Omni Hotels & Resorts

Flavor Origins
Omni Flavor Origins is our new menu concept that groups cocktails according to their flavor profiles. Fruit, Botanical and Earth are all represented, and the styles of cocktails move from light & refreshing to strong & aromatic, and from comforting to adventurous. A cocktail flavor chart is also provided for those looking to experiment and explore. Whether you are looking for something new or familiar, our aim is that your cocktail discovery is fulfilling and fun, all in one.
Fruit

DID YOU KNOW?

Strawberries are a first indicator of spring.

It is the first fruit of the season to ripen.

It is also the only fruit to wear its seeds on its outside rather than its inside.

1. **Strawberry**
   - **COCKTAIL:** Pink Berry Collins
   - **BASE SPIRIT:** Beefeater Pink Gin
   - **ELEMENTS:** Strawberry Reàl, lemon, club soda
   - **DESCRIPTION:** A fruity and floral infusion in a classic Collins

2. **Passion Fruit**
   - **COCKTAIL:** Rock Star Martini
   - **BASE SPIRIT:** Grey Goose Vodka
   - **ELEMENTS:** Chandon Brut, Passoa Passion Fruit Liqueur, Monin Cinnamon, lime
   - **DESCRIPTION:** A modern classic - fruity and tropical martini elevated with a shot of bubbles

3. **Peach**
   - **COCKTAIL:** Bramble On
   - **BASE SPIRIT:** Belvedere Peach Nectar
   - **ELEMENTS:** Monin Peach, lemon, orange juice
   - **DESCRIPTION:** A peachy riff on the classic Bramble cocktail

4. **Apple**
   - **COCKTAIL:** Apple Pear Whiskey Sour
   - **BASE SPIRIT:** Maker’s Mark Bourbon
   - **ELEMENTS:** Barmalade Apple-Pear, fresh lemon
   - **DESCRIPTION:** A whiskey sour with fresh flavors of crisp apple, pear and brown sugar

5. **Cranberry**
   - **COCKTAIL:** Dry Cranberry Spritzer
   - **NON ALC:** Seedlip Grove 42
   - **ELEMENTS:** Cranberry, lime, orange bitters, Q Grapefruit
   - **DESCRIPTION:** A light and refreshing non-alcoholic spritz

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**COCKTAIL:**

1. Rock Star Martini
2. Bramble On
3. Apple Pear Whiskey Sour
4. Cranberry Spritzer
5. Pink Berry Collins
Fruit

DID YOU KNOW?
The grapefruit is a hybrid between the sweet orange and Indonesian pomelo with numerous varietals.
The Ruby Red is native to Texas.
It is named after how it grows on trees, clustered together like grapes on a vine.

DID YOU KNOW?
Did you know that bananas don’t taste like they used to?
The market was once dominated by the Gros Banana, a flavor-rich varietal (think banana candies).
Due to disease, the Gros was replaced by the Cavendish banana.

Cocktail: Grapefruit Blossom
BASE SPIRIT: Ketel One Botanical Grapefruit & Rose
ELEMENTS: Lime, Peychaud’s Bitters, Q Grapefruit
DESCRIPTION: A tall sparkling blend of grapefruit, lime and a touch of anise

Cocktail: Mimosa 75
BASE SPIRIT: Svedka Clementine Vodka
ELEMENTS: Cantine Maschio Prosecco, Monin Candied Orange, lemon, orange peel
DESCRIPTION: A classic Mimosa heightened with Clementine

Cocktail: Go Bananas
BASE SPIRIT: Elijah Craig Small Batch Bourbon
ELEMENTS: Cruzan Aged Light Rum, St. Elizabeth Allspice Liqueur, Banana Réal, lime, bitters, club soda
DESCRIPTION: A tropical, semi-sweet cocktail with flavors of banana and spice

Cocktail: Tropicali
BASE SPIRIT: Cruzan Mango Rum
ELEMENTS: Cruzan Black Strap Rum, Mango Réal, lime, mint
DESCRIPTION: A tropical cocktail bursting with mango and lime. Shaken and topped with a float of dark rum
DID YOU KNOW?
Lavender is a botanical known for its fragrance and color as well as its soothing and calming properties.

