



THE WINE BAR

ELEVATED DINING
FINE WINES

Beverages

ARTISANAL COFFEES, TEAS & REFRESHMENTS

SOFT DRINKS

Coke
Diet Coke
Sprite
Ginger Ale

3

JUICES

Cranberry Juice
Pineapple Juice

3

HOUSE REFRESHERS

Fresh Brewed Iced Tea
(Unsweetened)

5

Fresh Lemonade
House-made

ARTISANAL COFFEES

Fresh-Pulled Espresso

6

Americano

6

Cappuccino

6

Mocha

6

ARTISANAL TEAS

Assorted Tea Selection

4

Please ask your server for today's offerings

Drinks

C O C K T A I L S

MOUNTAIN EXPRESS

Smooth and bold espresso martini featuring Tito's vodka, Bailey's chocolate liqueur, and Smuggler's Notch Vermont maple cream liqueur.

18

CRANBERRY PEAK SPRITZ

A bright and bubbly cocktail featuring Prosecco, Cointreau, and cranberry juice garnished with a lime wheel.

18

MAPLE FOX

Bright, tangy, and a touch wild - blanco tequila, grapefruit juice, Vermont maple syrup, and a pinch of sea salt served on the rocks.

18

GREEN MOUNTAIN SMASH

Smuggler's Notch maple bourbon, fresh lemon juice, and Vermont maple syrup muddled with mint leaves come together to create a refreshing, subtly sweet nod to the Green Mountains.

18

HOT TODDY

A classic hot drink made with whiskey, lemon with a hint of sweetness.

12

B E E R & S E L T Z E R

LONG TRAIL ALE - 5.0% abv	7
FIDDLEHEAD IPA - 6.2% abv	11
THE ALCHEMIST FOCAL BANGER - 7.0% abv	11
LAWSON'S NITRO STOUT - 6% abv	12
ZERO GRAVITY GREEN STATE LAGER - 4.5% abv	12
STELLA ARTOIS LAGER - 5.0% abv	7
HIGH NOON HARD SELTZER - 4.5% abv	5
ATHLETIC RUN WILD IPA (N.A) - <0.5% abv	6



DESSERTS

CHEESECAKE

12

New York style with a graham cracker crust.

CARROT CAKE

9

*Moist and flavorful, packed with shredded carrots, walnuts, and spices.
Topped with cream cheese frosting.*

AFFOGATO

14

Vanilla ice cream, fresh-pulled espresso, Frangelico liqueur