



## Vermont Craft Beer

14<sup>TH</sup> STAR BREWING

St. Albans, Vermont

Valor Ale

53 IBU – 5.4% ABV – 16 oz. can – \$8.00

SWITCHBACK BREWING

Burlington, Vermont

28 IBU – 5% ABV – 16 oz. can – \$9.00

## Draught Beer

von Trapp Pilsner

42 IBU – 5.4% ABV – 16 oz. – \$8.00

Queen City Yorkshire Porter

30 IBU – 5% ABV – 16 oz. – \$8.00

Upper Pass First Drop American Pale Ale

65 IBU – 5.9% ABV – 16 oz. – \$8.00

## Vermont Craft Cider

CITIZEN CIDER

Burlington, Vermont

The Dirty Mayor

12 oz. can – 5.2% ABV – \$7.00

SHACKSBURY CIDER

Vergennes, Vermont

The Vermonter

12 oz. can – 6% ABV – \$7.00

Rosé Cider

12 oz. can – 5.5% ABV – \$7.00

*Effective 5 Jan 2023*



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## Featured Cocktails

All \$14.50

### Warm & Dusty

Extra cold vodka served straight up with olive juice and Chef-made hot sauce, garnished with a hand-stuffed local blue cheese olive.

### Gin-ger Gimlet \*

Gin shaken with fresh lime juice, honey, ginger extract served straight up with crystalized ginger garnish.

### Whiskey Sling

Bourbon whiskey over ice and muddled lemon with light agave, topped with house-made bitters.

### Almond Cherry Fizz \*

Amaretto & dark cherry juice topped with our delicious house bubbles.

### Wise Sage \*

Sage & Orange blossom simple syrup shaken with vodka and served on the rocks with a splash of soda.

### Strawberry Paloma \*

Reposado tequila served over ice with house-made strawberry syrup, a touch of sea salt, grapefruit juice and topped with lemon/lime soda.

\* can be made as a mocktail for \$4.50

*Effective 9 May 2023*



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All \$14.50

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