

Cocktails

MARGARITA PRIMO

1800 Reposado Tequila, Cointreau, fresh lemon and lime juice, agave syrup 13

APPLE MARTINI

Smirnoff Vodka, sour apple pucker, sweet & sour mix 12

CHILI CRUSH

Sauza Silver Tequila, Cointreau, fresh lime juice, brown sugar, hot sauce 10

WILD PALMER

Firefly Sweet Tea Vodka, Mike's Hard Lemonade, Twisted Tea, mint 11

PEACH BASKET COOLER

Maker's Mark Bourbon, peach schnapps, lemonade, Sprite 11

BASIL SMASH

Hendrick's Gin, lemon juice, agave syrup, fresh basil 13

SEX IN THE CITY

Skyy Passion Fruit Vodka, Peach Schnapps, cranberry juice, pineapple juice 12

JAMAICAN SUNSET

Captain Morgan Original Spiced Rum, Myers's Original Dark Rum, fresh orange and pineapple juice, grenadine 11

WHITE CHOCOLATE MARTINI

Godiva White Chocolate Liqueur, Stolli Vanil, White Creme de Cacao, chocolate swirl 13

White Wines

MAGNOLIA GROVE BY CHATEAU ST. JEAN

Chardonnay, California
Glass 9 Bottle 36

BOLLINI

Pinot Grigio, Italy
Glass 12 Bottle 48

SAINT M

Riesling, Germany
Glass 12 Bottle 48

KIM CRAWFORD

Sauvignon Blanc, New Zealand
Glass 15 Bottle 60

Red Wines

MAGNOLIA GROVE BY CHATEAU ST. JEAN

Cabernet Sauvignon, California
Glass 9 Bottle 36

CELLAR NO. 8

Merlot, California
Glass 11 Bottle 44

SOUVERAIN

Red Blend, California
Glass 10 Bottle 40

DELOACH

Pinot Noir, California
Glass 11 Bottle 44

Sparkling Wines

CHANDON BRUT CLASSIC

California
Bottle 75

Craft Beer

**BAD MARTHA MARTHA'S VINEYARD ALE,
EDGARTOWN, MA, 5.3% 7.50**

Teases the senses with a devilishly dark honey hue, a smooth caramel flavor and a seductive floral aroma, light to medium body, extra special bitter

**MAYFLOWER BREWING COMPANY PORTER,
PLYMOUTH, MA, 5.5% 7.50**

A rich, complex brew that is smooth and full-flavored, five varieties of malted barley provide notes of roasted coffee beans and bittersweet chocolate with a hint of smokiness.

**JACK'S ABBY LEISURE TIME LAGER, FRAMINGHAM,
MA, 4.8% 7.50**

Leisure time is brewed with wheat and a blend of spices including lemongrass, coriander, orange peel, and chamomile. a subtle spiciness balances the citrusy and floral hops added to the whirl and hopback.

**JACK'S ABBY HOPONIOUS UNION IPL, FRAMINGHAM,
MA, 6.7% 7.00**

India style pale lager is like a traditional ipa but with a twist – it's fermented cold and aged for extended periods. a blend of classic american hops creates a huge tropical fruit and citrusy hop aroma. a dry finish accentuates the pleasant bitterness and hop profile. hoponius union uses locally sourced ingredients.

**WACHUSETT NUT BROWN ALE, WESTMINSTER, MA,
5.2% 7.50**

Full of roasted malt flavors, the nut has a rich finish and smooth start.

**WACHUSETT BREWING CO. SEASONAL DRAUGHT,
WESTMINSTER, MA, 5.3% 7.00**

Ask your server for a taste of our seasonal offering.

IPSWICH BREWERY IPA , IPSWICH, MA, 6.3% 7.50

An unfiltered cross between an english and american ipa, with a strong, dry bitterness balanced with a slight malty sweetness. a mixture of first-rate u.s. and belgian malts, combined with english roasted barley and highly hopped with cascade and columbus hops

SAMUEL ADAMS BOSTON LAGER, BOSTON, MA, 4.9% 7.00

Our original beer is full-flavored with a balance of malty sweetness contrasted by hop spiciness and a smooth finish.

