



breakfast

Served 6:00am - 11am

Healthy Start & Juices

Yogurt Parfait ^{V/GF} Nutty Bird granola, yogurt, fresh berries & honey 22

Oatmeal ^V walnuts & raisins 21
Additions: bananas 5, berries 9

Grapefruit Cocktail ^{V/GF} 15

Fresh Fruit Plate ^{V/GF} 19

Juices

Freshly Squeezed Orange or Grapefruit Juice 13

Green Juice spinach, parsley, cucumber, celery, ginger and lemon 13

Smoothie of the Day 15

From the Bakery

Freshly Baked Croissants ^V plain or chocolate 9

Pastry Basket ^V freshly baked croissants & assorted daily pastries 28

Bagel with Cream Cheese ^V your choice of plain, sesame, everything or gluten free with plain or scallion cream cheese 12

Toast ^V white, sourdough, whole wheat, multigrain, English muffin, gluten free 9

Breakfast

Continental ^V choice of juice, breakfast pastry or toast, sweet butter & preserves, coffee or tea 25

American ^{*} choice of juice, two eggs any style, with hash browns, toast, and a choice of sausage, bacon or fresh fruit 49

Eggs & Meat ^{*} two eggs any style, with hash browns, toast, and a choice of sausage, bacon or fresh fruit 29

House Egg Sandwich ^{*} bacon, egg & cheese, Champagne hollandaise on a toasted English muffin 22

Lox & Bagel smoked salmon with your choice of bagel: plain, sesame, everything or gluten free with plain or scallion cream cheese 33

Avocado Toast ^V crushed avocado on sourdough, with sesame seeds 24

Additions: poached eggs 8, smoked salmon 12*

Local Farm Frittata ^V egg white, mushroom, broccoli, asparagus 29

Three Egg Omelet toast and choice of three ingredients: broccoli, mushrooms, onions, spinach, peppers, potatoes, avocado, bacon, sausage, Canadian bacon, chorizo, ham & assorted cheeses 32

In-room dining orders have a 18% gratuity and a \$4 delivery fee, applied.

PERSONAL dining



breakfast

Served 6:00am - 11am

Breakfast (cont'd)

Florentine Benedict*^V spinach, grilled tomato, English muffin, and hollandaise sauce 32

Classic Eggs Benedict* Canadian bacon, English muffin, and hollandaise sauce 34

Lobster Benedict* poached Maine lobster, challah bread, and hollandaise sauce 39

Corned Beef Hash^{GF} roasted potatoes, bell pepper, Calabrian chili 32

Thick Cut Challah French Toast^V Maple syrup and sliced bananas 27

Blueberry Pancakes^V the Chef's secret recipe 26

Sides 9

Hash Browns^V / **Pork or Chicken Sausage** / **Bacon** / **Avocado**^V

Kids Breakfast Menu 16

Eggs Any Style* hash browns, toast, and a choice of sausage, bacon, or fresh fruit

Silver Dollar Pancakes^V classic, blueberry, or chocolate chip

French Toast^V maple syrup, banana



*These items are cooked to order and may be served raw or undercooked. 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.

Gluten Free Bread available upon request.

GF=Gluten Free | V=Vegetarian

PERSONAL dining



all-day dining

Available 11am - 10pm

Appetizers

- Kaluga Caviar (1 oz.)*** accompaniment of honey, truffle, ricotta, and chive on brioche 85
- Crispy Maine Crab Cake** pickled mustard, remoulade, arugula 31
- Half Dozen Oysters* GF** served raw dressed with red wine mignonette & sliced cucumber 28
available broiled with lemon, butter and parsley
- Ruby Red Shrimp Cocktail** GF Old Bay seasoning, cocktail sauce 31
- Signature Spicy Pink Lobster Chowder** poached Maine lobster & Calabrian chili 26
- Chilled Gazpacho Soup**V Campari tomatoes, watermelon, cucumbers, jalapeno, red bell pepper 19
- Our French Fries**V,GF freshly cut in house daily 16
- Deviled Eggs* V** Dijon, smoked paprika, capers 24
- Pigs in a Blanket** 100% Wagyu beef, freshly baked in house 20
- House Meatballs** beef, pork and veal meatballs, marinara sauce, parmesan cheese 25
- Beef Tartare*** Tabasco, shallots, dijonnaise & toast points 28

