

# BOSTONIA

## PUBLIC HOUSE

— ESTABLISHED 2014 —

### Private Dining and Events Information



Bostonia Public House is conveniently situated on the cusp of the Financial District, adjacent to Faneuil Hall and just steps away from the Rose Kennedy Greenway. We are at the corner of Broad Street and State Street.

The atmosphere at Bostonia is best described as *sociably sophisticated*. An ambiance that lends itself to both a polished dining experience and spirited bar environment. An attractive space for discerning urbanites and casual diners alike. A place where friends can socialize after work, anyone can pull up a

stool and feel at home, and visitors come to revel in the ‘Boston experience’.

At Bostonia, we have a variety of private event options available in various spaces around our venue. Whether you are interested in space for a cocktail party or looking for a private dining experience, Bostonia can accommodate your needs.

For more information on other spaces or to start a conversation about your needs, please contact our Manager of Private Events, Megan Long. She can be reached at [mlong@bostoniapublichouse.com](mailto:mlong@bostoniapublichouse.com) or at 617-517-4109.

#### **HOURS**

**Lunch** Mon–Sat 11:30 am–5pm

**Dinner** Sun–Wed 5pm–10pm / Thurs–Sat 5pm—11pm

**Brunch** Sunday 10am–3pm

#### **Bostonia Public House**

131 State Street

Boston, MA 02110

[BostoniaPublicHouse.com](http://BostoniaPublicHouse.com)

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### PRIVATE DINING ROOMS & EVENT SPACES

There are no room rental charges for the Private Spaces.

Minimums vary per time of year.

#### The Board of Trade Room

Second floor private area

Cocktail parties up to 150 guests (with extended capacity  
up to 180)

Private dining options

Dedicated servers

Private bar with dedicated bartender

Private staircase

Private Washrooms



#### The 1880 Room

Second floor private area

Cocktail parties up to 30 guests

Private dining up to 22 guests

Dedicated servers

Private staircase

A/V options

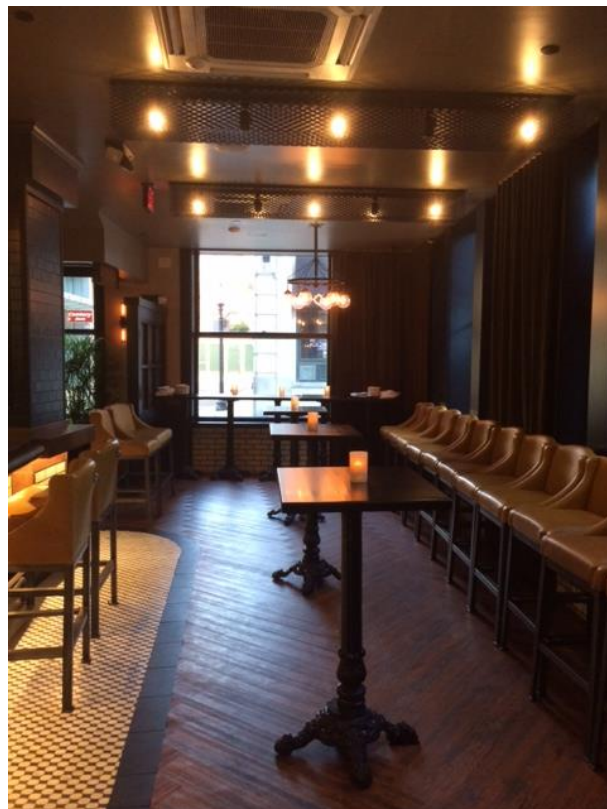
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### The Nook

In the ambience of the Main floor.  
In view of the piano bar (live entertainment Wed to Sun)  
Cocktail parties up to 35 guests  
Dining up to 22 guests  
Dedicated servers



### The State View

Main floor.  
Cocktail parties up to 25 guests.  
In view of the piano bar (live entertainment Wed to Sun).  
Dedicated servers

### BUYOUTS AND LARGE PARTIES

We are happy to discuss the details of your event and can make the restaurant available for full or partial buyouts for larger groups up to 400.

