

Wine		
WHITE		
Simi, Chardonnay, Sonoma County, California	glass 12	bottle 45
Elk Cove Vineyards, Pinot Gris, Willamette Valley, Oregon	13	48
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	14	52
Cakebread Cellars, Chardonnay, Napa Valley, California		75
RED		
De Loach Vineyards, Zinfandel, Russian River Valley, California	12	44
Frei Brothers, Merlot, Dry Creek Valley, Sonoma County, California	14	50
Louis M. Martini, Cabernet Sauvignon, Sonoma County, California	13	48
La Crema, Pinot Noir, Sonoma Coast, California	14	52
Justin, Cabernet Sauvignon, Paso Robles, California		75

ROSE		
Les Voiles, Rose, Provence, France	12	45
BUBBLES		
Borgo Magredo, Prosecco, Veneto, Italy	14	52
Domaine Chandon Brut Classic, California (187ml)	15	
Moët & Chandon Imperial Brut, Épernay, France		130
Veuve Clicquot Brut, Á Reims, France		135
Dom Perignon Vintage 2006, Épernay, France		275

HALF BOTTLES (375ml)		
Justin, Cabernet Sauvignon, Paso Robles, California	39	
La Crema, Pinot Noir, Sonoma Coast, California	28	
Sonoma-Cutrer, Chardonnay, Sonoma Coast, California	36	
Moët & Chandon Brut Impérial, Épernay, France	75	

Beer		
	6	
Bud Light • Amstel Light • Heineken • Corona Samuel Adams Boston Lager • Samuel Adams Seasonal		

Liquor		
Bacardi 8	Hennessy 15	Grey Goose 12
Jack Daniels 10	Johnnie Walker Black 15	Jim Beam 8
	Tanqueray 10	

Sodas & Water		
Pepsi	MTN Dew	Ginger Ale
Diet Pepsi	Lemonade	Fiji
Mist Twst	Iced Tea	Perrier

Dessert	
Chocolate Ganache Cake	7
Almond lace cookie, grand marnier cream & raspberries	
Crème Brulée	6
Vanilla bean with brandied cherries	
Cinnamon Bread Pudding	5
Rum reduction	
Boston Cream Pie Cupcake	4
Vanilla cake, cream filling, toasted almonds & chocolate coating	
Cheesecake	6
Graham cracker crust & maine blueberry compote	
Chocolate Covered Strawberries	6
Half-dozen strawberries with whipped cream	

Kid's	
choice of fries, fruit or vegetable	
Our Own Breaded Chicken Strips	8
BBQ, honey mustard or ranch sauce	
Hot Dog	5
Steamed kaymen's dog on a potato roll	
*Junior Burger	6
With or without american cheese	
Classic Cheese Pizza	8
Tomato sauce & mozzarella	
Mac N' Cheese	6
Seashell pasta, cheese sauce & bread crumb	
Fish & Chips	10
Crisp local flounder with fries & tartar sauce	

Puppy Chow	
something for your four legged friend	
Choice of Chews	6
Bully stick, greenie or rawhide chew stick	
Silver Platter	18
Beef tips, roasted vegetables, egg rice, veal stock	
Fido's Foul	12
Oven roasted chicken, carrots, green beans, rice	

Puppy Whines	
(non-alcoholic)	
CharDOGnay, Colorado, organic beets & herbs 8oz	14
ZinfanTAIL, Colorado, beets, peppermint, sea salt 8oz	14
MalBARK, Colorado, beets, sea salt 8oz	14

REVERE

HOTEL | BOSTON COMMON

TO PLACE AN ORDER,
PLEASE DIAL EXTENSION 42

IN ROOM
DINING

AVAILABLE

Sunday - Thursday 6:30 am – 11:00 pm
Friday - Saturday 6:30 am – 12:00 am

A 18% service charge, a \$4.00 in-room dining charge and any applicable taxes will be added to your account. The service charge will be provided to in-room service employees.

The in-room dining charge is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS UPON ORDERING. MENU ITEMS DO NOT INCLUDE ALL INGREDIENTS.

