



Story

**This map is not a geographic guide — it is a
dreamscape.**

A poetic interpretation of Marcelino's journey from **The Middle East** to **Providence**, told not through the land and sea, but through the stars.

EACH CONSTELLATION MARKS A CHAPTER OF IT'S STORY:

Roots are drawn as a tree of stars — a symbol of origin, grounding, and the heritage Marcelino's carries within.

Crossing transforms waves into mountain peaks, capturing the challenges, movement, and transformation of the voyage between East and West. Each peak holds a star: a cocktail born from transition.

Dream becomes a wind rose, it's arms connected at the center, expressing direction, synthesis, and the convergence of cultures that define Marcelino's world.

The map is both a narrative and a navigation.

**EVERY STAR IS A COCKTAIL, EVERY
COCKTAIL IS A MOMENT IN THE JOURNEY.**



Marcelino's
BOUTIQUE BAR

FOOD MENU

Mezze

SHANKLISH STUFFED OLIVES | \$12 **Vegetarian**

Green olives stuffed with shanklish (Lebanese fermented cheese).

MEZZE TRIO | \$20 **Vegan & Spicy**

Lemon hummus, roasted red pepper dip & smoked tahini eggplant served with toasted pita bread.

Contains Nuts

LABNEH | \$16 **Vegetarian**

Blend of labneh, feta cheese, garlic & fresh oregano topped with radish, parsley and mint, drizzled with a citrus lavender vinaigrette. Served with toasted pita bread.

BURRATA | \$17 **Vegetarian**

House made spicy tomato sauce topped with black olives & microgreens, drizzled with our house herbal Mediterranean oil.

ROASTED CAULIFLOWER | \$17 **Vegan**

Marinated cauliflower florets topped with pickled red onion, sumac, parsley, drizzled with tartar tahini.

A Note to Our Guests

*Please let us know if you have any food allergies.
We can modify for vegan options.*

Mezze

CHARCUTERIE BOARD | \$27

Halloumi, Manchego, Brie, prosciutto, & salami, served with Zaatar brioche bread.

Contains Nuts

ARMENIAN FLATBREAD | \$18

Armenian pastrami and a Feta-Gruyere cheese mix topped with roasted walnuts & baby arugula, drizzled with balsamic glaze.

Contains Nuts

LAMB SHAWARMA | \$19

Marinated lamb with house shawarma spices, pickled red onions, sumac, parsley, cornichons & cherry tomatoes, drizzled with tangy tahini sauce.

CHICKEN BAKLAVA ROLLS | \$19

Phyllo dough stuffed with chicken & potatoes, baked to perfection with a garlic cilantro sauce drizzle & microgreens.

A Note to Our Guests

*Please let us know if you have any food allergies.
We can modify for vegan options.*

Desserts

CHOCOLATE MOUSE BAKLAVA | \$15

House made chocolate mousse, almonds, pistachio, sweet dukka in a crispy phyllo dough.

Contains Nuts

ROSE CHEESECAKE | \$16

Unbaked cheesecake, topped with rose loukoumi, pistachio, and dried rose petals.

Contains Nuts

A Note to Our Guests

*Please let us know if you have any food allergies.
We can modify for vegan options.*





Marcelino's
BOUTIQUE BAR

COCKTAILS
SPIRITS
WINE

DRINK SIDE OF THE MENU

Middle East

SUMAC PALOMA | \$19

Tequila, Pomegranate, Sumac,
Grapefruit, Organic Acids, CO₂
Available as sharing cocktail (3+ guests)

JALLAB | \$18

Planteray 5yo Barbados, Grapes, Date,
Carob, Rose & Orange Flower Water
Available as sharing cocktail (3+ guests)

ALOE VERA FIZZ | \$18

Gin, Aloe Vera, Lemon Myrtle, Seaweed, Tonic

PASSION FRUIT MARGARITA | \$19

Tequila, Mezcal, Dry Vermouth, Fino Sherry,
Passion Fruit, Champagne Cordial

BLACK CARDAMOM MANHATTAN | \$19

Old Forester Rye & Bourbon, Sweet Vermouth
infused with Black Cardamom,
Green Strawberry, Pomegranate Molasses

SAFFRON & BLACK LIME DAIQUIRI | \$22

Zacapa No. 23, Black Lime, Honey,
Saffron, Peychauds Bitters

Mediterranean

FIG & GRAPES OLD FASHIONED | \$19

Old Forester Bourbon, Red Grapes, Figs,
Cinnamon, Balsamico

WINE SPRITZ | \$18

Gin, Champagne & Wine Cordial, Vanilla,
Chartreuse, Organic Acids, CO₂
Available as sharing cocktail (3+ guests)

