

BEVERAGES A M E R I C A N FLATBREAD

ON DRAUGHT

 Schilling, Alexandr Pilsner 4.5% - 16oz, LITTLETON, NH <i>*Served from our Lukr side-pull faucet</i>	\$8	 Good Measure, Barn Coat Saison 5.0% - 13oz, NORTHFIELD, VT	\$8
 Von Trapp, Helles 5.0% - 16oz, STOWE, VT	\$8	 Big Tree Brewing, Rusty Nail Ale, Amber Ale 5.4% - 16oz, BURLINGTON, VT	\$8
 Hill Farmstead, Edward APA 5.2% - 16oz, GREENSBORO, VT	\$8	 Stone Corral, Black Beer 6.0% - 16oz, RICHMOND, VT <i>Up Next: Schilling Rennsteig</i>	\$8
 Fiddlehead, IPA 6.2% - 16oz, SHELBURNE, VT	\$8	 14th Star, Maple Breakfast Stout 6.5% - 16oz, ST. ALBANS, VT	\$8
 Frost Beer Works, Lush Double IPA 8.0% - 13oz, HINESBURG, VT <i>Up Next: BBCO Vaulted Blue</i>	\$9	 Stowe Cider, Tips Up - Semi Dry Cider 5.0% - 16oz, STOWE, VT	\$7

BEER AND CIDER

ALCHEMIST Stowe, VT

Focal Banger, 7.0% - 16oz
New England IPA **\$8**

Heady Topper, 8.0% - 16oz
Double IPA **\$8**

LAWSON'S FINEST LIQUIDS Waitsfield, VT

Sip Of Sunshine, 8.0% - 16oz
Double IPA **\$8**

DOMESTIC & IMPORTED

Narragansett Lager, 5.0% - 16oz **\$5**

Bud Light, 4.2% - 16oz **\$4**

Pacifico, 4.5% - 12oz **\$5**

PBR, 4.8% - 16oz **\$5**

STOWE CIDER Stowe, VT

Tuned Up, 5.5% - 16oz
Dry, hazy cider with cranberry and orange **\$9**

Gingerbread, 5.5% - 16oz
Ginger spiced cider **\$9**

SHACKSBURY CIDER Vergennes, VT

Yuzu Ginger, 6.0% - 12oz
Cider blended with Citrus and Spice **\$8**

RESCUE CLUB BREWING CO. Burlington

Rescue Club Pils (Non-Alcoholic)
Pilsner, <0.5% - 12oz **\$5**

Rescue Club IPA (Non-Alcoholic)
IPA, <0.5% - 12oz **\$5**

SIGNATURE COCKTAILS

Sunset Spritz **\$13**
Prosecco, Aperol, fresh blood orange & rosemary
Thirst-quenching, Fruity, Delicious

Mending Wall **\$13**
Mad River Distillers Vanilla Rum, Kraken Spiced Rum, mulled cider, lemon, Stowe Cider Tips Up
Spiced, Seductive, Nostalgic

Sugar and Spice **\$15**
Rectified Bourbon, New Deal Ginger Liqueur, cinnamon demerara, lemon, angostura
Autumnal, Zippy, Warming

Clouds of Smoke **\$17**
Mezcal, Amaro Montenegro, lime, agave, angostura, aquafaba, house made tajin
Smoky, Frothy, Complex

Maple Mischief **\$16**
Reposado, Amaro Averna, maple, lemon
Festive, Smooth, Balanced

Gin Gin Toddy ***SERVED HOT \$14**
Barr Hill Tom Cat Gin, New Deal Ginger Liqueur, lemon, rich demerara, Earl Grey Tea
Welcoming, Bright, Honied

BARREL AGED COCKTAILS

Mansfield Manhattan **\$18**
Mad River Rye, House Vermouth blend, orange bitters
Roasty, Chocolatey, Decadent

Double Barrel Negroni **\$18**
Barr Hill Tomcat Gin, Campari, Punt e Mes
Assertive, Bitter, Timeless

