

**W BOSTON | 100 STUART STREET
BOSTON, MA 02116 | 617 261 8700**

W / LOUNGE

BITES

Local Cured Meats and Cheeses 21

Chef's daily selection from New England

Salty Bites 13

Iggy's rosemary focaccia, marinated olives, crispy haloumi

Point Judith Calamari 14

Banana peppers, lemon basil aioli

Charred Rainbow Carrots 13

Mint and lemon Greek yogurt dip, orange honey glaze
GF

Avocado Toast* 12

Multigrain bread, pickled red onions, heirloom baby tomatoes, sunny side up egg DF

Tuna Tartare* 19

Avocado, tomato salsa, sesame hoisin glaze, blue corn tortilla chip GF, DF

Short Rib Sliders 15

Brioche, red wine demi-glace, crispy onions

Shrimp Tacos 13

Pineapple salsa GF, DF

Sweet Red Chili Chicken Tacos 12

Scrap slaw GF, DF

Duck Fat Parmesan Fries 10

GF

SOUP / SALAD

New England White Clam Chowder 14

Applewood smoked bacon, potato, oyster crackers

Power Caesar 14

Baby spinach and baby gem, shaved parmesan, lemon Caesar dressing

Roasted Beet Salad 12

Goat cheese, sliced almonds, green goddess dressing
GF

Chopped Salad 16

Baby gem, banana peppers, sunflower seeds, avocado, muenster, tomato, bacon, green goddess dressing GF

All salads, add:

Shrimp \$6 | Crispy Haloumi \$3 | Marinated Tofu \$3 |
Organic Chicken \$7 | Skirt Steak \$9

20% service charge will be added to parties of six or more guests. Before placing your order, please inform your server if a person in your party has a food allergy.

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

GF = gluten free DF = dairy free

FLATBREAD

Half/Full

Crispy Prosciutto 14/24

Garlic alfredo sauce, mozzarella, caramelized onions, arugula

Spicy Italian Sausage and Bacon 14/24

Cabernet tomato sauce, mozzarella

Grilled Artichoke and Wild Mushroom 13/23

Arugula pistachio pesto, muenster, Boursin, pickled red onion, balsamic glaze

SANDWICHES

All sandwiches are served with duckfat parmesan fries or chips
Substitute small salad, 7

Chicken Wrap 18

Whole wheat tortilla, lettuce, pickled red onions, baby heirloom tomatoes, avocado, bacon, green goddess dressing

Tremont's Best Burger* 19

Beef or Beyond The Meat available. Candied bacon, Monterey jack, caramelized onions, Grillo's pickles, Sriracha aioli, brioche bun
Add avocado, or fried egg 3

