



HAND CRAFTED COCKTAILS

Hot apple cocktail.....	16
Early grey tea, apple syrup, fresh lemon juice, calvados	
OUR NEGRONI	16
Gin, campari, bonal, amaro, vermouth	
BANANA	16
Banana & clove infused mount gay rum, fresh lemon juice, Tai basil syrup, kaffir lime tincture, Segura cava	
GARDEN REFRESHER.....	16
Tanqueray, Green chartreuse, fresh lime juice, cucumber, tarragon, fever tree tonic	
HIBISCUS SPRITZ.....	16
Hibiscus infused titos vodka, lillet, fresh lemon juice	
BLANTYRE BUCK.....	16
Del maguey vida mezcal, guava infused milagro silver tequila, fresh lime, mint, fever tree ginger beer	

Mocktails

SPARKLING BLUEBERRY LEMONADE.....	8
Blueberry syrup, lemonade, fever tree club soda	
CUCUMBER & TONIC.....	8
Cucumber & tarragon syrup, fresh lime juice, fever tree tonic	
THE BIG APPLE	
Apple, fresh lemon juice, rosemary, gingerale	

WINES BY THE GLASS

	glass/bottle
CHAMPAGNE	
Nicolas Feuillatte, Reserve Exclusive Brut.....	25/105

SPARKLING ROSE

Louis De Grenelle,Loire, France.....	14/64
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WHITE & ROSE

Pinot Gris, Cooper Mountain, Willamette Valley 2017.....	11/48
Rosé, Pascal Jolivet, Loire Valley, France 2018.....	16/70
Chardonnay, Freemark Abby, Napa Valley 2016.....	18/75
Sancerre, Les Boucauds, Claude Riffault, France 2018.....	19/84
Chardonnay, Joseph Drouhin, Pouilly- Fuisse, Burgundy 2018.....	20/90

RED

Cuvelier Los Andes, Malbec, Mendoza, Argentina 2015.....	12/52
Syrah, Pax, North Coast, Sonoma, CA 2017.....	17/74
Pinot Noir, Failla, Willamette Valley 2017.....	20/90
Cabernet, Hess, Allomi, Napa Valley 2017.....	20/90

BEER

Collective Arts. Cloud 9. New England style IPA.....	9
Dark Horse Brewing Co. Boffo Brown, Brown Ale.....	7
Nine Pin Cider Company. Signature Dry Cider, New York.....	8
Jack's Abby, Golden Lager.....	7
Carlsburg Pilsner, Imported from Copenhagen, Denmark	7
Guinness, Stout, Imported from Dublin, Ireland.....	7
Toppling Goliath Brewing, Pseudo Su, Pale Ale.....	9
Clausthaler, Non alcoholic, Imported from Germany.....	7

An amenity fee of 18% and 7% state and local tax will be added to your bill. To ensure compliance with the laws of the Commonwealth of Massachusetts, this amenity fee is not a tip, gratuity or service charge. Blantyre is a non-tipping resort. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions. Please inform your server of any dietary restrictions.



Premium' Wine Selection
CHAMPAGNE

Moët & Chandon, "Cuvée Dom Pérignon" 2006 \$280

ROSE

Domaine Tempier Rose, Bandol France 2018 \$105

WHITE

Chardonnay, DuMOL, "Clare", Los Carneros, Carneros, CA 2006 \$160

Riesling, Schloss Johannisberg Silberlack Germany 2013 \$200

Sauvignon Blanc, Pouilly~Fumé, 'Pur Sang' Didier Dagueneau 2015 \$218

Chardonnay, Chablis Grand Cru, "Les Clos", Domaine William Fèvre 2009 \$250

Chardonnay, Meursault 1er Cru, "Charmes", Maison Lucien Le Moine 2009 \$295

Sauvignon Blanc & Viognier, Ornellaia, Tetuna Dell' Ornellaia, "First Release" 2013 \$475

RED

Syrah, Salinia, "Heintz Ranch", Sonoma Coast, CA 2005 \$146

Sangiovese Brunello di Montalcino, Talenti 2001 \$150

Cabernet, Château Montelena Winery, "The Montelena Estate", Napa Valley 1996 \$180

Pinot Noir, Jonata, "La Poesia de Jonata" Santa Barbara County 2008 \$190

Cabernet, Arietta, Napa Valley 1999 \$230

Cabernet, Dalla Valle Vineyards Napa Valley 2001 \$280

Bordeaux Les Forts de Latour, The Second Wine of Château Latour 2009 \$490

Charmes~Chambertin Grand Cru, Maison Louis Latour 2009 \$550

Cabernet, Bryant Family Vineyard Napa Valley 2002 \$750

Pinot Noir, Marcassin, "Marcassin Vineyard", Sonoma Coast 1999 \$850

If you would like additional options of wines by the bottle please inquire with your server about our full list for Blantyre's wine cellar.