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### MENUS

#### STATIONARY DISPLAY HORS D' OEUVRES

|  |              |
|--|--------------|
| <b>Artisanal Cheese Board</b> ( <i>serves 25 guests</i> )                            | 325          |
| Foreign and Domestic Cheese Board, Crackers, Fresh and Dried Fruit                   |              |
| <b>Charcuterie Display</b> ( <i>serves 25 guests</i> )                               | 350          |
| Collection of Artisanal Cured and Dried Meats, Seasonal Accouterments                |              |
| <b>The Mediterranean</b> ( <i>serves 25 guests</i> )                                 | 275          |
| Hummus, Roasted Peppers, Cured Olives, Marinated Vegetables, Chips                   |              |
| <b>Organic Vegetable Crudité</b> ( <i>serves 25 guests</i> )                         | 250          |
| Buttermilk Ranch Dressing, Blue Cheese Dressing                                      |              |
| <b><u>Dips and Chips</u></b> - <i>Each order serves 15 guest</i>                     |              |
| Black Bean Salsa   | 75           |
| Roasted Garlic Hummus  | 75           |
| Bostonia French Onion Dip  | 85           |
| <i>All served with housemade potato chips</i>  |              |
| <b><u>BPH Sliders</u></b> - <i>Priced per dozen</i>                                  |              |
| BPH Meatballs, Housemade Tomato Sauce  | 48           |
| Pulled Pork, Charred Onions  | 48           |
| Grilled Jerk Chicken, Red Pepper Relish  | 48           |
| BBQ Beef Brisket, Bread and Butter Pickles   | 48           |
| Roasted Vegetable Slider   | 48           |
| Lobster Slider   | 65           |
| <b><u>Tatar Tot Bar</u></b> (min 25 people)  | 8 per person |
| Tatar Tots accompanied with cheese, gravy, sour crème, bacon, scallions, and ketchup |              |
| House Cured Marinated Olives   | 45 per pint  |
| Sea Salt Roasted Marcona Almonds   | 45 per pint  |
| Peppered Pecans  | 45 per pint  |
| <b><u>Raw Bar Display</u></b> - <i>3 dozen minimum</i>                               |              |
| Oysters on the Half Shell, lemon, horseradish, cocktail sauce, mignonette            | 39 per dozen |
| Littleneck Clams on the Half Shells, horseradish tomato sauce, lemon                 | 39 per dozen |
| Chilled Shrimp Cocktail, horseradish tomato sauce, lemon                             | 45 per dozen |
| Cocktail Crab Claws, horseradish tomato sauce, lemon                                 | 55 per dozen |

