The Fireside Menu

Available exclusively to guests staying in our Fireplace Suites.
To order food or beverages or request your Fireplace Butler, please dial "0" for Guest Services.

WOOD VARIETALS

Available 24 Hours a Day

BIRCH
Bright flames and lively warmth, perfect after a stroll through Back Bay.
Estimated burn time: 1 hour

OAK
A lasting fire with steady warmth and glowing coals for settling in for the night.
Estimated burn time: 2–3 hours

CHERRY
A sweet, fragrant fire with gentle warmth, ideal for fireside cocktails.
Estimated burn time: 1-2 hours

MAPLE
A lively flame and comforting warmth, perfect for a leisurely evening by the fire.
Estimated burn time: 1–2 hours

FIREPLACE BUTLER'S BLEND
Our signature mix of birch, oak, cherry and maple, bringing together bright flames, lasting warmth and a gentle fragrance.
Estimated burn time: 1–2 hours

Each Cocktail Serves Two | $50

SIGNATURE FIRESIDE COCKTAILS

Available 11:30AM - 2AM

TURN DOWN SERVICE

Angel's Envy Rye Whiskey, Vajra Barolo Chinato, Mancino Rosso Vermouth, Amaro Nonino Reserva, Absinthe

CAMPFIRE

Don Julio Reposado Tequila, Montelobos Mezcal, Toasted Marshmallow, Mole Bitters

SPECULOOS SPECTACLE

Willet Family Reserve 4yr Rye Whiskey, Calvados & Pommeau, Speculoos R(h)um, Yellow Chartreuse V.E.P., Brûléed Demerara, (Oat Milk-Clarified)

FIRESIDE CHAT (Serves One | $50)

100ml, Weller Antique 107° Bourbon, Newbury Bitters Blend, Turbinado

HOT TODDY

Single Malt Whiskey & Spiced Pear Liqueur by St. George Baller, Honey, Lemon

CHOCOLAT CHAUD AVEC

L.A. Burdick Artisanal Drinking Chocolate
Steamed to order
Choose 2oz of your preferred spirit:

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

EXCEPTIONAL SPIRITS

LOUIS XIII

50ml $950

CHARTREUSE ELIXIR VEGETAL

100ml $100

In-Room Dining Orders Have An 18% Gratuity And A $4 Delivery Fee Applied

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Available 11:30AM - 10PM

TO SHARE

CHEESE & CHARCUTERIE * | 45
Prosciutto, Sweet Coppa, Manchego, Brie, Gorgonzola Dolce, Parmigiano, Quince, Grapes, Strawberries, Fig, Fig Mostarda, Honey, Grissini

BURRATA & CAVIAR * | 56
Grilled Sourdough, Extra Virgin Olive Oil

KALUGA CAVIAR * | 165
Blini, Crème Fraîche, Egg, Capers, Pickled Onion, Pickled Cucumber, Chives

FROM THE KITCHEN

SPICY RIGATONI | 36
Tomato, Calabrian Chili, Parmigiano Reggiano

STEAK FRITES * | 49
Prime Skirt Steak, Frites, Green Peppercorn Sauce

CAPRESE MEATBALL SLIDERS * | 29
Brioche, Campari Tomato, Mozzarella, Basil, Parmigiano

DESSERT

FRENCH TOAST BITES | 21
Cherries, Candied Orange, Strawberry Whipped Cream, WhistlePig Maple Syrup

BANANAS FOSTER | 21
Sponge Cake, Caramelized Banana, Vanilla Bean Ice Cream, Walnut Crumble, Banana-Brandy Sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
The Newbury Boston prioritizes sourcing ethical and sustainable seafood.
Before placing your order, please inform your server if a person in your party has a food allergy.

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