

DRINK MENU

COCKTAILS

FARMHOUSE MULE 12

VODKA, GINGER BEER, LIME
SPICED, BRIGHT, CLASSIC
MAKE IT LOCAL WITH SMUGGS VODKA +2

MARGARITA 13

TEQUILA, TRIPLE SEC, CITRUS, AGAVE
SWEET, TART, BALANCED

OLD FASHIONED 12

BOURBON, DEMERARA SYRUP, BITTERS
RICH, STRUCTURED, BOOZY
MAKE IT LOCAL WITH RECTIFIED BOURBON +2

GARDEN PARTY 13

GIN, COCCHI ROSA, DRY VERMOUTH, ORANGE BITTERS, ROSE WATER
BOTANICAL, SOPHISTICATED, REWARDING

CUBAN BREEZE 14

MOUNT GAY ECLIPSE, AMARETTO, PINEAPPLE, LIME, TIKI BITTERS
TROPICAL, BOOZY, ON ISLAND TIME

ESPRESSO MARTINI 12

VODKA, COFFEE LIQUEUR, COLD BREW
DECADENT, UPLIFTING

POCKETFUL OF SUNSHINE 12

TEQUILA, ORANGE, PEAR, & GRAPEFRUIT, LEMON LIME SODA
JUICY, BRIGHT, FUN

JACK & ROSE 11

APPLE BRANDY, HOUSE-MADE GRENADINE, LIME
FRUITY, CRISP, WOODY

MOCKTAILS

WORKER BEE 9

HONEY, LEMON, SPICY BITTERS, CLUB SODA
SWEET, ZINGY, BUBBLY

N/A-PEROL SPRITZ 10

ORANGE & GENTIAN ROOT SYRUP, TÖST ROSÉ SPARKLING TEA, TONIC
HERBAL, CITRUSY, FLORAL

TÖST ROSÉ 6

SPARKLING WHITE TEA WITH ELDERBERRY, & GINGER

WINES BY THE GLASS

PROSECCO - BELLAFINA (VENETO)

WHITE PEACH, PEAR, LIGHT FLORALS

PINOT GRIGIO - GIUTIANO ROSATI

(FRIULI-VENEZIA GIULIA) CLEAN, FRUITY, CRISP

SAUVIGNON BLANC - KURANUI

(MARLBOROUGH) FRAGRANT & FLORAL, CLASSIC
NEW ZEALAND SAUV BLANC

GRÜNER VELTLINER - VORSPANNHOF MAYR

(NIEDERÖSTERREICH) LIGHT BODIED, ZINGY,
FRUIT DRIVEN

CHARDONNAY - DELTA (CALIFORNIA)

RIPE YELLOW APPLE, TANGERINE, VANILLA

PINOT NOIR - MAISON DE MADELEINE

(BURGUNDY) LIGHT BODY, SMOOTH, FRAGRANT

BORDEAUX ROUGE - CHÂTEAU JOURDAN

(BORDEAUX) BLEND OF MERLOT, CAB SAUV,
& CAB FRANC

MONTEPULCIANO D'ABRUZZO - FILARI

(ABRUZZO) RICH & EARTHY WITH SPICED AROMAS

CÔTES DU RHÔNE - LA GRIVELIÈRE

(SOUTH RHÔNE) LIGHT BODY, DARK EARTH & SPICE

CABERNET SAUVIGNON - SIETE FINCAS

(MONDOZA) RIPE DARK FRUIT, BLACK PEPPER,
CHOCOLATE

MALBEC - 'GAIA' DOMAINE BOUSQUET

(TUPUNGATO) SPICY AROMAS, JUICY, FRUITY

GLASS 1/2 LT BOTTLE

9 22 -

8 20 32

9 22 36

12 30 48

12 30 48

9 22 36

9 22 36

9 22 36

10 28 40

12 30 48

12 30 48

BOTTLES & CANS

BITBURGER PILSNER 8

(BITBURG, GERMANY)
GERMAN PILSNER, 16OZ, 4.8%

STELLA ARTOIS 6

(LEUVEN, BELGIUM)
BELGIAN PILSNER, 12OZ, 5.2%

SAISON DUPONT 10

(LEUZE-EN-HAINAUT, BELGIUM)
BELGIAN SEASONAL ALE, 16OZ, 6.5%

WEIHENSTEPHANER WEISSBIER 10

(FREISING, GERMANY)
BAVARIAN WHEAT BEER, 12OZ, 5.4%

ORVAL 12.5

(LEUZE-EN-HAINAUT, BELGIUM)
AUTHENTIC TRAPPIST ALE, 11.2OZ, 6.9%

THE ALCHEMIST 'HEADY TOPPER' 10

(STOWE, VT)
AMERICAN DIPA, 16OZ, 8%

THE ALCHEMIST 'FOCAL BANGER' 10

(STOWE, VT)
AMERICAN IPA, 16OZ, 7%

BLACK FLANNEL MÄRZEN 10

(ESSEX JUNCTION, VT)
MALTY GERMAN AMBER LAGER, 16OZ, 5.8%

ATHLETIC NON-ALCOHOLIC BEER 5.5

(MILFORD, CT)
ROTATING BREWS, ASK ABOUT WHAT WE HAVE TODAY

BBCO WAVE HOP WATER 6

(BURLINGTON, VT)
SPARKLING HOP-INFUSED WATER, NON-ALCOHOLIC

WINES BY THE BOTTLE

SPARKLING, WHITE, ROSÉ

BLANC DE BLANC 60

PIERRE-MARIE CHERMETTE
'CRÉMANT DE BURGOGNE' SPARKLING (BURGUNDY)
PEAR, CITRUS, STONY ACIDITY

RIESLING 46

KOEHLER-RUPRECHT 'KALLSTADTER RIESLING
KABINETT TROCKEN' (PFALZ)
WELL-STRUCTURED FRUIT, RIPE ACIDITY

ROSÉ 48

LA SPINETTA 'IL ROSÉ DI CASANOVA' (TUSCANY)
JUICY RED FRUIT, CRISP FINISH

RED

PINOT NOIR 74

DOMAINE LUCIEN MUZARD & FILS (BURGUNDY)
BLACK CHERRY, BLUEBERRY, RIPE TANNINS

NEBBIOLO 54

LUIGI GIORDANO 'LANGHE NEBBIOLO' (PIEDMONT)
PLUM, CHERRIES, STRAWBERRIES

SYRAH 45

OWEN ROE 'EX UMBRIS' (YAKIMA VALLEY)
DARK FRUIT, PEPPERY TANNINS, SILKY FINISH

CABERNET SAUVIGNON 70

FAR NIENTE 'POST & BEAM' (NAPA VALLEY)
PLUM LIQUEUR, ROASTED COFFEE, DARK CHOCOLATE