

DRINKS



NON-ALCOHOLIC

Soft Drinks 6
Pepsi, Diet Pepsi, Sierra Mist, Tonic, Ginger Ale

Juice 6
Orange, Grapefruit, Apple, Cranberry, Pineapple

Sparkling Water 6
Sparkling San Pellegrino 500ML

Bottled Water 6
Acqua Panna 500ML

Red Bull, Red Bull Sugar free, Yellow 6

BEER & CIDER

Bud Light, Saint Louis, MO 7

Michelob Ultra, Saint Louis, MO 7

Sam Adams Boston Lager, Boston, MA 8

Heineken, Zoeterwoude, The Netherlands 9

Corona Extra, Mexico 9

Heineken 0.0 N/A, Zoeterwoude,
The Netherlands 9

Night Shift, Santilli IPA,
Everett, MA 11

Stella Artois, Leuven Belgium 9

Downeast Cider, Boston, MA 8

Truly Hard Seltzer, Boston, MA 8

Seasonal IPA, MA 9

DRINKS

COCKTAILS

About Last Night 18

Ketel One Grapefruit, Lemon, Simple Syrup, Spray
Rose Water

Havana Shuffle 18

Bacardi Superior, Lime, Mint Simple, Fever-Tree
Club Soda

Signature Scent 19

Grey Goose Vodka, Butterfly Pea Flower Syrup
Elderflower, Lemon

Into The Clouds 19

Roku Gin, Blue Lagoon Bay Aperitivo, Lemon
Simple Syrup

Hows-Ya-Motha 18

Jameson Irish Whiskey, Lemon, Simple Syrup,
Peach Schapps

Modern Fashion 20

Bulleit Bourbon, Demerera Syrup, Ruby Port
Orange Bitters, Angostura Bitters

Pick Me Up 21

Casamigos Reposado, Chilled Espresso, Mr
Black's Coffee Liqueur, Mint Simple Syrup

The Rippah 21

Zacapa Rum, Peach liqueur, Pineapple, Lime
Simple Syrup

Pop Lock & Drop It 18

Lillet Blanc, Strawberry, Lemon, Fever-Tree Club
Soda

Faux Fizz (Non-Alcoholic) 17

Lyre's White Cane Spirit, Lime, Fever-Tree Ginger
Beer

WINE

WHITE

Pinot Grigio, Benvolio 13, 52
Friuli-Venezia Giulia, Italy

Sauvignon Blanc, Satellite 15, 60
Marlborough, New Zealand

Chardonnay, Au Contraire 16, 65
Russian River Valley, California

White Blend, Evolution Sokol Blosser 17, 68
Oregon

Sauvignon Blanc, Route Stock 21, 85
Napa Valley, California

Sauvignon Blanc, Tooth & Nail 85
Paso Robles, California

RED

Malbec, Terrazas 13, 52
Mendoza, Argentina

Red Blend, Montes "Twins" 15, 68
Chile

Red Blend, High Note 13, 52
Uco Valley, Argentina

Pinot Noir, Imagery Estate Winery 15, 68
California

Pinot Noir, Greywacke 150
Marlborough, New Zealand

Cabernet Sauvignon, Murphy-Goode 14, 56
Sonoma, California

Cabernet Sauvignon, DAOU 19, 76
Paso Robles, California

Cabernet Sauvignon, Quilt 168
Napa Valley, California

WINE

ROSÉ

Elouan 14, 56
Oregon, US

Whispering Angel 17, 85
Côte de Provence, France

CHAMPAGNE

Prosecco, Zardetto 16, 55
Veneto Italy

Rosé, Mirabelle 20, 118
California

Brut, Chandon Classic 20, 118
California

Brut, Moët & Chandon Imperial 275
Epernay, France

Brut, Veuve Clicquot 40, 200
Champagne, France

Brut Rosé, Veuve Clicquot 250
Champagne, France

Rosé, Luc Belaire NV 95
Côte d'Azur, France

Brut, Belaire Gold NV 95
Côte d'Azur, France

Rich, Veuve Clicquot 300
Champagne, France

Brut, Dom Pérignon 700
Champagne, France

Brut, Louis Roederer Cristal 1000
Champagne, France

Brut, Armand de Brignac Ace of Spades 800
Champagne, France

Rosé, Armand de Brignac Ace of Spades 1000
Champagne, France

SPIRITS

VODKA

Wheatley 14

Tito's 15

Absolut 15

Ketel One 16

Ketel One Citroen 16

Stoli Razz, Blue or Vanilla 16

Grey Goose 17

Belvedere 17

Ciroc, Coconut 18

Stoli Elit 17

Stoli Elit Pristine 75 (.5 oz), 140 (1 oz), 280 (2 oz)

GIN

Tanqueray 16

Roku 16

Bombay Sapphire 16

Hendrick's 18

Aviation 15

Gun Powder 17

TEQUILA

Jose Cuervo Tradicional Plata 16

Ghost Pepper 16

Patrón Silver 18

Don Julio Blanco 20

Don Julio Reposado 20

Don Julio Añejo 18

Don Julio 1942 40

Sombra Mezcal 17

Casamigos Blanco 20

Casamigos Reposado 21

Casamigos Añejo 22

Clase Azul Repo 45

SPIRITS

RUM

Sailor Jerry Spiced Rum 15

Captain Morgan 15

Bacardi 14

Bacardi Añejo Cuatro 15

Malibu Coconut 15

Gosling's Black Seal 15

Ron Zacapa 23 Year 17

Brugal 1888 16

BOURBON

Bulleit 17

Basil Hayden's 20

Knob Creek 19

Angel's Envy 18

Booker's 8 Year 22

Michter's 10 year Single Barrel 17

Woodford Reserve 17

Woodford Reserve Double Oaked 20

Maker's Mark 17

Buffalo Trace 15

Blanton's Single Barrel 21

RYE

Bulleit 17

Angel's Envy 23

WHISKEY

Jameson 17

Crown Royal 15

Seagrams 7 14

Jack Daniels 14

Suntory Whisky "Toki" 17

For a complete list of spirits, ask your server for all available options.

