



CRAFT CANS | 16oz

HEADY TOPPER | 8.0% | \$11.00

IMPERIAL IPA

THE ALCHEMIST | STOWE, VT

LIGHTHOUSE PILSNER | 5.0% | \$9.50

EUROPEAN STYLE PILSNER

BURLINGTON BEER CO | BURLINGTON, VT

LITTLE LUSH IPA | 5.5% | \$9.00

AMERICAN IPA

FROST BEER WORKS | HINESBURG, VT

JAY WAY | 5.5% | \$9.50

HAZY IPA USING LOCAL WHEAT AND HOPS

14TH STAR BREWING CO. | ST. ALBANS, VT

FOLK METAL | 5.5% | \$9.50

OATMEAL STOUT

BURLINGTON BEER CO. | BURLINGTON, VT

SIP OF SUNSHINE | 8.0% | \$11.00

IMPERIAL IPA

LAWSON'S FINEST LIQUIDS | WAITSFIELD, VT

WITS UP | 6.2% | \$10.00

DRY-ALE STYLE CIDER

CITIZEN CIDER | BURLINGTON, VT

FREE WAVE IPA | >0.05% | \$7.00

NON-ALCOHOLIC 12OZ CAN

ATHLETIC BREWING CO. | MILFORD, CT

DRAFTS | \$9

FIDDLEHEAD IPA | 6.2%

INDIAN PALE ALE

FIDDLEHEAD BREWING CO. | BURLINGTON, VT

SWITCHBACK ALE | 5.2%

UNFILTERED AMBER ALE

SWITCHBACK BREWING CO. | BURLINGTON, VT

ALLAGASH WHITE | 5.2%

BELGIAN-STYLE WHEAT BEER

ALLAGASH BREWING CO. | PORTLAND, ME

EDWARD | 5.0%

AMERICAN PALE ALE

HILL FARMSTEAD BREWERY | GREENSBORO BEND, VT

DOMESTIC CANS | 16oz

BUD LIGHT | \$7.00

MICHELOB ULTRA | \$7.50

COORS LIGHT | \$7.00

HEINEKEN (12oz) | \$6.00

GUINNESS | \$8.00

WHITE CLAW | \$7.00

COCKTAILS

MAPLE SPICED BOURBON SHOT | \$10

Old Forester Bourbon House-Infused with Cinnamon, Nutmeg, Cloves, and Fenugreek. Served over a touch of Vermont Maple Syrup. Starts off spicy and finishes sweet. Perfect for a cold winter day.

FLORA & FAUNA BEE'S KNEES | \$17

Barr Hill Gin, Raw Honey, Hibiscus Flower Lemon Infusion, Finished with Rose Water Mist. Served on the Rocks and Garnished with a Lemon Slice.

MADAGASCAR VANILLA ESPRESSO MARTINI | \$18

Smuggler's Notch Organic Vodka House-Infused with Madagascar Vanilla Beans. Kahlua Espresso Liqueur, Baileys, and House-brewed Espresso. Served Up.

FIRE ON THE MOUNTAIN NEGRONI | \$17

Barr Hill Tomcat Gin, Campari & Sweet Boreas Vermouth from Vermont Vermouth Company, House-made Wild Cherry Bark, Burdock Root & Pine Smoked bitters. Served on the Rocks and Garnished with an Orange Slice.

SPICE OF LIFE | \$18

Milagro Silver Tequila House-Infused with Serrano Peppers (Spicy) and Fresh Basil. Green Chartreuse, Fresh Lime Juice and Organic Agave. Served on the rocks with a Sumac and Himalayan Sea Salt Rim. Garnished with a Lime Wheel.

KINGDOM OLD FASHIONED | \$18

Smugglers' Notch VT Bourbon, Vermont Maple Syrup, Black Walnut and Blood Orange Bitters. Served on the Rocks and Garnished with an Orange Slice and Maraschino Cherry.

CLARIFIED KEY LIME PIE MARTINI | \$18

Mad River Rum 44, Smuggler's Notch Organic Vodka House-Infused with Madagascar Vanilla Beans, Mad River First Run Rum and Licor 43 infused with Fresh Lime Juice, and Vermont Maple Syrup. Finished with a Milk Wash clarification process which achieves a velvety smooth texture along with a clean, remarkably complex flavor.