DID YOU KNOW?
Juniper are the berries from the evergreen conifers in the cypress family. It is the primary botanical in gin, giving off subtle flavors of pine, black pepper and lemon.

Botanical

COCKTAIL: Yellow Jacket
BASE SPIRIT: Don Julio Reposado Tequila
ELEMENTS: Yellow chartreuse, St. Germain Elderflower Liqueur, orange bitters, orange peel
DESCRIPTION: An elegant aromatic martini with flavors of agave, elderflower, herbs and orange

COCKTAIL: Smooth Flight
BASE SPIRIT: Aviation Gin
ELEMENTS: Chambord Black Raspberry Liqueur, Blackberry Real, lemon, egg white, Scrappy’s Lavender Bitters
DESCRIPTION: A martini bursting with flavors of blackberry and lavender with a creamy top

COCKTAIL: Palmer Pick
BASE SPIRIT: Deep Eddy Sweet Tea Vodka
ELEMENTS: Unsweetened black tea, lemon, cane sugar
DESCRIPTION: A refreshing bittersweet cocktail, an adult version of an Arnold Palmer

COCKTAIL: Strawberry Peppercorn Gin & Tonic
BASE SPIRIT: Hendrick’s Gin
ELEMENTS: Cucumber, lime, Strawberry Real, Q Indian Tonic
DESCRIPTION: A Spanish-style Gin & Tonic. Served on the rocks in a wine glass

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**Botanical**

**Cocktail:** Spiced Old Fashioned  
**Base Spirit:** Woodford Reserve Kentucky Straight Rye Whiskey  
**Elements:** Orange bitters, cardamom bitters, cane sugar, orange & lemon peel  
**Description:** A spiced variation of the Old Fashioned, stirred and served on the rocks

**Cocktail:** Chipotle Paloma  
**Base Spirit:** Sauza Silver Tequila  
**Elements:** Ancho Reyes, lime, Q Grapefruit, tajin spice  
**Description:** A spiced variation of the classic Paloma

**Cocktail:** Apple Spice Sour  
**Non Alc:** Seedlip Spice 94  
**Elements:** Barmalade Apple-Pear, Monin Cinnamon, lemon juice, Angostura Bitters  
**Description:** A spiced mocktail with flavors of apple, pear and cinnamon

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**Cocktail:** Omni's Opulent Martini  
**Base Spirit:** Absolut Elyx Vodka  
**Elements:** Dolin Blanc, lemon peel  
**Description:** Absolut Elyx is filtered through copper, giving this martini an ultra-smooth, semi-sweet aroma and creamy texture

**Cocktail:** Scottish Mule  
**Base Spirit:** Glenmorangie Whisky  
**Elements:** Lime, Q Ginger Beer, Angostura Bitters  
**Description:** Light smokiness and honey floral notes added to a classic Mule. Served with the bottle of Q Ginger Beer

**Did You Know?**  
Aging spirits in oak barrels softens hard edges and adds a rich depth to spirits giving way to aromatics like vanilla, nutmeg and cinnamon.
Earth

DID YOU KNOW?

Sandalwood is one of the most expensive wood botanicals used in the perfume industry, prized for its scent. It is one of the prominent botanicals in the Rubino vermouth, giving it a delicate woody and earthy tone.

COCKTAIL: Rubino Negroni
BASE SPIRIT: Bombay Sapphire
ELEMENTS: Martini & Rossi Riserva Speciale Rubino, Campari, orange peel
DESCRIPTION: A brilliantly hued ruby Negroni with aromatics of sandalwood and cassis

COCKTAIL: Old Cuban
BASE SPIRIT: Mount Gay Black Barrel Rum
ELEMENTS: Chandon Brut, mint, lime, Angostura Bitters
DESCRIPTION: Akin to the Mojito, but served up and topped with bubbles

COCKTAIL: An Untraditional Manhattan
BASE SPIRIT: High West American Prairie Bourbon
ELEMENTS: Martini & Rossi Riserva Speciale Ambrato, Bénédictine, cedar smoke
DESCRIPTION: An herbaceous take on the Manhattan served on a smoked cedar plank

COCKTAIL: Filthy Mary
BASE SPIRIT: Tito’s Handmade Vodka
ELEMENTS: Tomato juice, salt, black pepper, Worcestershire, hot sauce, lemon
DESCRIPTION: A Bloody Mary with infused house spices and seasonings

DID YOU KNOW?