PEACH & HONEY GIMLET | \$18

Gin, Honey & Vinegar Oxydel, Apricot,
White Peach, Lemon Thyme

OYSTER SHELL MARTINI | \$19

Citadelle Gin, Dry Vermouth, Riesling,
Oyster Acid, Lemon Oils
Contains: Shellfish
+ add caviar bump for \$25

New World

BOSTON TEA MILK PUNCH | \$18

Planteray Original Dark Rum, Rooibos, Apple
& Chamomile Tea, Citrus, Amaro Montenegro,
Champagne, clarified with Oat Milk

CRANBERRY 50/50 MARTINI | \$18

Vodka, Cranberry Spirit & Juice,
Dry Vermouth, Manzanilla Sherry,
Peychaud's Bitters

Curated Non-Alcoholic Cocktails

NO-GRONI FRUITATO | \$16

Non-Alcoholic Negroni Batch Infused with Strawberries,
Dried Citrus and Thyme

ESPRESSO NO-TINI | \$16

Lyres Dark Cane, Lyres Coffee, Espresso, Tonic

NON-AMERICANO | \$16

Lyres Aperitif Rosso, Lyres Italian Bitter, Ginger, Tonic

BERRY / STRAWBERRY | \$16

Lyres London Dry, Strawberry, Berry Tea, Milk, Citrus

APRICOT / HOPS | \$16

Lyres Aperitif Rosso, Lyres Italian Bitter, Qamar El Deen, Flower Mix, Hops, Citrus

YOUNG CUBAN | \$16

Lyres Dark Cane, Fresh Mint, Lime, Ginger Ale

Sharing Cocktails

Explore our diverse range of sharing cocktails.
Kindly inquire with your server for the current selection.

PITCHER | 3 people+ / 6 servings | \$90

GIANT | 6 people+ / 12 servings | \$160

All Time Favorites

THE STRAWBERRY | \$18

OLD FASHIONED | \$18

SAZERAC | \$18

VIEUX CARRE | \$18

NEGRONI | \$18

BOULEVARDIER | \$18

HOUSE MARTINI | \$18

VODKA OR GIN | ADD SHANKLEESH STUFFED OLIVES | \$2

PASSION FRUIT MARTINI | \$18

ESPRESSO MARTINI | \$19

DARK WITH FRESH ESPRESSO

GIN BASIL SMASH | \$18

TITO'S MULE | \$18

SOUTH SIDE | \$18

DAIQUIRI | \$18

DON JULIO MARGARITA | \$20

Spirits

VODKA

- TITO'S | USA | \$17
- KETEL ONE | *Netherlands* | \$17
- GREYGOOSE | *France* | \$18
- BELVEDERE | *France* | \$18
- CIROC | *France* | \$18

RUM & CACHAÇA

- CAPTAIN MORGAN SPICED | *Jamaica* | \$17
- SMITH & CROSS | *Jamaica* | \$17
- RON ZACAPA NO. 23 | *Guatemala* | \$21
- RON ZACAPA XO | *Guatemala* | \$32
- BACARDI 8 ANOS | *Puerto Rico* | \$17
- PLANTERAY 3 STAR | *Barbados* | \$17
- PLANTERAY 5Y | *Barbados* | \$18
- RON SANTA TERESA 1796 SOLERA | *Venezuela* | \$17
- APPLETON ESTATE SIGNATURE | *Jamaica* | \$17
- LEBLON CACHAÇA | *Brazil* | \$17

SCOTCH SINGLE MALT

- AUCHENTOSHAN 12Y | *Lowland* | \$25
- GLENKINCHIE 12Y | *Lowland* | \$22
- DALWHINNIE 15Y | *Highland* | \$25
- OBAN 14Y | *Highland* | \$25
- MACALLAN 12Y | *Highland* | \$27
- MACALLAN 18Y | *Highland* | \$60
- TALISKER 10Y | *Islay* | \$21
- GLENFIDDICH 12Y | *Speyside* | \$19
- GLENFIDDICH 15Y | *Speyside* | \$21
- GLENFIDDICH 18Y | *Speyside* | \$30
- GLENFIDDICH 21Y | *Speyside* | \$50
- GLENLIVET 12Y | *Speyside* | \$20
- LAPHROAIG 10Y | *Islay* | \$22
- LAGAVULIN 16Y | *Islay* | \$28

BLENDED

- JOHNNIE WALKER BLACK | *Scotland* | \$18
- JOHNNIE WALKER GOLD | *Scotland* | \$23
- DEWAR'S WHITE LABEL | *Scotland* | \$17
- DEWAR'S 12Y | *Scotland* | \$18
- CHIVAS REGAL 18Y | *Scotland* | \$20
- MONKEY SHOULDER | *Scotland* | \$17