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### PASSED HORS D' OEUVRES

*Priced per dozen.*

*Two dozen minimum per item.*

|  |    |
|--|----|
| Chorizo Stuffed Olives   | 25 |
| Petite Vegetable Spring Roll                                     | 25 |
| Endive Spears, Gorgonzola, Honey Almonds                         | 25 |
| Spanakopita, Spinach and Feta in Phyllo, Cumin Yogurt Sauce      | 25 |
| Harissa Chicken Skewer, Coriander                                | 30 |
| Crispy Parmesan Polenta Galette, Truffle Aioli                   | 30 |
| Prosciutto Wrapped Fig with Gorgonzola Cheese                    | 30 |
| Spicy Coppa, Grape and Manchego Cheese Skewer                    | 30 |
| BPH Cocktail Meatballs, Whole Grain Mustard Glaze                | 30 |
| Sea Salt Fingerling Potato, Truffle Aioli, Truffle Pearls        | 30 |
| Arancini Truffle Gouda   | 36 |
| Roasted Mushroom Toast, St Andre Cheese                          | 36 |
| Tomato Mozzarella Skewer, EVOO, Balsamic Drizzle                 | 36 |
| Merguez Spiced Lamb Sausage, Chickpea, and Feta Crostini         | 36 |
| Vermont Goat Cheese, Griottine Cherry, Marcona Almond Tart       | 36 |
| Chilled Maine Mussels, Chorizo Vinaigrette, Tomato, Garlic Crema | 36 |
| Fried Stuffed Artichoke with Boursin Cheese                      | 36 |
| Mini Beef Wellington   | 42 |
| Cocktail Crab Cakes, Piquillo Pepper Sauce                       | 42 |
| Bacon Wrapped Quail, Griottine Cherry Syrup                      | 42 |
| Pulled Pork Tostada, Avocado, Pickled Onions                     | 42 |
| Seared Beef Crostini, Caramelized Onion and Roquefort            | 42 |
| Tuna Crudo, Wasabi Oil, Sesame, Coriander                        | 48 |
| Lump Crab and Organic Potato Salad, Dill Crème                   | 48 |
| Lobster Salad Tartlets, Honey Ricotta, Coriander                 | 48 |
| Braised Lamb Toast, Goat Cheese, Piquillo Pepper, Mint           | 48 |
| Crab Stuffed Mushrooms, Bacon Fat Breadcrumbs, Lemon             | 48 |
| Smoked Salmon, Rye, Lemon Cream Cheese, Caper Relish             | 48 |

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### DINNER STATION MENU

*Minimum 25 guests  
Prices based per person.*

#### Dinner Station Salads

|  |   |
|--|---|
| Crisp Romaine Heart Salad<br>Grape Tomatoes, Local Radish, Pecorino Cheese, Roasted Garlic Dressing                          | 7 |
| Simple Greens Salad<br>Artisanal Mixed Lettuces, Grape Tomatoes, Shaved Mushrooms, Feta Cheese<br>White Balsamic Vinaigrette | 8 |
| Bloomsdale Spinach Salad<br>Apple Bacon Crumble, Grape Tomatoes, Shaved Red Onions, Vinaigrette                              | 9 |
| Vine Ripened Tomato Cucumber Salad, Feta Cheese, Farro, Pesto Vinaigrette  | 9 |

#### Dinner Station Soups

|                         |    |
|-------------------------|----|
| Truffle Mushroom Bisque | 9  |
| Bostonia Clam Chowder   | 10 |

#### Dinner Station Pasta

|  |    |
|--|----|
| Baked Rigatoni and Beef Meatball Gratin, Housemade Tomato Sauce            | 15 |
| Three Meat Bolognese, Parmesan, Herb Breadcrumbs                           | 16 |
| Spinach and Goat Cheese Ravioli, Broccoli, Prosciutto, Three Cheese Mornay | 17 |
| Porcini Mushroom Ravioli, Seasonal Vegetable Sauté                         | 18 |

#### Dinner Station Entrées

|   |    |
|---|----|
| Grilled All Natural Chicken Breast, Sauce Supreme | 18 |
| Sage Brined Heritage Turkey Breast                | 18 |
| Berber Spiced BBQ Pork Ribs                       | 20 |
| Faroe Island Salmon, Lemon Parsley                | 21 |
| Slow Roasted All Natural Airline Chicken Breast   | 22 |
| Berkshire Pork loin, Whole Grain Mustard Sauce    | 24 |
| Braised Shortribs, Horseradish Jus                | 24 |
| Grilled Swordfish, Sweet Pepper Relish            | 25 |
| Prime Beef Sirloin, Sauce Bordelaise              | 27 |
| Harissa Spiced Leg of Lamb                        | 28 |
| Beef Tenderloin, Truffle Red Wine Jus             | 34 |

