



THE FIREPLACE MENU

FALL/WINTER 2024



COCKTAILS

Chocolat Chaud Avec...

L.A. Burdick Artisanal Drinking Chocolate (500ml)	(steamed to order)	45
choose a 2oz of your preferred spirit		
Diplomatico Exclusiva Rum	Frangelico	
Michter's Small Batch Bourbon	Grand Marnier	
Nikka Miyagikyo Single Malt	Brovo Chartreuse	

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

Campfire (100ml)	25	The Newbury Hot Toddy (100ml)	25
Don Julio Reposado Tequila,		St. George Baller Single Malt Whiskey,	
Montelobos Mezcal, Toasted		St. George Spiced Pear Liqueur,	
Marshmallow, Mole		Honey, Lemon	
Manhattan (100ml)	25	Negroni (100ml)	25
Whistlepig 6y Piggyback Rye,		St. George Terroir Gin, Campari,	
House Cherry Vermouth,		Noilly Prat Rouge	
Angostura & Mole Bitters			

ZERO PROOF

Chocolat Chaud (500ml)

L.A. Burdick Artisanal Drinking Chocolate (steamed to order)	16
St. Agrestis Phony Negroni	
Zero Proof Carbonated Aperitif (200ml)	13





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	786
Daou Vineyards, Soul of a Lion, Paso Robles, 2019	480



NOSH

Black Diamond Caviar	85
1oz Ossetra Caviar, Blini, Jidori Egg, Shallot and Chive	
Lobster Cocktail	45
Cocktail Mayonnaise, Chives, Horseradish, Lemon Zest	
Quahog Clams	24
Chorizo, Paprika, Pepper, Ritz Cracker	
Cheese & Charcuterie Board	48
With Seasonal Accompaniments	
Croque Madame	34
Brioche, Gruyere, Provolone, Egg Sunny Side Up	

DESSERT

Warm Toffee Pudding	20
Dates, Choice of Whipped Cream or Ice Cream	
Warm Apple Cinnamon Beignet	18
Local Apple Compote	

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.



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