



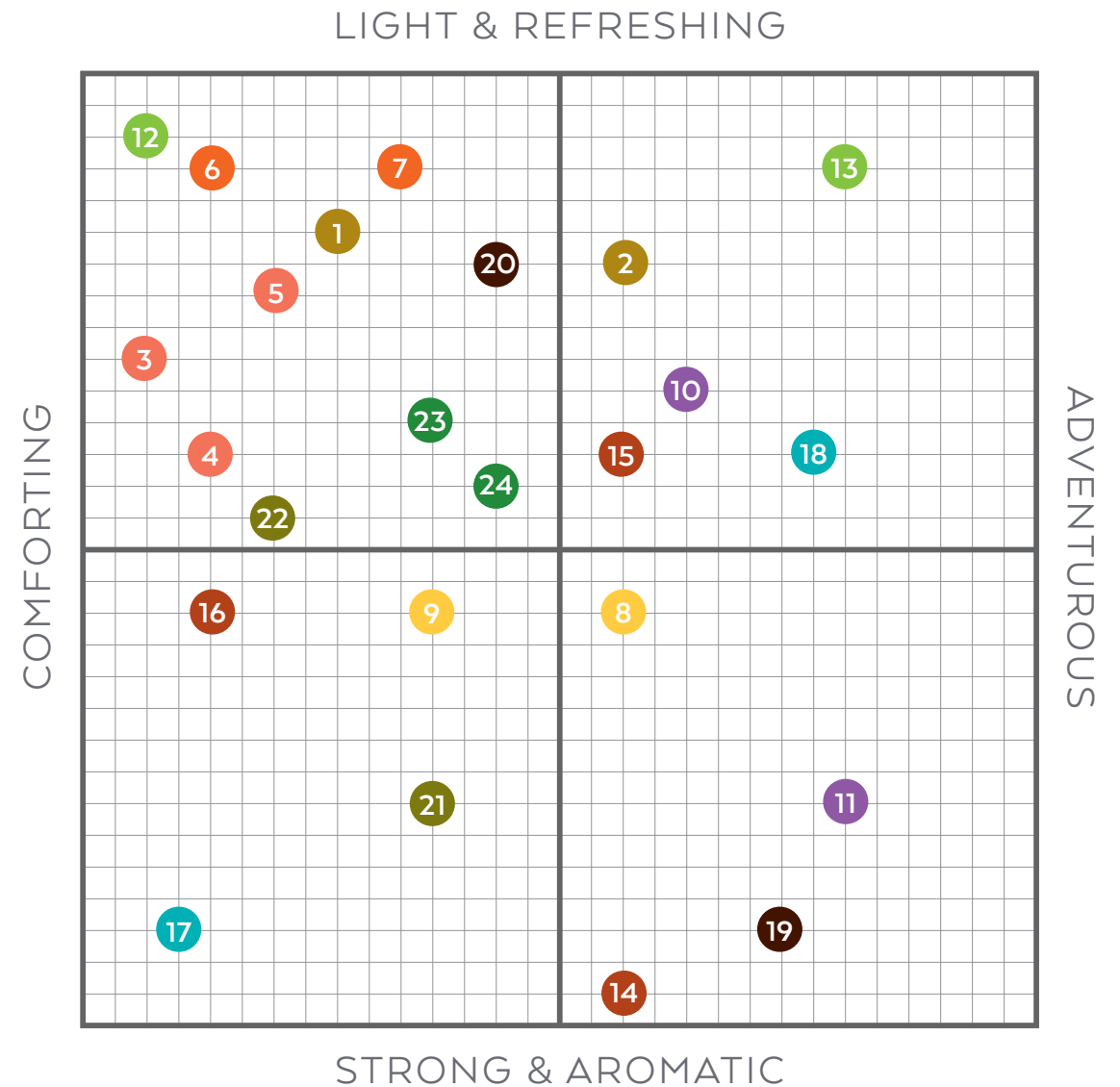
OMNI  HOTELS  
& RESORTS

*Flavor Origins*



# Charting New Territory

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

VINE



**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

12

## 2 Passion Fruit

VINE



**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

14

## 3 Peach

ORCHARD



**COCKTAIL:** Bramble On

**BASE SPIRIT:** Belvedere Peach Nectar

**ELEMENTS:** Monin Peach, lemon, orange juice

**DESCRIPTION:** A peachy riff on the classic Bramble cocktail

14

## 4 Apple

ORCHARD



**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

12

## 5 Cranberry

ORCHARD



**COCKTAIL:** Dry Cranberry Spritzer

**NON ALC:** Seedlip Grove 42

**ELEMENTS:** Cranberry, lime, orange bitters, Q Grapefruit

**DESCRIPTION:** A light and refreshing non-alcoholic spritz

7

# Fruit

## DID YOU KNOW?

The grapefruit is a hybrid between the sweet orange and Indonesian pomelo with numerous varieties.

