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

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

UMass Lowell Inn & Conference Center
50 Warren Street Lowell, MA
Wine by the Glass or Bottle...

**Whites**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per Glass</th>
<th>Price per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay, Castle Rock, California</td>
<td>$8g</td>
<td>$30b</td>
</tr>
<tr>
<td>Pinot Grigio, DiLenardo, Italy, Friuli</td>
<td>$7g</td>
<td>$27b</td>
</tr>
<tr>
<td>Sauvignon Blanc, Joel Gott, California</td>
<td>$8g</td>
<td>$28b</td>
</tr>
<tr>
<td>Riesling, Kessler, Germany</td>
<td>$8g</td>
<td>$28b</td>
</tr>
<tr>
<td>White Zinfandel, Sycamore Lane, California</td>
<td>$7g</td>
<td>$27b</td>
</tr>
<tr>
<td>Chardonnay, Napa Cellar, California</td>
<td>$9g</td>
<td>$34b</td>
</tr>
</tbody>
</table>

**Reds**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per Glass</th>
<th>Price per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon, Hess, California</td>
<td>$9g</td>
<td>$34b</td>
</tr>
<tr>
<td>Merlot, Bogle , California</td>
<td>$8g</td>
<td>$30b</td>
</tr>
<tr>
<td>Pinot Noir, Deloach, California</td>
<td>$8g</td>
<td>$30b</td>
</tr>
<tr>
<td>Red Blend, Pepperjack, Washington</td>
<td>$9g</td>
<td>$34b</td>
</tr>
<tr>
<td>Shiraz, Barossa, Australia, Barossa Valley</td>
<td>$9g</td>
<td>$34b</td>
</tr>
<tr>
<td>Malbec, Foster Ique, Argentina</td>
<td>$8g</td>
<td>$30b</td>
</tr>
</tbody>
</table>

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
- *Add Southwest Chicken or Steak Additional $5*
- *Add Lobster additional $8*

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*

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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.