



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 **Après Seltzer** (12oz) \$10

16OZ VERMONT CRAFT CANS

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

The Substance \$11 IPA | 6.6% | Bissell Brothers Brewery - Portland, ME

Strawberry Gose \$10 Fruited Sour | 5.6% | 14th Star Brewing Co. - St. Albans, VT

Lighthouse Pilsner \$10 European Style Pilsner | 5% | Burlington Beer Co. - Burlington, VT

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

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

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

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

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

Free Wave IPA \$6 (Non-Alcoholic 12oz Can) | >0.05% | Athletic Brewing Co. - Milford, CT

THC Seltzer \$7 (Non-Alcoholic 12oz Can) | 1mg THC | Upstate Elevator Company - Burlington, VT

WHITE WINE

BOTTLE / GLASS

Ecco Domani Pinot Grigio

\$9.50 / \$30

Light Citrus and delicate floral aromas, tropical fruit flavors and a crisp, refreshing 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.

The Crossings Sauvignon Blanc

\$9.50 / \$30

Elegant and fresh, with tropical fruit and citrus, balanced by a crisp mineral finish.

Yealands Sauvignon Blanc

\$12 / \$38

Citrus blossom and passion fruit with fresh herbs and lemon zest, finishing crisp and mineral.

The Wines of Francis Coppola Chardonnay

\$9.50 / \$30

Peach and toasted brioche, with tangerine and pear, balanced by bright acidity and honeysuckle finish.

La Crema Chardonnay Sonoma Coast

\$12 / \$40

Meyer lemon, pear, and white flowers with apple, peach, and pineapple, balanced by vibrant acidity.

Fleurs de Prairie Côtes de Provence Rosé

\$9.50 / \$30

Pale salmon with delicate red fruit, black currant, and lemon, lifted by bright, refreshing acidity.

RED WINE

The Wines of Francis Coppola Pinot Noir

\$9.50 / \$30

Cranberry, lavender, and cherry with bright red berries and plum, finishing silky with a touch of toast.

Belle Glos Pinot Noir Balade Sta. Rita Hills

\$16 / \$60

Blackberry and boysenberry with vanilla, brioche, and spice, carrying a plush texture and smooth finish.

Z. Alexander Brown Cabernet Sauvignon

\$9.50 / \$30

Black cherry, mocha, and toasted oak, with soft tannins and a full, juicy palate of cherry and chocolate.

Decoy Cabernet Sauvignon

\$14 / \$50

Silky tannins and a supple texture frame dark berry flavors, with barrel spice and a long, lush finish.

Pont de Nyons Côtes du Rhône

\$14 / \$50

Full of dark red fruits, spice, pepper and garrigue aromas.

Château Blaignan, Médoc Cru Bourgeois

/ \$60

Intense, winery fruit with red berries and spice, balanced by bright acidity and delicate tannins.

Caymus Cabernet Sauvignon

/ \$120

Deep garnet with cassis, espresso, and oak, layered with leather notes, soft tannins, and a rustic edge.

All prices include a 10% Vermont Alcoholic Beverage Tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. A 9% meals tax will be added.



SPARKLING WINE

BOTTLE / GLASS

La Marca Prosecco

\$9.50 /

Fresh and clean, with citrus, lemon, green apple, grapefruit, and a touch of minerality and toast.

Tattinger Champagne

/ \$99

Pale golden with yeasty aroma, crisp acidity, and notes of apple, biscuit, almond, and honey.

COCKTAILS

Serrano Basil Margarita \$18

Milagro Silver Tequila House-infused with Serrano Peppers (spicy) + Fresh Basil - Patrón Citronage - Fresh Lime Juice - Organic Agave - On the Rocks - Sumac & Sea Salt Rim - Lime Wheel Garnish

Flora & Fauna Bee's Knees \$18

Barr Hill Gin - Raw Honey - Hibiscus Flower Lemon Infusion - Rose Water Mist Finish - On the Rocks - Lemon Slice Garnish

Madagascar Vanilla Espresso Martini \$18

Smuggler's Notch Organic Vodka House-infused with Madagascar Vanilla Beans - Kahlúa Espresso Liqueur - Baileys - House-Brewed Espresso - Served Up

Blueberry Lemonade \$18

Green Mountain Blueberry Vodka - House Lemonade - Metcalf's Blueberry Liqueur Float - On the Rocks - Fresh Blueberry Garnish

Purple Tomcat Lemonade \$18

Barr Hill Tomcat Gin - Fresh-squeezed Lemon Juice House-Infused with Lavender - Vermont Raw Honey - On the Rocks - Lemon Slice Garnish

Kingdom Old Fashioned \$18

Smuggler's Notch Vermont Bourbon - Vermont Maple Syrup - Black Walnut + Blood Orange Bitters - On the Rocks - Orange Slice + Maraschino Cherry Garnish

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 + Liqueur 43 Infused with Fresh Lime Juice + Vermont Maple Syrup - Milk Wash Clarification Finish

Watermelon Mojito \$18

Mad River Rum House-infused with Mojito Mint - House-blended Fresh Watermelon - Vermont Maple Syrup - Fresh-squeezed Lime Juice - On the Rocks - Lime Wheel Garnish

MOCKTAILS \$9

Après Tiki Punch

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

Lavender Meyer Lemonade

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

Sparkling Pomegranate Sour

Pomegranate Juice - House Sour Mix - Sparkling Water

OTHER BEVERAGES

Soda \$3

Pepsi - Diet Pepsi - Mountain Dew - Starry - Root Beer - Ginger Ale - Tonic - Lemonade - Unsweetened Tea - Boylan's Shirley Temple (\$4)

Juice \$2.50

Cranberry - Orange - Apple - Grapefruit - Pineapple

Milk \$2.50

Coffee \$3

Tea \$3

Hot Chocolate \$3

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