

LION'S TAIL

Thank you for reaching out to Lion's Tail, voted the hottest new bars in 15 American cities! We are known as the the South End's Ink Block chic, leather- and metal-adorned cocktail den, pouring classic cocktails (like the eponymous bourbon-based drink) and creative tinctures that make ample use of locally distilled spirits, accompanied by a menu of mostly shared plates and funky bites for noshing.

We are so excited you wish to celebrate your special event with us! Whether you are seeking an informal after work gathering, or a private event to remember, you came to the right place! Our chic vibe sets the tone for a sophisticated yet relaxing environment. We offer semi-private sections and also full restaurant buy-outs for private event requests. Our venue can host pre-fixed seated dinners up to 34 guests in our main dining room, and up to 90 guests for dinner buffets & cocktail reception style events.



LION'S TAIL

FULL SERVICE BAR AND LOUNGE



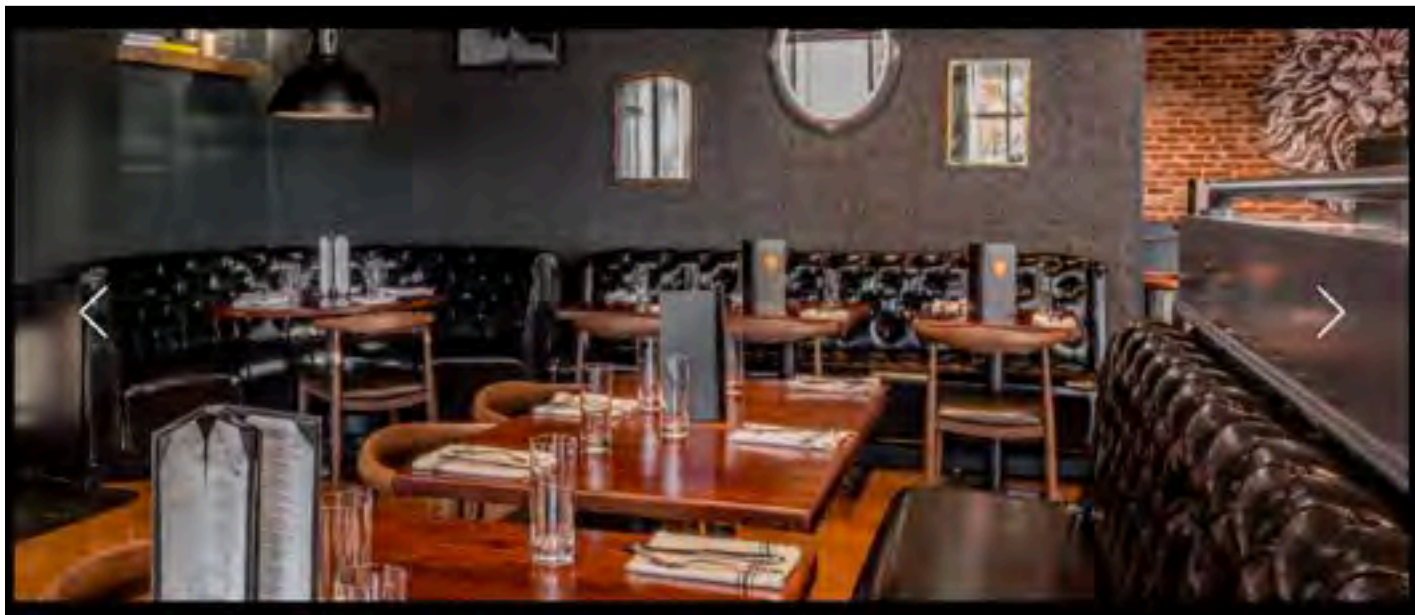
LOUNGE AND MAIN DINING





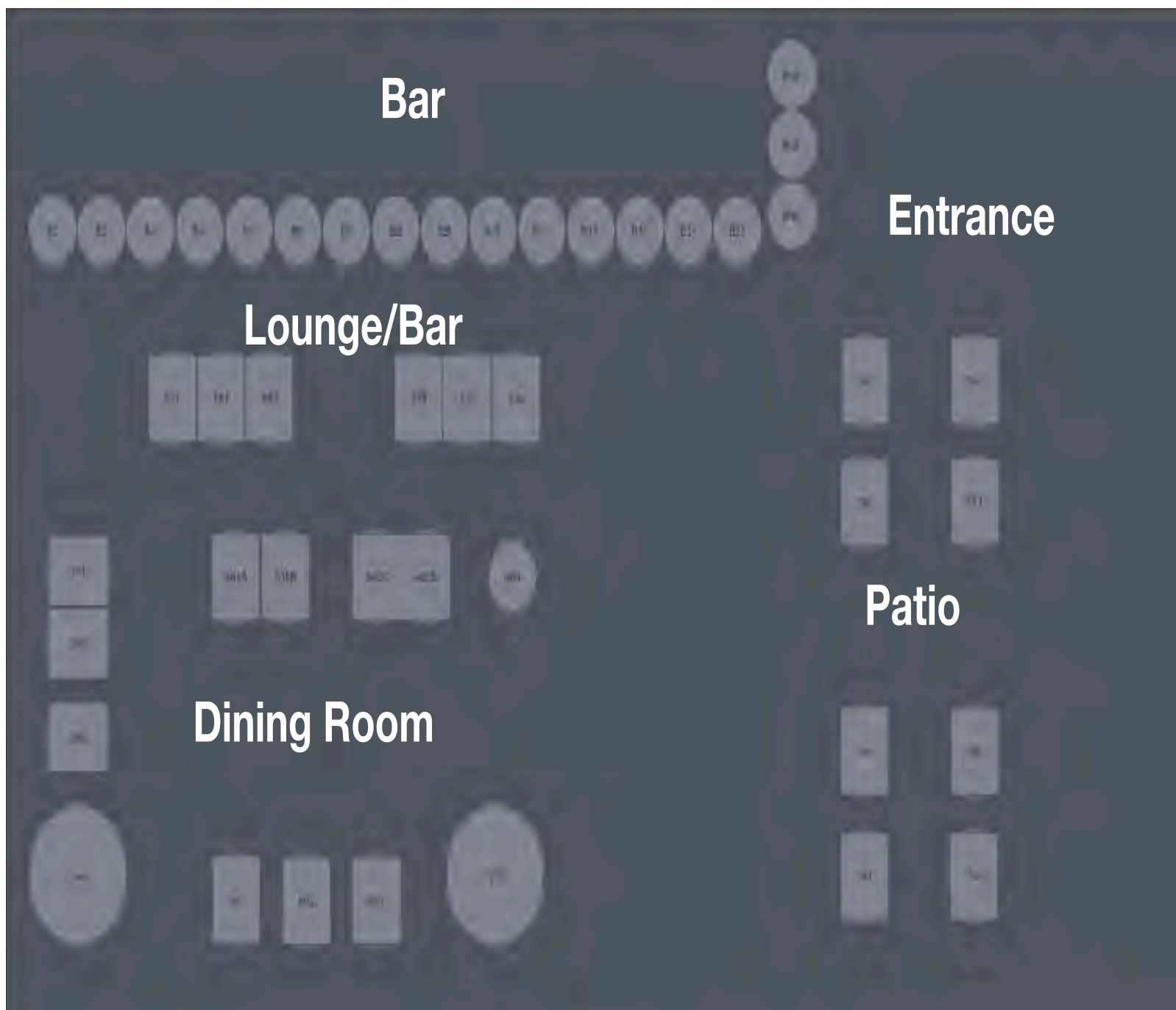
LION'S TAIL

MAIN DINING ROOM





OUR FLOOR PLAN





LION'S TAIL

COCKTAIL HOUR RATIONS

Items are priced at 30 pieces per selection

LIONS TAIL MEAT AND CHEESE \$10 PER PERSON
-chef's selection of 2 meats and 2 cheeses with accoutrements

BRUSCHETTA CROSTINI \$60

CURED SALMON CROSTINI W/ LEMON CAPER CREAM CHEESE \$60

