



## WELCOME TO TRIFECTA

We are delighted to welcome you to the latest addition to Boston's mixology scene.

We've designed a cocktail menu that features an eclectic mix of contemporary, stylised cocktails, drawing inspiration from the characters and cultural institutions that were pivotal in Bostonian history, and subsequently helped shape the future of the city.

We invite you to imbibe and delight.



Located in the hotel's lobby, the stunning mosaic *"They Say, On A Really Hot Day."* by Duke Riley, depicts the local Boston legend of the Great Molasses Flood in 1919.

On January 15, 1919 a storage tank containing 2.3 million gallons of Puerto Rican molasses exploded under pressure.

A great wave of molasses inundated the North End with so much gooey residue that locals claimed they could smell the molasses on warm days decades later. Still today, a generation of Bostonians refer to the heat of summer as "hot as molasses".

Inspired by this mosaic, Sticky Situation translates the flavors of an everlasting Boston memory into libation form.

**Tasting Notes:**  
*Herbaceous, complex & slightly bitter*



WhistlePig Piggyback Rye  
Sweet Vermouth / Molasses &  
Cardamom Syrup / Bitters



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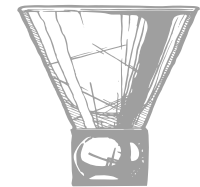
Image © Boston Seaport



Inspired by the "pop-surrealist" installation, *"Air Sea Land"* by Okuda San Miguel in the Seaport, the seven monumental sculptures portray how animals developed – first by light and water, untouched by human influence, and then later shaped by humans.

Intended to evoke thoughts on evolution, coexistence and harmony, Metamorphosis is inspired by the idea of the ability human kind has to change and manipulate life as we know it.

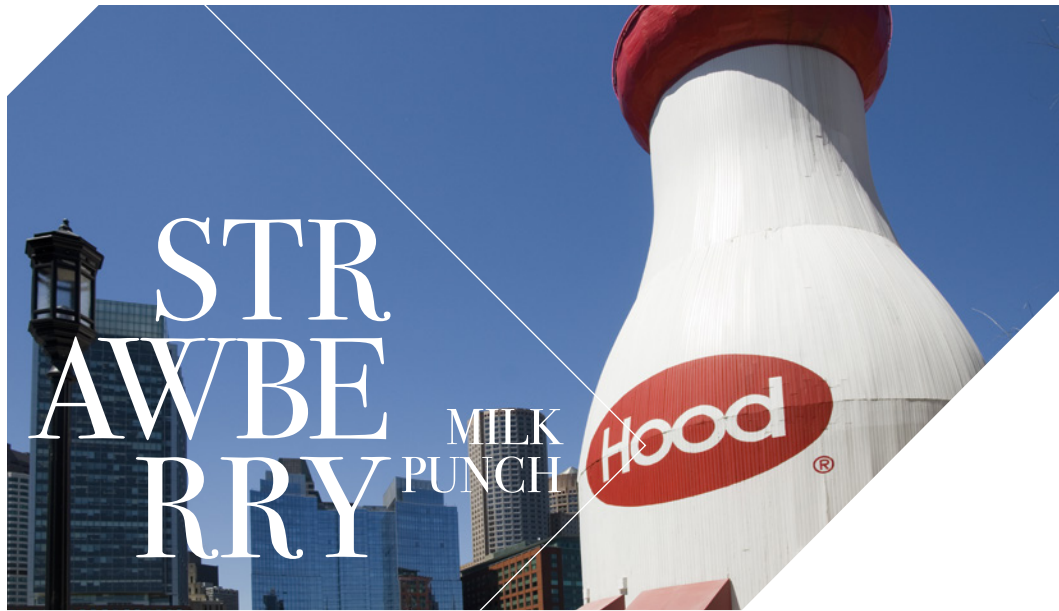
**Tasting Notes:**  
*Sweet and silky*



Havana Club Rum  
Banane du Brasil / Lime  
Butterfly Pea Flower



/ 16

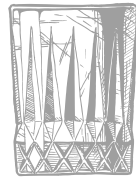


Strawberry Milk Punch was inspired by the “Hood Milk Bottle” sculpture. Standing 40 feet tall, this giant milk bottle sits next to the Boston Children’s Museum, just across the Fort Point Channel.

