige, Italy</i>	/65

Medium Intensity White Wines

Meiomi Chardonnay <i>Santa Barbara County, California</i>	11/44
Sonoma Cutrer Chardonnay <i>Monterey, California</i>	15/60
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>	13/52
J Lohr Estates merlot "Los Osos" <i>Paso Robles, California</i>	10/40
St. Francis Merlot <i>Santa Rosa, California</i>	/50

Full Intensity Red Wines

Aquinas Cabernet Sauvignon <i>Napa Valley, California</i>	11/44
Chateau Ste. Michelle Cabernet <i>Indian Wells, California</i>	13/52
Hess "Allomi Vineyard" Cabernet Sauvignon <i>Napa Valley, California</i>	/78
Roth Estate Cabernet <i>Alexander Valley, California</i>	/50
Meiomi Pinot Noir <i>Monterey County, California</i>	14/56
J Lohr Pure Paso Proprietary Red <i>Paso Robles, California</i>	/60

Bourbons

Angels Envy	16
Basil Hayden	19
Blantons	19
Bookers	19
Buffalo Trace (small batch)	12
Bulleit (small batch)	15
Elijah Craig (small batch)	18
Knob Creek	17
Makers Mark	15
Michter's US1 (small batch)	17
Woodford Reserve	16

Scotch

Single Malt

Balvenie 14 yr	23
Balvenie 21 yr	55
Glenfiddich 14 yr	17
Glenlivet 12 yr	16
Laphroaig 10 yr	19
Macallan 18 yr	65
Woodford Reserve	16

Blended

Dewars White	11
Johnny Walker Black	14
Johnny Walker Blue	65

Digestives

Fernet-Branca	14
Courvoisier VS	16
Hennessey VS	17
Hennessey VSOP	23
Remy Martin XO	42

Hard Seltzer

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

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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