

WARD 8. RESTAURANT & BAR

RAW BAR

DAILY OYSTERS*

cocktail sauce/cucumber mignonette 3 for 7

SHRIMP COCKTAIL

cocktail sauce 3 for 5

TUNA TARTAR*

spiced coconut/avocado/taro chips 14

SMOKED SALMON

greek yogurt panna cotta/dill pesto 13

STARTERS

BUTTERNUT SQUASH BISQUE

duck rilette/spiced cream fraiche 8

CARPETBAGGER CARPACCIO*

beef carpaccio/fried oyster/pickled scallion 12

CUCUMBER MIXED GREEN SALAD

tomato/carrot/jicama/balsamic dressing 8

LAMB MEATBALLS

12

WARM CAMEMBERT

mushroom apple salad/garlic toast/melba sauce 11

CURRIED PEI MUSSELS

beer steamed/curry coconut broth/country bread 11

SALADS & SANDWICHES

SLICED STEAK SALAD*

chopped romain/egg/bacon/tomato/onion/red quinoa/cucumber/buttermilk ranch dressing 18

WARD 8 CHICKEN CAESAR

tuscan kale/romain/shredded chicken/warm garlic streusel 15

CITRUS GRILLED SHRIMP SALAD

gem lettuce/roasted vegetables/avocado/orange supremes/balsamic gastique 16

OLIVE OIL POACHED TUNA MELT

gruyere/sweet onion & caper remoulade/shredded lettuce/house fries & salad 14

LOBSTER ROLL

fresh shucked lobster/black truffle mayonnaise/griddled bread/sweet potato fries & salad 23

THE BURGER*

aged cheddar/onion & bacon compote/house fries & salad 14

MAIN COURSES

ROASTED "FREE RANGE" CHICKEN

creamed kale/candied sweet potato 20

WARD 8 MAC & CHEESE

local new england cheeses/Vermont smoked ham/garlic spinach 15

COD BOUILLABAISSE

pan seared/seafood & vegetable bouillabaisse broth 19

STEAK FRITES*

sauteed mushrooms & onion/seasoned fries/blue cheese butter 24

GINGER-MISO SALMON*

organic quinoa pilaf/bok choy 18

BRAISED SHORT RIBS

cauliflower & green bean gratin 20

SNACKS & SHARING

(served until 1AM)

3 CHEESE SPINACH DIP

crisp tortillas 7

BACON CASHEW CARAMEL CORN

5

FRY SAMPLER

seasoned fries/sweet potato fries/lemon truffle mayo/ketchup 9

BRANDAIDE FISH STICK

celeriac remoulade/tomato vin 12

FRATBREAD

prosciutto/carmelized figs/goat cheese 15

MAPLE CHILI DUCK WINGS

pickled vegetables 12

CRISPY STEAK TACOS

shredded lettuce/tomato avocado salsa/cilantro sour cream 8

LOCAL CHEESE BOARD

compote/bread 14

Before placing your order, please inform your server if a person in your party has a food allergy.

* Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HOUSE COCKTAILS

W8

10

BEE STING

Milagro, lemon, honey, jalapeño 11

II POMPLEMO

NO. 3 Gin, Campari, St. Germain, grapefruit bitters 11

SWANKY SWIZZLE

Green Chartreuse, Smith & Cross Navy Strength, falernum, lime, pineapple 12

NEW ENGLAND DAIQUIRI

BMD rum, maple, lime 10

GIN / VODKA

Beefeater - Bols Genever - Haymans Old Tom - Hendricks - Oxley - Plymouth - Tanqueray - St. George - No. 3 - Tito's - Ketel One - Absolut

MOSCOW MULE

Tito's, lime, ginger beer 9

Bee's Knees

Beefeater, lemon, honey 10

HANKY PANKY

Beefeater, Sweet Vermouth, Fernet Branca 10

RUM

Appleton - Bacardi - BMD Ragged Mountain - Captains - Leblon - Meyers Dark - Old Monk - Ron Zacappa - Smith & Cross - El Dorado - Goslings

