

COCKTAILS

MAPLE SPICED BOURBON SHOT | \$10

Old Forester Bourbon infused with cinnamon, nutmeg, cloves, and fenugreek. Served over Vermont maple syrup—spicy up front, sweet on the finish for a cold day.

PURPLE TOMCAT | \$18

Barr Hill Tomcat gin, fresh-squeezed lemon juice infused with organic lavender and Vermont raw honey. Served on the rocks with a lemon slice.

MADAGASCAR VANILLA ESPRESSO MARTINI | \$18

Smugglers' Notch organic vodka 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, and Sweet Boreas vermouth from Vermont Vermouth Co. with housemade wild cherry bark, burdock root & pine-smoked bitters. Served on the rocks with an orange slice.

SERRANO BASIL MARGARITA | \$18

Milagro Silver Tequila infused with serrano peppers and fresh basil. Green Chartreuse, lime juice & organic agave. On the rocks with a sumac-sea salt rim and lime wheel.

KINGDOM OLD FASHIONED | \$18

Smugglers' Notch Vermont Bourbon, maple syrup, black walnut & blood orange bitters. Served on the rocks with an orange slice and maraschino cherry.

CLARIFIED KEY LIME PIE MARTINI | \$18

Mad River Rum 44, Smugglers' Notch vodka infused with Madagascar vanilla, Mad River First Run rum, Licor 43, lime juice & Vermont maple syrup. Milk-washed for a smooth, complex finish.

RUM 44 MINT-INFUSED MOJITO | \$17

Mad River Rum 44 infused with mojito mint, blended with fresh lime juice and organic agave. Finished with soda water and served on the rocks.

MOCKTAILS

APRÈS TIKI PUNCH | \$8

Persian lime juice, Valencia orange juice, pineapple juice, organic agave, sparkling water, Angostura bitters, and freshly milled nutmeg.

LAVENDER MEYER LEMONADE | \$9

Fresh-squeezed Meyer lemon juice house-infused with organic lavender and Vermont raw honey.

GIN-GER AND TONIC | \$8

House-infused non-alcoholic blend of fresh ginger, juniper berries and citrus.

Topped with tonic water and served on the rocks.

OTHER BEVERAGES

SODA | \$3

Pepsi, Diet Pepsi, Mountain Dew, Ginger Ale, Tonic, Lemonade Sweetened Tea, Unsweetened Tea, Gatorade Fruit Punch Boylan's Shirley Temple (\$4)

JUICE | \$2.50

Cranberry, Orange, Apple, Grapefruit, Pineapple

MILK | \$2.50

COFFEE | \$3

TEA | \$3

HOT CHOCOLATE | \$3



CRAFT CANS | 16oz

HEADY TOPPER | 8.0% | \$11

IMPERIAL IPA

THE ALCHEMIST | STOWE, VT

FOCAL BANGER | 7.0% | \$11

AMERICAN IPA

THE ALCHEMIST | STOWE, VT

LITTLE LUSH IPA | 5.5% | \$9

AMERICAN IPA

FROST BEER WORKS | HINESBURG, VT

JAY WAY | 5.5% | \$9

HAZY IPA USING LOCAL WHEAT AND HOPS 14^{TH} STAR BREWING CO. | ST. ALBANS, VT

LITTLE LUSH IPA | 5.5% | \$9.50

AMERICAN IPA

FROST BEER WORKS | HINESBURG, VT

BARISTA | 7.3% | \$11

DOUBLE COFFEE PORTER

BURLINGTON BEER CO. | BURLINGTON, VT

SIP OF SUNSHINE | 8.0% | \$11

IMPERIAL IPA

LAWSON'S FINEST LIQUIDS | WAITSFIELD, VT

WITS UP | 6.2% | \$10

DRY-ALE STYLE CIDER CITIZEN CIDER | BURLINGTON, VT

FREE WAVE IPA | >0.05% | \$6

NON-ALCOHOLIC 120Z CAN

ATHLETIC BREWING CO. | MILFORD, CT

DRAFTS | \$9

FIDDLEHEAD IPA INDIAN PALE ALE FIDDLEHEAD BREWING CO. BURLINGTON, VT	6.2%
SWITCHBACK ALE AMERICAN AMBER ALE SWITCHBACK BREWING CO. BURLINGTON, VT	5.2%
ALLAGASH WHITE BELGIAN-STYLE WHEAT BEER ALLAGASH BREWING CO. PORTLAND, ME	5.2%
EDWARD	5.2%

AMERICAN PALE ALE HILL FARMSTEAD BREWERY | GREENSBORO BEND, VT

DOMESTIC CANS | 16oz

BUDLIGHT	\$7
MICHELOB ULTRA	\$7.50
COORS LIGHT	\$7
GUINNESS	\$8
APRÈS SELTZER	\$10
HIGH NOON	\$9

WINE | REDS

THE WINES OF FRANCIS COPPOLA PINOT NOIR \$9.50 / \$30

BELLE GLOS PINOT NOIR BALADE STA. RITA HILLS \$16 / \$60

Z. ALEXANDER BROWN CABERNET SAUVIGNON \$9.50 / \$30

DECOY CABERNET SAUVIGNON \$14/\$50

PONT DE NYONS COTES DU RHONE \$14 / \$50

CHATEAU BLAIGNAN, MEDOC CRU BOURGEOIS / \$60

CAYMUS CABERNET SAUVIGNON / \$120

WINE | WHITES

ECCO DOMANI PINOT GRIGIO

\$9.50 / \$30

MASO CANALI PINOT GRIGIO \$12 / \$44

THE CROSSINGS SAUVIGNON BLANC \$9.50 / \$30

YEALANDS SAUVIGNON BLANC

\$10/ \$38

THE WINES OF FRANCIS COPPOLA CHARDONNAY \$9.50 / \$30

LA CREMA CHARDONNAY SONOMA COAST \$10 / \$40

FLEURS DE PRAIRIE COTES DE PROVENCE ROSE \$9.50 / \$30

WINE | SPARKLING

LA MARCA PROSECCO

\$9.50 /

TATTINGER CHAMPAGNE

/ \$99