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### Dinner Station Sides

|  |    |
|--|----|
| Roasted Mushroom, Pearl Cous Cous, Parmesan                                    | 8  |
| Creamy Parmesan Polenta  | 8  |
| Cornbread Vegetable Stuffing   | 8  |
| Creamy Macaroni and Cheese Gratin  | 8  |
| Creamy Parsnip Mousseline, Vanilla Essence                                     | 9  |
| Wild Mushroom and Italian Farro Wheat Pilaf                                    | 9  |
| Caramelized Onion Roasted Sweet Potato Hash                                    | 10 |
| Roasted Potato, Scallion, Bacon Crumble  | 10 |
| Preserved Lemon and Truffle Risotto  | 10 |
| Baked Potato Bar, Whipped Butter, Sour Cream, Scallions, Bacon, Grated Cheddar | 10 |

### Dinner Station Vegetables

|  |    |
|--|----|
| Orzo, Asparagus, Tomato Pilaf                        | 8  |
| Sautéed Green Beans, Roasted Onions                  | 8  |
| Honey Thyme Glazed Carrots                           | 8  |
| Buttered Brussel Sprouts, Roasted Onions, Bacon      | 9  |
| Seasonal Vegetable Succotash                         | 9  |
| Grilled Asparagus Platter                            | 9  |
| Creamed Spinach, Fontina Cheese Mornay               | 10 |
| Sautéed Broccoli Rabe, Garlic and Lemon              | 10 |
| Steamed Broccoli, Vermont White Cheddar Cheese Sauce | 10 |

### Dinner Station Desserts

#### Warm

|                              |    |
|------------------------------|----|
| Chocolate Chip Bread Pudding | 9  |
| Seasonal Fruit Crumble       | 10 |

#### Platters

|   |    |
|---|----|
| Freshly Baked Chocolate Chip Cookies            | 6  |
| Double Chocolate Pecan Brownies                 | 7  |
| Mini Chocolate Ganache Tarts                    | 9  |
| Mini Cannoli Platter, Vanilla Mascarpone Cheese | 9  |
| Collection of assorted mini cupcakes            | 9  |
| Petit Four platter                              | 10 |

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### PLATED THREE COURSE DINNER MENU

*Maximum of 24 guests*

#### Plated Three Course Dinner Starters

*Please select ONE starter for your event*

BPH Clam Chowder: clams, bacon, potato, leek  
 Truffle Mushroom Bisque, Herb Goat Cheese Toast Point  
 Crisp Romaine Spears, Marinated Cauliflower, Local Radish, Pecorino Cheese, Sherry Vinaigrette  
 Roasted Beet Salad, Honey Ricotta Cheese, Candied Pistachios, Arugula, Cider Vinaigrette  
 Bloomsdale Spinach Salad: Apple Bacon Crumble, Grape Tomatoes, Shaved Red Onions, Vinaigrette  
 Simple Greens: Mixed Lettuces, Grape Tomatoes, Shaved Mushrooms, Feta, Balsamic Vinaigrette  
 Chilled Shrimp Salad, Avocado Crema, Piquillo Peppers, Polenta Croutons, Harissa Oil  
 Lump Crab Cake, Shaved Fennel Slaw, Lemon Sabayon

#### Plated Three Course Dinner Entrees

*Please select TWO entrees for your event from Menu A, Menu B, or Menu C*

| <b>\$45 per person**</b>                                    | <b>\$60 per person**</b>                           | <b>\$75 per person**</b>  |
|---|--|---|
| Pan Roasted All Natural Chicken Breast                      | Grilled Newfoundland Swordfish, Lemon Caper Relish | Center Cut Beef Tenderloin, Truffle Bordelaise                  |
| Slow Roasted Beef Shortribs, Red Wine Jus                   | Lump Crab Cake Duo, Preserved Lemon Aioli          | Braised Lamb Shank, Rosemary Reduction                          |
| Maple Brined Berkshire Pork Loin, Whole Grain Mustard Sauce | Seared Beef Sirloin, Horseradish Jus               | Butter Basted Lobster, Malfalde Pasta, Candied Bacon, Asparagus |
| Faroe Island Salmon, Chive Butter                           | Duck Confit, Sherry Reduction                      |   |

Each entrée that is not a pasta is served with a Creamy Potato Gratin and seasonal vegetable sauté

