

THE BANKS SEAFOOD AND STEAK

# PRIVATE DINING, WEDDINGS & EVENTS



LET THE INVITATIONS READ

# "MEET ME AT THE BANKS"

The latest venture from restauranteur Chris Himmel and Executive Chef Robert Sisca, The Banks delivers inspired interpretations of coastal favorites and classic steak dishes in an elegant two-story space in the heart of Boston's Back Bay. Seafood, steaks, and strong cocktails are served against a backdrop of floor-to-ceiling windows, a warm and inviting fireplace, a working wine room, and open kitchen—making this the perfect place to celebrate, indulge, and enjoy New England classics like you've never had them before. Swing in for daily oyster hour, or reserve a table for your next celebration.

Located on the corner of Clarendon and Stuart Streets, The Banks is within walking distance of the South End and Back Bay neighborhoods, including just a short distance from Boston's famous Copley Square.

## OUR SPACES

Wine Suite

Fireplace Suite

City View Suite

City View Suite & Top Shell Bar

Raw Bar

## OUR MENUS

### Lunch & Brunch

Lunch 45 per person

Brunch 60 per person

### Dinner

Tier One 98 per person

Tier Two 115 per person

Tier Three 145 per person

### Reception

Passed Hors'Dourees

Displays & Stations

Dessert Displays

# OUR SPACES



## Wine Suite

### CAPACITY: 14 SEATED {1 LONG TABLE}

This unique space puts you in the heart of the action with a sneak peek into our working wine room on one side and our open kitchen on the other.

- Smart option for business luncheons
- Sliding glass doors and curtains allow for flexible privacy
- Perfect for an intimate private dinner



## Fireplace Suite

### CAPACITY: 36 SEATED | 45 RECEPTION

Features high ceilings, a handsome fireplace, and a 70-inch screen, this inviting space provides flexibility for seated dining and receptions.

- Equipped with state-of-the-art AV systems
- Ideal for business or pleasure
- Fully private



## City View Suite

### CAPACITY: 45 SEATED | 60 RECEPTION

Located on the second floor, this section features floor-to-ceiling windows, bright natural light during the day, and a warm, welcoming fireplace. This room flows from the second floor bar, or can be partitioned off.

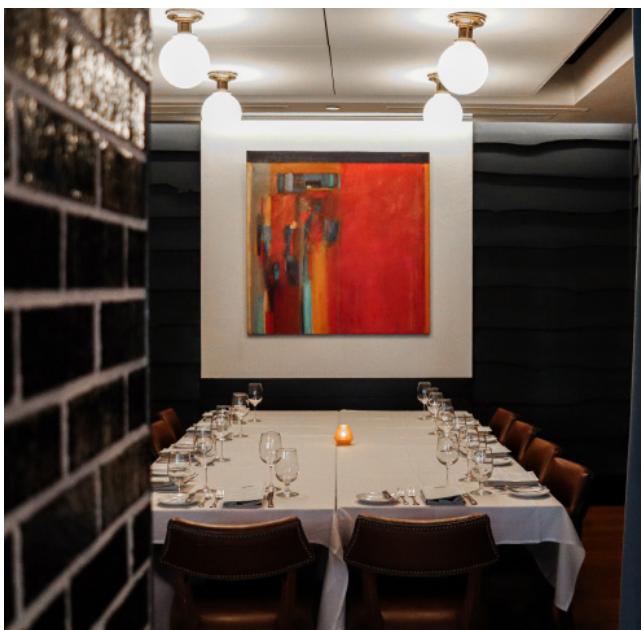
- Book on its own or in conjunction with The Top Shell Bar
- Views of Boston's historic Trinity Church
- Semiprivate. Includes seating for up to 45

## City View Suite/Top Shell Bar

### CAPACITY: 80 SEATED | 130 RECEPTION

Our magnificent horseshoe bar can be booked on its own or in conjunction with the City View Suite for an informal occasion with the energy of our upstairs dining room.

