



COCKTAILS

MAPLE SPICED BOURBON SHOT | \$9

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 | \$17

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

FIRE ON THE MOUNTAIN NEGRONI | \$16

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.

SIS BOOM BAH BLONDE | \$16

Smugglers' Notch Organic Vodka, Yellow Tomato Puree blended with Select Herbs and Spices, Mixed Peppercorns, Specialty Hot Sauce And Fresh Lemon Juice. Our refined version of a Bloody Mary, specifically created to be served all day and night. Served on the Rocks and Garnished with an Olive and Lemon Slice. Add Herb & Spice Salted Rim - \$1.50

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.

NORTHWAY CLARIFIED PAINKILLER | \$18

Mad River Distillers First Run Rum and VSOP Brandy House-Infused with Caribbean Spices including Nutmeg, Korintje Cinnamon, Star Anise, Shredded Coconut and Lemon Peel and then mixed with Turbinado Cane Sugar, Pineapple Juice, Lemon Juice and Orange Juice. Finished with a Milk Wash Clarification which achieves a velvety smooth texture along with a 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.



VT CRAFT CANS | 16oz

HEADY TOPPER | 8.0% | \$11.00

IMPERIAL IPA
THE ALCHEMIST | STOWE, VT

FIRST FLAKES | 7.0% | \$10.00

DOUBLE IPA
DIRT CHURCH BREWERY | EAST HAVEN, VT

PEEPER | 5.5% | \$9.50

PALE ALE
MAINE BEER CO. | FREEPORT, ME

JAY WAY | 5.5% | \$9.50

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

LITTLE LUSH IPA | 5.5% | \$9.50

AMERICAN IPA
FROST BEER WORKS | HINESBURG, VT

BARISTA | 7.3% | \$9.50

DOUBLE COFFEE PORTER
BURLINGTON BEER CO. | BURLINGTON, VT

ROTATING PARTY JAM | 8.0% | \$12.00

FRUITED SOUR BEERS
HERMIT THRUSH BREWERY | BRATTLEBORO, VT

SIP OF SUNSHINE | 8.0% | \$11.00

IMPERIAL IPA
LAWSON'S FINEST LIQUIDS | WAITSFIELD, VT

DIRTY MAYOR | 5.2% | \$10.00

HARD CIDER WITH GINGER
CITIZEN CIDER | BURLINGTON, VT

RESCUE CLUB IPA | >0.05% | \$6.00

NON-ALCOHOLIC 12 OZ CAN
ZERO GRAVITY CRAFT BREWERY | BURLINGTON, VT

DRAFTS | \$8

FIDDLEHEAD IPA

INDIAN PALE ALE
FIDDLEHEAD BREWING CO. | BURLINGTON, VT

6.2%

SWITCHBACK ALE

UNFILTERED AMBER ALE
SWITCHBACK BREWING CO. | BURLINGTON, VT

5.2%

ALLAGASH WHITE

BELGIAN-STYLE WHEAT BEER
ALLAGASH BREWING CO. | PORTLAND, ME

5.2%

LIGHTHOUSE

EUROPEAN STYLE PILSNER
BURLINGTON BEER CO. | BURLINGTON, VT

5.0%

DOMESTIC CANS | 16oz

BUDLIGHT

\$7.00

MICHELOB ULTRA

\$7.50

COORS LIGHT

\$7.00

GUINNESS

\$8.00

WHITE CLAW

\$7.00

WINE | REDS

PROPHECY PINOT NOIR

\$9.50 / \$30

BELLE GLOS PINOT NOIR

\$16 / \$60

PROPHECY CABERNET SAUVIGNON

\$9.50 / \$30

DECOY CABERNET SAUVIGNON

\$14 / \$50

JOSH CELLARS CABERNET SAUVIGNON

\$14 / \$50

BENI DI BATASIOLO BARBERA D' ALBA

\$13 / \$48

"SLANDER" BY ORIN SWIFT PINOT NOIR

/ \$120

CAKEBREAD CABERNET SAUVIGNON

/ \$140

WINE | WHITES

PROPHECY PINOT GRIGIO

\$9.50 / \$30

MASO CANALI PINOT GRIGIO

\$12 / \$44

PROPHECY SAUVIGNON BLANC

\$9.50 / \$30

YEALANDS SAUVIGNON BLANC

\$10 / \$38

PROPHECY CHARDONNAY

\$9.50 / \$30

LA CREMA CHARDONNAY SONOMA COAST

\$10 / \$40

ROMBAUER VINEYARDS CHARDONNAY

/ \$80

CAKEBREAD SAUVIGNON BLANC

/ \$80

PROPHECY ROSE

\$9.50 / \$80

WINE | SPARKLING

LA MARCA PROSECCO

\$9.50 /

LANSON CHAMPAGNE

/ \$80