\*\* Vegetarian/Gluten Free option: Seasonal Risotto, Farmers Market Vegetables

#### Plated Three Course Dinner Desserts

*Please select ONE dessert for your event*

Chocolate Ganache Tart, Salt Roasted Peanut Brittle  
 Caramel Apple Crisp, Brown Sugar Oatmeal Crumble  
 Bostonia Crème Pie, Almond Shortbread Cake, Vanilla Pastry Cream, Chocolate Ganache  
 Bostonia Carrot Cake, Whipped Mascarpone Cheese Frosting  
 Vanilla Poundcake, Honey Ricotta Frosting, Tart Cranberry Compote  
 Fresh Fruit Salad, Honey Vanilla Yogurt Parfait



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### PLATED THREE COURSE LUNCH MENU

*Maximum of 24 guests*

#### Plated Three Course Lunch Starters

*Please select ONE starter for your event*

BPH Clam Chowder: clams, bacon, potato, leek  
 Truffle Mushroom Bisque, Herb Goat Cheese Toast Point  
 Roasted Beet Salad, Honey Ricotta Cheese, Candied Pistachios, Arugula, Cider Vinaigrette  
 Bloomsdale Spinach Salad: Apple Bacon Crumble, Grape Tomatoes, Shaved Red Onions, Vinaigrette  
 Simple Greens: Mixed Lettuces, Grape Tomatoes, Shaved Mushrooms, Feta, Balsamic Vinaigrette

#### Plated Three Course Lunch Entrees

*Please select TWO entrees for your event either from Menu A or Menu B*

| <b>\$35 per person**</b>  | <b>\$45 per person**</b>  |
|---|---|
| BPH Burger: prime beef, apple smoked bacon, vermont cheddar cheese, brioche bun | Braised Lamb Pasta, Goat Cheese, Tomatoes, Roasted Mushrooms                          |
| All Natural Roasted Chicken Breast, Sweet Potato Hash, Red Wine Jus             | Two Lump Crab Cake, Shaved Fennel Slaw, Lemon Sabayon                                 |
| BPH Chicken Chopped Salad: cucumber, tomato, feta cheese, Apple Smoked Bacon    | Chilled Lobster Salad, Spinach, Avocado, Bacon, Hard Egg, White Balsamic Vinaigrette  |
| Grilled Salmon: chorizo braised chickpeas, roasted onions, tomato confit        | Seared Ahi Tuna Salad, White Bean Hummus, Piquillo Peppers, Polenta Croutons, Harissa |
| Berber Spiced Ribs, Crisp Cole Slaw, Bostonia Baked Beans                       | Beef Sirloin, Potato Gratin, Red Wine Jus   |

\*\* Vegetarian/Gluten Free option: Seasonal Risotto, Farmers Market Vegetables

#### Plated Three Course Lunch Desserts

*Please select ONE dessert for your event*

Chocolate Ganache Tart, Salt Roasted Peanut Brittle  
 Caramel Apple Crisp, Brown Sugar Oatmeal Crumble  
 Bostonia Crème Pie, Almond Shortbread Cake, Vanilla Pastry Cream, Chocolate Ganache  
 Bostonia Carrot Cake, Whipped Mascarpone Cheese  
 Vanilla Poundcake, Honey Ricotta Frosting, Tart Cranberry Compote  
 Fresh Fruit Salad, Honey Vanilla Yogurt Parfait

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### **WORKING LUNCH BUFFET**

*Minimum of 20 guests*

**Three Courses**

**Pricing Per Person**

**One Sandwich \$29, Two Sandwiches \$35, Three Sandwiches \$40**

#### **Working Lunch Buffet Starters**

*Please select ONE salad for your event*

Bloomsdale Spinach Salad: Apple Bacon Crumble, Grape Tomatoes, Shaved Red Onions, Vinaigrette  
Simple Greens: Mixed Lettuces, Grape Tomatoes, Shaved Mushrooms, Feta, Balsamic Vinaigrette  
Vine Ripened Tomato Cucumber Salad, Feta Cheese, Farro, Pesto Vinaigrette