Sea salt can be smoked in a variety of different woods including mesquite, alder, hickory and apple.

The salty smokiness gives a nice savory flavor to drinks and food.
DID YOU KNOW?

Size matters when it comes to tomatoes. There are more than 15,000 cultivars and the size and amount of juice a tomato yields often dictates how it should best be utilized.

Beefsteak and Brandywine are the biggest and the best for making tomato juice.

COCKTAIL: Michelada
BASE SPIRIT: Jack Daniel’s Tennessee Whiskey
ELEMENTS: Corona Pale Lager
DESCRIPTION: A savory, light and spicy blend of Corona beer, tomato juice and spices. Perfect for brunch and lunch

COCKTAIL: Rhubarb Blush
BASE SPIRIT: Hornitos Black Barrel Añejo Tequila
ELEMENTS: Cointreau, Strawberry Real, lime, rhubarb bitters
DESCRIPTION: A classic Margarita infused with flavors of sweet strawberry and tart rhubarb

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Tres Casamigos | 16
A ¾ oz pour of each.
BLANCO
Rested for two months. Crisp and clean with hints of citrus, vanilla and sweet agave, with a long smooth finish.
REPOSADO
Aged for seven months. Soft, slightly oaky with hints of caramel and cocoa. Silky texture with a medium to long smooth finish.
AÑEJO
Aged for 14 months. Pure and complex aroma, with soft caramel and vanilla notes. Perfect balance of sweetness from the Blue Weber agave, with subtle hints of spice and barrel oak and a lingering smooth finish.

Sir Pops a Lot | 18
A celebratory pairing of sparkling wine & popcorn.
Choice of Chandon Rosé (187ml) or Cantine Maschio Prosecco (187ml). And paired with Just Pop In! caramel & cheddar or cracked pepper & sea salt.
# Wine

## Sparkling

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<tr>
<th>Name</th>
<th>Country</th>
<th>Region</th>
<th>Price</th>
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<tbody>
<tr>
<td>CANTINE MASCHIO PROSECCO, BRUT</td>
<td>Veneto, Italy</td>
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<td>MARQUIS DE LA TOUR, BRUT</td>
<td>Loire, France</td>
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<tr>
<td>CHANDON, ROSÉ</td>
<td>California</td>
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## White & Blush

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<td>SAINT M, RIESLING</td>
<td>Pfalz, Germany</td>
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<td>KRIS, PINOT GRIGIO, “ARTIST CUVEE”</td>
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<td>CHATEAU D’ESCLANS, ROSÉ, COTES DE PROVENCE, “WHISPERING ANGEL”</td>
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<td>WHITEHAVEN, SAUVIGNON BLANC</td>
<td>Marlborough, New Zealand</td>
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<td>WENTE VINEYARDS, CHARDONNAY, “ESTATE GROWN”</td>
<td>Livermore Valley, California</td>
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<td>KENDALL-JACKSON, CHARDONNAY, “VINTNER’S RESERVE”</td>
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## Reds

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<td>Monterey, Sonoma and Santa Barbara, California</td>
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<td>ELOUAN, PINOT NOIR</td>
<td>Oregon</td>
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<td>HONORO VERA, MERLOT</td>
<td>Jumilla, Murcia, Spain</td>
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<td>CHARLES SMITH WINES, SYRAH, “BOOM BOOM!”</td>
<td>Columbia Valley, Washington</td>
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<td>TERRAZAS DE LOS ANDES, MALBEC, “ALTOS DEL PLATA”</td>
<td>Mendoza, Argentina</td>
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<td>UPPERCUT, CABERNET SAUVIGNON</td>
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<td>JOEL GOTT, RED BLEND</td>
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<tr>
<td>LOUIS M. MARTINI, CABERNET SAUVIGNON</td>
<td>California</td>
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Be & Near