Some items are cooked to order or may contain raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

2.13.17

Breakfast

6:30 am – 11:30 am
***packaged to take with you

Bagel & Cream Cheese*** <i>Choice of plain, everything or cinnamon raisin served with whipped cream cheese</i>	7
Egg White Wrap*** <i>Scrambled egg whites, tomato, goat cheese & spinach</i>	8
Ham, Egg & Cheese Sandwich*** <i>On a freshly baked english muffin</i>	9
The Common Breakfast <i>Scrambled eggs, smoked bacon & home fries</i>	10
*Smoked Salmon <i>Sliced atlantic salmon, whipped cream cheese, shaved red onion, capers and assorted bagel crisps</i>	11
Granola Yogurt Parfait*** <i>Plain greek yogurt, honey, berries & our own granola</i>	7
Steel Cut Oatmeal <i>Cinnamon-apple relish, cranberry compote, crème fraîche & maple syrup</i>	8
Toasted Breakfast Bread & Whole Fruit*** <i>Daily assortment of breakfast breads & whole fruit</i>	6
Kashi & Kellogg’s Cereals <i>Berries & banana with choice of 2%, skim, almond or soy milk</i>	6
Spinach Bites <i>Baked egg, spinach, onion & cheddar with homefries</i>	8
Huevos <i>Grilled sourdough, scrambled eggs, black beans, pico de gallo, cheddar & avocado</i>	14
Revere Lobster Omelet <i>Maine lobster meat, candied bacon, carmalized onion & cream cheese</i>	18

Beverages

Regular or Decaffeinated Coffee <i>1/2 pot 8, full pot 12</i>	
Hot Chocolate	6
Tazo Teas <i>Earl grey, english breakfast, chamomile, wild sweet orange, passion, green, mint or chai</i>	6
Orange, Apple, Cranberry Juice or V8	6
2%, Skim, Soy, Almond or Chocolate Milk	5

All Day Dining

Sunday-Thursday 11:30 am – 11:00 pm
Friday-Saturday 11:30 am – 12:00 am

Snacks

Crispy Tater Tots <i>House-made smoked tomato ketchup</i>	7
House Made Potato Chips <i>Onion dip</i>	6
Wings & Puppies <i>Six smoked jumbo wings with our own dry rub & hushpuppies</i>	14
*Leaping Shrimp <i>Five tempura shrimp, duck egg emulsion & seaweed salad</i>	16
Our Own Clam Chowder <i>Traditional, thick & creamy</i>	8
Lobster Mac n’ Cheese <i>Crushed cracker crust</i>	12

Salads

	add chicken 3, shrimp 5, lobster 10	
Caesar Romaine, croutons & capers	7	
Garden Lettuce, tomato, cucumber, radish with honey mustard dressing	6	
Kale & Mushroom Tuscan kale, parmesan & mushrooms with truffle-soy dressing	8	
Cauliflower & Quinoa Arugula, golden raisins, pine nuts, brussels sprout leaves with lemon juice & olive oil	9	

Pizza

10" hand stretched wood grilled

Tomato <i>marinara, mozzarella & basil</i>	14
BBQ Chicken <i>mozzarella, onion & cilantro</i>	16
Cheese <i>ricotta, fontina, mozzarella & parmesan</i>	12
Mushroom & Spinach <i>ricotta & herbs</i>	15

Sandwiches

choice of chips, fries or coleslaw

Lobster Roll <i>Classic lobster salad with mayo & celery on a buttered brioche roll</i>	18
*The Common Burger <i>Lettuce, tomato, onion & pickle add cheese \$1 add bacon \$2</i>	10
Flounder Flatbread Fold-Over <i>Jack cheese, siracha mayo, avocado, lettuce & tomato</i>	14
Turkey Rachel <i>Roasted turkey breast, coleslaw, swiss & russian on rye</i>	10
Grilled Portabello <i>Tomato, fresh mozzarella, basil pesto on ciabatta</i>	8

Dinner in a Bowl

Grilled Chicken Breast <i>Rice, black beans, tomatoes, red onion, cilantro, avocado & lime</i>	16
*Shrimp <i>Rice noodles, cucumbers, thai basil, carrots, peanuts & bibb lettuce</i>	18
Short Rib of Beef <i>Cauliflower purée, roasted carrots, fingerling potatoes, brussels sprouts & red wine reduction</i>	20
Roasted Vegetables & Tofu <i>Basmati rice, peppers, carrots, onion, tomatoes, cauliflower, tofu, curry & coconut</i>	16

Something for Everyone

food portioned for four people served family style with four sodas

Pizza & Wings <i>Two classic cheese pizzas, a dozen wings & garden salad</i>	49
Chicken & Pasta <i>Mac n’ cheese, caesar salad & chicken strips</i>	59

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