#### **Working Lunch Buffet Signature Sandwiches**

*Please select up to THREE sandwiches*

Cranberry Chicken Salad, Arugula, Vine Ripe Tomato  
BPH Club North Country Smoked Ham, Apple Smoked Bacon, Lettuce, Vine Ripe Tomato  
Bostonia Tuna Salad, Watercress, Bread and Butter Pickles  
The Italian: Mortadella, Genoa Salami, Pepper Relish, Balsamic Onions  
Roast Beef, Charred Onion, Roasted Garlic Mayo, Smoked Gouda Cheese  
BBQ Pork, Jalapeno Cole Slaw, Bread and Butter Pickles

#### **Working Lunch Buffet Dessert Display**

*Please select ONE dessert for your event*

Mini Chocolate Ganache Tarts  
Vanilla Poundcake, Honey Ricotta Frosting, Tart Cranberry Compote  
Double Chocolate Pecan Brownies  
Freshly Baked Chocolate Chip Cookies  
Fresh Fruit Salad, Vanilla Yogurt Parfait

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### PLATED THREE COURSE BRUNCH MENU

*Maximum of 24 guests*

#### Plated Brunch Starters

*Please select ONE starter for your event*

Fresh Fruit Salad, Vanilla Yogurt Parfait  
 Warm Cinnamon Roll, Berkshire Bourbon Frosting  
 Tater Tot Poutine, Brown Gravy, Vermont Cheddar Cheese  
 Sweet Potato Pancakes, Caramel Apple Compote, Bullitt Rye Maple Syrup  
 Biscuit and Gravy: Maple Brown Bread, North Country Pork Sausage, Black Pepper Brown Gravy

#### Plated Brunch Entrees

*Please select TWO entrees for your event either from Menu A or Menu B*

| <b>\$35 per person</b>  | <b>\$45 per person</b>   |
|---|--|
| Quiche with breakfast potatoes  | Lump Crab Cake Benedict: Poached Eggs, Lemon Hollandaise                                       |
| French Toast with fresh fruit   | Braised Brisket Hash, Parmesan Polenta Cake, Poached Eggs                                      |
| North Country Ham and Cheese Frittata                                       | Lobster Frittata, Prosciutto, Roasted Peppers, Mozzarella Cheese                               |
| Bacon and Eggs, Scrambled Eggs, Griddled English Muffin, Breakfast Potatoes | Smoked Salmon with traditional accoutrements (egg, toast, tomato, capers, lemon, cream cheese) |
| Roasted Mushroom, Spinach and Goat Cheese Frittata                          |  |

#### Plated Brunch Desserts

*Please select ONE dessert for your event*

Double Chocolate Pecan Brownies  
 Freshly Baked Chocolate Chip Cookies  
 Fresh Fruit Salad, Vanilla Yogurt Parfait  
 Mini Caramel Apple Crisp, Brown Sugar Oatmeal Crumble  
 Vanilla Pound Cake, Honey Ricotta Frosting, Tart Cranberry Compote

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### **Brunch Buffet**

*Minimum 25 guests*

**\$45 per person**

### **Brunch Buffet Beverage Service**

Unlimited Beverage Service: Orange Juice, Tomato, Coffee, Tea

### **Brunch Buffet Starters**

*Host please select two starters for your event*

Simple Greens: Mixed Lettuces, Grape Tomatoes, Shaved Mushrooms, Feta, Balsamic Vinaigrette  
Bloomsdale Spinach Salad: Apple Bacon Crumble, Grape Tomatoes, Shaved Red Onions, Vinaigrette  
Vine Ripened Tomato, Cucumber, Farro and Feta Salad, Pesto Vinaigrette  
Pasta Salad: Asparagus, Tomato, Broccoli, Olives, Lemon Vinaigrette  
Seasonal Fruit Salad: Tree and Vine Ripened Fruit, Vanilla Yogurt, Housemade Granola  
Housemade Cinnamon Rolls, Vanilla Icing  
Muffins