PROSCIUTTO AND BURRATA CROSTINI \$70

CONFIT PORK BELLY CROSTINI WITH
DEVEILED EGG AIOLI AND PICKLED CABBAGE \$70

BEEF EMPANADAS \$60

CHICKEN EMPANADAS \$60

VEGETABLE EMPANADAS \$50

CHICKEN PARMESAN ARANCINI \$70

BONE MARROW ARANCINI \$70

VEGETABLE ARANCINI \$60

FRIED MAC & CHEESE BALLS \$60

TUNA TARTARE \$120

BACON WRAPPED SCALLOPS \$120

PARMESAN BREADED ARTICHOKE HEARTS \$100

LIONS TAIL BEEF SLIDERS \$150

CHICKEN SLIDERS (GRILLED OR FRIED) \$120

MINI GRILLED CHEESE - \$70 – WITH TOMATO \$80

REGULAR CHEESE FLATBREAD WITH MARINARA \$70

MARGHARITA FLATBREAD \$70

PROSCIUTTO, SPINACH AND FONTINA FLATBREAD \$90



LION'S TAIL

SEATED DINNER RATIONS

DINNER I

Select 1 salad, 3 entrees \$45

DINNER II

Select 1 salad, 3 entrees, 2 desserts \$55

DINNER III

Select 1 salad, 2 appetizers, 3 entrees \$60

DINNER IIII

Select 1 salad, 2 appetizers, 3 entrees, 2 desserts \$70

SALADS

Tomato Salad

Fresh mozzarella, toasted pine nuts, lemon-basil puree, honey-balsamic reduction, arugula

Roasted Beet Salad

goat cheese mousse, pine nuts, arugula, dried apricots, balsamic reduction

House Salad

Arugula, crisp romaine, onion, cucumber, black lentils, champagne vinaigrette

APPETIZERS

St. Louis Ribs

Smokey dry rub, LT barbecue sauce

Smoked Bluefish Pate

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Thai chili glaze, creamy bleu cheese dressing, sesame seeds, scallion