A 20% gratuity, which is distributed entirely to the wait staff, will be added to parties of 6 or more.

SPIRITS

COGNAC

Grand Marnier 15

Hennessy VS 20

Rémy Martin VSOP 22

Hennessy VSOP 24

Rémy Martin XO Excellence 47

Hennessy XO 49

Hennessy Paradis Imperial 80 (.5 oz),
150 (1 oz), 300 (2 oz)

Louis XIII De Rémy Martin 80 (.5 oz),
150 (1 oz), 300 (2 oz)

SPIRITS

HIGHLAND REGION SCOTCH

Glenmorangie 10 Year Old 18

Oban 14 Year Old 23

Macallan 12 Year, Sherry Oak 24

Macallan 18 Year, Sherry Oak 49

Macallan 25 Year, Sherry Oak 60 (.5 oz),
120 (1 oz), 240 (2 oz)

Macallan 30 Year, Sherry Oak 80 (.5 oz),
150 (1 oz), 300 (2 oz)

Laphroaig 10 Year, Single Malt 24

SPEYSIDE REGION SCOTCH

Glenlivet 12 Year 20

Glenfiddich 12 Year 20

Glenfiddich 14 Year Bourbon Barrel 22

Balvenie 12 Year 22

Balvenie 14 Year 24

BLENDED SCOTCH

Johnny Walker Black Label 19

Johnny Walker Blue Label 69

Chivas Regal 19

Dewar's White Label 17

Monkey Shoulder 17

Dewar's 25 Year 60

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BITES

SNACKS

Cheese & Charcuterie Board 25
Locally-Sourced Meats & Cheeses, Pickled
Vegetables GF Available Upon Request

Mezze Board 15
Grilled Naan, Seasonal Hummus, Grilled
Seasonal Vegetables, Herbed Feta

Bang Bang Rock Shrimp 19
Pickled Daikon, Sweet Chili Mayo

Hot Honey Chicken Sliders 18
Buttermilk Fried Chicken, Grillo's Pickles

Lobster Rangoons 19
Orange Chili Sauce

Street Corn Fritters 16
Taki Dust, Cilantro-Lime Aioli

Wild Mushroom Arancini 16
Hot Marinara Sauce

Blistered Shishito Peppers 14 | GF
Sesame Ginger Dressing

Blackened Steak Tips 22 | GF
Sauce Au Poivre

PEI Mussels 26 | GF
Coconut-Green Curry Broth

Crab Salad 19 | GF
Cucumber, Radish, Micro Herbs, Charred
Tomato Vinaigrette

SALADS

Boston Lettuce Salad 18 | GF
Bacon Lardons, Heirloom Tomato, Pickled Quail
Egg, Chives, Buttermilk Herb Dressing

W Market Salad 18 | GF
Mesclun Mix, Shaved Carrots, Watermelon
Radish, Avocado, Honey-Lemon Vinaigrette

Add Salad Protein
Chicken +7, Steak* +12, Shrimp +9, Salmon*
+12

SOUPS

New England Clam Chowder 17
Served with Crackers

Soup du Jour 15 | GF

GF = Gluten Free | V = Vegan

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Before placing your order, please inform your server if a person in
your party has a food allergy

*Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.

BITES

FLATBREADS

New England Clam 16 | 32
Garlic Cream, Fingerling Potatoes, Bacon
Lardons, Herbs, Chive Oil

Formaggio y Tartufo 14 | 26
Pomodoro Sauce, Reggiano, Pecorino,
Mozzarella, Truffle

Heirloom Tomato 14 | 24
Pesto, Heirloom Tomatoes, Mozzarella, Fresh
Basil, Balsamic Glaze

SANDWICHES

Served with French Fries or Chips

W Lobster Roll 36
Maine Lobster, Toasted Brioche, Fennel, Red
Onions, Caviar

Seasonal Veggie Wrap 22
Quinoa, Sweet Potatoes

Tremont Burger* 24
Choice of Beef or Beyond Meat, Bacon,
Aged Cheddar, Caramelized Onions, Grillo's
Pickles, Truffle Aioli, Brioche Bun
Add Avocado or Fried Egg +4

DESSERTS

Sweet Potato Pound Cake 15
Bourbon Caramel, Candied Pecan, Whipped
Cream

Strawberry Shortcake 16
Sweet Biscuit, Strawberry Coulis, Fresh
Macerated Berries, Whipped Cream,

Peach "Cobbler" 15
Stewed Peaches, Puff Pastry

Chocolate Lava Cake 14
Vanilla Ice Cream

Blueberry Creme Brulee 17

Sorbet 11 | GF, V
Seasonal

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