



## back bay buffet 29

Omelets and eggs cooked to order, bacon, sausage, breakfast potatoes, oatmeal, cold cereal, fruit, variety of milk, yogurt, and breakfast breads

### lighter fare

<b>Back Bay Bagel</b>	<b>17</b>
Toasted bagel, cream cheese, smoked salmon, egg, cucumbers, red onion, capers	
<b>Bayview Acai Bowl</b>	<b>14</b>
Peanut butter, housemade granola, banana, honey, berries, coconut flakes, chia seeds	
<b>Avocado Toast</b>	<b>12</b>
Toasted sourdough, avocado, poached egg, roasted pepper, tomato, pesto hollandaise sauce	
<b>Continental Breakfast Plate</b>	<b>14</b>
Sliced fruit & fresh berries, mini croissant, mini muffin	

### classic breakfast

<b>All American</b>	<b>20</b>
Two eggs any style, hash browns, choice of bacon or sausage. Includes coffee and juice	
<b>Fast Fare</b>	<b>16</b>
Scrambled eggs with ham served with hash browns	
<b>Classic Eggs Benedict</b>	<b>16</b>
Served with hash browns	
<b>Old Fashioned Pancakes</b>	<b>13</b>
Served with syrup and butter	
<b>Mini Waffles</b>	<b>13</b>
Four three-inch mini waffles, served with syrup and butter	

**automatic gratuity of 20% for parties of 6 or greater**

### modern twists

<b>Breakfast Quesadilla</b>	<b>16</b>
Bacon, scrambled eggs, housemade cheese blend, guacamole, fresh salsa & sour cream	
<b>Breakfast Sandwich</b>	<b>17</b>
Cheddar cheese, fried egg, and bacon on a brioche bun, served with hash browns	
<b>Huevos Rancheros</b>	<b>16</b>
Two eggs any style, fried tortillas, refried beans, ranchero sauce, cheddar cheese	
<b>Javier's Famous Breakfast Burrito</b>	<b>17</b>
Scrambled eggs, bacon, cheddar cheese, ranchero sauce and tortilla chips, served with hash browns	

### omelets

<b>Egg White Omelet</b>	<b>16</b>
Spinach, tomato, goat cheese, served with hash browns	
<b>Farmers Omelet</b>	<b>15</b>
Mushrooms, bacon, cheddar, served with hash browns	
<b>Denver Omelet</b>	<b>15</b>
Ham, bell pepper, mushrooms, onion, cheddar cheese, served with hash browns	
<b>Bacon or Sausage</b>	<b>5</b>
<b>Two Eggs</b>	<b>7</b>
<b>Hash Browns</b>	<b>5</b>
<b>Oatmeal</b>	<b>9</b>
<b>Fruit Parfait</b>	<b>10</b>
<b>Fruit Cup</b>	<b>7</b>



## lighter fare

### **Protein Bowl** 16

Avocado, Spanish brown rice, stewed black beans, sautéed peppers, onion, spinach, squash, and mango salsa

Add chicken 6

### **Caesar Salad** 10

Hearts of romaine, parmesan, housemade croutons

Add chicken 6

### **Mediterranean Salad** 12

Romaine, red onion, tomato, cucumber, kalamata olives, feta cheese, hummus, red wine vinaigrette

Add chicken 6

### **Classic Hummus** 12

Crisp veggies & grilled pita

### **Soup of the Day** 8

Fresh baked ciabatta bread

### **Classic NY Cheesecake** 9

### **Brownie Skillet** 8

Served warm with vanilla ice cream

## shareables

### **Buffalo Wings** 17

French fries, carrots, celery, ranch

### **Chicken Quesadilla** 16

Housemade chips, fresh salsa, sour cream, guacamole

### **Chicken Tenders** 16

French fries or sweet potato fries, ranch or BBQ sauce

### **Mahi Mahi Tacos** 17

Grilled mahi mahi, citrus slaw, mango salsa

## two-handers

Your choice of: French fries, sweet potato fries, or side salad

### **Marriott Burger** 18

Bacon, cheddar cheese, lettuce, tomato, brioche bun

### **Turkey Burger** 17

Guacamole, cucumber, lettuce, tomato, whole wheat bun

### **T-BLT** 16

Roasted turkey, bacon, lettuce, tomato, lemon-pepper mayo, sourdough

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## sparkling wine

<b>Mionetto Brut Prosecco</b> Veneto, Italy	<b>Split</b>	<b>14</b>
<b>Le Grand Courtaige Brut Rose</b> France		<b>14</b>
<b>Moet &amp; Chandon</b> France		<b>30</b>

## white wine

	6oz	9oz	BTL
<b>Whispering Angel Rose</b> Chateau d'Esclans, France	12	18	44
<b>Brancott Sauvignon Blanc</b> Marlborough, New Zealand	12	18	44
<b>Pighin Friuli Pinot Grigio</b> Pavia di Udine, Italy	12	18	44
<b>Francis Coppola Chardonnay</b> Pavia di Udine, Italy	10	15	36
<b>Sonoma Cutrer Chardonnay</b> Russian River Valley, California	18	27	68

## red wine

	6oz	9oz	BTL
<b>Line 39 Pinot Noir</b> California	10	15	36
<b>Meiomi Pinot Noir</b> California	18	26	68
<b>Joel Gott Cabernet Sauvignon</b> California	12	18	44
<b>'H3' Cabernet Sauvignon</b> Napa Valley, California	16	24	60
<b>Black Stallion Cabernet Sauvignon</b> Napa Valley, California	24	36	92

## craft beer

<b>Elysian Contact Haze Hazy IPA</b> Seattle, WA. ABV 6.0%	<b>10</b>
<b>Left Coast Orange County IPA</b> San Clemente, CA. ABV 5.25%	<b>12</b>
<b>Chihuahua El Primero</b>	<b>9</b>
<b>Mexican American Lager</b> Huntington Beach, CA. ABV 5.0%	
<b>Golden Road Wolf Pup</b>	<b>9</b>
<b>Session IPA</b> Anaheim, CA. ABV 4.5%	

## domestic & imported

<b>Blue Moon</b>	<b>Corona</b>
<b>Bud Light</b>	<b>Corona Light</b>
<b>Budweiser</b>	<b>Modelo</b>
<b>Sam Adams</b>	<b>Guinness Draught</b>
<b>Michelob Ultra</b>	<b>Stella Artois</b>
<b>Coors Light</b>	<b>Heineken</b>
<b>Truly</b>	<b>Heineken 0.0</b>

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## signature cocktails

<b>Barrel Aged Old Fashioned</b> Amador Bourbon, Reagan's Orange Bitters, Simple Syrup	<b>\$16</b>
<b>Just Peachy</b> Sugar Island Coconut Rum, Fresh Lime Juice, Simple Syrup, Peach Syrup	<b>\$15</b>
<b>Jalapeno-Pineapple Margarita</b> Tanteo Jalapeno Tequila, Pineapple Syrup, Fresh Lime Juice	<b>\$15</b>

<b>Paloma Mule</b> Casamigos Reposado, Grapefruit Juice, Q Ginger Beer, Fresh Lime Juice	<b>\$17</b>
<b>Pink Drink</b> Bombay Sapphire, Strawberry Syrup, Fresh Lime Juice, Tonic	<b>\$15</b>
<b>Cucumber Cooler</b> Stoli Cucumber Vodka, Fresh Lemon Juice, Simple Syrup	<b>\$14</b>

<b>Mermaid Water</b> Sugar Island Coconut Rum, Captain Morgan Spiced Rum, Blue Curacao, Fresh Lime Juice, Pineapple Juice	<b>\$15</b>
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