

COCKTAILS

FALL FAVORITES

HARVEST MOON- \$13

Tito's Vodka, Chambord, Lemon
St. Elder, Orange Bitters

FROST DELAY- \$12

Bombay Sapphire, Rosemary,
Plum Syrup, Lemon

BUCK RUSSELL- \$12

Bulleit Bourbon, Lemon, Mint
Sugar, Ginger Beer

BRUSH HOGGER - \$13

Milagro Blanco, Pomegranate
Kirshwasser, Aperol, Lemon

MAPLE OLD FASHIONED - \$13

Maker's Mark, Vermont Maple
Syrup, Bitters

THE BEE'S KNEES - \$14

Barr Hill Gin, Lemon, Honey

MOCKTAILS - \$6

IN THE ORCHARD

VT Apple Cider, Sugar, Lemon

RASPBERRY RICKEY

Raspberry, Soda, Lime

CRANSPRITZ SUPERNOVA

Cranberry, Honey, Orange
Bitters, Soda

DARK N' OVERCAST

Reed's Ginger Beer, iced tea,
lime, candied ginger

MANGO MULE

Cucumber, Honey, Mango, Reed's
Ginger Beer, Lime

LAVENDER LEMONADE

Lavendar Syrup, Soda, Lemon

BEER

DRAFTS

HILL FARMSTEAD- \$8

Rotating Selection
Greensboro, VT

VON TRAPP - \$7

Golden Helles
Stowe, VT

BURLINGTON BEER CO - \$8

Elaborate Metaphor NEIPA
Burlington, VT

14TH STAR FAIRWAY FINDER- \$8

Remix IPA
St. Albans, VT

GUINNESS - \$7.5

Stout
Dublin, Ireland

ZERO GRAVITY - \$7.5

Green State Lager
Burlington, VT

FIDDLEHEAD - \$8

American IPA Shelburne, VT

SWITCHBACK - \$8

Red Ale Burlington, VT

BOTTLES & CANS

COORS LIGHT - \$5

MILLER LITE - \$5

LABATT BLUE - \$5

CORONA - \$5.5

MICHELOB ULTRA - \$5

STELLA ARTOIS - \$6

BUD & BUD LIGHT - \$5

ZG OKTOBERFEST - \$8

HEADY TOPPER - \$9

LAWSON'S FINEST - \$8

Sip of Sunshine, Fest Bier
Little Sip, Scrag Mountain Pils

WHITE CLAW VARIETY - \$7

VT CIDER LAB - \$8

Dry Cider, Ginger Cider

HIGH NOON VARIETY- \$7

SUNCRUISER ARNOLD PALMER - \$7

ATHLETIC CLUB N/A - \$5

Golden Ale, Hazy IPA

ZERO GRAVITY N/A - \$5

Rescue Club IPA, Pilsner

WINE

WHITES, ROSE & SPARKLING

GLASS POURS

LUNA NUDA, PINOT GRIGIO, ITL - \$10/38

Crisp, Citrus, Apple

CLOS DU NAPA, SAUVIGNON BLANC, CA - \$12/46

Vibrant, Citrus, Mango, Pear

BLOODROOT, CHARDONNAY, CA - \$12/46

Citrus, Subtle Oak, Stone Fruit

VERA, VINHO VERDE, PRT - \$11/44

Subtle Effervescence, Lime, Pink Grapefruit

TRIENNES ROSE, FR - \$12/48

Floral, Crisp, Strawberry, Raspberry

CANDONI PROSECCO, ITL 187ML - \$11

Green Apple, Pear, Honey

BY THE BOTTLE

CANDONI, PROSECCO, ITL - \$42

Green Apple, Pear, Honey

ROCKS OF BAWN, CHARDONNAY, WA - \$40

Crisp, Bright, Slight Minerality

BORELL DIEHL, ROSE, GER - \$45

Juicy, Red Cherry, Light Tannin

DOMAINE LE NOVI, LUBERON BLANC, FR - \$45

