



Artisan Delights...

The Fifty \$ 10

50 Warren’s Signature martini, with Pearl Pomegranate Vodka, LimonCello, and splash of lime and cranberry juice

Blue Violet Martini \$ 10

Stoli Blueberry, Blue Curacao, Chambord, topped with cranberry juice and Sour.

The Captain’s Fix \$ 10

Captain Morgan Spiced Rum, Ginger Ale, Grenadine

Caramel Apple \$ 10

Caramel Vodka, Maple Syrup, Cranberry Juice, Mulled Apple Cider

Crafted Classics...

Our Crafted Classics are made with fresh, house made mixers...

The Gin and Tonic \$ 10

Bombay Gin with our House made Tonic and poured over ice, garnished with a lime

The Margarita \$ 10

1800 Tequila with our House made Margarita Elixir shaken with splash of Cilantro Syrup with a salted rim

New Old Fashioned \$ 11

Jack Daniels Straight Whiskey mixed with our Maple Fashioned Potion & topped with soda and garnished with an orange.

The Bloody Mary \$ 11

Hammer & Sickle Vodka mixed with our very special Bloody Mary Concoction garnished with an olive and Thick Cut Pepper Bacon.

House-Made Sangria \$ 10

Fresh fruit mixed with a selection of our Red Wine Blends, flavored liqueurs, and topped with a splash of soda. Changes weekly ask your sever about Today’s

UMass Lowell Inn & Conference Center
50 Warren Street Lowell, MA



Beers...

On Tap

Newburyport Plum Island Belgian White \$5
Newburyport, MA 5.4%abv

Long Trail Limbo IPA \$6
Bridgewater Corners, VT 7.8%abv

Switchback Brewing- Switchback Ale \$5
Burlington, VT 5.0%abv

BrewMaster Jack- Ambrewsia Lager \$6
North Hampton, MA 4.5%abv

Harpoon Wannamango Pale Ale \$5
Boston, MA 5.5%abv

Notch Session Pils \$5
Salem, MA 4.0%abv

Bottles

Blue Moon \$5

Coors Light \$4

Corona Extra \$5

Harpoon IPA \$5

Heineken \$5

Miller Light \$4

Sam Adams Boston Lager \$5

Sam Adams Seasonal \$5

***Buckler N/A** \$5

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Wine by the Glass or Bottle...

Whites

Chardonnay, Castle Rock, California

\$8g \$30b

Pinot Grigio, DiLenardo, Italy, Friuli

\$7g \$27b

Sauvignon Blanc, Joel Gott, California

\$8g \$28b

Riesling, Kessler, Germany

\$8g \$28b

White Zinfandel, Sycamore Lane, California

\$7g \$27b

Chardonnay, Napa Cellar, California

\$9g \$34b

Reds

Cabernet Sauvignon, Hess, California

\$9g \$34b

Merlot, Bogle, California

\$8g \$30b

Pinot Noir, Deloach, California

\$8g \$30b

Red Blend, Pepperjack, Washington

\$9g \$34b

Shiraz, Barossa, Australia, Barossa Valley

\$9g \$34b

Malbec, Foster Ique, Argentina

\$8g \$30b

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Small Plates.....

Barbeque Chicken Quesadilla \$8
Barbeque Roasted Chicken, Vermont Cheddar Cheese, Mango Salsa, Chive Sour Cream

Canal Side Nachos \$10
Southwest Seasoned House Fried Tortilla Chips with Layers of Vermont Cheddar Cheese, Tomato, Green Onions, Jalapeno Slices and Side of Cilantro Sour Cream and Salsa Verde

**Add Southwest Chicken or Steak Additional \$5*

Parmesan Truffle Fries \$7
House Cut Maine Potato Dusted with Parmesan Cheese and Truffle Oil served with Chardonnay Dipping Sauce

Soup & Salads.....

New England Clam Chowder \$6
Our award-winning recipe made fresh daily

Caesar Salad \$6
**Add Chicken or Steak additional \$5
Add Lobster additional \$8

Grilled Chicken Summer Salad \$12
Summer Salad of Baby Spinach, Sliced Strawberries, Crumbled Goat Cheese & Candied Pecans. Topped with sliced Grilled Chicken and Balsamic Vinaigrette.

Hand Holds.....

Fresh Lobster Roll \$19
Served on a Grilled Buttered Brioche Roll with Crisp House Made Potato Chips and a Pickle

50 Warren Locks Burger \$10
Ground Sirloin, House Made Pickle Chips, Crispy Locks (fried onions), Garlic Aioli, Vermont Cheddar Cheese on a Kaiser Roll with French Fries

Chicken Club Wrap \$10
Grilled Breast of Chicken, Applewood Smoked Bacon, Boston Bibb Lettuce, Tomato and Avocado Crema on Whole Wheat Wrap with House Made Potato Chips

Entrees.....

Citrus Grilled Salmon \$18
Citrus Grilled Atlantic Salmon with Mango Salsa, served with Rice Pilaf and Sautéed Green Beans

Steak Frites \$20
Grilled Teres Major, served Slices over Crisp French Fries. Topped with Bacon Bleu Cheese, Compound Butter and Worcestershire drizzle

Herb Roasted Statler Chicken \$15
Herb Roasted Airline Chicken served with Rice Pilaf and sautéed baby spinach with garlic

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before Placing your order, please inform your server if a person in your party has a food allergy.