

FIREPLACE MENU

FALL/WINTER 2024



Chocolat Chaud Avec...

L.A. Burdick Artisanal Drinking Chocolate (500ml) (steamed to order) choose a 2oz of your preferred spirit

45

16

13

Diplomatico Exclusiva Rum Michter's Small Batch Bourbon Nikka Miyaqikyo Single Malt Frangelico Grand Marnier Brovo Chartreuse

Bottled Cocktails Made In-house (100ml/3.4oz)

Campfire (100ml) 25 Don Julio Reposado Tequila, Montelobos Mezcal, Toasted Marshmallow, Mole

Manhattan_(100ml) 25 Whistlepig 6y Piggyback Rye, House Cherry Vermouth, Angostura & Mole Bitters The Newbury Hot Toddy (100ml) 25 St. George Baller Single Malt Whiskey, St. George Spiced Pear Liqueur, Honey, Lemon

Negroni(100ml) 25 St. George Terroir Gin, Campari, Noilly Prat Rouge

ZERO PROOF

Chocolat Chaud (500ml)

L.A. Burdick Artisanal Drinking Chocolate (steamed to order)

St. Agrestis Phony Negroni

Zero Proof Carbonated Aperitif(200ml)





RESERVE

SIGNATURE COCKTAIL

Uncle Pappy's Manhattan

95

Pappy Van Winkle 10yr Family Reserve, Carpano Antica Formula, Barrel Aged Bitters

100ml | Serves One

SPIRITS

Chartreuse Elixir Vegetal

85

A vibrant liqueur made to an original 'elixir of life' recipe revived by the Carthusian monks in the 18th century.

100ml

LOUIS XIII 1.495

An exquisite blend of up to 1,200 distinct eaux-de-vie, sourced from Grande Champagne, LOUIS XIII is the first cru of the Cognac region. 50ml

SOMMELIER'S SELECTIONS

Champagne

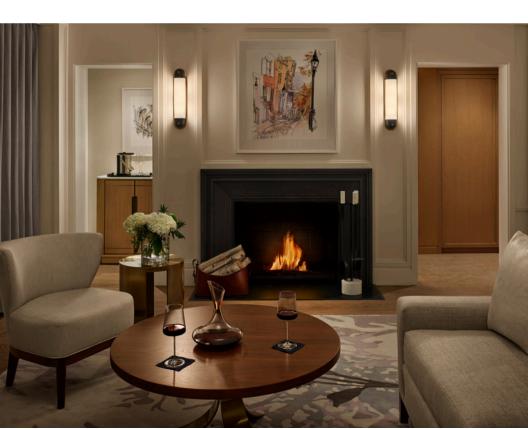
Dom Perignon, Rosé, 2008	595
Krug, Grande Cuvée 171ème Édition	595
Louis Roederer, Cristal, 2013	595

Burgundy

Chardonnay, Pommier 1er Cru Chablis Troesmes, 2020	120
Pinot Noir, Maison Hugues Pavelot Pernand-Vergelesses Les Belles Filles, 2020	120

Cabernet Sauvignon

Opus One, Napa Valley, 2019	/86
Daou Vineyards, Soul of a Lion, Paso Robles, 2019	480



NOSH

Black Diamond Caviar 1oz Ossetra Caviar, Blini, Jidori Egg, Shallot and Chive	85
Lobster Cocktail Cocktail Mayonaisse, Chives, Horseradish, Lemon Zest	45
Quahog Clams Chorizo, Paprika, Pepper, Ritz Cracker	24
Cheese & Charcuterie Board With Seasonal Accompaniments	48
Croque Madame Brioche, Gruyere, Provolone, Egg Sunny Side Up	34
DESSERT	
Warm Toffee Pudding Dates, Choice of Whipped Cream or Ice Cream	20
Warm Apple Cinnamon Beignet	18

In-room dining orders have a 18% gratuity and a \$4 delivery fee, applied.



CHILDREN

Chicken Nuggets	22
Served with house fries and barbeque sauce	
Macaroni & Cheese	22
Cheddar and American Cheese	
Chocolate Bonbon	14
Served with a vanilla milkshake	

In-room dining orders have a 18% gratuity and a \$4 delivery fee, applied.

WOOD VARIETALS

Birch Wood

After a stroll through the famed Public Garden, return to your room and warm up in front of the glowing fire. Birch produces a strong heat and burns quickly. A cozy interlude before an evening's entertainment on the town

Estimated burn time: 1 hour

Oak Wood

In the early evening, retire to your room and enjoy this lightly scented, long-burning wood. It produces a comforting, cozy warmth and ambiance for a long winter's night.

Estimated burn time: 2-3 hours

Cherry Wood

Fragrant and slow burning, the glowing colors from this fire will enhance your In-Room Dining experience. Indulge in your favorite cocktails or an artisanal cheese platter.

Estimated burn time: 1-2 hours

Maple Wood

The sweet aroma of maple will fill the room with the ambiance of a quaint countryside escape. It evokes the essence of a New England winter in the heart of Boston.

Estimated burn time: 1-2 hours

Please dial "Guest Services" on your in-room phone to arrange for your Fireplace Butler to lay your fire, or to place a personal dining order.





@thenewburyboston
#thenewburyboston