New England Lobster Roll 27

Tarragon mayonnaise, celery, buttered brioche

DESSERTS

Brown Bread Pudding 12

Walnuts, white chocolate, sea salt caramel ice cream

Boston Cream Pie 12

Graham cracker, vanilla bourbon cream, almond cake

Matcha Crème Brulee 11

Chocolate meringue GF

Lemon Thyme Pavlova 12

Lemon and thyme curd, macerated berries GF

Ice Cream 8

Richardson's vanilla ice cream GF
Salted caramel ice cream GF

Wildberry Sorbet 9

GF

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NON-ALCOHOLIC BEVERAGES

SOFT DRINKS 5

Pepsi
Diet Pepsi
Sierra Mist
Tonic
Ginger Ale

JUICE 6

Orange
Grapefruit
Pomegranate
Apple
Tomato
Cranberry
Pineapple

BOTTLED WATER 8

Voss Still, 800ML
Voss Sparkling, 800ML

WINES SPARKLING

GLASS/BOTTLE

Prosecco, Ruffino NV 12/48
Tuscany, Italy

Rosé, Ruffino NV 12/48
Tuscany, Italy

Rosé, Luc Belaire NV 16/75
Côte d'Azur, France

Brut, Moet & Chandon "Imperial" NV 35/140
Epernay, France

Brut, Veuve Clicquot NV 20/115
Champagne, France

BOTTLE

Brut, Belaire Gold NV 65
Côte d'Azur, France

Brut, Domaine Chandon Classic NV 80
Napa Valley, California

Blanc De Blancs, Ruinart NV 125
Champagne, France

Rose, Moet & Chandon Nectar Imperial 200
Champagne, France

Brut Rose, Veuve Cliquot 250
Champagne, France

Brut, Dom Pérignon 350
Champagne, France

Rose, Dom Pérignon 550
Champagne, France

Brut, Dom Pérignon 'P2' 700
Champagne, France

Brut, Louis Roederer 'Cristal' 400
Champagne, France

Brut, Armand de Brignac 'Ace of Spades' 500
Champagne, France

Rose, Armand de Brignac 'Ace of Spades' 700
Champagne, France

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RED

GLASS/BOTTLE

Pinot Noir, Kate Arnold 2015 13/52
Willamette Valley, Oregon

Malbec, Terrazas 13/52
Mendoza, Argentina

Merlot, Charles Krug 13/52
Napa Valley, California

Cabernet Sauvignon, Noble Tree 15/60
Sonoma County, California

Pinot Noir, Evolution 2017 15/60
Willamette Valley, Oregon

Cabernet Sauvignon, Katherine Goldschmidt
16/65
Alexander Valley, California

BOTTLE

Red Blend, Mediterra 2015 65
Tuscany, Italy

Côtes De Rhône Rouge, Delas Freres 48
Rhône Valley, France

Tinta de Toro, Numanthia Termes 2014 65
Toro, Spain

Red Blend, The Prisoner 2015 80
Napa Valley, California

WHITE

GLASS/BOTTLE

Pinot Grigio, Kris 13/52
Friuli-Venezia Giulia, Italy

Pinot Blanc, Domaines Schlumberger 2016 13/52
Alsace, France

Sauvignon Blanc, Kim Crawford 15/60
Marlborough, New Zealand

Chardonnay, Sonoma Cutrer "Russian River"
16/65
Sonoma County, California

Riesling, Kung Fu Girl 2017 12/48
Washington State

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BOTTLE

Chenin Blanc, Pine Ridge 2013 52
Napa Valley, California

Sauvignon Blanc Semillon, Cape Mentelle 2015 56
Margaret River, Australia

Chardonnay, Carpe Diem 2015 64
Anderson Valley, California

Sancere, Pascal Jolivet 52
Loire, France

ROSE

Rose, Chateau d'Esclans
Whispering Angel 16/65
Cotes de Provence, France

Rose, Elouan 13/48
Oregon, USA

MAGNUM

Rosé, Luc Belaire NV 200
Côte d'Azur, France

Rosé, Luc Belaire NV 6L 2000
Côte d'Azur, France

Brut, Luc Belaire NV 6L 2000
Côte d'Azur, France

BEER/CIDER

Bud Light, Saint Louis, MO 7

Down the Road, Everett, MA 8

Sam Adams Boston Lager, Boston, MA 8

Corona, Mexico City D.F., Mexico 9

Heineken, Zoeterwoude, The Netherlands 9

Stella Artois, Belgium 9

Somersby Cider, Belgium 9

Ask your server about local craft beers.

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LIQUOR

Add \$3 to make it a martini

VODKA

Finlandia 12

Tito's 14

Absolut 13

Van Gogh Espresso 13

Ketel One 14

Hangar One Citron "Buddha's hand" 14

Stoli 14

razz | blue | vanilla

Grey Goose 15

Belvedere Unfiltered 15

Cîroc 16

peach | coconut | berry

Stoli Elit 16

Stoli Elie Pristine

0.5 oz 70 | 1 oz 140 | 2 oz 280

GIN

Tanqueray 13

Bombay Sapphire 13

Hendrick's 13

Plymouth 14

Aviation 15

RUM

Sailor Jerry Spiced Rum 12

Captain Morgan 12

Bacardi 12

Gosling's Black Seal 12

Ron Zacapa 23 Year Old 14

Brugal 1888 15

TEQUILA

Avion Reserva 45

Clase Azul Plata 20

Ghost Pepper 13

Patrón Silver 14

Café Patrón XO 13

Don Julio Blanco 14

Don Julio Reposado 16

Don Julio Añejo 18

Don Julio 1942 45

Mezcal, Del Maguey 'Vida' 15

Casamigos Blanco 15

Casamigos Reposado 17

Casamigos Añejo 19

Casamigos Mezcal 20

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COGNAC

Grand Marnier 13
Hennessy VS 14
D'Ussé 13
Rémy Martin VSOP 19
Hennessy VSOP 19
D'Ussé XO 42
Rémy Martin 'Excellence' XO 42
Hennessy XO 42
Hennessy Paradis Imperial
0.5 oz 75 | 1 oz 150 | 2 oz 300
Louis XIII de Rémy Martin
0.5 oz 75 | 1 oz 150 | 2 oz 300

BOURBON

Bulleit, Bourbon 13
Basil Hayden's, Bourbon 15
Angel's Envy 15
Booker's 8 Year Old, Bourbon 16
Blanton's Single Barrel, Bourbon 16
Woodford Reserve Bourbon 15
Woodford Reserve Double Oaked 19

RYE

Bulleit, Rye 13
Angel's Envy Rye 15

WHISKEY

Jameson 13
Crown Royal 13
Seagrams 7 13
Jack Daniels 13

JAPANESE WHISKEY

We're always looking for the new/next.
Ask us what we have in house today.

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SCOTCH

HIGHLAND REGION

Glenmorangie 10 Year Old 13
Glenmorangie "Sherry Cask" 12 Year Old 15
Glenmorangie Grand Vintage 1989 85
Oban 14 Year Old 19
The Macallan 12 Year Old, Sherry Oak 16
The Macallan 18 Year Old, Sherry Oak 36
The Macallan Rare Cask, Sherry Oak 48
The Macallan 25 Year Old
0.5 oz 60 | 1 oz 120 | 2 oz 240
The Macallan 30 Year Old, Sherry Oak
0.5 oz 75 | 1 oz 150 | 2 oz 300

SPEYSIDE REGION

Glenlivet 12 Year Old 16
Glenfiddich 12 Year Old 14
Glenfiddich 14 Year Old "Bourbon Barrel" 15
Balvenie 12 Year Old 15
Balvenie 14 Year Old "Caribbean Cask" 18
Balvenie 15 Year Old 20
Balvenie 21 Year Old 40
Balvenie 30 Year Old 80

ISLAY REGION

Laphroaig 10 Year Old 16
Lagavulin 16 Year Old 20

BLENDED SCOTCH

Johnny Walker "Blue Label" 65
Johnny Walker "Black Label" 13
Chivas Regal 12
Dewar's 12 year old 12
Dewar's 25 year old 60



// INSIDER TIPS //

Like the fine wines of the world, the single malt whiskies of Scotland are grouped by region. Traditionally there were four whisky distilling regions, Campbeltown, Islay, Lowlands and the Highlands. Speyside and the Islands are generally accepted as sub-divisions of the Highlands region.