DOMESTIC
- Bud Light
- Budweiser
- Coors Light
- Miller Lite
- Miller Lite

CRAFT
- Blue Moon Belgian White
- Samuel Adams Boston Lager
- Samuel Adams Seasonal
- New Belgium Fat Tire Amber
- Harpoon IPA

IMPORT
- Corona Extra
- Dos Equis
- Heineken

Seltzers & Ciders
- Angry Orchard Hard Cider
- Bon & Vív Spiked Seltzer

NA Beer
- St Pauli Girl NA

Fizz
- Red Bull or Red Bull Sugarfree
- S.Pellegrino Sparkling Mineral Water
- S.Pellegrino Essenza Dark Morello Cherry & Pomegranate, Lemon & Lemon Zest

Flat
- Acqua Panna 500ml

Shared Plates
- Parker’s Cheese Plate 18
  New England cheeses, fresh fruit, French bread
  With charcuterie 25
- Shrimp Cocktail 17
- Salt & Pepper Calamari 15
  Sweet chili sauce
- Lump Crab Cake 19
  Roasted lemon-garlic aioli
- Oysters on the Half Shell* 18
  Local oysters, sauce mignonette
- Parker’s Sliders* 17
  Mini sirloin burgers, caramelized onions, cheddar, Parker House rolls
- Lollipop Chicken Wings 15
  Vermont blue cheese dip, vegetable crudités, choice of salt & pepper, Buffalo or barbecue
- Chicken Parmesan Sliders 16
  Breaded chicken, melted mozzarella, marinara sauce, Parker House rolls
- Irish Pub Nachos 16
  Fresh potato chips, tomato, cheddar cheese, bacon, green onions, jalapeño, sour cream
  With chicken 20 or steak 24

Soups and Salads
- New England Clam Chowder 10 | Bowl 13
- French Onion Soup 10
  Slowly simmered sweet onions, sherry, rich beef stock
- Chicken Waldorf 17
  Apple & celeriac chicken breast salad, poached apple, cranberries, walnuts, vine-ripened tomato, strawberries, mesclun baby lettuce, creamy balsamic herb dressing
- Iceberg Wedge 14
  Great Hill blue cheese dressing, thick-cut smoked bacon, vine-ripened tomato, Bermuda onions
- Classic Caesar 15
  Parker House croutons, Parmigiano-Reggiano
  With chicken 19, salmon 21, shrimp 23 or crab cake 25

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.
Handhelds

NEW ENGLAND LOBSTER ROLL  28
Maine lobster salad, griddled house roll

APPLEWOOD SMOKED TURKEY CLUB  17
Lettuce, vine-ripened tomato, bacon, mayonnaise, toasted seven grain bread

GRILLED CHICKEN SANDWICH  18
Aged Gouda cheese, pancetta, basil aioli, baby arugula, house roll

LOBSTER GRILLED CHEESE  22
Maine lobster, tarragon butter, arugula, Vermont cheddar, brioche

SIRLOIN OR TURKEY BURGER*  18
8oz choice of burger, lettuce, vine-ripened tomato, red onion, Parker House Bun
Additional toppings 50¢ each
Substitute The Beyond Burger 2

HARVEY BURGER*  22
8oz Wagyu beef burger, crispy onion rings, applewood smoked bacon, cabot cheddar, bread & butter pickles, toasted sesame brioche bun
With foie gras 32

Larger Plates

GRILLED SIRLOIN TIPS*  24
Molasses & chili glazed sirloin tips, buttermilk mashed potato, seasonal vegetables

BOSTON FISH & CHIPS  24
Samuel Adams beer batter, fried chips

NEW ENGLAND FISH TACOS  23
Beer battered cod, grilled tortillas, cabbage slaw, roasted garlic aioli

SIRLOIN CHILI  17
Sirloin beef, jalapeño, scallions, special spices, sour cream, tortilla chips

PIZZA PARLOR  20
Rolled edge crust, roasted tomato, mozzarella, white cheddar, parmesan
Upgrade to Pepperoni 21, Veggie Lovers 21 or Meat Lovers 22
Additional topping 50¢ each

Sweeter Plates

BOSTON CREAM PIE  10
A Parker House original
Shaved almonds

CHOCOLATE CAKE  9

MIXED BERRY TART  9