GIN

- TANQUERAY | *England* | \$17
- TANQUERAY NO. TEN | *England* | \$18
- HENDRICKS | *Scotland* | \$17
- BEEFEATER | *England* | \$17
- MONKEY 47 | *Germany* | \$20
- THE BOTANIST | *Scotland* | \$17
- RUTTE CELERY | *Netherlands* | \$17
- CITADELLE | *France* | \$17
- ST. GEORGE TERROIR | USA, CA | \$17

AMERICAN

BOURBON & TENNESSE

- OLD FORESTER BOURBON | *Kentucky* | \$17
- BASIL HAYDEN'S | *Kentucky* | \$18
- BULLEIT | *Kentucky* | \$17
- KNOB CREEK | *Kentucky* | \$17
- MAKERS MARK | *Kentucky* | \$17
- MITCHER'S | *Kentucky* | \$17
- JACK DANIEL'S | *Tennessee* | \$17
- WOODFORD RESERVE | *Kentucky* | \$19
- ELIJAH GRAIG | *Kentucky* | \$17

RYE

- BULLEIT | *Kentucky* | \$18
- BASIL HAYDEN'S DARK | *Kentucky* | \$19
- REDEMPTION | *Kentucky* | \$17
- MITCHER'S | *Canada* | \$17
- ELIJAH CRAIG | *Kentucky* | \$17
- OLD FORESTER RYE | *Kentucky* | \$17

JAPANESE

- NIKKA FROM THE BARREL | *Tokyo* | \$25
- NIKKA COFFEY MALT | *Tokyo* | \$22
- NIKKA COFFEY GRAIN | *Tokyo* | \$21
- SUNTORY TOKI | *Osaka* | \$18

IRISH

- JAMESON | *Dublin, Ireland* | \$17

Spirits

COGNAC

- HENNESSY VS | *Jarnac, Cognac* | \$17
- HENNESSY VSOP | *Jarnac, Cognac* | \$22
- HENNESSY XO | *Jarnac, Cognac* | \$42
- ST. REMY VSOP | *Cognac* | \$17
- CHRISTIAN DROUIN CALVADOS | *Normand* | \$17
- BARSOL QUEBRANTA PISCO | *Peru* | \$18

TEQUILA & MEZCAL

- LUNAZUL BLANCO | *Jalisco* | \$17
- LUNAZUL REPOSADO | *Jalisco* | \$17
- OCHO PLATA | *Jalisco* | \$18
- OCHO REPOSADO | *Jalisco* | \$20
- OCHO ANEJO | *Jalisco* | \$22
- DON JULIO BLANCO | *Jalisco* | \$19
- DON JULIO REPOSADO | *Jalisco* | \$20
- DON JULIO ANEJO | *Jalisco* | \$22
- DON JULIO 1942 | *Jalisco* | \$45
- CLASE AZUL PLATA | *Jalisco* | \$44
- CLASE AZUL REPOSADO | *Jalisco* | \$48
- CASAMIGOS BLANCO | *Jalisco* | \$18
- CASAMIGOS REPOSADO | *Jalisco* | \$19
- CASAMIGOS ANEJO | *Jalisco* | \$20
- XICARU MEZCAL REPOSADO | *Oaxaca* | \$18
- ILEGAL MEZCAL | *Oaxaca* | \$20
- VIDA DEL MAGUEY MEZCAL | *Oaxaca* | \$17

BEER

- PERONI NASTRO AZZURO | *Italy* | \$10
- ALLAGASH, WHITE | *Portland Maine* | \$11
- VOODOO RANGER IPA | *Fort Collins, CO* | \$11

Champagne and Sparkling

Prosecco, Rossino | *Italy* | \$16 - \$65

Laurent Perrier La Cuvée Brut | *France* | \$33 - \$200

Veuve Clicquot, Yellow Label, Brut | *France* | \$220

Veuve Clicquot Rose | *France* | \$250

Wine

WHITE

Les Bretèches Blanc, Château Kefraya

Bekaa Valley, Lebanon | \$16 - \$62

Pinot Grigio, Rossino

Delle Venezie, Italy | \$16 - \$62

Chardonnay, Katherine's Vineyard

Santa Rosa, California | \$16 - \$62

RED

Les Bretèches Red, Château Kefraya

Bekaa Valley, Lebanon | \$16 - \$62

Pinot Noir, Averaen

Willamette Valley, Oregon | \$16 - \$62

Cabernet Sauvignon, Silver Palm

North Coast, California | \$16 - \$62

ROSE

Rose, Rossino

Italy | \$16 - \$62