Salads

- Cobb Salad** GF roasted chicken, avocado, bacon, tomato, egg, Dijon vinaigrette 29
- Avocado Louie** GF jumbo lump crab, Hawaiian heart of palm, house thousand island dressing 39
- Caesar Salad*** baby gem, white anchovies, garlic croutons 25
Additions: chicken 12, grilled shrimp 15

Sandwiches

served with your choice of fries or a side salad

- Fried Chicken Sandwich** brioche bun, buttermilk dressing 29
- Hand Carved Club Sandwich*** carved turkey breast, dijonnaise, bacon, fried egg, sliced tomatoes 29
- The Street Bar Burger*** brioche bun, caramelized onion, aged cheddar, tomato, red onion, dijonnaise, pickles 33

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PERSONAL dining



all-day dining

Available 11am - 10pm

Pasta Gluten-free pasta available upon request

Rigatoni Pomodoro house made pasta, vine-ripe tomatoes, basil 33

Rigatoni Bolognese house made pasta beef, veal, pork, pecorino cheese 39

From the Grill

Half Chicken Verde shaved fennel, verde sauce 39

Mediterranean Branzino served with a side of broccolini 44

Prime Aged NY Strip Steak 68

Filet Mignon 58

Sauces ^{V/GF}

Black Truffle / Au Poivre / Horseradish Meunière / Salsa Verde

Sides ^{V/GF} 16

Roasted Broccolini / Roasted Mushrooms / Fingerling Potatoes / Whipped Potatoes / Fries

Desserts

Hot Fudge Sundae vanilla & chocolate ice cream, brownie, cherry, candied peanuts, whipped cream 20

Chocolate Tart chocolate ganache, vanilla whipped cream 16

Lemon Cheesecake house-made whipped cream 16

Ice Cream (3 scoops) ^{GF} chocolate, vanilla, strawberry 16

Sorbet (3 scoops) ^{GF} orange, lemon, raspberry 16

Kids Menu 18

Cheeseburger* with fries

Grilled Cheese with fries ^V

Pigs in a Blanket with fries

Chicken Tenders with fries

Spaghetti Marinara ^V

Kids Sides 9

Fries ^V / **Whipped Potatoes** ^V / **Roasted Broccolini** ^{V/GF}



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PERSONAL *dining*



all-day dining

Overnight Menu (Available 10pm - 6:00am)

Caesar Salad* 25 / grilled chicken 12 / grilled shrimp 15

Rigatoni Pomodoro or Bolognese 33 / 39 Gluten-free pasta available upon request

The Street Bar Burger* 33

Hand Carved Club Sandwich* 29

Fried Chicken Sandwich 29

Our French Fries ^{V/GF} freshly cut in house daily 16

Coffee

Pot of Coffee small 14 / large 18

Espresso 7 / Cappuccino 9

Hot Chocolate 12

Iced Coffee 8

Tea by J'ENWEY TEA CO. 13

Jenwey Boutique Blended Teas

The Newbury Black Blend

Lady Blue Earl Grey

Japanese Sencha

Bourbon Vanilla Rooibos

Moroccan Mint

White Peach

Energy Hibiscus

All Day Beverages

Smoothie of the Day 15

Sodas 7

Lemonade 7

Iced Tea 7 / Arnold Palmer Bottled 7

Still Water sm 7 / lg 12

Bottled Sparkling Water sm 7 / lg 12

Juices 13

Freshly Squeezed Orange or Grapefruit Juice

Green Juice spinach, parsley, cucumber, celery, ginger and lemon

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PERSONAL *dining*



wines by the glass

Champagne & Sparkling

Prosecco, Luminoire DOCG, Veneto, Italy, NV	18 / 72
Brut, Domaine Carneros by Tattinger, Napa, 2019	25 / 100
Rose, Arnaud Lambert, Breze, Cremant de Loire, NV	22 / 88
Champagne, Veuve Clicquot, Yellow Label, NV	35 / 140
Champagne, Dom Perignon, 2012	90 / 360