Originally built in 1930 by Arthur Gagner, it was constructed next to his store to sell his homemade ice cream. He sold it in 1943 and in 1977 it was bought by a dairy company and donated to the Boston Children’s Museum. Over the years it has become a local icon and has found a permanent home along the waterfront in Fort Point.

Strawberry Milk Punch is an ode to strawberry milk and boasts sweet and juicy flavors.

**Tasting Notes:**  
*Rich and smooth*



Triple 8 Vanilla Vodka  
Belvedere Vodka / Strawberry  
Sweetened Condensed Milk



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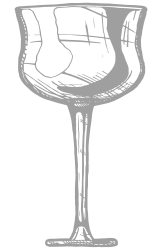


Inspired by the Japanese Art Collection at the Museum of Fine Arts Boston, Black Sesame Fizz highlights the flavors of Japanese culture through the use of Japanese Whisky, Black Sesame Syrup and Jackfruit.

In 1890 the Museum of Fine Arts Boston became the first museum in America to establish a Japanese collection and appoint a curator specializing in Japanese art.

It now houses the finest and largest collection of Japanese artworks outside of Japan.

**Tasting Notes:**  
*Nutty and frothy*



Suntory Toki Whisky  
Black Sesame Syrup  
Jackfruit Nectar  
Black Walnut Bitters



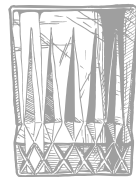
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Boston has a fascinating history with jazz music and is home to some of the most notable jazz clubs within the country. Some of the biggest stars in modern jazz have performed throughout the city including Chris Botti, Jamie Cullum, Norah Jones, Harry Connick Jr and Wynton Marsalis to name a few.

As a tribute to the musical establishments in Boston that broadened the jazz culture of the city, Backdoor Progression features intriguing flavors that transport us to a dark and moody jazz club.

**Tasting Notes:**  
*Smokey and bitter*



Del Maguey Vida Mezcal  
California Falernum  
Blend of Amaro / Smoke



/20



Inspired by the “*American Library Collection: Dancers, Musicians, & Actors*” by Yinka Shonibare, this engaging installation on display in the hotel’s Rotunda makes reference to the ballet, symphony and theater communities surrounding One Dalton.

Colorful and captivating, the piece celebrates the richness that immigration brings when talented individuals migrate from different parts of the world to the United States and make a significant impact on American culture in the fields of dance, music and acting.

Using all of this as inspiration, The Melting Pot features a variety of flavors from different parts of the world which all add up to create a beautifully balanced beverage.

**Tasting Notes:**  
*Tropical balanced by bitterness*



Santa Teresa 1796 Rum  
Del Professore Bitter / Pineapple  
Lime / Coffee Bitters



/20



Image © David Matthews. Courtesy of the Isabella Stewart Gardner Museum, Boston, MA



Inspired by the eternal floral display in The Courtyard at the Isabella Stewart Gardner Museum, this twist on a gin gimlet is light and refreshing with notes of elderflower, rose, and citrus. Isabella Stewart Gardner, also known as the “Queen of Back Bay”, was a leading American art collector, philanthropist and patron of the arts. Since founding her namesake museum and opening it to the public in 1903, it has become one of the most special and beloved museums in Boston.

152 is named after the original location of Isabella Stewart Gardner’s home at 152 Beacon Street in Back Bay. When “Mrs Jack” moved to the Fenway in 1902, she stipulated that “her” number, 152, never again be used on Beacon Street.

**Tasting Notes:**  
*Floral and light*



Botanist Gin  
Rose-infused St. Germain  
Lillet / Grapefruit & Lime Cordial



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Image © Josiah McElheny, courtesy of ICA



Looking Glass is inspired by Czech Modernism “*Mirrored and Reflected Infinitely*” by Josiah McElheny.

On display at the Institute of Contemporary Art, this installation explores the act of looking at a reflective object and how it can be connected to the mental act of reflecting on an idea.

Looking Glass is based around exactly that - how a classic martini can be reimagined with a contemporary twist.

