

Champagne and Sparkling Wine

NV Gruet Sauvage Blanc de Blancs, Albuquerque, Nm	13 / 52
NV Lacourte-Godbillions ‘a Ecueil’, Brut Premier Cru, Champagne, Fr.	20 / 80
NV Laurent-Perrier Brut Rosé, Champagne, Fr	25 / 100
NV Delamott Brut, Champagne, Fr	80
NV Pol Roger, Champagne, Fr	94
NV Ruinart Blanc de Blancs, Champagne, Fr	120
NV Ruinart Brut Rosé, Champagne, Fr	165
NV Ca’ del Bosco ‘Cuvée Prestige’ Brut, Franciacorta, IT	64
2010 Louis Roederer Blanc de Blancs, Champagne, Fr	160

White

2019 Scarpetta, Pinot Grigio, Friuli, It.	10 / 40
2018 Pascal Jolivet, Sancerre, Loire Valley, France.	18 / 72
2018 Long Meadow Ranch Sauvignon Blanc, Napa, Ca.	13 / 52
2017 Illumination Sauvignon Blanc, Sonoma/Napa, Ca.	95
2017 Gaja ‘Ca’marcanda Vistamare’ Vermentino, Viogner, Fiano, Tuscany, It	125
2018 Penner-Ash, Viogner, willamette valley, Or	20 / 80
2016 Lingua Franca ‘AVNI’ Chardonnay, Willamette valley, Or.	20 / 80
2016 Chateau de la Créée, 1’er Cru Chardonnay, Burgundy, Fr.	18 / 72
2007 Peter Michael ‘La Carriere’ Chardonnay, Knight’s Valley, Sonoma, Ca.	120
2008 Peter Michael ‘Mon Plaisir’ Chardonnay, Knight’s Valley, Sonoma, Ca.	120
2016 Philippe Colin Chassagne-Montrachet, Burgundy, Fr.	152
2015 Jean-Louis Chavy Puligny Montrachet, Burgundy, Fr.	152

Rose

2017 Chateau Ste. Michelle 'ANew', Columbia Valley, Wa.	9 / 36
2019 Ulacia Txakoli, Getaria, Spain	14 / 56
2018 Alphonse Mellot ‘La Moussiere’, Pinot Noir Sancerre, Fr.	76
2013 Amuse Bouche ‘Pret a Boire,’ Grenache, Syrah Napa, Ca.	85

Red

2018 Banshee, Pinot Noir, Sonoma, Ca.	13 / 52
2015 Ceritas ‘Costalina’, Pinot Noir, Sonoma, Ca.	100
2014 Ceritas ‘Hellenthal Vineyard’, Pinot Noit, Ca.	137
2016 Paul Hobbs ‘Crossbarn’, Pinot Noir Sonoma, Ca.	110
2017 Requiem, Cabernet Sauvignon, Columbia Valley, Wa.	13 / 52
2016 Adaptation by Odette ‘, Cabernet Sauvignon Napa, Ca.	105
2016 Honig, Cabernet Sauvignon, Napa, Ca.	95
2017 Faust, Cabernet Sauvignon, Napa, Ca.	115
2017 Orin Swift ‘Palermo’, Cabernet Sauvignon Napa, Ca.	105
2016 Domaine Aurélien Verdet ‘Champs Perdrix’ Marsannay, Fr.	160
2016 Domaine des Comtes, ‘Les Duresses’ Premier Cru Monthélie. Fr.	120
2017 Ciacci Piccolomini d'Aragona, Super Tuscan Montalcino It.	10 / 40
2018 Produttori del Barbaresco Langhe, Nebbiolo Piedmont, It.	17 / 68
2012 Salvioni ‘La Cerbaiola,’ Brunello di Montalcino Montalcino, It.	230

The Backroom



POLLO CLUB

468 Moody St, Waltham, MA 02453

Monday - Tuesday Closed
Wednesday - Thursday 5 PM - 9 PM
Friday- Saturday 5PM - 9:30 PM
Sunday 11 AM - 9 PM

www.moodyswaltham.com
www.polloclubwaltham.com
@moodybackroom | @polloclubwaltham

*Face coverings required any time you are not seated at your table. We appreciate your cooperation in keeping our guests and staff safe and

The Backroom

Brunch Menu

served 11am-3pm

Smoked Lox Pizza | 23

Cloumage, Crispy Capers, Pastrami Smoked Salmon, Red Onion, Arugula Salad, Preserved Lemon