White

Albariño, Terras Gauda, O Rosal, Rías Baixas, Spain, 2022	18 / 72
Pinot Grigio, Alois Lageder, Vignetti della Dolomite Trentino-Alto Adige, Italy 2022	18 / 72
Sauvignon Blanc, Cakebread, Napa Valley, California 2022	22 / 88
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2023	22 / 88
Riesling, Selbach, Tradition, Kabinett Feinherb, Mosel, Germany, 2020	18 / 72
Sauvignon Blanc, Blondeau, Les Rabichottes Pouilly Fume, France 2022	19 / 76
Chardonnay, Neyers, Carneros, California, 2020	20 / 80
Chardonnay, Pouilly-Fusse, Domaine J.A. Ferret, Les Perrieres, France, 2018	29 / 116

Rosé

Rosé, Whispering Angel, Côtes de Provence, France, 2022	18 / 72
Rosé, Château d'Esclans, Côtes de Provence, France, 2021	29 / 116

Red

Pinot Noir, Tyler, Santa Rita Hills, California 2021	23 / 92
Burgundy, Drouhin, Chorey-Ies-Beaunne, France 2021	30 / 120
CdP, Chateau La Nerthe, Les Granieres, France 2019	35 / 140
Bordeaux, Domaines Barons de Rothschild Lafite, 'Legende', Medoc, France 2020	18 / 72
Red Blend, Saldo, Napa Valley, California, 2021	20 / 80
Cabernet Sauvignon, 10,000 Hours, Red Mountain, Washington, 2019	22 / 88
Cabernet Sauvignon, Daou, Reserve, Paso Robles California, 2021	26 / 104

BEVERAGES



wines by the bottle

CHAMPAGNE

Brut, Laurent-Perrier, La Cuvée, NV	140
Brut Impérial Reserve, Moët & Chandon, NV	160
Brut Impérial Reserve, Moët & Chandon, NV (1.5L)	320
Brut, Lallier, Blanc de Blanc, Grand Cru, NV	225
Brut, Veuve Clicquot, La Grande Dame, 2012	495
Brut, Krug, Grande Cuvée 171th Edition, NV	595
Brut, Louis Roederer, Cristal, 2013	595
Brut, Perrier Jouet, Blanc de Blanc, NV	288
Brut, Pierre Peters, Blanc de Blancs Grand Cru, NV	180
Rosé, Ruinart, Blanc de Blanc, NV	320
Rosé, Delamotte, NV	381
Rosé, Dom Pérignon, 2008	689
Rosé, Ruinart, NV	360

WHITE

Chardonnay, Far Niente, Napa Valley, California, 2020	165
Chardonnay, Forman, Napa Valley, California, 2020	120
Chardonnay, Peter Michael, La Carriere, Sonoma, 2021	325
Chardonnay, Rombauer, Carneros, California, 2022	100
Chardonnay, Pommier, Chablis 1er Cru, Troesmes, 2020	120
Chardonnay, Prunier-Bonheur, L'petit Bonheur Blanc 2021	135
Chardonnay, Resonance, Willamette Valley, Oregon 2021	115
CdP, Chateau La Nerthe, France 2021	205
Sancerre, Lucien Crochet, La Chene Marchand, France 2022	165
Sauvignon Blanc, Ziata, Napa Valley, California, 2021	75

