

APRES SKI

The Heartwarmer

Wild boar and venison chili, bread bowl, white beans, Long Trail Ale, Cabot cheddar and scallions ~ 9

The Heartstopper

Hand-cut fries, Cabot Cheddar fondue, marsala gravy, bacon and chives ~ 9
Top it off with a pulled short rib ~ 5

Antipasto for 2

Cabot cheddar, Boucher farms Gordawnzola, and Cobb Hill Ascutney cheeses, La Quercia organic prosciutto, Vermont Smoke and Cure pepperoni, olives, grilled asparagus, stuffed cherry peppers, marinated mushrooms, strong mustard and Castleton crackers ~ 25

The Double Butterburger

Beef two ways, patty and short rib layered with Cabot and Grafton cheddars, caramelized onions, Anaheim peppers, tomato, casino buttered bun and fries ~ 17

The Dirty Bird

Pulled chicken seasoned Greek style, roasted garlic tatziki, lettuce, tomato and shaved onion rolled Gyro style on pita with fries ~ 13

Chicken Lips

Boneless white meat chicken wings, tossed in your choice of... spicy buffalo, mild buffalo, bbq, soy ginger, or naked.
6 ~ \$7 12 ~ \$12 18 ~ \$18 add fries ~ \$2

The Classic

Cabot cheddar, lettuce, tomato, onion and mayo on a burger with fries ~ 12

Fondue for 2

Cheddar or chocolate, pick 4 dippers... ~ 12
Strawberries - Crusty Bread - Pretzel pieces - Cookie Dough - Pineapple - Pepperoni - Marshmallows - Apples - Pickles - Ham - Asparagus - Broccoli - Graham Crackers

Guilt-Free

Chopped Caesar salad with tomatoes, olives, lemon, cheese and croutons ~ 8 add Greek pulled chicken ~ 4

Sides

Fries ~ 5
Sweet Potato Fries ~ 5er
Warm Soft Pretzel with mustard ~ 5 , add cheddar fondue ~ 3

ON TAP

**Rock Art
American Red**
Morrisville, VT ~ 3

**Rock Art
White Tail**
Morrisville, VT ~ 3

**Rock Art
Ridge Runner**
Morrisville, VT ~ 3

**Rock Art
Midnight Madness**
Morrisville, VT ~ 3

BOTTLED

Magic Hat #9
Burlington, VT ~ 6

Magic Hat Circus Boy
Burlington, VT ~ 6

Long Trail
Burlington, VT ~ 6

Budweiser
St. Louis, Missouri ~ 5

Bud Light
St. Louis, Missouri ~ 5

Heineken
Netherlands ~ 6

Heineken Light
Netherlands ~ 6

Corona
Mexico ~ 6

Stella Artois
Belgium ~ 6

Kaliber (non-alcoholic)
Dublin, Ireland ~ 5

Guinness
Dublin, Ireland ~ 6

WINES

White

456	Riff <i>Pinot Grigio</i> 'Terra Alpina' Venetie, Italy 2010	7	28
351	Sean Minor Chardonnay, Central Coast, California 2010	9	36
438	Acrobat <i>Pinot Gris</i> , Oregon 2009	9	36
381	Joseph Mellot 'Destinea' Sauvignon Blanc, Loire, France 2010	8	32
362	Urban Riesling, Mosel Saar Ruhr, Germany 2010	9	36
369	Louis Latour Pouilly Fuisse <i>Chardonnay</i> Burgundy, France 2009	15	60

Red

517	14 Hands <i>Cabernet Sauvignon</i> , Washington State 2009	8	32
542	Milbrandt <i>Merlot</i> Columbia Valley, Washington State 2009	12	48
555	Louis Latour <i>Pinot Noir</i> 'Domaine de Valmoissine', France 2009	9	36
541	Santa Julia 'Reserva' <i>Malbec</i> , Mendoza, Argentina 2009	9	36
553	Tiki Sound Pinot Noir, Marlborough, New Zealand 2008	8	32

Steve Sicinski, Executive Chef

Cortney Quinn, Chef de Cuisine

All prices are subject to either a 9% Vermont State Meals Tax & 1% Local Tax or 10% Vermont State Beverage Tax & 1% Local Tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



SIGNATURE COCKTAILS

Irish Coffee

Jameson's, Baileys, black coffee, whipped cream ~ 10

Chocolate Martini

Stoli Vanilla, Godiva chocolate liqueur, chocolate swirl ~ 12

Vermont Coffee

Meyers rum, maple syrup, coffee, whipped cream ~ 10

Maple Leaf

Woodford Reserve, Maple Liqueur, Vermont maple syrup, on the rocks ~ 14

Sparkling Cosmo

Kettle One Citrus Vodka, fresh lime juice, cranberry juice, champagne floater ~ 12

Topnotch Cider

Captain Morgan Spiced Rum, Maple Liqueur, hot Cold Hollow Apple Cider, cinnamon stick ~ 10

Green Mountain Martini

Green Mountain Vodka, Maple Liqueur, apple cider, apple slice garnish ~ 12

Pomegranate Martini

Pomegranate vodka, pomegranate juice ~ 12

Peppermint Stick

Peppermint schnapps, hot cocoa, whipped cream, peppermint stick ~ 10

THE FINISH

Port & Sherry

Graham's Six Grapes	12
W&H Dry Sack Sherry	9
Harveys Bristol Cream	9
Penfold's Tawny Port	6
Warre's Warrior	11
Warre's L.B.V. 1999	16
Sandeman 20yr Tawny	22
Warre's Vintage 2003	30

Single Malt Scotch

Lagavulin 16yr	25
Glenlivet 12yr	12
Cragganmore 12yr	15
Macallan 12yr	20
Macallan 18yr	40
Balvenie Portwood 21yr	35
Oban 14yr	25
Balvenene 12yr	20
Dalwhinnie 15 yr	20

Cognac

Courvoisier VSOP	14
Remy Martin VSOP	15
Hennessy VSOP	15
Remy Martin XO	30
Hennessy XO	30

Brandy

Calvados Boulard	15
------------------	----

COFFEE

Grand Crus d' Arabica

~Espresso~

Single ~ 4 | Double ~ 6

~Latté~

Espresso, Steamed milk
Single ~ 4 | Double ~ 6

~Cappuccino~

Espresso, steamed milk, foam
Single ~ 4 | Double ~ 6

~Americano~

Espresso, Hot water
Single ~ 4 | Double ~ 6

SOMETHING SWEET

Coffee Crème Brulee

Orange madeleine cookies ~ 6

Blueberry Bread Pudding

ginger caramel sauce, coconut ice cream ~ 9

Chocolate Guinness Goodness

chocolate shavings, spring mint ~ 8

Amaretto Cheesecake

muddled raspberry, almond biscotti ~ 7

Topnotch House-Made Ice Cream and Sorbets

daily selections ~ 6

The Cookie Monster

served warm with an ice cold glass of milk from Stowe's own Mansfield Dairy ~ 8

Norma's Homemade Pie

house made vanilla bean ice cream ~ 9

FOR THE KIDS

Grilled Cheddar Panini

french fries ~ 8
with tomato and bacon ~ 12

Pasta Perfect

penne pasta
Marinara or butter & cheese ~ 10
with grilled chicken ~ 15

Crustless Double-Decker

peanut butter & grape jelly sandwich ~ 8

Hamburger

french fries ~ 10

Chicken Fingers

french fries ~ 10

All-Beef Hot Dog

french fries ~ 10

Grilled Fresh Fish of the Day

with seasonal vegetables and rice ~ 16