### **Brunch Buffet Entrees**

*Host please select two entrees for your event; served with roasted potato hash*

Vermont Cheddar Scrambled Cage Free Eggs  
Asparagus, Tomato, Mozzarella Cheese Quiche  
Buttermilk French Toast, Vermont Maple Syrup  
North Country Smoked Ham and Cheese Casserole  
Truffle Roasted Mushroom, Potato, Parmesan Frittata

### **Brunch Buffet Traditional Breakfast Meats**

*Host please select two breakfast meats for your event.*

Apple Smoked Bacon  
Grilled Chicken Breast  
Maple Smoked Breakfast Sausage  
North Country Smoked Ham Steak

### **Brunch Buffet Dessert Display**

*Host please select two desserts for your event*

Assorted Mini Cupcakes  
Double Chocolate Pecan Brownies  
Freshly Baked Chocolate Chip Cookies  
Fresh Fruit Salad, Vanilla Yogurt Parfait  
Mini Caramel Apple Crisp, Brown Sugar Oatmeal Crumble  
Vanilla Poundcake, Honey Ricotta Frosting, Tart Cranberry Compote

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### BRUNCH EXTRAS

#### Brunch Tea Sandwiches

*Priced per dozen pieces*

|   |            |
|---|------------|
| Pesto Chicken Salad                               | 30         |
| North Country Smoked Ham, Deviled Egg Salad       | 30         |
| Lemon Cream Cheese, Asparagus                     | 30         |
| Cucumber, Tomato, Goat Cheese                     | 30         |
| Prosciutto, Arugula and Fig Jam                   | 30         |
| Brie, Apple and Smoked Turkey Breast              | 30         |
| Smoked Salmon, Dill Butter, Watercress            | 36         |
| Crab, Avocado, Lime Mayo                          | 48         |
| Seared Tuna, Olive Pepper Relish, Sundried Tomato | 48         |
| Lobster, Watercress, Chive Cream Cheese           | 60         |
| <b>Bagels and Lox (serves 15)</b>                 | <b>250</b> |

#### Children's Menu (ages 12 & under)

**\$15 per child - Selections made a head of time.**

##### **Children's Menu Starter**

*Please select one.*

- Fresh fruit cup
- Simple green salad with ranch.
- House made onion dip and chips

##### **Children's Menu Entrée**

*Please select one.*

- Grilled chicken, mac & cheese
- Pork ribs, baked beans, coleslaw
- Kid's cheeseburger, bacon, tomato, brioche bun, fries

##### **Children's Menu Dessert**

*Please select one.*

- Chocolate crisp cookies
- Caramel apple tart

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### Hosted Bar Tiers

#### Silver Bar

- All beers with exception of Large Format (\$7.50 and under).
- Bostonia Public House Pinot Noir & Chardonnay at \$10/glass.

#### Gold Bar

- All beers with exception of Large Format (\$7.50 and under).
- Wines up to \$16/glass
- All BPH Signature Cocktails (\$12 to \$16 each).
- Liquor up to \$16 (Absolut, Ketel One, Grey Goose, Bombay Sapphire, Patron, Johnnie Black, Jack Daniels, Balvenie 12, Mac 12, Laphroig 10)

#### Platinum Bar

- This will include everything offered in the Silver Bar and additionally:
- All beer including large format
- Select wines up to \$30/glass (depending on availability)
- Liquor up to \$30 (all Vodka, Gin, Rum, Highland Park 15 yr, Glenmorangie, 18 yr, Chivas 18 yr, Johnnie Platinum)

#### Diamond Bar

- All beer
- All wines by the glass up to Cardinal Cabernet Sauvignon (\$100/glass)
- All liquor up to \$110 (up to Glen Grant 1958 50 yr.) with the exception of Petrus “Grand Vin” and Louis XIII.