

DRINK MENU

COCKTAILS

FARMHOUSE MULE 12
VODKA, GINGER BEER, LIME
SPICED, BRIGHT, CLASSIC
MAKE IT LOCAL WITH **SMUGGS VODKA +2**

MARGARITA 13
TEQUILA, CITRUS, AGAVE
SWEET, TART, BALANCED

OLD FASHIONED 12
BOURBON, DEMERARA SYRUP, BITTERS
RICH, STRUCTURED, BOOZY
MAKE IT LOCAL WITH RECTIFIED BOURBON **+2**

TUXEDO #2 14
GIN, DRY VERMOUTH, LUXARDO, ORANGE BITTERS
SOPHISTICATED, REWARDING

FUNNEL OF LOVE 13
HOUSE RUM BLEND, PASSION FRUIT, VANILLA
THE FUZZY, TROPICAL DAIQUIRI OF OUR DREAMS

ESPRESSO MARTINI 12
VODKA, COFFEE LIQUEUR, COLD BREW
DECADENT, UPLIFTING

TOE OF THE BOOT 13
TEQUILA, APEROL, STRAWBERRY PRESERVES, LIME, COLA
COMPLEX, ZESTY, AMALFI COAST VACATION-Y

VERMONT 75 12
GIN, LEMON, VT MAPLE SYRUP, PROSECCO
LOCALLY SWEET & SPRITZY GEM

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	$\frac{1}{2}$ LT	BOTTLE
PROSECCO - BELLAFINA (VENETO) WHITE PEACH, PEAR, LIGHT FLORALS	9	22	-
PINOT GRIGIO - GIUTIANO ROSATI (FRIULI-VENEZIA GIULIA) CLEAN, FRUITY, CRISP	8	20	32
SAUVIGNON BLANC - KURANUI (MARLBOROUGH) FRAGRANT & FLORAL, CLASSIC NEW ZEALAND SAUV BLANC	9	22	36
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 - MAISON DE MADELEINE (BURGUNDY) LIGHT BODY, SMOOTH, FRAGRANT	9	22	36
BORDEAUX ROUGE - CHÂTEAU JOURDAN (BORDEAUX) BLEND OF MERLOT, CAB SAUV, & CAB FRANC	9	22	36
MONTEPULCIANO D’ABRUZZO - FILARI (ABRUZZO) RICH & EARTHY WITH SPICED AROMAS	9	22	36
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 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%

ATHLETIC NON-ALCOHOLIC BEER 5.5
(MILFORD, CT)
ROTATING BREWS, ASK ABOUT WHAT WE HAVE TODAY

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