



KEEPING IT SAFE

We are so happy to have you here!

Let's make the most of outdoor dining, have some fun,
eat yummy comfort food, and celebrate spring!

And let's keep ourselves, and each other, **SAFE**.

Please help us to abide by the State and City orders by

KEEPING YOUR MASK ON

unless you are actively eating or drinking.

In addition to this **QR code menu**, we also have a
contactless payment option, using the QR code on your check.

Apple Pay is also available.

Reservations make checking in quick and easy.

Booking a table is a breeze on **RESY!**

Find it at resy.com, or download the RESY app.

(We are also happy to take a reservation by phone: 617-547-1228.)

Thank you for your support - it means so much to us!

COCKTAILS

Classic Aperol Spritz

Aperol, Bellafina Prosecco & club soda 8.95

Dark & Stormy

Gosling's Black Seal Rum & Ginger Beer 8.95

Texas Mule

Titos Vodka, Ginger Beer & fresh lime, on the rocks 7.95

Mai Tai

Bacardi Light, Cointreau, pineapple & orange juices, a splash of grenadine and a Coruba Dark Rum float 8.95

Patio Punch

Grey Goose Pear Vodka, green tea simple syrup & lemon juice, topped with soda water 9.95

WHEN THERE'S STILL A CHILL

Uncommon Spiked Cider

Cruzan 9 Spiced Rum, Fruitlab Organic Ginger Liqueur & cardamom bitters with hot apple cider 8.95

Alessia's Hot Toddy

warm up with a mix of Jameson Irish Whiskey, cinnamon chai syrup, lemon juice & hot water 9.95

SHARE. DRINK. REPEAT.

Pitchers are for 2 or more to share

MIND BLOWING BEER PUNCH

Holly's wicked combination of Vodka, Lemonade, and one cool can of Sam Adams Summer Ale
Served by the Pitcher 22.95

FIESTA SANGRIA

classic Spanish Sangria, a party in a pitcher!
Glass 8.95 / Pitcher 29.95

ROSÉ SANGRIA

French Rosé, Bully Boy Amaro, Triple Sec & strawberry purée
Glass 9.95 / Pitcher 34.95

BLOOD ORANGE MARGARITA

El Jimador Blanco Tequila, triple sec, blood orange purée & our house-made sour mix
Glass 9.95 / Pitcher 34.95

MANGO HABANERO TEQUILA STINGER

house-infused mango habanero tequila, triple sec, mango purée & our house-made sour mix
Glass 9.95 / Pitcher 34.95

DRAFT

3 FLOYDS ZOMBIE DUST

new to MA, an intensely hopped "Pale Ale" 16oz / 6.2% abv / 7.95

ALLAGASH WHITE

lots of wheat & a special blend of spices 16oz / 5% abv / 6.95

BURLINGTON BEER UNCANNY VALLEY

hazy IPA w/ mango, pine & watermelon notes 12oz / 7% abv / 8.95

CAMBRIDGE AMBER ALE

smooth & well-balanced; deep ruby color 16oz / 4.9% abv / 6.95

DOWNEAST ORIGINAL BLEND

a classic, with freshly pressed apples 16oz / 5.1% abv / 5.95

FIDDLEHEAD IPA

hop forward with citrus & pine aroma 16oz / 6.2% / 6.95

INDUSTRIAL ARTS WRENCH

beyond Hazy IPA w/ loads of Citra and Mosaic 16oz / 7.1% abv / 8.95

JACK'S ABBY HOUSE LAGER

full body from traditional German malts 16oz / 5.4%abv / 6.95

LAMPLIGHTER CLOUD CITY

IPA w/ notes of guava, blood orange & melon 16oz / 6.6% abv / 8.95

MAINE LUNCH

citrusy & piney, with a subtle malt sweetness 12oz / 7% abv / 8.95

SIERRA NEVADA HAZY LITTLE THING

a juicy, golden, hazy little IPA 16oz / 6.7% abv / 6.95

SMUTTYNOSE CRANBERRY GINGER SOUR

A strikingly sour Berliner Weiss 12oz / 4.4% abv / 8.95

SMUTTYNOSE FINESTKIND IPA

"insanely drinkable" IPA 16oz / 6.5% abv / 6.95

VICTORY GOLDEN MONKEY

strong, sensual, Belgian-style tripel 12oz / 9.5% abv / 5.95

CANS & BOTTLES

DOWNEAST PINEAPPLE 12oz can 7.95

LAWSON'S FINEST SIP OF SUNSHINE 16oz can 9.95

LAGUNITAS IPNA *no alcohol* 12oz can 5.95

LEFT HAND NITRO MILK STOUT 16oz can 7.95

OHZA CLASSIC MIMOSA 12oz can 7.95

REVEREND NAT'S SOUR CHERRY CIDER 12oz can 6.95

SAM ADAMS SUMMER ALE 12oz can 5.95

TRÖEGS BOYSENBERRY TART FRUIT 12oz can 6.95

TWO ROADS PASSION FRUIT GOSE 16oz can 9.95

WHITE CLAW MANGO SPIKED SELTZER 16oz can 6.95

CANS & BOTTLES (OLDIES / GOODIES)

