



Make Way For Ducklings

At The Newbury Boston, afternoon tea is a treasured tradition, steeped in history and touched with modern elegance. This season, we are delighted to welcome you to The Street Bar—an iconic gathering place in Boston for decades—where the city’s timeless charm meets refined indulgence. Overlooking the storied Public Garden, guests are invited to savor our signature Make Way for Ducklings tea service, presented in the whimsical china set created exclusively for The Newbury with the blessing of author Robert McCloskey. This beloved detail, paired with the enduring character of The Street Bar, creates an experience that is uniquely ours: a celebration of Boston’s heritage, hospitality, and heart, poured into every cup.



Afternoon Tea

\$120 · \$145 with a glass of Taittinger Champagne Brut La Française

Tea Selections

NEWBURY BLACK

An elegant blend of Chinese black leaves, for a medium bodied caffeinated brew

Steep time 4-5min

LADY BLUE EARL GREY

Black tea, bergamot, sweet orange peel and Madagascar vanilla bean for a full bodied, caffeine cup

Steep time 4-5 min

JAPANESE SENCHA

Pure, delicate, grassy green brewing up a light steep with light caffeine

Steep time 2 min

BOURBON VANILLA ROOIBOS

Malty, vanilla, roasted rooibos is a caffeine free herb boasting with health benefits

Steep endlessly

HOLIDAY SPICED CHAI

Signature spices, black leaves and red pepper corn adorn this vibrant brew, filled with spice, caffeine and holiday cheer

Steep endlessly

STRAWBERRY CHAMPAGNE

Delicate white Pai Mu Tan leaves blended with strawberries, blackberry, rose hips, and hibiscus for a bright, fruity infusion with floral elegance, low caffeine

Steep time 4-5 min

BLACK VANILLA ROSE

Elegant black tea blended with South African rooibos and Persian rose petals, layered with smooth vanilla for a rich, floral cup, medium caffeine

Steep time 4-5 min

Afternoon Tea

Amuse

Caramelized apple, Great Hill blue cheese, crostini

Tea Sandwiches

CURED SALMON

Pumpernickel dill cream cheese and beluga caviar

TRUFFLE JIDORI EGG

Soft herb, mustard and brioche

PROSCIUTTO

Basil, whipped goat cheese, figs, crostini

TARRAGON CHICKEN

Apricot chutney, beet root tart

CLASSIC ENGLISH CUCUMBER

Herb cheese, white bread, and pear tomato

BUTTERNUT SQUASH CARPACCIO

Honey agro, pumpkin seed, sage brown butter and crème fraîche, brioche

Scones

BUTTER SCONES

PEAR GINGER SCONES

Served with English Devonshire cream and lemon curd

Pastries

DARK CHOCOLATE STRAWBERRY

MATCHA MACARON

SALTED CARAMEL PRALINE

SPICED ORANGE CREAM CAKE BITE

HARVEST APPLE CRUMBLE TART

CHOCOLATE GINGER TRUFFLE

PUMPKIN CHEESECAKE, WHITE CHOCOLATE

BROWN BUTTER CHOCOLATE MARSHMALLOW BAR

Afternoon Tea

Champagne By The Glass

Taittinger, Champagne Brut Rose | 45

Taittinger, Champagne Brut La Française | 35

Moët & Chandon Champagne, Brut Cuvée, Dom Perignon 2015 | 90

Champagne & Sparkling By The Bottle

Murgo, Brut Rose - 750 ml | 95

Taittinger, Brut Rose - 375 ml | 90

Taittinger, Champagne Brut La Française - 375 ml | 70

Gerbaïs Grains de Celles Extra Brut - 375 ml | 85

Louis Roderer Champagne Collection 246 - 375 ml | 95

Cocktails | \$25

LOVE POTION No 9

Clairin Communal Rum, straspberry consome, maraschino, pink bubbles

HEX APPEAL

Lalo Tequila infused with J'enwey Egyptian hibiscus tea, Drambuie, honey, lemon

1927 PUNCH

St. George valley gin, J'enwey lady blue earl grey, apricot, citrus

Zero-Proof Cocktails | \$14

PHONY NEGRONI

St Agrestis non alcoholic cocktail, Tuscan juniper, Italian citrus, and floral botanicals

DUE SOUTH

J'enwey Hibiscus tea, pineapple, giffard bitter, lime, bubbles

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

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

An 18% service charge will be added to every check.