ROSÉ

Grenache, Château d'Esclans, Garrus, Provence, France, 2021	165
Grenache Syrah Cinsault, Commanderie de la Bargemone, Coteaux d'Aix-en-Provence, France, 2020	75

BEVERAGES



wines by the bottle

RED / CALIFORNIA & WASHINGTON

Pinot Noir, Bravium, Signal Ridge, Anderson Valley 2018	120
Pinot Noir, Maritana, Russian River Valley, 2019	117
Pinot Noir, Patz & Hall, Hyde Vineyard, Carneros, 2019	165
Cabernet, Caymus Special Reserve, Napa Valley, 2018	720
Cabernet, Faust, Napa Valley, 2021	144
Cabernet, Hundred Acre, Kayli Morgan, Napa Valley, 2018	2000
Cabernet, Opus One, Napa Valley, 2019	786
Cabernet, Silver Oak, Alexander Valley, 2019	265
Cabernet, Ziata, Meteor Vineyard, Napa Valley 2017	361
Cabernet, Austin Hope, Paso Robles, 2021	175
Cabernet, Klipsun Vineyard, Red Mountain, WA 2017	450
Red Blend, Caymus Red Schooner, Voyage II, 2020	90
Red Blend, Orin Swift, Machete, 2020	150

RED / FRANCE

Burgundy, Pavelot, Pernand-Vergelesses, Belles Filles 2020	120
Bordeaux, Chateau Lator, Pauillac 2018	340
CdP, Chateau La Nerthe, Cuvee des Cadettes, 2016	395
Crozes-Hermitage, Domaine Des Grands Chemins, 2019	168
Gigondas, Chateau de Saint Cosme, 2020	155
Saint Emilion, Chateau Tour Saint Christophe, Grand Cru 2018	160

BEVERAGES



beers

BEERS

The Street Bar x Lamplighter Brewing Lager German Style Lager, MA, 4.3% ABV {16oz} 12

Etienne Dupont Cidre Bouche Brut 2022 Cider, FR, 5.0% ABV {375ml} 21

Allagash Brewing White Belgian Style Witbier, ME, 5.2% ABV {16oz} 12

Lamplighter Brewing Dubliners Export Stout Export Stout, MA, 8.4% ABV {16oz} 13

Lamplighter Brewing Birds of a Feather IPA New England IPA, MA, 6.8% ABV {16oz} 13

Stone Brewing IPA West Coast IPA, CA, 6.9% ABV {12oz} 12

Dieu de Ciel Grande Noireur Imperial Stout, QC, 9.0% ABV {11.5oz} 18

Heineken 00. Non-Alc Beer Lager, Zoeterwoude, NL, 0.0% ABV {11.2oz} 10

Lagunitas Hoppy Refresher, Non-Alc Seltzer Hopped Soda, CA, 0.0% ABV {12oz} 9

St. Agrestis Phony Negroni Aperitif (Carbonated), NY, 0.0% ABV {200ml} 13

BEVERAGES



mini bar

Everybody Water 7
San Pellegrino 7
Spindrift 7
Coconut Water 8
Fazenda Nitro Brew 8
Coca Cola 7
Diet Coke 7
High Noon Pineapple 10
Jack's Abby House Lager 10
Night Shift Santilli American IPA 10
Bully Boy Old Fashioned 25
Tito's Vodka 12
Casamigos Reposado 16
Grey Goose Vodka 14
Bombay Sapphire 12
Rosé Whispering Angel 40
Ruinart Brut 150
Nomadica Sparkling Rosé California 14
Larkan Red Blend Napa Valley 18
Harbor Sweets Milk Chocolate Lobster 12
Taza Wicked Dark Chocolate 10
Potato Chips 7
Sail Mix 12
Bixby Milk Chocolate Peanut Butter + Maine Sea Salt Bar 12
M&Ms Peanut 8
Lark Coconut Butter Shortbread Cookies 9
Q's Nuts 10

HONOR BAR