EL PRESIDENTE

Bacardi, dry vermouth, Creole Shrub, grenadine 10

CABLE CAR

Captain Morgan, Cointreau, lemon, brown sugar 10

PAINKILLER

Pusser's, pineapple, coconut, orange juice 10

WHISKEY

Bakers - Blantons - Bulleit Bourbon & Rye - Eagle Rare - Jack Daniels - Makers - Michters - Rittenhouse Rye - Sazerac - Jameson - Lagavullin 16 - Macallan 12 - Glenlivet 12 - Pritchards Double Barrel - Lock Stock & Barrel - Dewars - Johnny Walker Black

RYE FLIP

Bulleit Rye, whole egg, sugar, cinnamon, nutmeg 10

PRESCRIPTION JULEP

Four Roses Bourbon, Landy Cognac, sugar, mint 12

RED HOOK

Rittenhouse, Punt e Mes, Luxardo 10

BRANDY

Landy VSOP - Chateau Montifaud - Macchu Pisque - Laird's Apple Brandy - Calvados

BRANDY ALEXANDER

Landy, dark creme de cacao, cream 10

PISCO SOUR

Macchu Pisco, lemon, sugar, egg white, Angostura 10

SIDECAR

Landy, Cointreau, lemon 10

AGAVE

Del Maguey Vida & Chichicapa - Tequila Ocho Anejo & Reposado - Milagro Blanco - Montelobos Mescal - Espolon Blanco & Reposado

OAHAXAN OLD FASHIONED

Espolon Repo, Del Maguey Vida, sugar, bitters 11

CHIMAYO COCKTAIL

Milagro, Down East Cider, lemon, cassis, ginger 12

PALOMA

Milagro Blanco, grapefruit, lime, soda 10

DRAFT BEER

SMOKE & DAGGER BLACK LAGER - 6

Jack's Abby - Framingham, MA - 5.8%ABV

NUT BROWN ALE - 6

Peak Organic Brewing Company - Portland, Maine - 4.7%ABV

NITRO MILK STOUT - 6

Left Hand Brewing Co. - Longmont, Colorado - 6%ABV

PEEPER - 8

Maine Brewing Co. - Freeport, ME - 5.5%ABV

SESSION PILS - 6

Notch - Ipswich, MA - 4%ABV

CIDER - 6

Down East Cider House - Charlestown, Boston, MA - 5.1%ABV

BOSTON LAGER - 5

Samuel Adams - Boston, MA - 4.9%ABV

JACK D'OR - 7

Pretty Things Beer & Ale Project - Cambridge, MA - 6.4%

BENGALI TIGER - 6

Sixpoint Brewery - Brooklyn, NY - 6.4%ABV

RACER 5 - 7

Bear Republic - Sonoma County - 7%ABV

BOTTLE - CANS - LARGE FORMAT

BUDWEISER 4 - BUD LIGHT 4 - SCHLITZ 3 - GROLSCH 6 - COLT 45 9 - CHIMAY RISERVE (BLUE) 8 - DELIRIUM TREMENS 12 - NOTCH FRESH CUT 5 - 90 MINUTE IPA 9 - SAISON DUPONT 15 - TANK 7 FARMHOUSE ALE 20

WHITE WINE

2011 PINOT BLANC, DOMAINES

SCHLUMBERGER

Alsace, France 9/36

2012 SAUVIGNON BLANC, GIESEN

Marlborough, New Zealand 9/36

2012 CHARDONNAY, LES CHARMES

Burgundy, France 10/40

2012 COTE MAS BLANC, DOMAINES PAUL MAS

Languedoc, France 8/32

CAVA BRUT, EL XAMFRA

Cava, Spain 8/40 *sparkling

RED WINE

2010 RIOJA, MONTEBUENA

Labastida, Spain 8/32

2011 PINOT NOIR, CHALONE VINEYARD

Monterey, California 10/40

2010 CABERNET SAUVIGNON, ROBERT

OATLEY

Margaret River, Australia 12/48

2012 GRENACHE/CARIGNAN, LES DARONS

Languedoc, France 9/36

2010 "1448" BLEND, RUNQUEST

California 12/48

LAMBRUSCO, MEDICI EMERTE

Emilia Romagna, Italy 9/45 *sparkling