Small Plates

CHARCUTERIE & CHEESE

Chef's choice of meats & cheeses, pickled onion, cornichon, fruit puree, grilled bread 17

Pairs well with Bad Martha Martha's Vineyard Ale, Mionetto Il Prosecco

KIM CHEE SHRIMP

Pickled cabbage, spicy sambal, scallions 9

Pairs well with St. M Riesling, Mayflower Porter

KALE APPLE FENNEL SALAD

Walnuts, golden raisins, lemon vinaigrette 4

Pairs well with Trivento Malbec, Jack's Abby Hoponious IPL

CHICKEN & LEMONGRASS POTSTICKER

Sesame teriyaki sauce 12

Pairs well with Kim Crawford Sauvignon Blanc, Wachusett Nut Brown Ale

CRISPY PORK WING

Pickled onion, napa slaw 8

Pairs well with Bodegas Luzon Rioja, Jack's Abby Leisure Time Lager

LA MB BLUE CHEESE SLIDER

Pickled onion, sracha sauce, mint, cilantro 8

Pairs well with Chateau de Paraza Cuvee Red

LUMP CRAB CAKE

Shaved cabbage, caper aioli 9

Pairs well with St. M Riesling, Bad Martha Martha's Vineyard Ale

CHARRED ANDOUILLE STEAMED MUSSELS

Shallots, IPA spiced tomato broth 8

Pairs well with Jacob's Creek Chardonnay Reserve, Samuel Adams Boston Lager

OVEN ROASTED BRUSSEL SPROUTS

Blue cheese, lemonette 7

Pairs well with Beringer Napa Chardonnay, Ipswich IPA

ANGUS MINI BURGERS

Mini angus burgers, melted muenster 9

Pairs well with Chateau Ste. Michelle Syrah, Mayflower Porter

Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.
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Spirits

TEQUILA

1800 Reposado	12.5
Jose Cuervo Silver	10.5
Milagro Reposado	13
Patron Silver	11.5
Sauza Silver	9.75
Herradura Anejo	13

RUM

BACARDI Superior	9.75
Captain Morgan Original Spiced	9.75
Cruzan	9.75
Malibu Coconut	9.75
Myers's Original Dark	11
Mt. Gay	10.5

COGNAC/BRANDY

Hennessey VS	11
Courvoissier VS	11
Martell VS	11
Hennessey VSOP	13
Hennessey black	12
Remy martin VSOP	14
Remy martin XO	25
Hennessey XO	24

CORDIALS/LIQUEURS

Grand marnier	12
Amaretto disaronno	10.5
Drambuie	10.5
Bailey's irish cream	10
B&B	11
Contreau	9.5
Frangelico	10
Tia maria	9.5
Kahlua	10
Godiva white	10.5
Sambucca	10.5
Sambucca black	10.5

Main Dishes

CHICKEN QUESADILLA

Pepper jack, tomatoes, green onions, salsa, guacamole 12

DOZEN CHICKEN WINGS

Choice of spicy buffalo, citrus chipotle bbq, southwestern rub, terriyaki, or mango habanero 15

CRISPY CALAMARI

Citrus chili sauce 10

LOBSTER RANGOON

Chipotle sweet soy sauce 13

HADDOCK TACOS

Crispy haddock, fresh tomato, slaw, honey chipotle sauce 10

CHICKEN & LEMONGRASS POTSTICKER

Sesame terriyaki sauce 12

GRILLED MARGHERITA FLATBREAD

Tomatoes, roasted tomato sauce, fresh mozzarella 11

ANGUS SMOKEHOUSE BURGER

C.A.B. burger topped with peppered bacon, thick slab blue cheese 17