

# DRINK

## COCKTAILS

EMERSON STREET – 12  
jameson, grand marnier,  
muddled ginger and plum,  
lemon juice poured over ice

ALLIUM'S DIRTY 12  
MARTINI – barr hill gin or  
silo vodka, house pickle  
juice, pickled veg skewer,  
served up or poured over ice

LOST IN THYME – mythic 12  
gin, thyme cranberry  
gastrique, simple syrup over  
ice

SAZERAC – whistle pig rye, 16  
absinthe, bitters, simple  
syrup, up or over ice

SPICY PALOMA – 12  
reposado tequila, grapefruit  
juice, house pickled  
jalapenos, splash soda water  
served on the rocks

OFF OF MAIN – bulleit 10  
bourbom, cinnamon simple  
syrup, orange essence, up or  
over ice

SPRITZ – campari, prosecco 12

## CANNED BEER

– alchemist heady topper iipa, 8  
stowe, vermont, 7.2%

– alchemist focal banger ipa, 8  
stowe, vermont, 7%

– lawson's finest sip of sunshine, 8  
waitsfield, vermont 8%

– 14th star tribute iipa, st albans, 8  
vermont 8%

– burlington beer company: 8  
rotates frequently, ask your  
server, vermont

– upper pass first drop, 8  
tunbridge, vermont, 5.9%

– frost double shush iipa, 8  
hinesburg, vermont 8%

– frost lush iipa, hinesburg, 8  
vermont 8%

– brewery van honsebrouck 8  
kasteel rouge 8%

– bavik super pils, 330ml can 5  
5.2%

## WINES BY THE GLASS

### SPARKLING

– enza prosecco, veneto italy 11

– campo viejo cava, penedes, 8  
spain

### WHITE

– hughes beaulieu, 8 / 28  
picpoul de pinet,  
languedoc-roussillon, france  
2015

– kobal, sauvignon blanc, 11 / 39  
posavje, slovenia 2015

– four graces, pinot gris, 11 / 39  
willamette valley, oregon  
2015

– rethore davy "les 9 / 32  
parcelles" chardonnay, loire,  
france 2014

### RED

– nicolas potel, bourgogne 12/48  
pinot noir, burgundy, france  
2012

– bodegas ontanon, rioja 11 / 44  
tempranillo crianza, rioja,  
spain 2013

– domain la berangeraie 9 / 36  
malbec "les traverset"  
cahors, france, 2014

– cantine valpane, 8 / 32  
barbera del monferrato  
pietro, piedmont, italy 2014

– alder ridge cabernet 12 / 48  
sauvignon, horse heaven  
hills, prosser, wa, 2013

## GLUTEN FREE

– ghostfish grapefruit ipa, 7  
seattle washington 12 oz can,  
5.5% abv

– citizen cider unified press, 7  
burlington, vermont 16oz,  
6.8%

– citizen cider dirty mayor, 7  
burlington, vermont 16oz  
6.9%

– moonlight meadery desire, 30  
londonderry, nh 375ml 14%

## BOTTLED BEER

– allagash white, portland, me 6  
12oz, 5.1%

– allagash curieux, portland, 38  
me 750ml, 11%

– allagash st. klippenstein, 44  
portland, me 750ml, 11%

– allagash interlude, 2016, 34  
portland, maine 750ml, 9.5%

– ommegang rosetta krik 35  
beer, cooperstown, ny 750ml  
5.6%

– ommegang witte, 6  
cooperstown, ny 12oz, 5.2%

– citizen zero gruit, burlington, 24  
vermont 750ml, 6.8%

– north coast le merle, saison, 9  
fort bragg ca, 12oz, 7.9%

– bosteels tripel karmeliet, 9  
belgian tripel, 330ml, 8.4%

– brasserie d'achouffe la 9  
chouffe blond beer,  
belgium, 330ml, 8%

– rochefort 6 belgian strong 12  
ale, 330ml, 7.5%

– rochefort 8 belgian strong 14  
ale, 330ml, 9.2%

– rochefort 10 330ml belgian 16  
quad, 330ml, 11.3%

– oxbow crossfade farmhouse 14  
ale, newcastle, me, 500ml,  
5%

– brasserie dubuisson scaldis 99  
prestige de nuits, 2010,  
750ml, 13%

– abbey koningshoeven la 8  
trappe witte trappist, 330ml,  
5.5%

– pauwel kwak belgian special 19  
ale, 750ml 8.4%

– rodenbach barrel aged sour, 46  
2012, belgium, 750ml, 7%

– rodenbach barrel aged sour, 40  
2013, belgium ,750ml, 7%

– rodenbach barrel aged sour, 38  
2014, belgium, 750ml, 7%

– brewery van honsebrouck st 16  
louis fond tradition krik,  
belgium, 375ml, 6.5%

