

# 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

	GLASS	1/2 LT	BOTTLE
<b>PROSECCO - BELLAFINA (VENETO)</b> WHITE PEACH, PEAR, LIGHT FLORALS	9	22	-
<b>PINOT GRIGIO - GIUTIANO ROSATI</b> (FRIULI-VENEZIA GIULIA) CLEAN, FRUITY, CRISP	8	20	32
<b>SAUVIGNON BLANC - KURANUI</b> (MARLBOROUGH) FRAGRANT & FLORAL, CLASSIC NEW ZEALAND SAUV BLANC	9	22	36
<b>GRÜNER VELTLINER - VORSPANNHOF MAYR</b> (NIEDERÖSTERREICH) LIGHT BODIED, ZINGY, FRUIT DRIVEN	12	34	48
<b>CHARDONNAY - DELTA (CALIFORNIA)</b> RIPE YELLOW APPLE, TANGERINE, VANILLA	12	34	48
<b>ROSÉ - DOMAINE CARRELL (SAVOIE)</b> NOTES OF RED FRUITS, MINERALITY, CRISP	11	30	44
<b>PINOT NOIR - MAISON DE MADELEINE</b> (BURGUNDY) LIGHT BODY, SMOOTH, FRAGRANT	9	22	36
<b>BORDEAUX ROUGE - CHÂTEAU JOURDAN</b> (BORDEAUX) BLEND OF MERLOT, CAB SAUV, & CAB FRANC	9	22	36
<b>MONTEPULCIANO D'ABRUZZO - FILARI</b> (ABRUZZO) RICH & EARTHY WITH SPICED AROMAS	9	22	36
<b>CÔTES DU RHÔNE - LA GRIVELIÈRE</b> (SOUTH RHÔNE) LIGHT BODY, DARK EARTH & SPICE	10	28	40
<b>CABERNET SAUVIGNON - SIETE FINCAS</b> (MONDOZA) RIPE DARK FRUIT, BLACK PEPPER, CHOCOLATE	13	36	52

## DRAFTS

### FIDDLEHEAD IPA 7

(SHELBURNE, VT)  
AMERICAN IPA, 16OZ, 6.2%

### HILLFARMSTEAD EDWARD 9

(GREENSBORO, VT)  
AMERICAN PALE ALE, 16OZ, 5.2%

### ROTATING HILLFARMSTEAD

(GREENSBORO, VT)  
ASK YOUR SERVER WHAT WE HAVE TODAY!

### VON TRAPP PILSNER 6

(STOWE, VT)  
BOHEMIAN-STYLE LAGER, 16OZ, 5.4%

### MODELO ESPECIAL 6

(MEXICO)  
PILSNER-STYLE LAGER, 16OZ, 4.4%

### SWITCHBACK ALE 8

(BURLINGTON, VT)  
AMBER ALE, 16OZ, 5.0%

### ROTATING FOAM BREWERS

(BURLINGTON, VT)  
ASK YOUR SERVER WHAT WE HAVE TODAY!

### STELLA ARTOIS

(BELGIUM)  
BELGIAN-STYLE PILSNER, 16OZ, 5.0%

### QUEEN CITY YORKSHIRE PORTER 7

(BURLINGTON, VT)  
ENGLISH DARK ALE, 12OZ, 5.0%

### SHACKSBURY ROSÉ CIDER 8

(VERGENNES, VT)  
CIDER MADE LIKE A ROSÉ WINE, 12OZ, 5.5%

### ATHLETIC RUN WILD IPA 6

(MILFORD, CT)  
NON-ALCOHOLIC IPA (16OZ, N/A)

## NON-ALCOHOLIC BEVERAGES

### SODAS 3.5

COLA, DIET COLA, LEMON-LIME,  
ROOTBEER, GINGERBEER, SHIRLEY TEMPLE,  
LEMONADE, ICED TEA

### JUICES 3.5

CRANBERRY,  
ORANGE,  
PINEAPPLE

### HOT COFFEE 3.5

REGULAR -OR- DECAF

### HOT TEA 3.5

ROTATING SELECTION

### SARATOGA SPARKLING WATER 6

28OZ BOTTLE SPARKLING SPRING WATER

**Join us for farm-to-table brunch!**  
**Every Saturday & Sunday**  
**10am-2pm**