



HUMMUS BOWLS & PITA

- Crispy Cauliflower** 16
Cilantro, Golden Raisins, Pine Nuts, Harissa
- Chicken Shawarma** 16
Labneh, Aleppo Pepper
- Caramelized Purple Eggplant Hummus** 16
Slow-Roasted Peppers, Onions, Garlic

SHAREABLES

- Orange-Thyme Marinated Olives** 7
- Mixed Nuts** 7
- Homemade Potato Chips & Dip** 11
Salt & Vinegar, Onion-Mascarpone Dip
- Spicy Fried Buttermilk Chicken Sandwich** 21
Spicy Aioli, Sesame Potato Bun, Fries
- Avocado and Yellow Beet Toast** 15
Sourdough, Chimichurri, Queso Fresco
- Murray's Artisanal Cheese Board** 23
Assorted Condiments, Crostini
- French White Truffle & Herb Fries** 14
Truffle Aioli
- Chicken-Lemongrass Potsticker Dumplings** 16
Soy Dipping Sauce
- Baby Kale and Fregula Salad** 16
Kalamata Olives, Feta, Cucumber, Tomato,
Green Goddess Vinaigrette
Add Salmon, Chicken, Shrimp or Steak 9
- Classic Beef Sliders** 21
Aged Cheddar, LT, Mighty Mo Sauce
- Classic Bacon Cheeseburger** 21
LTO, Sesame Seed Bun, Fries

TWICE-COOKED CRISPY CHICKEN WINGS

- Traditional** 18
Frank's Hot Sauce, Blue Cheese, Celery
- Nashville Hot** 18
Spicy Dry Blend, Buttermilk Ranch, Pickles
- Peruvian Chicken** 18
Garlic, Cumin, Traditional Green Sauce
- Crispy Asian-Style Three-Pepper Wings** 18
Tingling Szechuan Spice Blend, Green Onion, Cilantro

FLATBREADS

- Classic Italian Grandmother-Style Meatball** 18
Pomodoro, Ricotta, Mozzarella
- Oven-Roasted Tomato Margherita** 18
Fresh Mozzarella, Marinara, Basil
- White Four-Cheese 'n Broccolini** 18
Mozzarella, Ricotta, Fontina, Asiago, Garlic
- Dry-Aged Prosciutto and Pepperoni** 18
Onions, Peppers, Marinara, Mozzarella

*** *Gluten-Free Crust Available Upon Request* ***

GRILLED MEATS AND FRITES

Served with French Fries

- Flat Iron Steak** 28
Herb, Shallot Butter
- Chicken Breast** 24
Peruvian Green Sauce
- Asian-Style Yellowtail Snapper** 24
Sesame, Green Onion

An 18% service charge will be added to parties of six or more guests and is distributed entirely to the staff. There will be a \$3 charge for all take-out orders and shared entrées.



SPECIALTY COCKTAILS 18

All of our cocktails are crafted with fresh juice

The Metropolitan | Absolut Citron Vodka, Chambord Liqueur, Pomegranate Juice, Fresh Lemon Juice

Poma-Rita | Herradura Silver Tequila, Pama Liqueur, Pomegranate Juice, Fresh Lime Juice

West Side Cosmo | Veev Acai Liqueur, Stoli Blueberi, Cointreau Liqueur, White Cranberry Juice, Fresh Lime Juice

Blueberry Mojito-Rita | Casamigos Blanco Tequila, Cointreau, Simple Syrup, Fresh Lime Juice, Blueberries, Mint

Uptown Manhattan | Maker's Mark Bourbon, Carpano Antica Formula Sweet Vermouth, Orange Bitters

Broadway Breeze | Malibu Rum, Goslings Rum, Disaronno Amaretto, Fresh Pineapple Juice, Fresh Orange Juice

Manhattan Mule | Tito's Handmade Vodka, Ginger Beer, Fresh Lime Juice

Winter Blossom | Nolet's Gin, Fresh Pineapple Juice, Fresh Lime Juice, Simple Syrup, Grenadine

Autumn Sun Sangria | Michter's Bourbon, White Wine, Simple Syrup, Fresh Lime Juice, Mixed Fruit

First Frost | Malibu Rum, Captain Morgan Rum, Fireball Whiskey, Heavy Cream, Club Soda