MOCKTAILS

Slopeside Sling **\$7**
Pineapple, lime, house pomegranate syrup, cinnamon, & soda
Fruity, Playful, Bubbly
Make It Boozy
Add Barr Hill Gin, Rum 44, or Green Mountain Vodka

Berries Grow On Trees **\$8**
Cranberry, cherry, and ginger syrup, with Fresh Press Sparkling Apple
Juicy, Spiced, Refreshing
Make It Boujee
Add Rectified Bourbon, Barr Hill Tom Cat Gin, or MRD First Run Rum

WINE BY GLASS

WHITE

Pinot Grigio Goretti - ITALY '21	\$13 \$50
Sauvignon Blanc La Petite Perriere - FRANCE '20	\$10 \$38
Gruener Veltliner Sonnhof Grunder - AUSTRIA '20	\$12 \$46
Chardonnay Pike Road- WASHINGTON '20	\$13 \$50
Trebbiano Atilia- ITALY '20	\$13 \$50

RED

Pinot Noir BloodRoot Wines - CALIFORNIA '21	\$15 \$58
Nebbiolo Tintero -ITALY '20	\$13 \$50
Barbera Scagliola - ITALY '20	\$14 \$54
Cabernet Sauvignon Substance Cs - WASHINGTON '19	\$12 \$46
Primativo Petraio- ITALY '21	\$12 \$46

ROSE + BUBBLES

Rosé Les Allies, SPAIN '21	\$10 \$38	Prosecco Scarpetta, Frico Frizzante - ITALY '21	\$9
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WINE BY BOTTLE

WHITE + SPARKLING

Lambrusco Bianco Puianello - ITALY '20 <i>Lively bubbles, fresh honeysuckle, smooth finish</i>	\$66
Vino Bianco Elvio Tintero - ITALY <i>Kermit Lynch Piedmont Blend, dry and delicate</i>	\$49
Chardonnay Ramey Cellars - CALIFORNIA '19 <i>Elegant stonefruit layers, subtle oak, clean finish</i>	\$81
Champagne Brut Champagne Lanson - FRANCE '19 <i>Classic, beautiful fine bubbles, dry finish</i>	\$109

ROSE + PET NAT

Rosé Maison Saint AIX - FRANCE '21 <i>Well balanced, fresh fruit, welcome minerality</i>	\$58
Figure 2 Iapetus - SHELBURNE, VT '21 <i>La Crescent, natural fermentation, zesty lemon</i>	\$81

RED

Sangiovese Bettalunga 'Matata' - ITALY '18 <i>Boquet of red fruit, supportive tannins, table red</i>	\$81
Chianti Classico Bindi Sergardi Ghirlanda - ITALY '18 <i>Rustic, ripe berries & beetroot, noble spiciness</i>	\$83
Petite Syrah DAOU Family Estates - SPAIN '20 <i>Blueberry & cherry aroma, bold bite, complex finish</i>	\$69
Cabernet Sauvignon Iron Wolf - WASHINGTON '18 <i>Pepper spice, integrated tannins, neutral oak</i>	\$71
Barolo Damilano - ITALY '16 <i>Chef's choice, robust, seamless flatbread complement</i>	\$109
Pinot Noir Hirsch Vineyards - CALIFORNIA '19 <i>Dark cherry & baking spice, gentle tannins. Showstopper!</i>	\$149
Cabernet Sauvignon Stag's Leap - CALIFORNIA '19 <i>Luscious, silky, balanced full body</i>	\$169

NON-ALCOHOLIC

\$3

Fresh Press Sparkling Cider
Fountain Soda: Coke, Diet Coke, Sprite
Juice: Cranberry, Apple, Pineapple

\$4

Fresh Squeezed Maple Lemonade
Maine Root, Root Beer
Maine Root, Spicy Ginger Brew
Saratoga Sparkling Natural Spring Water
Saratoga Still Natural Spring Water
Vermont Apple Cider