- Floor to ceiling windows
- Semiprivate. Includes seating for up to 80
- A great choice for more relaxed large group gatherings or for cocktail hour before a sit down dinner



## Wine Suite

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### CAPACITY: 14 SEATED {1 LONG TABLE}

This unique space puts you in the heart of the action with a sneak peek into our working wine room on one side and our open kitchen on the other.

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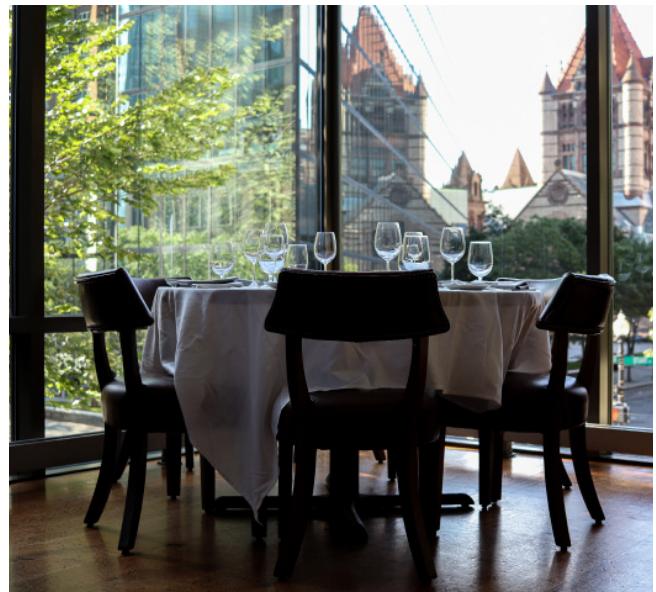