White Flowers, Nectarines, Almond, Grapefruit

LOUIS JADOT, CHARDONNAY, FR - \$45

Apple, Melon, Honeysuckle

CHAMPALOU VOUVRAY, BRUT, FR - \$48

Fresh, Delicate, Refined

UNION SACRE, GEWURZTRAMINER, CA - \$48

Honeysuckle, Orange Blossom, Chamomile

LA PEPIERE, MUSCADET, FR - \$50

Baking Spice, Honey

LA SPINETTA, VERMENTINO, IT - \$50

Floral, Bergamot Orange, Citrus Forward

DOMAINE DE PALLUS CHINON, ROSE, FR - \$50

Strawberry, Lemon, Floral Blossom

FOURNIER, POUILLY-FUME, FR - \$56

Ripe Currant, Lime, Fresh Acidity

WHISPERING ANGEL, ROSE, FR - \$58

Rosemary, Lavendar, Peaches

EBNER EBENAUER, GRUNER VETLINER, AU - \$58

Pear, Spice, Slightly Effervescent

CAKEBREAD, CHARDONNAY, CA - \$85

Ripe Melon, Pear, Cream, Subtle Oak

VEUVE CLICQUOT, BRUT, FR - \$96

Brioche, Lemon, Apple, Toffee, Vanilla

PERRIER-JOUET, BRUT, FR - \$150

Tropical Fruit, Citrus, Spice, Yeast

WINE

REDS

GLASS POURS

ALLEGRINI, VALPOLCELLA, ITL - \$12/46

Cherry, Red Plum, Black Pepper

SAINT COSME, COTES DU RHONE, FR - \$10/36

Sandalwood, Violets, Black Pepper

VIOLET HILL, PINOT NOIR, OR - \$12/48

Vanilla, Black Currant, Mild Spice

IRON WOLF, SYRAH, CA - \$11/44

Balsamic Glaze, Cacao, Plum, Black Pepper

BONANZA, CABERNET, CA - \$11/38

Luscious Fruit, Dark Chocolate, Silky Tannins

BY THE BOTTLE

ROCCA DELLA MACIE, CHIANTI, ITL - \$42

Juicy Cherry, Blackberry, Tobacco

PIKE ROAD, PINOT NOIR, OR - \$44

Raspberry, Hibiscus, Truffle, Mocha

IRON WOLF, SYRAH, CA - \$44

Balsamic Glaze, Cacao, Plum, Black Pepper

ZENATO, VALPOLICELLA, ITL - \$60

Wild Berries, Chocolate

LE RAGNAIE, SANGIOVESE, IT - \$52

Cassis, Cherry, Blood Orange

THE WITHERS, PINOT NOIR, CA - \$60

Black Currant, Dry Tannins

STAGS LEAP, PETIT SYRAH, CA - \$75

Bramble Fruit, Earth, Black Pepper

THE PRISONER, NAPA BLEND, CA - \$80

Acai Berries, Anise, Clove

THE WITHERS "MR. BURGESS", CA - \$80

Blueberry, Violet, Dusty Tannins

BATSILO, BAROLO, ITL - \$82

Flowery, Toasted Spices, Nuts

CHATEAUNEUF DU PAPE, FR - \$82

Ripe Red Fruit, Bitter Chocolate, Powdery Finish

BELLE GLOS, PINOT NOIR, CA - \$85

Cinnamon, Dark Chocolate, Black Cherry

CAKEBREAD, CABERNET, CA - \$110

Cassis, Boysenberry, Subtle Oak

CAKEBREAD, BENCHLAND SELECT BLEND CA - \$135

Vanilla. Mocha, Boysenberry

JOSEPH PHELPS, CABERNET, CA - \$140

Ripe Currant, Tobacco, Leather

CAYMUS, CABERNET, CA - \$210

Cocoa, Cassis, Ripe Berries