

Cocktails

(all signature drinks are handcrafted with fresh juices)

Sapphire Bloom	21
Blueberries, Fresh Lemon Juice, Simple Syrup, Vanilla Syrup, Bombay Sapphire	
Element 50 Old Fashion	21
Brown-Buttered Bourbon, Black Walnut Bitters & Filthy Black Cherries	
Midnight Conservatory	21
Basil Hayden Rye, Averna Amaro, Orange Bitters	
Scarlet Leaf	20
Strawberry Puree, Fresh Lime Juice, Simple Syrup, Basil, Don Julio Blanco	
The Aztec	20
Del Maguey Mezcal, St. Germain, Fresh Lemon Juice, Cucumber-Agave Syrup, Meomi Pinot Noir	
Atomic Espresso Martini	20
Atomic Black Coffee Liqueur & Stoli Vanilla Vodka	
Element 50 Dirty Sangria	18
Ask your Mixologist about our seasonal Sangria!	
Royal Orchard	16
Lyre's Pink London Gin, Blueberry Syrup, Ginger Beer, Fresh Lemon Juice	

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!

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 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
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

Dips & Spreads

Fresh Potato Chips	10	Chipotle Pumpkin Hummus	12
Creamy balsamic onion dip (VT)		Cranberry pecan crostini, crudité (VG)	
Smoked Bluefish Pate	12		
Focaccia crostini, agrumato oil, celery leaf			

Sharable Noshes

Blistered Shishito Peppers	14	Warm Cheesy Charred Corn Dip	15
Creamy herb dip, plant-based parmesan (VG)		Tortilla Chips	
Coconut Shrimp	14	Margherita Flatbread	15
Creamy pineapple glaze		Fresh tomato, mozzarella, basil (VT)	
Tostadas	15	Chef's Daily Creation Flatbread	15
Choice of:		Daily Charcuterie Plate	24
• Shrimp ceviche, sweet potato puree, cucumber, mint, crema		Daily Cheese Plate (VT)	24
• Chicken tinga, refried beans, habanero onions, cotija, cilantro		Meat & Cheese Combination	28
Grilled Octopus	20	Smoked Sausage Sliders	16
Citrus, romesco, toasted almonds (GF)		Onion jam, gruyere cheese	
Obatzda Cheese Dip	15		
Baked pretzel, sliced apple			

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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