

COCKTAILS



VNCC SPECIALTIES

HARVEST MOON- \$12

Tito's, Chambord, Lemon, St. Germaine, Orange Bitters

FROST DELAY- \$12

Goslings Spiced Rum, Cinnamon, Cider Syrup, Lemon

LAST WORD - \$14

Olaffson Gin, Lime, Genepy, Maraschino

BUCK RUSSELL - \$13

Bulliet Bourbon, Lemon, Sugar, Mint, Ginger Beer

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

VON TRAPP - \$7

Golden Helles
Stowe, VT

VON TRAPP - \$8

Oktoberfest
Stowe, VT

BURLINGTON BEER CO - \$8

Elaborate Metaphor NEIPA
Burlington, VT

14TH STAR FAIRWAY FINDER - \$8

IPA
St. Albans, VT

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

COORS LIGHT - \$5

MILLER LITE - \$5

LABATT BLUE - \$5

CORONA - \$5.5

MICHELOB ULTRA - \$5

STELLA ARTOIS - \$6

BUD & BUD LIGHT - \$5

14TH STAR TRIBUTE - \$9

ZERO GRAVITY - \$8

OKTOBERFEST

LAWSON'S FINEST - \$8

*Sip of Sunshine, Hazy Rayz,
Little Sip, Fest Bier*

HEADY TOPPER - \$9

VT CIDER LAB - \$8

Dry Cider, Ginger Cider

HIGH NOON - \$7

NUTRL VARIETY - \$7

WHITE CLAW VARIETY - \$7

ZERO GRAVITY N/A - \$5

Rescue Club IPA, Pilsner

ST. PAULI GIRL N/A - \$5

WINE

WHITES, ROSE & SPARKLING

GLASS POURS

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

Crisp, light bodied with notes of citrus and apple

ROCKS OF BAWN SAUVIGNON BLANC, WA - \$11/44

Honey Suckle, melon, passinfruit

IRON WOLF CHARDONNAY, CA - \$11/44

Bright citrus, honey, slight oak

WEINGUT LEITZ, RIESLING, GR - \$11/44

Peach, red apple, lime

MARIS ROSE, FR - \$12/48

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

BORELL DIEHL, ROSE, GER - \$45

Juicy, red cherry, light tannin

ROCKS OF BAWN CHARDONNAY, WA - \$40

Crisp, bright, slight minerality

DOMAINE LE NOVI, LUBERON BLANC, FR - \$45

White flowers, nectarines, almond, grapefruit

FOURNIER POUILLY-FUME, FR - \$44

Ripe currant, lime, fresh acidity

CHAMPALOU VOUVRAY BRUT, FR - \$48

Fresh, delicate, refined

LA PEPIERE, MUSCADET, FR - \$50

Baking spice, honey

WHISPERING ANGEL ROSE, FR - \$62

Rosemary, lavender, peaches

CAKEBREAD CHARDONNAY, CA - \$95

Ripe melon, pear, cream, subtle oak

LA SPINETTA VERMENTINO, IT - \$50

Floral, Bergamot Orange, citrus forward

UNION SACRE GEWURZTRAMINER, CA - \$48

Honeysuckle, orange blossom, chamomile

VEUVE CLICQUOT BRUT, FR - \$96

Brioche, lemon, apple, toffee, vanilla

PERRIER-JOUET BRUT, FR - \$175

Tropical fruit, citrus, spice, yeast

WINE

REDS

GLASS POURS

ROSATI MONTEPULCIANO, ITL - \$10/34

Cherry, plum, raspberry

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

Sandalwood, violets, black pepper

SALEM WINE COMPANY, PINOT NOIR, OR - \$12/48

Vanilla, black currant, mild spice

DOMAINE BOUSQUET, MALBEC, AR - \$11/44

Leather, blackberry, plum

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

IRON WOLF SYRAH, CA - \$50

Balsamic glaze, cacao, plum, black pepper

ZENATO VALPOLICELLA, ITL - \$60

Wild berries, chocolate

BATSILO BAROLO, ITL - \$78

Flowery, toasted spices, nuts

THE WITHERS PINOT NOIR, CA - \$68

Black currant, dry tannins

LE RAGNAIE, SANGIOVESE, IT - \$52

Cassis, cherry, blood orange

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

THE WITHERS "MR. BURGESS", CA - \$80

Blueberry, violet, dusty tannin

CAYMUS CABERNET, CA - \$210

Cocoa, cassis, ripe berries