Confit Pork Belly

deviled egg aioli, cold pickled cabbage, spicy ancho honey

Bruschetta

Fresh mozzarella, tomato, basil, balsamic, grilled bread

ENTREES

Roasted Salmon

Zucchini and summer squash 'linguini', tomatoes, almond romesco sauce, raw beets

Grilled Hanger Steak

Smoked Potatoes, grilled broccolini, mustard demi, crispy onion strings

Roasted Chicken

Baby spinach and tomato panzanella salad, grilled onion, mustard vinaigrette

Gnocchi

Carrots, mushrooms, capers, tomatoes, asparagus, lemon, thyme butter, pecorino

DESSERT

Strawberry Crisp

Shortbread crust, vanilla ice cream

Ice Cream Cookie Sandwich

Double chocolate chip cookie, black raspberry ice cream, fresh berries



LION'S TAIL

Menu & Outside Dessert Information

All food and beverage is to be supplied by Lion's Tail and consumed on the premises, except for cakes from outside vendors. If you choose to bring a cake from an outside vendor Lion's Tail will charge a \$4.00 per person cake cutting fee, which will be automatically added to your final bill. Please note you may only bring in a cake or dessert from a commercial kitchen.

All menu substitutions or additions to the menu are subject to review by the Executive Chef and additional charges may apply.

Requests less than 4 days of the event will be granted to the best of our ability.

Guarantee Agreement

A 50% deposit and a signed agreement are required for reservations. The deposit will be 50% of your food and beverage minimum. A second deposit will be taken for the remainder 50% of your food and beverage minimum 3 days prior to your event. Deposits are non-refundable. Any changes to this event must be made 4 business days prior to the event, including menu additions or decreases. Deposit will be redeemed upon the final full payment of the event. Your menu cannot be decreased if less than 7 days from your event and your banquet event order has been signed as provisions and purchased will have already been made by our kitchen.

Cancellation Policy

Events that are canceled more than 3 business days prior to the event will forfeit deposit only. Events canceled less than 3 days prior to the event date will be responsible to pay for the event in full. Last minute requests will be honored to the best of our ability.

Menu Awareness

(*) These items may be cooked to order or served raw/undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Beverages

All alcoholic beverages to be served on the restaurant premises for the function must be provided and dispensed only by the restaurant's bartenders or servers. All guests must be 21+ years of age and show proper government identification to consume alcohol.

We reserve the right to refuse alcohol beverage service to any person who in the restaurant's own judgment appears intoxicated.

Beverages will be based at regular menu price and charged upon consumption.

Pre-selected wines will be charged per consumption, per bottles opened.

Room Set-Up

Any outside vendors hired for your function are fully responsible for the set-up/break-down of items ordered for your event. The room will be available one hour before your event for set up. You are welcome to decorate the room with any flowers, balloons, arrangements, centerpieces or candles (except for open-flame centerpieces).

Liability

Management reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The restaurant cannot assume responsibility for personal property and equipment brought onto the premises.

Tax and Gratuity

7% Meals Tax, 18% Gratuity and 7% Admin Fee will be added to the final bill. Prices in this guide have not included these taxes and gratuities. A proposal will be presented prior to the event reflecting these estimates. Certain arrangements may be unknown until the day of the event, such as a based on consumption priced open bar.

LOCATION

Ink Block
354 Harrison Avenue
Boston, MA 02118

GETTING HERE

We offer validated
parking in the Ink
Underground lot.

HOURS

Monday 5pm-12am (food 'til 11pm)
Tuesday 5pm-12am (food 'til 11pm)
Wednesday 5pm-12am (food 'til 11pm)
Thursday & Friday 5pm-2am
Saturday 4pm - 2am
Sunday Brunch 11am - 4pm
Sunday Dinner 4pm - 11pm

LATE NIGHT MENU SERVED

11pm-1am Thursday through Saturday



AS FEATURED ON NBC'S THE SCENE | NAMED A HOTTEST BAR IN BOSTON BY ZAGAT | AS FEATURED IN BOSTON
COMMON MAGAZINE | NAMED A BEST BRUNCH BY ZAGAT | LISTED IN BOSTON GLOBE'S WHERE TO DRINK | AS SEEN
ON FOX NEWS | IMPROPER BOSTONIAN DRINK OF THE MOMENT | BEST OF SPRING DINING BY WHERE MAGAZINE |
NAMED COCKTAIL OF THE WEEK BY THE FOOD LENS | NAMED AS ONE OF BOSTON'S TOP TEN NEW PATIOS BY
ZAGAT | NAMED BEST BRUNCH IN BOSTON BY THRILLIST | NAMED TOP 20 PATIOS BY BOSTON.COM | BEST PLACE
TO WATCH THE KENTUCKY DERBY BY BOSTON COMMON MAGAZINE | A BEST ICE CREAM SANDWICH IN BOSTON BY
BOSTON MAGAZINE | MUST HAVE CLAMS SEGMENT ON NBC

THE HOTTEST NEW BARS IN 15 AMERICAN CITIES, ZAGAT