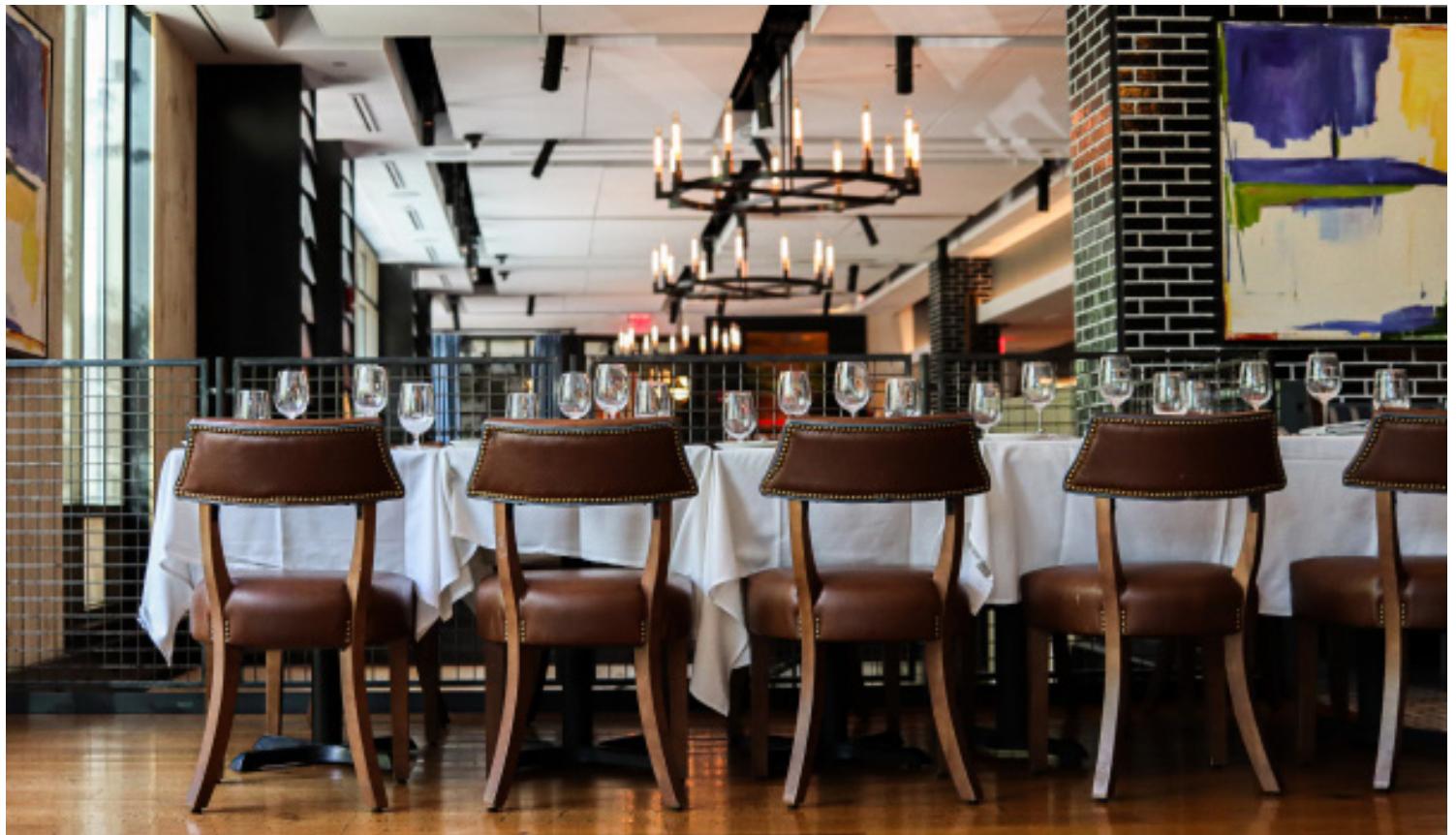
## City View Suite

CAPACITY: 45 SEATED | 60 RECEPTION

Located on the second floor, this semiprivate section features floor-to-ceiling windows, bright natural light during the day, and a warm, welcoming fireplace. This suite flows from the second floor bar, or can be partitioned off.

- Book on its own or in conjunction with The Top Shell Bar
- Views of Boston's historic Trinity Church
- Semiprivate. Includes seating for up to 45





## City View Suite & Top Shell Bar

CAPACITY: 80 SEATED | 130 RECEPTION

Our magnificent horseshoe bar can be booked in conjunction with the semiprivate City View Suite for any occasion with the energy of our upstairs dining room.

- Floor to ceiling windows
- Semiprivate. Includes seating for up to 80
- A great choice for more relaxed large group gatherings or for cocktail hour before a sit down dinner

# LUNCH MENU

60  
PER PERSON

\*Guests will be presented a menu and invited to order from the options you select for each course.

## FIRST COURSE {Select two}

To add additional items from the list below, please add +8 per person to your menu price.

### New England Clam Chowder

berkshire pork belly, chive, herb oil

### Arcadian Greens

sunflower seeds, feta, apples, balsamic vinaigrette

### Caesar

white anchovies, pecorino romano, croutons

### Chopped

bacon, goat cheese, egg, radishes, tomatoes, sherry vinaigrette

### Steamed Mussels

chorizo picante, chipotle cream, dill, grilled baguette

### Spanish Octopus Causa

crispy spicy potato, aji amarillo, gaeta olives, bonito flakes

### Point Judith Calamari

jalapeno, zucchini, chorizo remoulade

*only available for groups 20 and under*

## SECOND COURSE {Select three}

To add additional items from the list below, please add +10 per person to your menu price.

A seasonal vegetarian entree is always available in addition to your selections.

### Chicken Milanese Sandwich

provolone, arugula, tomato, focaccia, lemon tarragon aioli

### Fish Tacos

pickled radish, slaw, cilantro, spicy aioli

### Brandt All Natural Burger\*

cheddar, Ito, sesame bun, fries, spicy aioli

### Swordfish BLT

grilled swordfish, berkshire pork belly, arugula, tomato, basil-lime mayo

### Lobster Roll

brown butter bun, sea salt, chives, old bay potato chips

*add +35 per person*

### Fish & Chips

ipa battered cod, slaw, french fries, remoulade

### Salmon

red currant, nardello peppers, beets, smoked mussels

### Chopped Salad

bacon, goat cheese, egg, radishes, tomatoes, sherry vinaigrette

*choice of chicken or shrimp*

### Vegetarian & Vegan Option

chantarelle, borage, brassica, pinenut, raisin

## THIRD COURSE {Select two}

To add additional items from our a la carte menu, please add +6 per person to your menu price.