Manhattan Red Eye | Ketel One Vodka, Chambord, Red Bull, Cranberry Juice, Fresh Lime Juice

Sam's Harvest | Sagamore Rye Whiskey, Samuel Adams Beer, Fresh Lemon Juice, Simple Syrup

Standing Ovation | Bulleit Bourbon, Cointreau, Fresh Lemon Juice, Simple Syrup

SIGNATURE COCKTAIL

The Ball Drop | Grey Goose, Belleruche Rosé, Muddled Fresh Blackberries & Limes, Club Soda 19

COCKTAIL OF THE MONTH 19

Specially Crafted by our Own Bartenders
Ask your Server for this Month's Creation

NON-ALCOHOLIC BEVERAGES

Broadway Baby 12

Strawberry Purée, Fresh Fruit Juice, Whipped Cream

Frozen Raspberry Lemonade 12

Fresh Lemonade, Raspberry Purée

Red Bull 6 | Red Bull Sugarfree 6

BOTTLED BEERS

Imported 9.5

Corona Extra
Guinness
Heineken
Modelo Especial
Peroni
Stella Artois

Local & Craft 9.5

Brooklyn Lager
Blue Moon
Cityside Hoboken IPA
Otherside IPA
Samuel Adams Seasonal
Angry Orchard Hard Cider
Flagship Wit
White Claw

Domestic 9

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra

NA

O'Doul's 9.5

DRAUGHT BEERS

Coors Light 9 Guinness 9.5
Samuel Adams 9.5 Modelo Especial 9.5
Coney Island IPA 9.5

Ask your bartender about our
Beer of the Month 10



broadway lounge

TIMES SQUARE

WINE BY THE GLASS

SPARKLING

	<i>gls</i>	<i>btl</i>
Prosecco, La Marca Veneto, IT	16	60
Brut, Cava Segura Viudas, 'Aria', Catalonia, SP	14	56
Brut, Mumm, 'Prestige', Napa Valley, CA	17	68
Brut, Piper-Heidsieck, Champagne, FR	24	96
Brut Rosé, Michelle, Columbia Valley, WA	14	56
Rosé, Schramsberg, Napa Valley, CA	23	92

WHITE

	<i>5 oz.</i>	<i>9 oz.</i>	<i>btl</i>
Riesling, Chateau Ste. Michelle, Columbia Valley, WA	17	25	68
Riesling, Brotherhood, Finger Lakes, NY	16	24	64
Pinot Grigio, Danzante, Delle Venezie, IT	15	22	60
Pinot Grigio, CasaSmith 'ViNO', Columbia Valley, WA	16	24	64
Sauvignon Blanc, Brancott, Marlborough, NZ	16	24	64
Sauvignon Blanc, Peju, Napa Valley, CA	18	27	74
Sauvignon Blanc, Rambling Ridge, CA	15	22	-
Sauvignon Blanc, Whitehaven, Marlborough, NZ	17	25	68
Chardonnay, Chateau St. Jean, North Coast, CA	16	24	58
Chardonnay, Meiomi, Monterey, CA	16	24	64
Chardonnay, Newton 'Skyside', Sonoma County, CA	17	26	68
Chardonnay, Sonoma-Cutrer, 'Russian River Ranches', Sonoma, CA	20	30	80
Chardonnay, Cakebread Cellars, Napa Valley, CA	25	32	98
Chardonnay, Volare, Central Valley, CH	15	22	-

ROSÉ & DESSERT

Moscato, Cupcake Vineyards, Piedmont, IT	14	21	52
Rosé, M. Chapoutier, 'Belleruche', Rhone, FR	15	22	56
Rosé, Meiomi, Monterey County, CA	18	27	74
Rosé, Tuck Beckstoffer 'Hogwash', Napa, CA	15	22	60