**Tasting Notes:**  
*Stiff and straightforward*



Malfy Con Limone Gin  
Ketel One  
Galliano / Dry Vermouth  
Black Lemon Bitters



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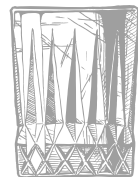


Inspired by Jaume Plensa's sculpture, "Alchemist", located at Massachusetts Institute of Technology, Elixir represents how science plays a role in mixology.

While Plensa's other works are made out of randomly arranged stainless steel letters of the alphabet, this work for MIT was created from numeric symbols as a homage to all the researchers and scientists that have contributed to scientific and mathematical knowledge.

The sculpture features a seated figure with their knees drawn up to their chest as if in contemplation, about all those who have come before us.

**Tasting Notes:**  
*Fruity and earthy*



Milagro Reposado  
Kiwi / Lime / Agave  
Coconut & Activated  
Charcoal Foam



/20



Inspired by E. Virginia Williams, founder of the Boston Ballet and the first professional ballet company in New England, Arabesque embodies a balance of softness and femininity, much like Williams herself who was a witty and unwavering leader but also possessed a timid side. It was through dance that Williams was able to release her inner emotions and come out of her shell.

With her extreme passion for the art of dance and with a very clear image of what she wanted from her dancers, Williams was a visionary ahead of her time.

Arabesque exemplifies all of these juxtapositions with a balance of lightness, elegance and unexpected flavors.

**Tasting Notes:**  
*Bubbly and bright*



Laurent-Perrier Champagne  
Barr Hill Gin / Crème de  
Pamplemousse / Italicus



/18



Inspired by the Earth and Planetary Sciences Gallery at the Harvard Museum of Natural History, this mocktail pays homage to the mysteries of our planet's origins by featuring natural and fruit forward ingredients.

The collection of ancient meteorites and terrestrial rock at the Earth and Planetary Sciences Gallery contains some of the oldest and most beautiful minerals on earth, including a 1,600 pound amethyst geode from Brazil.

**Tasting Notes:**  
*Refreshing (non-alcoholic Mocktail)*



Seedlip Citrus / Lemon  
Ginger Syrup / Beet Reduction  
Soda



/12



Image © Aram Boghosian for the Boston Public Library



This mocktail is inspired by the striking pair of lions, perched atop the McKim building staircase at the Boston Public Library. The lions memorialize two Massachusetts volunteer infantries in the Civil War: the Second and the Twentieth. The lions themselves are carved out of marble from Siena, Italy by Louis Saint-Gaudens, who under pressure of time, delivered the marble figures before he could polish them. Since the building's opening in 1895, patrons have rubbed the lions' tails for good luck, revealing their yellow Siena marble tones.

This mocktail is robust and bold to replicate the persona of the lions.

**Tasting Notes:**  
*Bold, robust and slightly sweet (non-alcoholic Mocktail)*



Umbria Espresso  
Date Syrup / Orange Tonic  
Candied Orange



/12



## LIBATIONS

Curated by Assistant Director of Food & Beverage, Julia Casale, we invite you to sample some of the most notable wines, beers and spirits from around the world.

Our global wine program features a robust selection of wines and serves to highlight different regions.

Should you wish to try something new, delight in the choice of two wine flights, perfect for sampling a selection of varietals from around the world.