### Banana Crème Pie

pie dough, chantilly, pastry cream

### Cheesecake

whipped pumpkin ganache, pumpkin caramel, pepita granola, pepita oil

### Crème Brûlée

vanilla custard, cardamom palmier

### Chocolate Cake

chocolate ganache, chocolate mousse, chocolate sprinkles, ice cream

### Ice Cream & Sorbet

seasonal selections

*Note: menu items are subject to change. Surcharges may apply to certain items for groups of 60 and more.*

*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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

# BRUNCH MENU

60  
PER PERSON

\*Guests will be presented a menu and invited to order from the options you select for each course

## FIRST COURSE {Select two}

To add additional items from the list below, please add +8 per person to your menu price.

**Yogurt Parfait** fresh fruit, honey, pistachio granola

**Chopped Salad** bacon, goat cheese, egg, radishes, tomatoes, sherry vinaigrette

**New England Clam Chowder** berkshire pork belly, chive, herb oil

**Arcadian Greens** sunflower seeds, feta, apples, balsamic vinaigrette

**Caesar** white anchovies, pecorino romano, croutons

**Salmon Crudo\*** apple ponzu, togarashi, smoked olive oil

**Tuna Tartare\*** sesame, jalapeño, rose harissa, crispy rice

## SECOND COURSE {Select three}

To add additional items from the list below, please add +10 per person to your menu price.

A seasonal vegetarian entree is always available in addition to your selections

**Banks Classic** eggs sunny side, smoked bacon, home fries, toast

**Lemon Pancakes** strawberry jam, blueberries, whipped cream

**French Toast** milk chocolate ganache, blood orange, maple syrup

**Prosciutto Benedict\*** citron hollandaise

**Brandt All Natural Burger\*** cheddar, Ito, sesame bun, fries, spicy aioli

**Fried Chicken Sandwich** hot honey, blue cheese dressing, lettuce, tomato, sesame bun

**Lobster Roll** brown butter bun, sea salt, chives, old bay potato chips **add 35 per person**

**Chopped Salad** bacon, goat cheese, egg, radishes, tomatoes, sherry vinaigrette **choice of chicken or shrimp**

**Vegetarian & Vegan Option** chantarelle, borage, brassica, pinenut, raisin

## THIRD COURSE {Select two}

To add additional items from our a la carte menu, please add +6 per person to your menu price.

**Banana Crème Pie** pie dough, chantilly, pastry cream

**Cheesecake** whipped pumpkin ganache, pumpkin caramel,

pepita granola, pepita oil

**Crème Brûlée** vanilla custard, cardamom palmier

**ADD 15 PER PERSON**

## FAMILY-STYLE SIDES

{Select two}

**Home Fries**

**Bacon**

**French Fries**

**Jalapeno Cornbread**

6 per order

**Sourdough Toast**

6 per order

## SEATED THREE-COURSE MEAL

# TIER 1 - DINNER MENU

98  
PER PERSON

\*Guests will be presented a menu and invited to order from the options you select for each course

### FIRST COURSE {Select two}

To add additional items from the list below, please add +8 per person to your menu price.

**New England Clam Chowder** berkshire pork belly, chive, herb oil

**Arcadian Greens** sunflower seeds, feta, apples, balsamic vinaigrette

**Caesar** white anchovies, pecorino romano, croutons

**Chopped** bacon, goat cheese, egg, radishes, tomatoes, sherry vinaigrette

**Steamed Mussels** chorizo picante, chipotle cream, dill, grilled baguette

### SECOND COURSE {Select three}

To add additional items from the list below, please add +10 per person to your menu price.