The Ruby Red is native to Texas.

It is named after how it grows on trees, clustered together like grapes on a vine.

## 6 Clementine

CITRUS



**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

12

## 7 Grapefruit

CITRUS



**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

14

## 8 Banana

PALM



**COCKTAIL:** Go Bananas

**BASE SPIRIT:** Elijah Craig Small Batch Bourbon

**ELEMENTS:** Cruzan Aged Light Rum, St. Elizabeth Allspice Liqueur, Banana Reàl, lime, bitters, club soda

**DESCRIPTION:** A tropical, semi-sweet cocktail with flavors of banana and spice

13

## 9 Mango

PALM



**COCKTAIL:** Tropicali

**BASE SPIRIT:** Cruzan Mango Rum

**ELEMENTS:** Cruzan Black Strap Rum, Mango Reàl, lime, mint

**DESCRIPTION:** A tropical cocktail bursting with mango and lime. Shaken and topped with a float of dark rum

12

## 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.



# Botanical

**DID YOU KNOW?**  
Lavender is a botanical known for its fragrance and color as well as its soothing and calming properties.

10 *Lavender* FLORAL



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

12


11 *Elderflower* FLORAL



**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

16

12 *Black Tea* HERBAL



**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

12

13 *Juniper* HERBAL



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

14

**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

## 14 Cardamom

SPICE



**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

15

## 15 Chipotle

SPICE



**COCKTAIL:** Chipotle Paloma

**BASE SPIRIT:** Sauza Silver Tequila

**ELEMENTS:** Ancho Reyes, lime, Q Grapefruit, tajin spice

**DESCRIPTION:** A spiced variation of the classic Paloma

11

## 16 Cinnamon

SPICE



**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

7

## 17 Copper

MINERAL



**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

15

## 18 Peat

MINERAL



**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

15

### 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

**19** Sandalwood WOOD



**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

**13**

**20** Oak WOOD



**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

**14**

**21** Cedar SMOKE



**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

**14**

**22** Smoked Salt SMOKE



**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

**12**

**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.

**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.

# Earth

## 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.

## 23 Tomato



VEGETAL

**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

13

## 24 Rhubarb



VEGETAL

**COCKTAIL:** Rhubarb Blush

**BASE SPIRIT:** Hornitos Black Barrel Añejo Tequila

**ELEMENTS:** Cointreau, Strawberry Reàl, lime, rhubarb bitters

**DESCRIPTION:** A classic Margarita infused with flavors of sweet strawberry and tart rhubarb

12

6036 519

# Tastings & Flights

## 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.

6036 519

## 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

	187 ML
<b>CANTINE MASCHIO PROSECCO, BRUT</b> Treviso, Veneto, Italy, NV	8
<b>MARQUIS DE LA TOUR, BRUT</b> Loire, France, NV	10
<b>CHANDON, ROSÉ</b> California, NV	13



## White & Blush

	6 OZ	9 OZ
<b>SAINT M, RIESLING</b> Pfalz, Germany	10	14
<b>KRIS, PINOT GRIGIO, "ARTIST CUVÉE"</b> delle Venezie, Italy	10	14
<b>CHATEAU D'ESCLANS, ROSÉ, COTES DE PROVENCE, "WHISPERING ANGEL"</b> Provence, France	16	22
<b>WHITEHAVEN, SAUVIGNON BLANC</b> Marlborough, New Zealand	14	19
<b>WENTE VINEYARDS, CHARDONNAY, "ESTATE GROWN"</b> Livermore Valley, California	12	16
<b>KENDALL-JACKSON, CHARDONNAY, "VINTNER'S RESERVE"</b> California	12	16

## Reds

	6 OZ	9 OZ
<b>MEIOMI, PINOT NOIR</b> Monterey, Sonoma and Santa Barbara, California	14	19
<b>ELOUAN, PINOT NOIR</b> Oregon	16	22
<b>HONORO VERA, MERLOT</b> Jumilla, Murcia, Spain	12	16
<b>CHARLES SMITH WINES, SYRAH, "BOOM BOOM!"</b> Columbia Valley, Washington	14	19
<b>TERRAZAS DE LOS ANDES, MALBEC, "ALTOS DEL PLATA"</b> Mendoza, Argentina	11	15
<b>UPPERCUT, CABERNET SAUVIGNON</b> California	13	17
<b>JOEL GOTT, RED BLEND</b> Columbia Valley, Washington	14	19
<b>LOUIS M. MARTINI, CABERNET SAUVIGNON</b> California	13	17