## WINE FLIGHTS

### CONTEMPORARY WINE FLIGHT

Domäne Wachau  
Grüner Veltliner  
Federspiel Terrassen  
Austria

Château Barbebelles, Rosé Fleuri  
Coteaux d'Aix-en-Provence  
France

Santa Tresa, 'Rina Russa'  
Frappato, Sicily  
Italy

Lion Tamer  
Red Blend, Napa Valley  
California, USA

**/26**

### JULIA'S WINE FLIGHT

Illumination  
Sauvignon Blanc  
California, USA

Domaine des Deux Roches  
Pouilly-Fuisse  
Burgundy, France

Brick House, Gamay Noir  
Willamette Valley  
Oregon, USA

Prunotto  
Barolo  
Piemonte, Italy

**/38**





## WINES BY THE GLASS

### WHITE

Sanford, Chardonnay  
Santa Rita Hills  
**20 / 90**

Trimbach  
Pinot Gris, Alsace  
**16 / 70**

Domäne Wachau  
Grüner Veltliner  
Federspiel Terrassen  
Austria  
**14 / 60**

Terlato, Pinot Grigio  
Friuli-Venezia Giulia  
**16 / 70**

### SPARKLING

Simonnet-Febvre  
Crémant de Bourgogne  
Burgundy  
**16 / 70**

Laurent-Perrier  
'La Cuvée' Brut  
Champagne  
**28 / 130**

Billecart-Salmon  
Brut Réserve  
Champagne  
**30 / 140**

### ROSÉ

Château Barbe Belle, Rosé Fleuri  
Coteaux d'Aix-en-Provence  
**14 / 60**

### RED

Santa Tresa, 'Rina Russa'  
Frappato, Sicily  
**14 / 60**

Vignoble Dampt, 'Chevalier d'Eon'  
Pinot Noir, Burgundy  
**16 / 70**

Renato Ratti  
Nebbiolo  
Langhe  
**18 / 80**

Lion Tamer  
Red Blend  
Napa Valley  
**22 / 100**

Orin Swift Palermo  
Cabernet Sauvignon  
Napa Valley  
**28 / 130**



## WINES BY THE BOTTLE

### SPARKLING

Ca' del Bosco  
Franciacorta Cuvée Prestige  
Lombardia  
**/85**

Ruinart, Blanc de Blancs  
Champagne  
**/260**

Bollinger, Special Cuvée Brut  
Champagne  
**/145**

Moët & Chandon  
Impérial Rosé Brut  
Champagne  
**/170**

Château de Bligny  
Grande Reserve Rosé Brut  
Champagne  
**/100**

### ROSÉ

Miraval  
Côtes de Provence Rosé, France  
**/74**

Tormaresca  
Negroamaro Calafuria Rosato,  
Puglia  
**/50**

### WHITE

Christian Moreau Pere & Fils  
Chablis, Burgundy  
**/95**

K Vintners, Viognier  
Yakima Valley  
**/76**

Illumination,  
Sauvignon Blanc  
California  
**/105**

Alphonse Mellot, 'La Moussière'  
Sancerre, Loire Valley  
**/68**

Garofoli, Verdicchio  
Marche  
**/72**

PlumpJack, Chardonnay Reserve  
Napa Valley  
**/140**

LoveBlock, Sauvignon Blanc  
Marlborough  
**/50**

Domaine des Deux Roches  
Pouilly-Fuisse, Burgundy  
**/82**

Dr. Loosen, Riesling Kabinett  
Blue Slate, Mosel  
**/70**



## WINES BY THE BOTTLE

### RED

Marqués de Murrieta  
Reserva Rioja, Spain  
/68

Joseph Phelps  
Freestone Vineyards Pinot Noir  
Sonoma Coast  
/105

Prunotto, Barolo  
Piemonte  
/180

Château Pey La Tour  
Bordeaux, France  
/70

Brick House, Gamay Noir  
Willamette Valley  
/75

Puramun, Reserva Malbec  
Mendoza  
/60

Siduri, Pinot Noir  
Willamette Valley  
/80

Caymus, Cabernet Sauvignon  
Napa Valley  
/250

Tenuta Il Poggione  
Brunello di Montalcino  
Toscana  
/200

Iconoclast  
Cabernet Sauvignon  
Napa Valley  
/92

Paul Jaboulet Aîné  
Les Cédres  
Châteauneuf-du-Pape  
Rhône Valley  
/150



## BEERS

### IPA

Lord Hobo  
Boom Sauce  
/12

Mighty Squirrel  
Cloud Candy IPA  
/12

Wormtown  
Be Hoppy  
/12

### LAGER

Jack's Abby  
House Lager  
/8

Cisco Shark Tracker  
Light Lager  
/8

### WHEAT

Allagash  