A seasonal vegetarian entree is always available in addition to your selections

**8oz Filet Mignon\*** potato purée, wild mushrooms, béarnaise

**Cod** chantarelle, borage, brassica, pinenut, raisin

**Faroe Island Salmon** red kury squash, fennel, artichoke, gremolata, calabrian chili honey

**Sea Bass** wild mushrooms, broccolini, burgundy red thyme jus

**Bolognese** torchio pasta, dry aged beef, spicy sausage, parmesan

**Green Circle Roasted Chicken** butternut squash spätzle, pearl onion, pomegranate

**Vegetarian & Vegan Option** chantarelle, borage, brassica, pinenut, raisin

### THIRD COURSE {Select one}

To add additional items from our a la carte menu, please add +6 per person to your menu price.

**Banana Crème Pie** pie dough, chantilly, pastry cream

**Cheesecake** whipped pumpkin ganache, pumpkin caramel, pepita granola, pepita oil

**Crème Brûlée** vanilla custard, cardamom palmier

**Ice Cream & Sorbet** seasonal selections

ADD 15 PER PERSON

### FAMILY-STYLE SIDES

{Choose two}

**Potato Purée**

cultured butter, sea salt & chives

**French Fries**

old bay, lime aioli

**Mushrooms**

wild & foraged

**Broccolini**

lemon, olive oil

*Note: menu items are subject to change. Surcharges may apply to certain items for groups of 60 and more.*

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

# TIER 2 - DINNER MENU

115  
PER PERSON

\*Guests will be presented a menu and invited to order from the options you select for each course

*Up to 50 guests: select 4 entrees*

*50+ guests: select 3 entrees*

## FIRST COURSE {Select three}

To add additional items from the list below, please add +8 per person to your menu price.

### New England Clam Chowder

berkshire pork belly, chive, herb oil

### Lobster Bisque

butter poached lobster, creme fraiche, chives

### Arcadian Greens

sunflower seeds, feta, apples, balsamic vinaigrette

### Caesar

white anchovies, pecorino romano, croutons

### Chopped

bacon, goat cheese, egg, radishes, tomatoes, sherry vinaigrette

## SECOND COURSE {Select four}

To add additional items from the list below, please add +10 per person to your menu price.

A seasonal vegetarian entree is always available in addition to your selections

### 8oz Filet Mignon\*

potato purée, wild mushrooms, béarnaise

### Branzino

dill pesto, tomato chutney, nectarines, pine nuts

### Faroe Island Salmon

red kury squash, fennel, artichoke, gremolata, Calabrian chili honey

### Tuna\*

asian pear, dandelion greens, olive berries, chili rice crisp

### Bolognese

torchio pasta, dry aged beef, spicy sausage, parmesan

### Green Circle Roasted Chicken

butternut squash spätzle, pearl onion, pomegranate

### Grill 23 100 Day Ribeye 14oz\*

french fries, sauce au poivre

### Surf & Turf\*

filet mignon, lobster tail, potato puree, wild mushrooms, béarnaise add +35

### Vegetarian & Vegan Option

chantarelle, borage, brassica, pinenut, raisin

## THIRD COURSE {Select three}

additional items from our a la carte menu, please add +6 per person to your menu price.

### Banana Crème Pie

pie dough, chantilly, pastry cream

### Cheesecake

whipped pumpkin ganache, pumpkin caramel, pepita granola, pepita oil

### Crème Brûlée

vanilla custard, cardamom palmier

### Steamed Mussels

chorizo picante, chipotle cream, dill, grilled baguette

### Spanish Octopus Causa

crispy spicy potato, aji amarillo gaeta olives, bonito falkes

### Point Judith Calamari

jalapeno, zucchini, chorizo remoulade

only available for groups of 20 and under

ADD 15 PER PERSON

## FAMILY-STYLE SIDES

{Choose two}

### Potato Purée

cultured butter, sea salt & chives

### French Fries

old bay, lime aioli

### Mushrooms

wild & foraged

### Broccolini

lemon, olive oil

To add

*Note: menu items are subject to change. Surcharges may apply to certain items for groups of 60 and more.*

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*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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

# TIER 3 - DINNER MENU

145  
PER PERSON

\*Guests will be presented a menu and invited to order from the options you select for each course

*Up to 50 guests: select 4 entrees*

*50+ guests: select 3 entrees*

## FIRST COURSE {Select three}

To add additional items from the list below, please add +8 per person to your menu price.