MOCKTAILS

APRÈS TIKI PUNCH | \$8

Persian Lime Juice, Valencia Orange Juice, Pineapple Juice, Organic Agave, Sparkling Water, Angostura Bitters, and Fresh milled Nutmeg

LAVENDER & HONEY LEMONADE | \$8

Fresh squeezed Meyer Lemon Juice House-infused with Organic Lavender and Vermont Raw Honey

SPARKLING POMEGRANATE SOUR | \$8

Pomegranate Juice and House Sour mix topped with Sparkling Water



WINE

REDS | Glass / Bottle

DARK HORSE PINOT NOIR | \$9.50 / \$30

Notes of Bing cherry and raspberry meet aromas of shaved cedar in this bright wine. A polished mouth feel leads to a lingering finish with a touch of strawberry.

WILLAMETTE VALLEY VINEYARDS WHOLE CLUSTER PINOT NOIR | \$16 / \$60

This wine exemplifies the classic "Willamette Valley style" with aromas of black cherry, rich spices of clove and anise, and savory herbs and earth.

DARK HORSE CABERNET SAUVIGNON | \$9.50 / \$30

A bouquet of dark berry, freshly ground coffee and dried herb notes bound from the glass, then carry through to the palate. Undercurrents of cola, shaved dark chocolate and a dust of cinnamon add rich complexity that carries through to a strong finish.

DECOY CABERNET SAUVIGNON | \$14 / \$50

On the palate, silky tannins and a supple, rounded texture frame the voluptuous dark berry flavors, with notions of barrel spice adding nuance and complexity to the long, lush finish.

JEAN-LUC COLOMBO, COTES DU RHONE LES ABEILLES ROUGE | \$14 / \$50

Aromas of violets combine with plums and cassis. This is a silky wine with dark red fruit and a hint of spice on the palate.

CHATEAU BLAIGNAN, MEDOC CRU BOURGEOIS | / \$60

The bouquet has good intensity and persistence, winery expression of fruit and vegetables. On the palate, elegant and concentrated red berry flavors with a hint of spice. Good acidity and very delicate, with almost imperceptible tannins.

CAYMUS CABERNET SAUVIGNON | / \$120

A deep garnet-colored wine with a red-tawny edge, this wine has notes of French oak barrel, cassis, saddle leather, and espresso. It has a full palate with soft tannins and a hint of rustic grittiness.

WHITES | Glass / Bottle

DARK HORSE PINOT GRIGIO | \$9.50 / \$30

Aromas of Meyer lemon, honeycomb and white blossom brighten the glass. A juicy palate follows with notes of Meyer lemon, green apple and pear that pulls through to a delicious finish.

MASO CANALI PINOT GRIGIO | \$12 / \$44

Aromatic and rich through the finish, with notes of apricot, tropical fruit and a touch of white almond.

DARK HORSE SAUVIGNON BLANC | \$9.50 / \$30

Zests of grapefruit and Key lime brighten the palate, and finish with accents of passion fruit and jalapeño.

YEALANDS SAUVIGNON BLANC | \$12 / \$38

Lifted notes of citrus blossom and passion fruit with aromas of fresh herbs and lemon zest. The palate is brimming with zingy tropical fruit balanced with a long, crisp, mineral finish.

DARK HORSE BUTTERY CHARDONNAY | \$9.50 / \$30

A rich wine layered with notes of butter cream and vanilla bean. The mouth feel is full and brims with hints of juicy pineapple and pear that pull through to a crisp finish.

LA CREMA CHARDONNAY SONOMA COAST | \$12 / \$40

Aromas of Meyer lemon, pear, and white flowers are supported on the nose by subtle hints of oak. Followed by flavors of crisp apple, golden peach, and pineapple. On the palate, flavors of graham cracker pie crust add a vein of richness. Fleshy, vibrant, and concentrated, juicy yet balanced acidity drives a lingering finish.

DARK HORSE ROSE | \$9.50 / \$30

Subtle aromas of vine-ripe strawberry rise from the glass with an underlying hint of grapefruit. Juicy layers of pomegranate and sliced watermelon brighten the palate, leading to a crisp finish.

SPARKLING WINE | Glass / Bottle

LA MARCA PROSECCO | \$9.50 /

Fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast.

TATTINGER CHAMPAGNE | / \$99

A pale golden champagne with a yeasty aroma and a dry taste with sharp acidity. It has notes of under-ripe apples, biscuit, crème brûlée, toasted almond, and honey.