White  
/8

### PALE ALE

Night Shift  
Whirlpool  
/12

### CIDER

Shacksbury  
Dry Cider  
/9



## NOTABLE SPIRITS

### TEQUILA

Clase Azul, Plata / **32**

Casa Dragones, Blanco / **26**

Maestro Dobel Cristalino Anejo / **42**

Don Julio 1942 / **45**

### MEZCAL

Del Maguey, Chichicapa / **28**

Del Maguey, Iberico / **60**

### RUM

Santa Teresa 1796 / **18**

### GIN

Monkey 47 / **24**

Barr Hill / **18**

Botanist / **20**

Nolets, Finest Reserve / **20**

### RYE

WhistlePig, 10 Year / **24**

Pikesville, Straight Rye / **24**

Redemption, 10 Year / **36**

### BOURBON

Blanton's, Single Barrel / **26**

Bookers, 6 Year / **30**

Angel's Envy / **20**

Woodford Reserve / **22**

Widow Jane's, 7 Year / **20**

### WHISKY

Suntory Hibiki, 17 Year / **26**

Suntory Yamazaki, 12 Year / **32**

### SCOTCH

Johnnie Walker, Blue Label / **76**

Lagavulin, 16 Year / **30**

Laphroaig, 10 Year / **26**

Laphroaig, 25 Year / **145**

Macallan, 25 Year / **275**

Oban, 14 Year / **28**

Oban, 18 Year / **48**

Glenmorangie, 12 Year / **20**

Glenmorangie, Nectar D'or / **24**

Glenmorangie, 18 Year / **42**

The Balvenie, 12 Year / **20**

The Balvenie, 17 Year / **60**



## DIGESTIFS / DESSERT WINES

La Guita Manzanilla Sherry / **21**

Gonzalez Byass Nectar

Pedro Ximénez Sherry / **12**

Warre's Otima

10-Year Tawny Port / **23**

Graham's Six Grapes

Reserve Port / **22**

Barton & Guestier

Sauternes / **14**

### AMARI

Amaro Dell' Etna / **18**

Bully Boy Amaro / **16**

Amaro Montenegro / **20**

Nonino Quintessentia Amaro / **20**

Lo-Fi Gentian Amaro / **18**

Cynar / **14**

Fernet Branca / **14**

### CORDIALS

Amaretto / **14**

Cocchi Americano / **14**

Grand Marnier / **14**

Sambuca / **14**

Tia Maria / **14**

Baileys / **14**

LeJay Cassis / **14**



## TEA & COFFEE



### TEA

#### Rishi Hot Teas / **9**

- › Earl Gray Black
- › English Breakfast
- › Chamomile (Caffeine-Free)
- › Jasmine Green
- › Matcha Super Green
- › Peppermint (Caffeine-Free)
- › Turmeric Ginger (Caffeine-Free)



### COFFEE

Espresso Single / **7**

Espresso Double / **10**

Cappuccino / **10**

Latte / **10**

Americano / **10**



## FOOD

Chef Daniel Burger presents an artful selection of delicate flavors sourced from the finest of ingredients from New England land and sea.

Each dish is purposely designed to be paired with and to complement each of our art-inspired cocktails and selection of new and old-world wines.

We invite you to delight in the simplicity of New England's best.



## SAVORY

"Lobster Roll"  
Caviar, Shaved Celery  
Fennel Soubise  
**/21**

House Smoked Salmon Rilette  
**/16**

Trifecta of New England Charcuteries  
Saucissons, Frisée and Pickles  
**/21**

Burrattini  
Grilled Peach, Summer Beans  
Peach Vinaigrette  
**/18**

Trifecta of Vermont Cheeses  
Nuts, Grapes and Figs  
**/21**

Hamachi Crudo  
Yuzu Kosho Vinaigrette  
Nori Rice Chip  
**/21**



## SWEET

Lemon Soufflé Cake  
Ginger Sable, Strawberry Variations  
**/15**

Caramel Popcorn  
**/6**

Cherry-White Chocolate Sphere  
Matcha Sponge, Cherry Gel,  
Black Sesame Brittle  
**/14**

Alexa's Selection of Petit Fours  
**/9**

Chocolate Bar  
Chocolate Cremeaux, Feuilletine  
Grand Marnier Gelée  
**/16**