### New England Clam Chowder

berkshire pork belly, chive, herb oil

### Lobster Bisque

butter poached lobster, creme fraiche, chives

### Arcadian Greens

sunflower seeds, feta, apples, balsamic vinaigrette

### Caesar

white anchovies, pecorino romano, croutons

### Chopped

bacon, goat cheese, egg, radish, tomato, onion, avocado, sherry vinaigrette

## SECOND COURSE {Select four}

To add additional items from the list below, please add +10 per person to your menu price.

A seasonal vegetarian entree is always available in addition to your selections

### Greater Omaha Filet Mignon 8oz

### Brandt 100 Day Aged Ribeye 18oz

### Brandt Prime NY 14oz

### Brandt Prime Bavette 10oz

### Rack of Lamb

### Lobster 1 1/4 lb

### Ora King Salmon

red kury squash, fennel, artichoke, gremolata, calabrian chili honey

### Seared U10 Scallops

chantarelle, borage, brassica, pinenut, raisin

### Tuna\*

asian pear, dandelion greens, olive berries, chili rice crisp

### Branzino

dill pesto, tomato chutney, nectarines, pine nuts

### Green Circle Roasted Chicken

butternut squash spätzle, pearl onion, pomegranate

### Surf & Turf\*

filet mignon, lobster tail, potato puree, wild mushrooms, béarnaise **add +35**

### Vegetarian & Vegan Option

chantarelle, borage, brassica, pinenut, raisinmushrooms

## THIRD COURSE {Select three}

To add additional items from our a la carte menu, please add +6 per person to your menu price.

### Banana Crème Pie

pie dough, chantilly, pastry cream

### Cheesecake

whipped pumpkin ganache, pumpkin caramel,  
pepita granola, pepita oil

### Crème Brûlée

vanilla custard, cardamom palmier

### Chocolate Cake

chocolate ganache, chocolate mousse, chocolate sprinkles, ice cream

### Ice Cream & Sorbet

seasonal selections

## FAMILY-STYLE SIDES {Choose two}

### Potato Purée

cultured butter, sea salt & chives

### French Fries

old bay, lime aioli

### Mushrooms

wild & foraged

### Broccolini

lemon, olive oil

### Onion Rings

seachi remoulade

## SHELLFISH & CHAMPAGNE RECEPTION {Add +40 to Menu Price}

**2 Shrimp, 2 Oysters** per person

**1 Glass of Champagne** per person

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# PASSED HORS D'OEUVRES

Welcome your guests with passed appetizers prior to sitting down at your coursé or station-style meal, or serve throughout your cocktail reception.