RED

Pinot Noir, Kim Crawford, Marlborough, NZ	17	25	68
Pinot Noir, La Crema, Sonoma Coast, CA	19	28	76
Pinot Noir, Erath, Willamette Valley, OR	19	28	72
Pinot Noir, Chalk Hill, Sonoma, CA	15	22	60
Pinot Noir, Blue Earth, Monterey, CA	15	22	-
Malbec, Alamos, Mendoza, AR	16	24	62
Merlot, J. Lohr 'Los Osos', Paso Robles, CA	14	21	56
Cabernet Sauvignon, Columbia Crest 'H3', Horse Heaven Hills, WA	16	24	62
Cabernet Sauvignon, Sequoia Grove, Napa Valley, CA	22	33	88
Cabernet Sauvignon, Hess 'Allomi Vineyard', Napa, CA	20	30	80
Cabernet Sauvignon, Aquinas, Napa, CA	18	27	70
Cabernet Sauvignon, Rambling Ridge, CA	15	22	-
Tempranillo, Celeste Crianza, Rioja, SP	17	26	68
Red Blend, Domaine de Beurenard, Rhone Valley, FR	17	26	68
Red Blend, Yantra, Tuscany, IT	18	27	72

WINES BY THE BOTTLE

SPARKLING

Brut, Moët & Chandon 'Impérial', Champagne, FR	120
Brut, Veuve Clicquot 'Yellow Label', Champagne, FR	126

WHITE

Sauvignon Blanc, Provenance Vineyards, Rutherford, CA	72
White Blend, Terra d'Oro, Clarksburg, CA	56
Chardonnay, Rombauer, Carneros, CA	98
Chardonnay, St. Supery, Napa, CA	64

RED

Cabernet Sauvignon, Estancia, Monterey, CA	64
Cabernet Sauvignon, Ferrari-Carano, Alexander Valley, CA	88
Cabernet Sauvignon, Jordan, Alexander Valley, CA	130
Pinot Noir, Patz & Hall, Sonoma Coast, CA	90
Pinot Noir, Mohua, Central Otago, NZ	70
Red Blend, The Prisoner, Napa Valley, CA	117

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“Too much of anything is bad, but too much good whiskey is barely enough.” ~Mark Twain

BOURBON & WHISKEY

Angel’s Envy	19
Basil Hayden’s	20
Baker’s	20
Blanton’s	19
Booker’s	21
Buffalo Trace	18
Bulleit	19
Bulleit Rye	19
Canadian Club	16
Crown Royal	18
Jack Daniel’s	18
Jameson	18
Gentleman Jack	20
High West	18
Jim Beam	16
Knob Creek	19
Maker’s Mark	18
Maker’s 46	19
Michter’s US #1	19
Redbreast Irish Whiskey 12 years	24
Suntory Toki	
Japanese Whiskey	19
WhistlePig Rye	28
Woodford Reserve	20

PREMIUM SCOTCH

The Balvenie 12 years	22
Chivas Regal 12 years	20
Dewar’s White Label	18
The Glenlivet 12 years	21
Glenmorangie 10 years	18
Glenmorangie 12 years	19
Johnnie Walker Red Label	19
Johnnie Walker Black Label	20
Johnnie Walker Blue Label	62
Laphroaig 10 years	21
Monkey Shoulder	19
The Macallan 12 years	25
The Macallan 18 years	47
The Macallan Rare Cask	67
The Macallan 25 years	150
Oban 14 years	22
Yamazaki 12 years	25

COGNAC & BRANDY

Korbel Brandy	15
Courvoisier VSOP	19
Rémy Martin VSOP	19
Hennessy XO	38
Rémy Martin XO	39
Rémy Martin Louis XIII 1 oz	325

MEZCAL

Gem & Bolt	22
Dos Hombres	23

SWEET BITES

NY-Style Cheesecake 9
fresh strawberries with lime and brown sugar

Warm Apple Tart 9
green apple baked in delicate pastry topped with vanilla bean ice cream

Soft Center Chocolate Cake 9
super light served with chocolate ice cream and a velvety chocolate sauce

Gluten-Free/Vegan Chocolate Acai Bowl 9
bananas, blueberries, raspberries, dates, almond milk, chocolate protein bar and protein powder, assorted nuts, served with lemon cookies

Build Your Own Sundae 9
choice of raspberry sorbet, dark chocolate, french vanilla or strawberry ice cream | chocolate, raspberry or caramel sauce
add 50¢ for each topping:
candied walnuts, oreo cookies, fudge brownies, m&m’s, rainbow sprinkles, salted peanuts, kit kat, marshmallow, heath bar, strawberries, blueberries, raspberries

Our Marquis Sundae for Two or More 15
our signature sundae
ask your server for details

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