

# COCKTAILS



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## VNCC SPECIALTIES

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### **GAINING DAYLIGHT- \$14**

Bar Hill Tom Cat Gin, Cranberry Syrup, Ginger Beer, Lemon

### **ROYALE NATIONALE- \$12**

Rittenhouse Rye, St. Elizabeth All Spice, Maraschino, Bitters, Lime

### **SNEAKY PETE- \$13**

Hornito's Reposado, St. Germaine, Blood Orange, Prosecco, Lime

### **WINTERS LAST STAND- \$13**

Tito's Vodka, Courvoisier, Pear, Sugar, Lemon, Orange

### **MAPLE OLD FASHIONED - \$13**

Maker's Mark, Vermont Maple Syrup, Bitters

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

Barr Hill Gin, Lemon, Honey

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## MOCKTAILS - \$6

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### **IN THE ORCHARD**

VT Apple Cider, Sugar, Lemon

### **RASPBERRY RICKEY**

Raspberry, Soda, Lime

### **CRANSPRITZ SUPERNOVA**

Cranberry, Honey, Orange Bitters, Soda

### **DARK N' OVERCAST**

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

### **MANGO MULE**

Cucumber, Honey, Mango, Reed's Ginger Beer, Lime

### **LAVENDAR LEMONADE**

Lavendar Syrup, Soda, Lemon

# BEER



## DRAFTS

### ROTATING SEASONAL - \$8

Rotating Local  
Drafts

### VON TRAPP - \$7

Golden Helles  
Stowe, VT

### BURLINGTON BEER CO - \$8

Elaborate Metaphor NEIPA  
Burlington, VT

### 14TH STAR STAR VALOR - \$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

### 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 VARIETY - \$7

### NUTRL VARIETY - \$7

### WHITE CLAW VARIETY - \$7

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

Rescue Club IPA, Pilsner



# WHITES, ROSE & SPARKLING

## WINE

### GLASS POURS

**LUNA NUDA, PINOT GRIGIO, ITL - \$10/38**

Crisp, Citrus, Apple

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

Honey Suckle, Melon, Passion Fruit

**BLOODROOT, CHARDONNAY, CA - \$12/46**

Citrus, Subtle Oak, Stone Fruit

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

Peach, Red Apple, Lime

**MARIS ROSE, FR - \$12/48**

Strawberry, Watermelon, Peach

**CANDONI PROSECCO, ITL 187ML - \$11**

Green Apple, Pear, Honey

### BY THE BOTTLE

**CANDONI, PROSECCO, ITL - \$42**

Green Apple, Pear, Honey

**ROCKS OF BAWN, CHARDONNAY, WA - \$40**

Crisp, Bright, Slight Minerality

**BORELL DIEHL, ROSE, GER - \$45**

Juicy, Red Cherry, Light Tannin

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

White Flowers, Nectarines, Almond, Grapefruit

**LOUIS JADOT, CHARDONNAY, FR - \$45**

Apple, Melon, Honeysuckle

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

Fresh, Delicate, Refined

**UNION SACRE, GEWURZTRAMINER, CA - \$48**

Honeysuckle, Orange Blossom, Chamomile

**LA PEPIERE, MUSCADET, FR - \$50**

Baking Spice, Honey

**LA SPINETTA, VERMENTINO, IT - \$50**

Floral, Bergamot Orange, Citrus Forward

**DOMAINE DE PALLUS CHINON, ROSE, FR - \$50**

Strawberry, Lemon, Floral Blossom

**FOURNIER, POUILLY-FUME, FR - \$56**

Ripe Currant, Lime, Fresh Acidity

**WHISPERING ANGEL, ROSE, FR - \$58**

Rosemary, Lavendar, Peaches

**EBNER EBENAUER, GRUNER VETLINER, AU - \$58**

Pear, Spice, Slightly Effervescent

**CAKEBREAD, CHARDONNAY, CA - \$85**

Ripe Melon, Pear, Cream, Subtle Oak

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

Brioche, Lemon, Apple, Toffee, Vanilla

**PERRIER-JOUET, BRUT, FR - \$150**

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

**VIOLET HILL, 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

**SALEM WINE CO., PINOT NOIR, OR - \$44**

Vanilla, Black Current, Mild Spice

**IRON WOLF, SYRAH, CA - \$50**

Balsamic Glaze, Cacao, Plum, Black Pepper

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

Wild Berries, Chocolate

**LE RAGNAIE, SANGIOVESE, IT - \$52**

Cassis, Cherry, Blood Orange

**THE WITHERS, PINOT NOIR, CA - \$60**

Black Currant, Dry Tannins

**STAGS LEAP, PETIT SYRAH, CA - \$75**

Bramble Fruit, Earth, Black Pepper

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

Acai Berries, Anise, Clove

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

Blueberry, Violet, Dusty Tannins

**BATSILO, BAROLO, ITL - \$82**

Flowery, Toasted Spices, Nuts

**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 - \$110**

Cassis, Boysenberry, Subtle Oak

**CAKEBREAD, BENCHLAND SELECT BLEND CA - \$135**

Vanilla, Mocha, Boysenberry

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

Ripe Currant, Tobacco, Leather

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

Cocoa, Cassis, Ripe Berries