**Fried Artichokes** old bay aioli **5 per piece**

**Caprese Skewers** cherry tomato, mozzarella, basil oil **5 per piece**

**Mushroom Tartlettes** crème fraîche, sherry, chives **6 per piece**

**Chicken Skewer** herbs de provence, lemon oil **6 per piece**

**Ribeye Kebab\*** mushroom, heirloom tomato **10 per piece**

**Bacon Wrapped Scallops** seasonal accompaniment **10 per piece**

**Mini Crab Cakes** cilantro aioli **10 per piece**

**Salmon Skewers** seasonal accompaniment **8 per piece**

**Tuna Tartare\*** rose harissa, sesame, jalapenos, crispy rice **6 per piece**

**Salmon Tartare Cones\*** ora king salmon, ossetra caviar, crème fraîche **15 per piece**

**Mini Lobster Roll** **25 per piece**

**Salmon Crudo\*** shrimp furikake, preserved harry's strawberries, rice crisp **8 per piece**

**Halibut Ceviche\*** coconut leche de tigre, red onion, corn nut, cassava chips **8 per piece**

**Caviar Spoons** crème fraîche, chives **15 per piece**

**A5 Wagyu Crostini** toasted brioche **32 per piece**

**Vegan Option** fried artichokes, romesco **5 per piece**

## FLATBREADS

*gluten-free available*

**Classic Margherita** **21**  
plum tomato, mozzarella, parmesan, pesto

**Cioppino** **23**  
shrimp, mussels, calamari, gruyere, saffron

**The Chowda** **26**  
crème fraîche, smoked bacon, clams, potato

**Vegan** **21**  
assorted vegetables

## SLIDERS

*priced per piece*

**Prime Short Rib Slider** **11**  
jalapeno jack cheddar, lime aioli

**Crab Cake Slider** **10**  
napa slaw, sea chi aioli

**Fried Oyster Slider** **8**  
chorizo, sea salt

**Kelp Slider** **9**  
chickpea, lentils, coleslaw, old bay aioli

## RECEPTION

# DISPLAYS & STATIONS

### RAW BAR DISPLAYS

Oysters locally harvested **4 per piece**

Jumbo Shrimp Cocktail classic cocktail sauce **5 per piece**

Salmon Tartare Cones\* ora king salmon, ossetra caviar, creme fraiche **15 per piece**

Petit Banks Plateau\* 5 oysters, 3 shrimp, 3 clams, 1/2 lobster tail **75**  
serves 2-4

Grand Banks Plateau\* 11 oysters, 6 shrimp, 6 clams, 6 mussels, salmon crudo, lobster tail **145**  
serves 4-6

Banks Tour Plateau\* 11 oysters, 6 shrimp, 6 clams, 6 mussels, 3 seasonal crudo, lobster tail **175**  
serves 6-8

**CAVIAR**  
*blini, chives, crème fraîche, capers*

**30g 125**

**100g 320**

**250g 700**

### RECEPTION DISPLAYS

Assortment of Artisanal Cheeses fruit, jam, roasted nuts, crostini **15 per person**

Charcuterie Board bresaola, prosciutto de parma, finocchiona with mustard, jam, sourdough **15 per person**

Vegetable Crudite carrots, cucumber, celery, radish, heirloom cherry tomatoes, greek yogurt ranch dressing **10 per person**

### CARVING STATIONS

100 Day Prime Rib au poivre **50 per person**

Colorado Rack of Lamb mint chimichurri **45 per person**

Whole Roasted Ora King Salmon **35 per person**

Roasted Cod leek emulsion **32 per person**

Roasted Chicken Breast **25 per piece**

### SALAD & SIDES

Potato Purée cultured butter, sea salt & chives **8 per person**

French Fries old bay, lime aioli **8 per person**

Musrooms wild & foraged **8 per person**

Vegetable du Jour roasted brussels sprouts, pepitas, nori goat cheese, apricot harissa **8 per person**

Caesar white anchovies, pecorino romano, croutons **12 per person**

Arcadian Greens sunflower seeds, apples, feta, strawberry, balsamic vinaigrette **12 per person**

## RECEPTION

# DESSERT DISPLAYS

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## STATIONARY PETIT FOUR

{Select four} 23 per person

**Seasonal Mini Cheesecakes**

**Mini Cannolis** powdered sugar

**Salted Caramel Profiteroles** caramel, sea salt

**Mini Panna Cotta**

**Mini Chocolate Mousse** dark chocolate

**Chocolate Truffles**

**Mini Key Lime Pies** graham cracker crust

**Mini Lemon Meringue Tart** vanilla shell, toasted meringue

## DISPLAYS & PLATTERS

**Cookies & Bars** assortment of cookies & bars 9 per person

**Cupcake Platter** 7 per piece

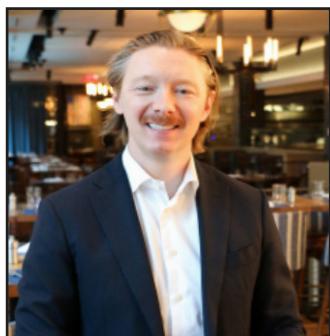
**Fruit Platter** 12 per person

# MEET THE TEAM



**Edson Rojas**  
*Executive Chef*

Growing up in both Peru and Spain, Chef Edson brings multicultural influence and a deep-rooted appreciation for culinary tradition to the dishes he creates. Despite a food-focused upbringing, Edson initially pursued a legal career, eventually trading his textbooks for an apron in greater Boston's top kitchens. Before joining our opening team, Edson worked at Farmstead Table, Benedetto, and Gustazo Cuban Kitchen & Grill. At The Banks, he is instrumental in furthering our partnership with local vendors and use of diverse, locally-sourced seafood.