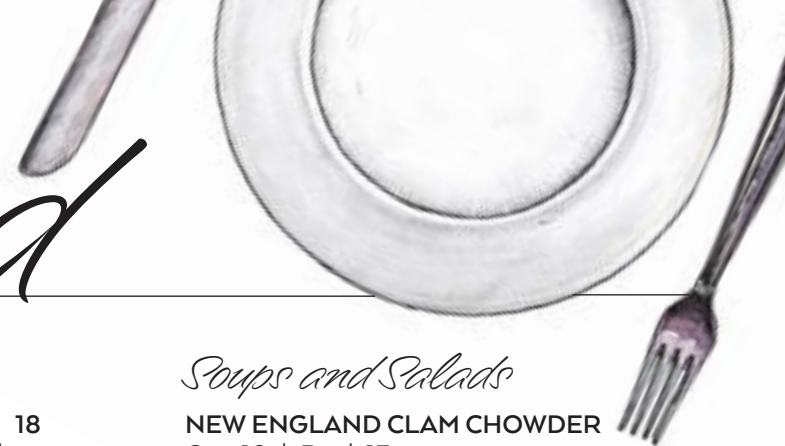




# Beer & Near

<b>DOMESTIC</b>	6	<b>SELTZERS &amp; CIDERS</b>	7
Bud Light		Angry Orchard Hard Cider	
Budweiser		Bon & Viv Spiked Seltzer	
Coors Light			
Miller Lite			
<b>CRAFT</b>	7	<b>NA BEER</b>	
Blue Moon Belgian White		St Pauli Girl NA	6
Samuel Adams Boston Lager			
Samuel Adams Seasonal		<b>FIZZ</b>	
New Belgium Fat Tire Amber		Red Bull or Red Bull Sugarfree	7
Harpoon IPA		S.Pellegrino Sparkling	
		Mineral Water	7
<b>IMPORT</b>	7	S.Pellegrino Essenza	6
Corona Extra		Dark Morello Cherry & Pomegranate,	
Dos Equis		Lemon & Lemon Zest	
Heineken		<b>FLAT</b>	
		Acqua Panna 500ml	7

# Food



## Shared Plates

<b>PARKER'S CHEESE PLATE</b>	18
New England cheeses, fresh fruit, French bread With charcuterie 25	
<b>SHRIMP COCKTAIL</b> 	17
<b>SALT &amp; PEPPER CALAMARI</b>	15
Sweet chili sauce	
<b>LUMP CRAB CAKE</b>	19
Roasted lemon-garlic aioli	
<b>OYSTERS ON THE HALF SHELL*</b> 	18
Local oysters, sauce mignonette	
<b>PARKER'S SLIDERS*</b>	17
Mini sirloin burgers, caramelized onions, cheddar, Parker House rolls	
<b>LOLLIPOP CHICKEN WINGS</b>	15
Vermont blue cheese dip, vegetable crudités, choice of salt & pepper, Buffalo or barbecue	
<b>CHICKEN PARMESAN SLIDERS</b>	16
Breaded chicken, melted mozzarella, marinara sauce, Parker House rolls	
<b>IRISH PUB NACHOS</b>	16
Fresh potato chips, tomato, cheddar cheese, bacon, green onions, jalapeños, sour cream With chicken 20 or steak 24	

## Soups and Salads

<b>NEW ENGLAND CLAM CHOWDER</b>	
Cup 10   Bowl 13	
<b>FRENCH ONION SOUP</b>	10
Slowly simmered sweet onions, sherry, rich beef stock	
<b>CHICKEN WALDORF</b> 	17
Apple & celeriac chicken breast salad, poached apple, cranberries, walnuts, vine-ripened tomato, strawberries, mesclun baby lettuce, creamy balsamic herb dressing	
<b>ICEBERG WEDGE</b> 	14
Great Hill blue cheese dressing, thick-cut smoked bacon, vine-ripened tomato, Bermuda onions	
<b>CLASSIC CAESAR</b>	15
Parker House croutons, Parmigiano-Reggiano With chicken 19, salmon 21, shrimp 23 or crab cake 25	

 gluten-free  vegan

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

# Food



## *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