



WHITE WINE

Dark Horse Pinot Grigio \$9.50 / \$30 | *California* | Meyer lemon, honeycomb, and white blossom lead to a juicy palate of green apple and pear, finishing clean and bright.

Maso Canali Pinot Grigio \$12 / \$44 | *Trentino, Italy* | Delicate orange blossom and citrus aromas, along with flavors of pineapple, honey, and white almond.

Dark Horse Sauvignon Blanc \$9.50 / \$30 | *California* | Zests of grapefruit and Key lime brighten the palate, then follow through to accents of passionfruit and jalapeño on the finish.

Yealands Sauvignon Blanc \$12 / \$38 | *Marlborough, New Zealand* | Lifted notes of citrus blossom and passion fruit with aromas of fresh herbs and lemon zest.

Dark Horse Buttery Chardonnay \$9.50 / \$30 | *California* | Layered with notes of buttercream and vanilla bean with a full mouthfeel and hints of juicy pineapple and pear on the finish.

La Crema Chardonnay Sonoma Coast \$12 / \$40 | *Sonoma Coast, California* | Subtle aromas of vine-ripe strawberry, hint of grapefruit and layers of pomegranate and sliced watermelon with a clean finish.

Dark Horse Rosé \$9.50 / \$30 | *California* | Classic, dry-style pale pink rosé. Delicate aromas of raspberry and white flower radiate from the glass.

La Marca Prosecco - Sparkling Wine \$9.50 | *Treviso, Italy* | Fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast.

La Marca Prosecco Rose \$9.50 | *Treviso, Italy* | Bright Glera and elegant Pinot Noir blend with citrus, wild strawberry, and juicy peach notes.

Tattinger Champagne - Sparkling Wine \$99 | *Reims, France* | High Chardonnay content and nearly four years of lees aging, offering refined aromatics and elegant structure

RED WINE

Dark Horse Pinot Noir \$9.50 / \$30 | *California* | Bright notes of Bing cherry, raspberry and shaved cedar with a polished mouthfeel that finishes with a touch of strawberry.

Belle Glos Pinot Noir \$16 / \$60 | *California* | A rich and opulent wine offering flavors of dark stone fruit, white pepper, tart cherry, and ripe plum. This wine is well rounded with bright acidity, velvety tannins and a mouthwatering, long finish.

Willamette Valley Vineyards Pinot Noir \$16 / \$60 | *California* | Classic "Willamette Valley style" with aromas of black cherry, rich clove and anise and savory herbs and earth.

Dark Horse Cabernet Sauvignon \$9.50 / \$30 | *California* | Bouquet of dark berry, freshly ground coffee and dried herb with undercurrents of cola, shaved dark chocolate & cinnamon.

Decoy Cabernet Sauvignon \$14 / \$50 | *California* | Dark berry flavors, with notions of barrel spice adding nuance and complexity to the long, lush finish.

Domaine Paul Autard, Cotes du Rhone \$14 / \$50 | *California* | Smoky and complex, loaded with warm raspberry fruit and showing many of the best attributes of a Châteauneuf-du-Pape.

Georges Duboeuf, Beaujolais-Villages \$14 / \$50 | *California* | Hibiscus and red plum lead into juicy cherry and raspberry with hints of violet and black tea in this fruit-forward, softly tannic wine.

Chateau Baignan, Medoc Cru Bourgeois \$60 | *California* | On the palate, elegant and concentrated red berry flavors with a hint of spice. Good acidity, intensity and very delicate.

Caymus Cabernet Sauvignon \$120 | *California* | Red-tawny edge with notes of French oak barrel, cassis, saddle leather and espresso. Full palate with soft tannins and rustic grit.

MOCKTAILS

LAVENDER MEYER LEMONADE \$9 | Fresh squeezed 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

APRES TIKI PUNCH \$8 | Persian Lime Juice, Valencia Orange Juice, Pineapple Juice, Organic Agave, Sparkling Water, Angostura Bitters and Fresh Milled Nutmeg

All prices include a 10% Vermont Alcoholic Beverage Tax.



DRAFT BEER | \$9

Fiddlehead IPA New England IPA | 6.2% | Fiddlehead Brewing Co. - Burlington, VT

Switchback Ale American Amber Ale | 5% | Switchback Brewing Co. - Burlington, VT

Allagash White Belgian Style Wheat | 5.2% | Allagash Brewing Co. - Portland, ME

Edward American Pale Ale | 5.2% | Hill Farmstead Brewery - Greensboro Bend VT

16OZ DOMESTIC & IMPORTED CANS

Bud Light \$7 **Michelob Ultra** \$7.50 **Coors Light** \$7 **Guinness** \$8 **White Claw** \$7

16OZ VERMONT CRAFT CANS

Heady Topper \$11 Imperial IPA | 8% | The Alchemist - Stowe, VT

Jay Way IPA \$9.50 Hazy IPA using local Wheat and Hops | 5.5% | 14th Star Brewing Co. - St. Albans, VT

Sip of Sunshine \$11 Imperial IPA | 8% | Lawson's Finest Liquids - Waitsfield, VT

Lighthouse Pilsner \$9.50 European Style Pilsner | 5% | Burlington Beer Co. - Burlington, VT

Wit's Up \$10 Dry-Ale Style Cider (Gluten Free) | 6.2% | Citizen Cider - Burlington, VT

Disco Lemonade \$10 Tart Wheat Ale | 4.2% | Foam Brewers - Burlington, VT

Little Lush IPA \$9 American IPA | 5.5% | Frost Beer Works - Hinesburg, VT

Mexican Lager \$9.50 Mexican Style Lager with Sea Salt & Lime | 4.75% | 14th Star Brewing Co. - St. Albans, VT

Free Wave IPA \$7 (Non-Alcoholic 12oz Can) | >0.05% | Athletic Brewing Co. - Milford, CT

COCKTAILS

Serrano Basil Margarita \$18 | Milagro Silver Tequila House-Infused with Serrano Peppers (spicy) and Fresh Basil - Patron Citronge - Fresh Lime Juice - Organic Agave - Served on the Rocks - Sumac and Sea Salt Rim - Garnished with a Lime Wheel

Madagascar Vanilla Espresso Martini \$18 | Smugglers' Notch Organic Vodka House-infused with Madagascar Vanilla Beans. Kahlua Espresso Liqueur, Baileys and House-brewed Espresso. Served Up

Blueberry Lemonade \$16 | Green Mountain Blueberry Vodka - House Lemonade - Float of Metcalf's Blueberry Liqueur - Served on the Rocks - Garnished with Fresh Blueberries

Kingdom Old Fashioned \$18 | Smugglers' Notch Bourbon - Vermont Maple Syrup - Blood Orange and Black Walnut Bitters - Served on the Rocks - Orange Slice and Maraschino Bing Cherry

Tomcat Lavender Lemonade \$18 | Barr Hill Tomcat Gin - Fresh Squeezed Lime Juice House-Infused with Organic Lavender and Vermont Raw Honey - Served on the Rocks - Garnished with a Lemon Slice

Watermelon Mojito \$18 | Mad River Rum 44 House-Infused with Mojito Mint - House-Blended Fresh Watermelon - Touch of Vermont Maple Syrup and Fresh Squeezed Lime Juice - Served on the Rocks - Garnished with a Watermelon Wedge and Lime Wheel

Flora & Fauna Bee's Knees \$18 | Barr Hill Gin - Raw Honey - Hibiscus Flower Lemon Infusion - Finished with Rose Water Mist - Served on the Rocks - Garnished with a Lemon Slice

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