



DRINK MENU

COCKTAILS

- FARMHOUSE MULE 12**
VODKA, GINGER BEER, LIME
SPICY, BRIGHT, CLASSIC
MAKE IT LOCAL WITH **SMUGGS VODKA +2**
- FUNNEL OF LOVE 13**
HOUSE RUM BLEND, PASSION FRUIT, VANILLA
THE FUZZY, TROPICAL DAIQUIRI OF OUR DREAMS
- WILLISTON MARGARITA 13**
REPOSADO TEQUILA, MEZCAL, PINEAPPLE, LIME, AGAVE
SWEET, TART, BALANCED
- OLD FASHIONED 12**
KENTUCKY BOURBON, BITTERS, DEMERARA SYRUP
FORTIFYING, STRUCTURED, SMOOTH
MAKE IT LOCAL WITH **RECTIFIED BOURBON +2**
- TUXEDO #2 14**
GIN, DRY VERMOUTH, LUXARDO, ORANGE BITTERS
SOPHISTICATED DRINKABILITY
- PENICILLIN 15**
BLENDED SCOTCH, SINGLE MALT SCOTCH, HONEY, GINGER, LEMON
SMOKEY, FIERY, CITRUS
- YOU SPOIL ME 16**
GIN, RASPBERRY, LEMON, EGG WHITE
SILKY, REGAL, SWEET

MOCKTAILS

- WORKER BEE 9**
HONEY, LEMON, SPICY BITTERS, CLUB SODA
SWEET, ZINGY, BUBBLY
- SPRING’S CUP 9**
CRANBERRY, VANILLA, ORANGE BITTERS, LEMON
FRUITY, REFRESHING, EASY

WINES BY THE GLASS

	GLASS	¹ / ₂ LT	BOTTLE
PROSECCO - BELLAFINA (VENETO) WHITE PEACH, PEAR, LIGHT FLORALS	9	22	-
PINOT GRIGIO - OYNOS (SICILY) CLEAN, FRUITY, CRISP	9	22	36
SAUVIGNON BLANC - WALNUT BLOCK (MARLBOROUGH) TROPICAL FRUITS, RIPE CITRUS, FINE ACIDITY	12	30	48
GRÜNER VELTLINER - VORSPANNHOF MAYR (NIEDERÖSTERREICH) LIGHT BODIED, ZINGY, FRUIT DRIVEN	12	30	48
CHARDONNAY - DELTA (CALIFORNIA) RIPE YELLOW APPLE, TANGERINE, VANILLA	12	30	48
ROSÉ - DOMAINE CARREL (SAVOIE) FRESH GRAPE JUICE, RIPE RED FRUIT, FINE MINERALS	9	22	36
PINOT NOIR - GROWERS GUILD (OREGON) RIPE CHERRIES, TOASTY OAK, BURSTING RED FRUIT	12	30	48
GARNACHA - HAND WORK (LA MANCHA) FRUITY YET DRY, RED BERRIES, SPICE	12	30	48
MONTEPULCIANO - CANTINA SANGRO (ABRUZZO) PLUMS, RED APPLE, STRUCTURED BODY	10	28	40
CÔTES DU RHÔNE - LA GRIVELIÈRE (SOUTH RHÔNE) LIGHT BODY, DARK EARTH & SPICE	10	28	40
CABERNET SAUVIGNON - SIETE FINCAS (MONDOZA) RIPE DARK FRUIT, BLACK PEPPER, CHOCOLATE	12	30	48

BOTTLES & CANS

- BITBURGER PILSNER 10**
(BITBURG,GERMANY)
GERMAN PILSNER, 16OZ, 4.8%
- STELLA ARTOIS 6.5**
(LEUVEN, BELGIUM)
BELGIAN PILSNER, 12OZ, 5.2%
- SAISON DUPONT 9**
(LEUZE-EN-HAINAUT, BELGIUM)
BELGIAN SEASONAL ALE, 16OZ, 6.5%
- WEIHENSTEPHANER WEISSBIER 10**
(FREISING, GERMANY)
BAVARIAN WHEAT BEER, 12OZ, 5.4%
- ORVAL 10**
(LEUZE-EN-HAINAUT, BELGIUM)
AUTHENTIC TRAPPIST ALE, 11.2OZ, 6.9%
- THE ALCHEMIST ‘HEADY TOPPER’ 11**
(STOWE, VT)
AMERICAN DIPA, 16OZ, 8%
- THE ALCHEMIST ‘FOCAL BANGER’ 11**
(STOWE, VT)
AMERICAN IPA, 16OZ, 7%
- LAWSON’S ‘LITTLE SIP’ 11**
(WAITSFIELD, VT)
TROPICAL HOPPED IPA, 16OZ, 6.2%
- For current draft offerings,
please see separate tap list.**
- WINES BY THE BOTTLE**
- SPARKLING, WHITE, ROSÉ**

BLANC DE BLANC 60
PIERRE-MARIE CHERMETTE
‘CRÉMANT DE BOURGOGNE’ SPARKLING (BURGUNDY)
PEAR, CITRUS, STONY ACIDITY

RIESLING 46
KOEHLER-RUPRECHT ‘KALLSTADTER RIESLING
KABINETT TROCKEN’ (PFALZ)
WELL-STRUCTURED FRUIT, RIPE ACIDITY

ALBERIÑO 68
ELADIO PINEIRO 'ENVIDIA COCHINA' (RIAS BAIXAS)
APPLE PEEL, BAKED PEACH, CHAMOMILE
- 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