**Benjamin Chesna**  
*Wine & Beverage  
Manager*

Ben brings bicoastal experience and expertise to his role as Beverage and Wine Manager. Originally moving to Aspen to pursue snowboarding, Ben ended up falling in love with hospitality. In Aspen, he led the beverage program at fine-dining institutions Casa Tua Aspen and Bosq. Ben then headed west to Los Angeles to help Wolfgang Puck's Spago win a Wine Spectator Grand Award. Ben is excited to return to his home state. Ben holds an Advanced Certification with the Court of Master Sommeliers and is a Master's candidate. When not serving cocktails and opening bottles, he enjoys hiking in the woods and cheering on the Pats.



**Tab Volpe**  
*Executive Pastry Chef*

Tab Volpe first ignited his passion for the culinary arts at Johnson & Wales University and honed his talent with experience at many of Boston's culinary institutions like The Langham Hotel in Boston, The Mandarin Oriental Hotel, and No. 9 Park. Before joining Himmel Hospitality Group, he oversaw all baking, dessert, and pastry programming for Chef Barbara Lynch's restaurants. Tab, a connoisseur of classic French desserts, delivers bold flavor, unique components, and artistic presentation.

# MEET THE TEAM



**Alexander Sohn**  
*Sales Manager*

With a background in managing restaurants across Korea, Hong Kong, Switzerland, and the U.S., I've gained a deep understanding of the hospitality industry and the power of genuine connections. My experience has shown me that success in restaurants isn't just about great food—it's about people. That's why I love working in sales. It allows me to build meaningful relationships, understand clients' needs, and create solutions that drive success. Sales, like hospitality, is all about connection, and I thrive in environments where I can bring people together and make an impact.



**Rosangela Solorzano**  
*Sales Manager*

Originally from Venezuela, Rosangela brings a vibrant international perspective to our team. A proud graduate of Florida International University, she earned her Bachelor's degree in Hospitality & Tourism Management in 2018. During her time at FIU, she also participated in the Disney College Program at Walt Disney World in Orlando in 2016, an experience that sparked her passion for creating unforgettable experiences. In 2019, Rosangela relocated to Boston to further expand her career and bring her unique talents to new opportunities. With a strong passion for event planning, she has had the privilege of organizing multiple weddings for friends and family, showcasing her creativity and meticulous attention to detail. A fun fact that sets Rosangela apart is her diploma in Pastry & Baking from Le Cordon Bleu in Miami—a testament to her love for both creativity and craftsmanship. With an eye for perfection and a dedication to excellence, Rosangela is excited to continue shaping memorable events and fostering relationships in her role as Sales Manager.

## PRIVATE DINING RESERVATIONS

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Private dining rooms are reserved based on a food and beverage minimum. There is no room rental charge for private rooms. Reservations are confirmed with the receipt of a contract, credit card authorization form and deposit for 20 or more guests.

All food and beverage costs are subject to 7% state sales tax, a suggested gratuity of 20% and a 7% administrative fee. The Administrative Fee does NOT represent a tip or service charge for the wait staff employees, service employees or bartenders. The suggested gratuity will be added to the check the night of the event, which may be increased or decreased by the Client at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event.



### DINNER

Monday–Thursday:  
5–9:30pm  
Friday & Saturday:  
5–10:00pm  
Sunday:  
5–9:00pm

### LUNCH

Monday–Friday:  
11:30am–3pm

### BRUNCH

Saturday & Sunday: 11am – 2:30pm

### CONTACT US

Alexander Sohn  
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Rosangela Solorzano  
*Sales Manager*  
[rSolorzano@thebanksboston.com](mailto:rSolorzano@thebanksboston.com)

Restaurant: 617.399.0015

406 Stuart Street  
Boston, Massachusetts 02116

**THEBANKSBOSTON.COM**