

W / LOUNGE

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 7

Michelob Ultra 7

Sam Adams Boston Lager 8

Heineken 9

Corona Extra 9

Heineken 0.0 N/A 9

Night Shift, Santilli IPA,

Everett, MA 11

Stella Artois, 9

Downeast Cider, Boston, MA 8

Truly Hard Seltzer 8

Lord Hobo, Juice Lord IPA, MA 9

LARGE FORMAT

Tequila Suppah Serves 4 | 85

Casamigos Blanco, Passion Fruit, Lemon,
Tropical RedBull

Pomegranate Irish Mule Serves 4 | 85

Jameson Irish Whiskey, POM Juice, Ginger Beer,
Rosemary

Apple Cider Margarita Serves 4 | 90

Don Julio Reposado Tequila, Orange Liqueur,
Fresh Apple Cider, Cinnamon Sugar Rim

Orchard Sangria Serves 4 | 85

Crown Royal Apple, Chardonnay, White Cranberry,
Apple Cider

Hennessy Sangria Serves 4 | 90

Hennessy VS, Malbec, Fresh Lemon, Fresh Lime,
Simple Syrup, Starry

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

DRINKS

COCKTAILS

Orchard Sangria 17

Crown Royal Apple, Chardonnay, White Cranberry,
Apple Cider, Cinnamon Sugar Rim

Hennessy Sangria 18

Hennessy VS, Malbec, Fresh Lemon, Fresh Lime,
Simple Syrup, Starry

About Last Night 18

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

Winter Paloma 18

Don Julio Blanco, Blood Orange Pure, Fresh Lime,
Demerara Syrup

White Winter Cosmo 18

Ketel One Citroen, Orange Liqueur, White Cranberry,
Fresh Lime, Frozen Cranberries

Pear Sage 75 18

Roku Gin, Pear Nectar, Sage Ginger Simple Syrup,
Prosecco

Pomegranate Irish Mule 18

Jameson Irish Whiskey, POM Juice, Ginger Beer,
Rosemary

Maple Old Fashioned 18

Bulleit Bourbon, Maple Syrup, Fee Brother's Walnut
Bitters

Apple Cider Margarita 19

Don Julio Reposado Tequila, Orange Liqueur, Fresh
Apple Cider, Cinnamon Sugar Rim

Zacapa Old Fashioned 19

Zacapa Rum, Fee brother's Chocolate Bitters,
Demerara Syrup, Dark Chocolate Shavings

Port Old Fashioned 20

Woodinville Port Cask Aged Bourbon, Angostura
Bitters

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

ROSÉ

Elouan 14, 56
Oregon, US

Whispering Angel 17, 85
Côtes de Provence, France

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

CHAMPAGNE

Prosecco, Zardetto 16, 55
Veneto Italy

Rosé, Mirabelle 20, 118
California

Brut, Chandon Classic 20, 118
California

Brut, Moet & 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

Brut, Nicolas Feuillatte 130
Champagne, 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

Cîroc, Coconut 18

Stoli Elit 17

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 24

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

Two Ounce Pour

Bulleit 20

Basil Hayden's 23

Knob Creek 22

Angel's Envy 18

Booker's 8 Year 21

Michter's 10 year Single Barrel 20

Woodford Reserve 20

Woodford Reserve Double Oaked 23

Maker's Mark 20

Buffalo Trace 18

Blanton's Single Barrel 24

RYE

Two Ounce Pour

Bulleit 20

Angel's Envy 26

WHISKEY

Two Ounce Pour

Jameson 17

Crown Royal 15

Jack Daniels 14

Suntory Whisky "Toki" 17

SPIRITS

COGNAC

Two Ounce Pour

Grand Marnier 18

Hennessy VS 23

Rémy Martin VSOP 25

Hennessy VSOP 27

Rémy Martin XO Excellence 50

Hennessy XO 52

SPIRITS

HIGHLAND REGION SCOTCH

Two Ounce Pour

Glenmorangie 10 Year Old 21

Oban 14 Year Old 26

Macallan 12 Year, Sherry Oak 27

Macallan 18 Year, Sherry Oak 52

Laphroaig 10 Year, Single Malt 27

SPEYSIDE REGION SCOTCH

Two Ounce Pour

Glenlivet 12 Year 23

Glenfiddich 12 Year 23

Glenfiddich 14 Year Bourbon Barrel 25

Balvenie 12 Year 25

Balvenie 14 Year 27

BLENDED SCOTCH

Two Ounce Pour

Johnny Walker Black Label 22

Johnny Walker Blue Label 72

Chivas Regal 22

Dewar's White Label 20

Monkey Shoulder 20

Dewar's 25 Year 63

BITES

SNACKS

Cheese & Charcuterie Board 25
Locally-Sourced Meats & Cheeses, Pickled
Vegetables GF available upon request

Mezze Board 15 | V
Grilled Naan, Seasonal Hummus, Baby Carrots,
Roasted Red Peppers, 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

Blister Shishito Peppers 14 | GF
Sesame Ginger Dressing

Blackened Steak Tips 22 | GF
Sauce Au Poivre

Seared Tuna 22
Togarashi Spice, Wasabi Avocado Puree, Molasses
Soy Reduction

PEI Mussels 26 | GF
Coconut-Green Curry Broth

SOUPS

New England Clam Chowder 17
Oyster Crackers

Soup Du Jour 15

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, Miso- Honey Vinaigrette

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

GF = Gluten Free | V = Vegan

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

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, Mushrooms, Truffle Oil

Heirloom Tomato 14 | 24

Pesto, Heirloom Tomatoes, Mozzarella, Fresh Basil, Balsamic Glaze

SANDWICHES

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

PLATES

Airline Chicken 32

Braised Greens, Jalapeno Cornbread, Sweet Heat Browned Chicken Jus

PEI Mussels 26 | GF

Coconut-Green Curry Broth

Seared Beef Tenderloin | GF

Carrot Puree, Roasted Marble Potatoes, Blackberry Demi Glace

Grilled Artichokes 25 | GF

Orzo, Spinach, Sundried Tomato, Romesco

Fish of the day MKT*

Israeli Cous-Cous, Roasted Corn, Saffron Beurre Blanc

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BITES

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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