

COCKTAILS



VNCC SPECIALTIES

THREE CLUB WIND - \$11

Tito's, St. Germaine, Creme de Violette, Lemon

NINTH GREEN AT 9 - \$12

Milagro Blanco, Aperol, Cointreau, Grapefruit, Lime

IN BLOOM - \$11

Bombay Sapphire, Strawberry, Pineapple, Orange Curacao, Lemon

CUCUMBER BASIL COOLER - \$11

Bar Hill Gin, Basil, Cucumber, Lime

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

Vienna Lager -
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

BUD & BUD LIGHT - \$5

COORS LIGHT - \$5

MILLER LITE - \$5

LABATT BLUE - \$5

CORONA - \$5.5

MICHELOB ULTRA - \$5

STELLA ARTOIS - \$6

ZERO GRAVITY CONEHEAD - \$7

14TH STAR TRIBUTE - \$9

LAWSON'S FINEST - \$8

Sip of Sunshine, Hazy Rayz, Little Sip

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

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 - \$10/36

Honey Suckle, melon, passinfruit

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 EBNAUR 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

WINE

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

CHAMISAL CHARDONNAY, CA - \$42

Lemon, green apple, sea breeze

ROCKS OF BAWN CHARDONNAY, WA - \$40

Crisp, bright, slight minerality

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

VEUVE CLICQUOT BRUT, FR - \$96

Brioche, lemon, apple, toffee, vanilla

PERRIER-JOUET BRUT, FR - \$175

Tropical fruit, citrus, spice, yeast

REDS

GLASS POURS

WINE

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

ANTIDODO TEMPRANILLO, ESP - \$46

Velvet, black cherry, juicy finish

THE WITHERS PINOT NOIR, CA - \$68

Black currant, dry tannins

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 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