### **Vermont Beers on Tap**

Switchback, Burlington VT

- Switchback Ale
- Connector IPA
- Citra Pils

Fiddle Head, Shelburne VT

– IPA

Zero Gravity, Burlington VT

- Cone Head IPA
- Green State Lager

Shed, Middlebury VT

Mountain Ale

Von Trapp, Stowe VT

- Vienna Lager
- Helles
- Pilsner

Citizen Cider, Burlington VT

- Unified Press
- Dirty Mayor, cider with ginger

Many more options available upon request

# **Domestic and Import Beers for Tap**

Narragansett

Pabst Blue Ribbon

Miller Light and Miller High Life

Bud Light and Bud Heavy

Allagash White

Dos Equis/ Amber

Heineken

**New Castle** 

Sam Adams

Sierra Nevada Pale Ale

Stella Artois

More options available on request

#### Wine List

The wines we offer are a hand picked selection of small and sustainable producers from regions around the world, many still unavailable in local markets. If you have a specific wine which has stolen your heart already then we can make arrangements with our wine purveyor to procure it. When choosing wines for a group of guests, I would not worry about choosing popular brands, but wines which are tasty and will fit the theme of the day. Everyone will be happy with your selection no matter what, and they can't wait to share it with you.

## Sparkling Wines

**Cava Brut Mistinguett, Vallformosa,** NV, Catalonia, Spain Crisp and semi sweet with green apple quality

**Prosecco, Bellafina** DOC NV, Italy Yellow apple, white peach, pear, delicate.

**Sparkling Rosé, Vallformosa Mistinguett** NV, Spain Raspberry and strawberry notes with a crisp, dry finish.

**Cider, Huerces Dry Sidra** NV, Asturias, Spain Golden and fruity with a lively palate and a cleanfinish.

Cider, Vermont with several varieties on offer

**Champagne**, varieties of traditional varieties from Champagne. (Adds \$2 per person)

### White Wines

**Pinot Grigio, Due Torri**, Delle Venezie Veneto, Italy Lemon and lime zest with balanced acidity and minerality.

Sauvignon Blanc, Prisma Casablanca Valley, Aconcagua, Chile Medium-bodied with citrus zest and fresh grapefruit.

Verdicchio, Fuso, Marche, Italy
Green apple and white peach with hints of salinity.

Colombard, Mont Gravet, Cotes de Gascgogne, France

Fuller bodied with ripe notes of stone fruits, hints of mango, citrus and a round, clean finish

Chardonnay, Alias Wines, California, USA

Tropical fruit aromas with subtle coconut cream and vanilla, finishing soft and clean.

### Rosé

Garnacha Rosé, Arrumaco, Valencia, Spain

Raspberry and plum with a crisp yet silky palate.

Grenache - Syrah, Devois de Perret Rosé, Languedoc, France

Grapefruit zest and strawberry give way to bright acidty and a dry, herbal finish

Malbec - Syrah 50/50, Santa Julia, Innovacion, Argentina

Light berries, hints of minerality, fresh and fruity with a refreshing finish

Pamplune Grapefruit Rosé, Provence, France

Red fruits with natural grapefruit aromas and a crisp finish

#### **Red Wines**

Garnacha, Hand Work, La Mancha, Spain

Light-bodied with juicy blueberry and blackberry notes, low-tannin and a light finish

Pinot Noir, Sola Winery, California, USA

Fresh red cherry, earth, toasted cedar and light tannins

Cabernet Sauvignon, Vina Maitia, Roto, Central Valley, Chile

Black currant, blackberries, mocha, and hints of earth with well-integrated tannins

Grenache - Syrah Blend, VRAC, Vin de France, Rhone Valley, France

Fruity, medium-bodied and fresh, with jammy berries and hints of spice and smoke.

Zinfandel, Manifesto, Lodi, California, USA

Full-bodied with dark black plum and berries, hints of black tea and smoke.