BLUE MOON, CORONA & HEINEKEN 4.95

BUD, BUD LIGHT & NARRAGANSETT 3.95

MILLER HIGH LIFE 3.50

WINES

WHITES & PINK

CHARDONNAY, J. Lohr (California) 8.95

PINOT GRIGIO, Spasso (Italy) 7.95

SAUV BLANC, Kato (New Zealand) 7.95

ROSÉ on TAP, Archer Roose (France) 7.95 / Carafe 29.95

SPARKLING

PROSECCO, Bellafina (Italy) 7.95

REDS

MALBEC, Finca El Origen (Argentina) 8.95

GORU GOLD RED BLEND, Ego Bodegas (Spain) 8.95

APPETIZERS

FRIED PICKLES

dill pickle spears fried in spicy beer batter, served with homemade ranch dressing & spicy chipotle aioli 7.95

MAC & CHEESE BITES

answering the question: can mac & cheese really get any better? 8.95

BUFFALO CAULIFLOWER

crispy cauliflower & spicy Buffalo sauce with blue cheese & celery 7.95

WARM PRETZEL BITES

with ghost pepper cheese sauce 7.95

CHRISTOPHER'S BUFFALO TOFU

a fond nod to a Christopher's favorite: battered & fried tofu with our killer Buffalo sauce, blue cheese & celery 7.95

BONELESS BUFFALO WINGS

an all-time Cambridge Common fave with Buffalo sauce, celery & blue cheese 9.95

CHEESE NACHOS

crisp house-made tortilla chips loaded with cheese & jalapeños, served with salsa 11.95

GRILLED CHICKEN NACHOS 13.95

CHICKEN FINGERS

crispy chicken tenders with your choice of honey mustard or BBQ sauce 8.95

SWEET POTATO WAFFLE FRIES

"simply amazing" ~The Phoenix 6.95

TATER TOTS

oh yeah, just like you remember them 5.95

SALADS

CRISPY COBB

crispy chicken, bacon, blue cheese, hard boiled egg, cherry tomatoes & avocado on mixed greens, your choice of dressing 10.95

CAESAR

crisp romaine lettuce and garlic croutons, tossed with Parmesan cheese & Caesar dressing 6.95

Grilled Chicken Caesar 10.95

Seared Salmon Caesar 13.95

Grilled Steak Caesar 15.95

GREEK SALAD WITH GRILLED CHICKEN

mixed greens, Kalamata olives, feta cheese, cuke, red onion, cherry tomatoes & marinated grilled chicken, with lemon vinaigrette 9.95

HOUSE SALAD

seasonal greens with cuke, tomato, red onion, and lemon vinaigrette 5.95

with Grilled Chicken 9.95

with Seared Salmon 12.95

with Grilled Steak 14.95

HOMEMADE DRESSINGS: Lemon Vinaigrette, Blue Cheese, Caesar, Ranch, Honey Mustard

SOUP TOMATO BASIL 5.95

GRAIN BOWLS

farro, kale, avocado, crispy chickpeas, cucumber, apple, lemon zest, cherry tomatoes, lemon vinaigrette 9.95

Grilled Chicken Bowl 13.95

Grilled Tofu Bowl 12.95

Seared Salmon Bowl 16.95

Grilled Steak Bowl 18.95

SQUARE MEALS

MACARONI & CHEESE

pasta shells with homemade creamy cheese sauce & buttery breadcrumb topping 9.95

Add Buffalo Chicken 13.95

PORK TACOS

3 flour tortillas with pork, pico, shredded cheese, chopped greens & chipotle mayo 13.95

STEAK & FRIES

sliced, marinated skirt steak with Parmesan truffle fries and seared greens 18.95

FISH & CHIPS

crispy tender white fish with skinny fries & tartar sauce 13.95

BURGERS & SANDWICHES

on a roll with choice of fries (skinny or curly)

TO ANY BURGER, ADD: Cheddar, American, Blue Cheese, Pepperjack, Avocado, Bacon, Chipotle Mayo, Crispy Onions, BBQ Sauce, Ghost Pepper Cheese Sauce, Guacamole, Jalapeños, Ranch Dressing, 1667 Special Sauce

100% BLACK ANGUS BURGER

with lettuce, tomato & onion 8.95

THE 1667 BURGER

melted cheddar, bacon, pickles, chopped greens & seriously special sauce, on an onion roll 10.95

SMOKEHOUSE BURGER

bacon, melted cheddar, BBQ sauce, crispy onions, lettuce, tomato & onion 10.95

GHOST PEPPER CHEESE BURGER

avocado, bacon, crispy onions, ghost pepper cheese sauce, chopped greens & tomato 10.95

BLACKJACK BURGER

Cajun spices, chipotle mayo, melted pepperjack, lettuce, tomato & onion 9.95

OUR HOMEMADE VEGGIE BURGER

with lettuce, tomato & onion 9.95

THE IMPOSSIBLE BURGER™

the Impossibly delicious plant-based burger with lettuce, tomato & onion 12.95

GRILLED CHICKEN SANDWICH

with bacon, avocado, chipotle mayo, pepperjack, lettuce, tomato & onion 11.95

GRILLED CHEESE & TOMATO SOUP

grilled cheese on ciabatta with a cup of tomato basil soup 9.95

FRIED CHICKEN SANDWICH

crispy fried chicken, melted pepperjack, sliced pickles, tomato & 1667 sauce 10.95

Consuming raw or undercooked foods may increase your risk of food-borne illness. Please let us know if anyone in your party has a food allergy.