



Build your drink menu from our selection of cocktail mixers and bring the spirits; we provide the freshly made mixers, ice, garnish, and glassware. With support from our bar team, your guests will be guided through incorporating their spirit-of-choice for the perfect craft cocktail.

Mixers call for 2 oz of alcohol and most can be enjoyed spirit-free.

CHOOSE FROM:

Bright & : VIVIAN WARD Bubbly : Gin, rum, tequ

Gin, rum, tequila, vodka, whiskey, or spirit-free strawberry shrub, cherry simple, fresh lime, seltzer

JUST A TOUCH

Brandy, mezcal, rum, tequila, vodka, whiskey, or spirit-free

fresh lemon, pink peppercorn, chamomile, ginger beer

Citrus & JUICY JUICY MANGOES
Floral Cin mazzal rum taquil

Gin, mezcal, rum, tequila, vodka, or spirit-free fresh mango, pineapple juice, shishito, lime

BEES KNEES, PLEASE

Gin, rum, tequila, vodka, whiskey, or spirit-free fresh lemon, honey, lavender bitters

RUE THE DAY

Gin, rum, tequila, vodka, whiskey, or spirit-free

fresh meyer lemon, rhubarb simple

Nightcap LOST IN YONKERS

Brandy, rum, whiskey, or spirit-free

walnut bitters, vanilla ice cream, IBC root beer

HOUSE ESPRESSO MARTINI

Brandy, gin, rum, tequila, vodka, or spirit-free

freshly brewed espresso (reg or decaf), vanilla bean simple

Spirit : CLASSIC OLD FASHIONED forward : Brandy, rum, or whiskey

rich demerara, angostura, orange

DIRTY DIRTY MARTINI

Gin or vodka

olive brine, vermouth wash

Custom mixers available upon request for an additional fee.





What is included in the price if I have to BYOB?

Great question! We get that our concept is unique and that typical bars charge a food and beverage minimum. In the absence of alcohol and food, we charge an hourly rate for access to a completely private bar space with professional bar amenities, the flexibility to do your own thing, and unparalleled service. Please do not hesitate to reach out with questions.

How much alcohol should I bring?

For your convenience and enjoyment, we suggest bringing a few standard-sized bottles (750 ml) of alcohol for your party. Each cocktail typically requires 2 oz of alcohol, ensuring you have plenty to go around. Please note that handles of alcohol (1.75 liter bottles) are not permitted.

Can I bring beer and wine?

You may also bring beer, wine, and/or bubbles to compliment your private bar experience—all are welcome. We're happy to make bottle recs based on your preferences and budget.

Do I have to bring my own stuff to make cocktails?

Enhance your evening with Mixer Service and we'll take care of everything you need to manifest a menu of delicious cocktails.

If I bring outside food into Barlette, do you have utensils we can use?

Yes! We have all of the technology needed to eat and drink comfortably during your time with us.

Please visit our website for more answers to all of your burning questions.

THE FINEST OF PRINT

Our bar staff is TIPS® certified to ensure the safe consumption of alcohol. All alcohol brought into Barlette must be visible to our bartenders. Guests who appear to be intoxicated *will not be permitted to serve themselves*. Handles of alcohol (1.75 liter bottles) and drinking games are not permitted.

The last call for spirit-based beverages is 30 minutes before the end time of your event. All spirits will be moved to the backbar for safekeeping. If you would like to extend your event or if your event runs over the designated time frame, you will be billed in half-hour increments and invoiced via email.

A 50% deposit is required to hold your date. Cancellations made 7 days or more before your event will receive a full refund. Same-week cancellations will not be refunded, and dates are non-transferable. A 7% meals tax will be added to your booking as required by the state of Massachusetts.

Gratuity is entirely optional and can be handled through our events platform or via cash or Venmo at your convenience.

Hosts are welcome to arrive 30 minutes before the start of your event to get your bottles and food situated—just let us know. Hosts can leave their alcohol at Barlette for safekeeping and pick it up later (perfect for those after-party needs).