

# BEER GARDEN @ W

## BITES

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

**Chilled Soba Noodles 16**  
Thai Chili, Edamame, Wakame Cilantro Lime Dressing

**Crab Salad 19 | GF**  
Cucumber, Radish, Micro Herbs, Charred Tomato Vinaigrette

**Lobster Rangoons 19**  
Orange Chili Sauce

**Bang Bang Rock Shrimp 19**  
Pickled Daikon, Sweet Chili Mayo

**Blistered Shishito Peppers 14 | GF**  
Sesame Ginger Dressing

**Blackened Steak Tips 22 | GF**  
Sauce Au Poivre

**Hot Honey Chicken Sliders 18**  
Nashville Style Spice

**Street Corn Fritters 16**  
Cotija, Taki Dust, Cilantro-Lime Aioli

## SALADS

**Boston Lettuce Salad 18 | GF**  
Bacon Lardons, Heirloom Tomato, Pickled Quail egg, Chives, Buttermilk Herb Dressing

**Arugula Salad 16 | GF**  
Pickled Peaches, Toasted Pistachio, Mimolette cheese, Pistachio Mint Vinaigrette

**W Market Salad 18 | GF**  
Mesclun Mix, Shaved Carrots, Watermelon Radish, Avocado, Honey-Lemon Vinaigrette

*Add: Chicken +7, Steak\* +12, Shrimp +9, Salmon\* +12*

## COCKTAILS

**About Last Night 18**  
Ketel One Grapefruit, Lemon, Simple Syrup, Spray, Rose Water

**Signature Scent 19**  
Grey Goose Vodka, Butterfly Pea Flower Syrup, Elderflower, Lemon

**Hows-Ya-Motha 18**  
Jameson Irish Whiskey, Lemon, Simple Syrup, Peach Schapps

**Lemongrass Drop 17**  
Wheatley Vodka, Elderflower Liqueur, Lemongrass Syrup, Lemon, Pineapple, Mint

**Into The Clouds 19**  
Roku Gin, Blue Lagoon Bay Aperitivo, Lemon, Simple Syrup

## SANDWICHES

**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 39 | GF**  
Carrot Puree, Roasted Marble Potatoes, Blackberry Demi

**Grilled Artichokes 25 | GF**  
Orzo with Spinach, Sundried Tomato, Romesco

**Fish Of The Day MKT\***  
Israeli Cous-Cous, Roasted Corn, Saffron Beurre Blanc

## 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**

## DRAFT BEERS

**Night Shift Whirlpool, New England IPA, 4.5% 10**  
Explosively juicy with notes of ripe peach and clementine

**Night Shift Lite, 4.3% 9**  
A truly delicious craft light lager that pours sunny gold with hints of biscuit and citrus. Finishes clean and light

**Lord Hobo Angelica, Hazy IPA, 5.5% 10**  
Mosaic Hops, Hazy, tropical & juicy, Sweet wheat

**Light Year Journey, New England IPA, 6% 10**  
El Dorado & Idaho 7 hops, hazy, juicy citrus, peach, candied stone fruit

**Forever OFD, Double IPA, 7% 11**  
Classic Double IPA with Mosaic and Galaxy hops. Delivers big citrus and tropical fruit flavor and aroma

**Samuel Adams Seasonal Beer, 5.3% 9**  
Refreshing and seasonal offering

**Modelo, 4.4% 9**  
This rich, full-flavored Pilsner delivers a crisp, refreshing taste

**Blue Moon, 5.4% 9**  
A wheat beer brewed with orange peel for a subtle sweetness and bright, citrus aroma

**Guinness, 4.2% 9**  
The Original nitrogen-infused beer. Deliciously light and smooth, swirling with notes of roasted barley, caramel, coffee and chocolate

**Rotating Selection on Tap 9**  
Ask Your Server For More Information!

**Beer Flight 15**  
Your Choice of 4 Draft Beers

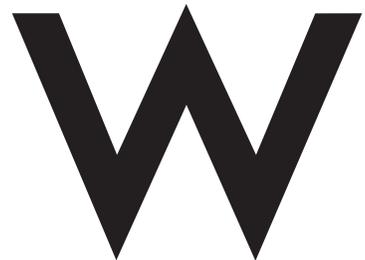
## BEER BY THE CAN

**Night Shift Santilli, American IPA, 6% 11**  
Grapefruit zest, citrus flavors, malty sweetness

**Lord Hobo Juice Lord, Hazy IPA 6% 10**  
Meridian Azacca hops, Juicy melon, citrus

**Downeast, Unfiltered Cider 5.1% 8**  
Sweet and crisp

**Whalers Rise, American Pale Ale 5.5% 8**  
A bright citrus aroma leads to a smooth body of hops



# BOSTON

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

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