Featured Cocktails

Items marked with * can be made as a mocktail.

Warm and Dusty
Extra cold vodka served straight up with olive juice and Chef-made hot sauce, garnished with a pickled carrot stuffed olive. 15

Gin-ger Gimlet *
Gin shaken with fresh lime juice, honey, ginger extract served straight up with crystallized ginger garnish. 15

Matcha Silk
Vodka, shaken with white chocolate liqueur and house-made matcha simple syrup. Served straight up with an orange twist. 18

Almond Cherry Fizz *
Our delicious house bubbles, organic cherry juice, amaretto. 15

Rye'd or Die
Whistle Pig PiggyBack Rye, mixed with Campari, Amaro and house-made bitters. Garnished with organic bee pollen. 18

Velvet Barrel
Bourbon blended with Amaro, balsamic vinegar and a touch of agave. Served up with a dusting of freshly cracked black pepper. 18

Wine by the Glass page 2
Beer & Cider page 3
NA Cocktails page 4

Effective 5 February 2026

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Effective 5 February 2026

Wines by the Glass

White, Rosé, Orange & Sparkling

Albariño
Burgans, Rías Baixas, Galicia, Spain 14

Sauvignon Blanc
Marisco Vineyards, Marlborough, New Zealand 14

Pinot Grigio
Barone Fini, Valdadige, Italy 12

Riesling
Seehof, Elektrisch, Rheinhessen, Germany 14

Chardonnay
Chateau Vitallis, Macôn-Fuisse, Burgundy, France 14

Bubbles
Domaine St. Vincent, Méthode Champenoise Brut, NM 14

Orange
Passione Natura, Artorange, Abruzzo, Italy 12

Rosé
Domaine de Fontsainte, Gris de Gris, Languedoc, France 13

Red Wines

Bordeaux
Mahler-Basse, Cheval Noir, Saint-Émilión, France 15

Cotes du Rhône
Paul Jaboulet Aîné, Parallèle 45, Southern Rhône, France 12

Cabernet Sauvignon
J.Lohr Vineyards, Hilltop, Paso Robles, California 16

Pinot Noir
The Four Graces, Willamette Valley, Oregon 15

Barbera
Elio Perrone, Tasmorcan, Asti, Piedmont, Italy 14

Nebbiolo
Poderi Cellario, Langhe Nebbiolo, Piedmont, Italy 15

Effective 24 April 2026

Wines by the Glass

White, Rosé, Orange & Sparkling

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Burgans, Rías Baixas, Galicia, Spain 14

Sauvignon Blanc
Marisco Vineyards, Marlborough, New Zealand 14

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Nebbiolo
Poderi Cellario, Langhe Nebbiolo, Piedmont, Italy 15

Effective 24 April 2026

Vermont Craft Beer

Switchback Brewing
Burlington, Vermont
28 IBU – 5% ABV – 16 oz. can - $9.00

Fiddlehead IPA
Shelburne Vermont
53 IBU – 6.2% ABV – 16 oz. can - $9.00

Queen city porter
Burlington, Vermont
36 IBU – 5% ABV – 12 oz. can - $8.00

Draught Beer

von Trapp Pilsner
15 IBU – 5.5% ABV – 16 oz. - $8.00

Frost Little Lush IPA
5.5% ABV – 16 oz. - $8.00

Rutland Beerworks Blueberry Blonde Ale
10 IBU – 5.0% ABV – 16 oz. - $8.00

Vermont Craft Cider

Shacksbury Cider
Vergennes, Vermont

The Vermonter
12 oz. can – 6% ABV - $7.00

Rosé Cider
12 oz. can – 5.5% ABV - $7.00

Eden Specialty Ciders
Newport, Vermont

Deep Cut Cider
12 oz. can – 6.2% ABV - $7.00

Effective 2 April 2026

Vermont Craft Beer

Switchback Brewing
Burlington, Vermont
28 IBU – 5% ABV – 16 oz. can - $9.00

Fiddlehead IPA
Shelburne Vermont
53 IBU – 6.2% ABV – 16 oz. can - $9.00

Queen city porter
Burlington, Vermont
36 IBU – 5% ABV – 12 oz. can - $8.00

Draught Beer

von Trapp Pilsner
42 IBU – 5.4% ABV – 16 oz. - $8.00

Frost Little Lush IPA
5.5% ABV – 16 oz. - $8.00

Rutland Beerworks Blueberry Blonde Ale
10 IBU – 5.0% ABV – 16 oz. - $8.00

Vermont Craft Cider

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Vergennes, Vermont

The Vermonter
12 oz. can – 6% ABV - $7.00

Rosé Cider
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Newport, Vermont

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12 oz. can – 6.2% ABV - $7.00

Effective 2 April 2026

Ritual Zero Proof Alternative Cocktails

Made Classically with *Ritual Zero Proof* "Spirits"
All $14 or as indicated

Gin & Tonic
Served on the rocks with a lime slice.

Margarita
Made with fresh lime juice. Agave, a dash of sea salt and served on the rocks.

Whiskey Sour
Made with fresh lemon and lime juice & organic agave served on the rocks with a cherry.

Rum & Coke
Served on the rocks with a lime

Aperitif Spritzer
Served on the rocks with fresh orange juice and topped with club soda.

Pentire Faux-groni
Seaward Botanical and Coastal Spritz, on the rocks with a wedge of orange.

0% Beers
All $7 or as indicated

ZERO GRAVITY BREWING
Burlington, Vermont
Green State Lager

ATHLETIC CLUB BREWING
Run Wild IPA

Other NA Beverages

NA WINES – SEE PAGE 20 ON THE WINE LIST

Tretap Organic Sparkling Maple Tree Water 6

K&M Root Beer 5

Homemade Lemonade (Sparkling or Flat) 4

Shirley Temple 3.5

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Burlington, Vermont
Green State Lager

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Run Wild IPA

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