Baked Eggs | 14

Harissa Spiced Tomato Sauce, Roasted Veggies, Labneh Za'atar Pita

Huevos Rancheros | 15

Crispy Corn Tortillas, Pulled Chicken, Rice & Beans, Salsa Verde, Two fried eggs, Cilantro, Queso Fresco

Braised Bacon Sandwich | 13

Fried Egg, Calabrian Chili Mayo, hashbrown, House Made Bun, Side Salad

French Toast | 14

Thick Cut Brioche, Corn Custard, Fig, Berry Compote

Wood Fired Pizza | 19

NEC Salami, Tomato Sauce, Mozzarella, Herb Salad, Pecorino

Moody's Burger | 18

Painted Hills Ground Beef, Comte, Special Sauce, Lettuce, Tomato, Onion, House Made Bun, Fries

Crispy Chicken Wings | 16

8pc Wings, Choice of Buffalo, Hot Honey, or Soy Glaze. Side Salad

Chips and Dip | 10

House Made Chips, Queso, NEC kielbasa, Onions, Scallions

SIDES

Hash Brown with Chilly Mayo | 6

Brioche Donuts | 5

Side Salad | 6

BEERS

ON TAP

Wormtown Brewery 'Be Hoppy' | 9
IPA, Worcester, MA

Castle Island Brewing Co. | 7
Lager, Norwood, MA

Paulaner Brewery | 8
Hefe-Weizen, Munich, GE

Hermet Thrush Brewery 'Party Guy' | 11
Kettle Sour, Brattleboro, VT

CANS/BOTTLES

Carlson Orchards Honey Crisp | 9
Hard Cider, Lafayette, NY

Otter Creek Brewery 'Free Flow' | 7
IPA, Middlebury, VT

Zelus Brewery 'Weekender' | 8
Lager, Medfield, MA

Narraganset 'Autocrat' | 6
Coffee Milk Stout, Pawtucket, RI

Blue Moon "Light Sky" | 6
Citrus Wheat Ale, Golden, CO

*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, SHELLFISH AND/OR DAIRY PRODUCTS CAN INCREASE THE RISK OF FOOD BORNE ILLNESS.

To Place Takeout Orders

PLEASE CALL (781) 216-8732 OR VISIT OUR WEBSITE
WWW.MOODYSWALTHAM/ONLINE-ORDERING

COCKTAILS

You had me at Frosé! | 10

Sangria on Tap | 10
Sauvignon Blanc, Cointreau, Orange Juice, Simple Syrup, Soda

Slushy Spritz | 12
Prosecco, Aperol, Orange Juice, Lemon Juice

Bloody Mary | 12
House Bloody Mary mix, Vodka, Traditional Garnish, Tajin Rim

Ultimate Bloody Mary 16 Oz. | 16
House Bloody Mary mix, Vodka, Backroom Garnish, Tajin Rim

EctoMary 16 Oz | 16
Green Tomato mix, Tequila, Badass Garnish, Sriracha Salt Rim

Michelada | 10
Miller High Life, Bloody Mix

Mimosa | 10
Champagne, Fresh Squeezed Orange Juice

Bellini | 10
Prosecco, Peach Juice

Blood Orange Mimosa | 10
Champagne, Blood Orange Juice

Tiffany Mimosa | 11
Champagne, Butterfly Pea Flower Infused Dry Curacao, Lemon Juice, Simple Syrup

Twinkle | 11
Champagne, St. Germain, Grapefruit Juice, Rhubarb Bitters

Backroom Mimosa | 11
Champagne, Lavender Infused Cochi Americano

Espresso Martini | 13
Vanilla vodka, Kahlua, Irish Cream, Espresso

Insomniac | 13
Vodka, Hazelnut liqueur, Coffee liqueur, Espresso, Almond Milk

Pear Coconut Cooler | 12
Vanilla Vodka, Coconut Milk, Pear Juice, Club Soda

Pimm's Spritz | 11
Pimm's No.1, Lemon Juice, Simple Syrup, Sparkling Wine, Mint, Cucumber

Mediterranean Mule | 12
Vodka, Limoncello, Fig Syrup, Lime Juice

Corpse Reviver No.2 | 14
Absinthe, Gin, Lillet Blanc, Lemon Juice, Orange Liqueur