

# COCKTAILS

## VNCC SPECIALTIES

### ROSEMARY'S CURSE - \$13

Barr Hill Tom Cat, Campari,  
Sweet Vermouth, Rosemary

### GAINING DAYLIGHT - \$12

Teramana Blanco Tequila, Pear,  
Honey, Cinnamon

### SLED DOG- \$ 12

Tito's, lemon, creme de violette,  
simple

### HEMINGWAY'S DEMISE - \$11

Flor de Cana, Lime, Maraschino,  
Grapefruit

### MAPLE OLD FASHIONED - \$13

Maker's Mark, Vermont  
Maple Syrup, Bitters

### THE BEE'S KNEES - \$14

Barr Hill Gin, Lemon, Honey

## MOCKTAILS - \$6

### LAVANDER LEMONADE

Lavander simple, fresh lemon,  
dash of soda

### HIBISCUS SPARKLER

Hibiscus tea, honey simple,  
soda water

### MARGE MISSES RITA

Fresh lemon, mango, orange,  
agave, salt rim

### POMEGRANITE SPRITZ

Pomegranate juice, lemon, ginger  
ale, sugared lemon wheel

### DARK N' OVERCAST

Reed's Ginger Beer, iced tea,  
lime, candied ginger

### NOT SO PALOMA

Grapefruit juice, lime, agave,  
soda water, salt rim

BEER



# DRAFTS

**14TH STAR - \$7**

Wayfinder Pilsner -  
St. Albans, VT

**FROST BEER WORKS - \$8**

Lush IPA -  
Hinesburg, VT

**BURLINGTON BEER CO - \$8**

Elaborate Metaphor NEIPA -  
Burlington, VT

**SEASONAL DRAFT**

Ask what's on tap

**GUINNESS - \$7.5**

Stout -  
Dublin Ireland

**ZERO GRAVITY - \$7.5**

Green State Lager  
Burlington, VT

**FIDDLEHEAD - \$8**

American IPA -  
Shelburne, VT

**SWITCHBACK - \$8**

Red Ale -  
Burlington, VT

# BOTTLES & CANS

**BUD & BUD LIGHT - \$5**

**COORS LIGHT - \$5**

**MILLER LITE - \$5**

**LABATTE BLUE - \$5**

**CORONA - \$5.5**

**MICHELOB ULTRA - \$4**

**STELLA ARTOIS - \$6**

**ZERO GRAVITY CONEHEAD - \$7**

**14TH STAR TRIBUTE - \$9**

**LAWSON'S FINEST - \$8**

Sip of Sunshine, Hazy Rayz, Little Sip

**VT CIDER LAB - \$8**

Dry Cider, Ginger Cider

**HIGH NOON - \$7**

**ZERO GRAVITY N/A - \$5**

Rescue Club IPA, Pilsner

**ST. PAULI GIRL N/A - \$5**

\*ASK ABOUT OUR SEASONAL  
BEER SELECTIONS\*

# WHITES, ROSE & SPARKLING

## WINE

### GLASS POURS

#### LUNA NUDA PINOT GRIGIO, ITL - \$9/34

Crisp, light bodied with notes of citrus and apple

#### MOHUA SAUVIGNON BLANC, NZ - \$9/34

Easy drinking with hints of lime and lemongrass

#### IRON WOLF CHARDONNAY, CA - \$10/36

Bright citrus, honey, slight oak

#### LOUIS JADOT CHARDONNAY, FR - \$11/44

A perfect balance of fresh acidity and minerality

#### EBNER GRUNER VELTINER, AUT - \$11/44

Crispy and spicy with a peppery acidic finish

#### AIX ROSE, FR - \$11/44

Strawberry, watermelon, peach

#### LUNETTA PROSECCO, ITL 187ML - \$11

Refreshing, crisp, and clean

### BY THE BOTTLE

#### LA MARCA PROSECCO, ITL - \$36

Effervescent with notes of green apple and peach

#### DOMAINE DELA PREBENDE ROSE, FR - \$40

Juicy, red cherry, light tannin

#### CHAMISAL CHARDONNAY, CA - \$42

Lemon, green apple, sea breeze

#### PACIFICANA CHARDONNAY, CA - \$42

Key lime, lemon zest, flint

#### FOURNIER POUILLY-FUME, FR - \$44

Ripe currant, lime, fresh acidity

#### CHAMPALOU VOUVRAY BRUT, FR - \$48

Fresh, delicate, refined

#### WHISPERING ANGEL ROSE, FR - \$62

Rosemary, lavender, peaches

#### CAKEBREAD CHARDONNAY, CA - \$95

Ripe melon, pear, cream, subtle oak

#### VEUVE CLICQUOT BRUT, FR - \$96

Brioche, lemon, apple, toffee, vanilla

#### PERRIER-JOUET BRUT, FR - \$175

Tropical fruit, citrus, spice, yeast

# REDS

# WINE

## GLASS POURS

### **ROSATI MONTEPULCIANO, ITL - \$10/34**

Cherry, plum, raspberry

### **HORIZON DE BICHOT PINOT NOIR, FR - \$9/34**

Black fruit, sour cherry, pepper, cedar

### **SAINT COSME COTES DU RHONE, FR - \$9/34**

Sandalwood, violets, black pepper

### **ZUCCARDI Q MALBEC, ARG - \$9/34**

Zesty, wild blueberries, violets, green tea

### **BONANZA CABERNET, CA - \$9/34**

Luscious fruit, dark chocolate, silky tannins

## BY THE BOTTLE

### **ROCCA DELLA MACIE CHIANTI, ITL - \$42**

Juicy cherry, blackberry, tobacco

### **PIKE ROAD PINOT NOIR, OR - \$44**

Raspberry, hibiscus, truffle, mocha

### **ATIDOTO TEMPRANILLO, ESP - \$46**

Velvet, black cherry, juicy finish

### **MARGAUX CABERNET, FR - \$58**

Black currant, dry tannins

### **ABSTRACT NAPA BLEND, CA - \$60**

Balsamic glaze, cacao, plum, black pepper

### **ZENATO VALPOLICELLA, ITL - \$60**

Wild berries, baking spices, chocolate

### **BATASIOLO BAROLO, ITL - \$78**

Flowery, toasted spices, nuts

### **THE PRISONER NAPA BLEND, CA - \$80**

Acai berries, anise, clove

### **CHATEAUNEUF DU PAPE, FR - \$82**

Ripe red fruit, bitter chocolate, powdery finish

### **BELLE GLOS PINOT NOIR, CA - \$85**

Cinnamon, dark chocolate, black cherry

### **CAKEBREAD CABERNET, CA - \$115**

Cassis, boysenberry, subtle oak

### **JOSEPH PHELPS CABERNET, CA - \$140**

Ripe currant, tobacco, leather

### **BENCHLAND SELECT CABERNET, CA - \$170**

Blueberry, violet, dusty tannin

### **CAYMUS CABERNET, CA - \$210**

Cocoa, cassis, ripe berries