

COCKTAILS

OLD FASHIONED 12
BOURBON, BITTERS, SUGAR, CITRUS TWIST
FORTIFYING, STRUCTURED, STRAIGHTFORWARD

FARMHOUSE MULE 12
VODKA, FRESH LIME, YOUNG AT HEART GINGER BEER (VT)
TANGY, BRIGHT, CLASSIC

HOUSECAT NEGRONI 13.5
CAMPARI, THE FARMHOUSE GROUP’S BARREL-AGED
BARR HILL TOM CAT GIN (VT), SWEET VERMOUTH
BOLD, BITTER, VIBRANT

MARGARITA 13
ROTATING FRUIT PURÉE, TEQUILA, ORANGE LIQUEUR, LIME
SWEET, TART, BALANCED

HONEY COMB-A 14
CHILI PEPPER-INFUSED TEQUILA, HONEY, LEMON, MEZCAL, TAJIN RIM
SPICY, SMOKY, SMOOTH

HOT & SPICY TODDY 12
RYE WHISKEY, LEMON, HOT HONEY, CINNAMON
BOOZY, CITRUSY, WARM

JUNGLE BIRD 14
BLACKSTRAP RUM, CAMPARI, PINEAPPLE, LIME
FUN, TROPICAL, BITTER

VERMONT AUTUMN SPRITZ 14
LINCHPIN APERTIVO (VT), VERMONT APPLE CIDER, PROSECCO
SEASONAL, REFRESHING, CRUSHABLE

OH MY GOURD 14
VODKA, ST. JOHNSBURY PUMPKIN SPICE LIQUEUR (VT),
METCALFE’S MAPLE CREAM LIQUEUR (VT)
PUMPKIN SPICED, CREAMY, SWEET

MOCKTAILS

NAH-GARITA 10
PENTIRE ‘ADRIFT’ N/A SPIRIT, FRESH LIME & ORANGE JUICE
SWEET, TART, BALANCED

APPLE FIZZ 11
APPLE CIDER, LEMON, TOST ROSÉ
SEASONAL, BUBBLY, HERBACEOUS

PENTIRE FALL SPRITZ 11
PENTIRE ‘COSTAL’, ORANGE JUICE, MAINE ROOT LEMON LIME SODA
BITTER, BOTANIC, CITRUS

WINES BY THE GLASS

	GLASS	¹ / ₂ LT	BOTTLE
PROSECCO - ZARDETTO (VENETO) DRY, DELICATE, & FRUITY	11	30	--
ALVARINHO - NORTICO (MINHO) CLEAN, JUICY FRUIT, VIBRANT MINERALITY	12	34	48
PINOT GRIGIO - TAVERNELLO DELLE VENEZIE (VENETO) WHITE PEACH, GRAPEFRUIT, GREEN APPLE	10	28	40
CHARDONNAY - GRAYSON CELLARS (NAPA) GREEN APPLE & NECTARINE, A WHISPER OF OAK	11	30	44
SAUVIGNON BLANC - KURANUI (MARLBOROUGH) FRAGRANT & FLORAL, CLASSIC NEW ZEALAND SAUV BLANC	9	22	36
VALDIGUIE - J. LOHR ‘WILDFLOWER’ (MONTEREY) FRESH RASPBERRY, CRANBERRY, & POMEGRANATE. *SERVED CHILLED*	10	28	40
PINOT NOIR - MAISON DE MADELEINE (BURGUNDY) LIGHT BODY, SMOOTH, FRAGRANT	9	22	36
SPANISH RED BLEND - COTO DE HAYES (ARAGÓN) BOLD RIPE FRUIT, PEPPER, VANILLA	12	34	48
CÔTES DU RHÔNE - DOMAINE LES APHILLANTHES (SOUTH RHÔNE) DARK BERRIES, CANDIED FLOWERS, PEPPER	13	36	52
MONTEPULCIANO - CANTINA SANGRO (ABRUZZO) PLUMS, VIOLET, LICORICE	10	28	40
CABERNET SAUVIGNON - LIEVLAND VINEYARDS (WESTERN CAPE) BLACKBERRIES, DARK CHOCOLATE, & CASSIS	13	36	52

BOTTLES FROM THE CELLAR

SPARKLING, PET NAT, & ORANGE

CAVA 52
AVINYÓ BRUT RESERVA (SPAIN)
FRESH BREAD, CITRUS, APPLE

CHAMPAGNE 95
LANSON (CHAMPAGNE)
RIPE FRUITS, BRIOCHE, CITRUS

SPARKLING REFOŠK 60
RODICA (SLOVENIA)
DARK ROSÉ, INKY, JUICY, BRIGHT ACIDITY

APPLE-GRAPE CO-FERMENT 35
FABLE FARMS ‘VINOUS VENUS’ (VERMONT)
OAK, LEMON ZEST, TART APPLES

CHENIN BLANC 55
FOLK MACHINE ‘JEANNE D’ARC’ (CALIFORNIA)
DELIGHTFUL FUNK, YELLOW PLUM, MINERAL

WHITE

SAUVIGNON BLANC 58
CANTINA PUIATTI (ITALY)
TOMATO LEAF, SAGE, APRICOT

PINOT GRIGIO 47
TRAMIN (ALTO RIDGE)
PEAR, YELLOW APPLE, WHITE FLOWERS

RIESLING 55
VON BUHL ‘BONE DRY’ (PFALZ)
STONE FRUIT & CITRUS

CHARDONNAY / VERDELHO / MUSCAT 52
FORLORN HOPE ‘QUEEN OF THE SIERRA’ (SICILY)
HONEY BUTTER, OAK, LEMON GRASS

CHENIN BLANC 52
DOMAINE DU PAS ST. MARTIN ‘PIERRES FRITES’ (LOIRE)
PEACH, WHITE PEPPER, PEAR

ALBARIÑO 65
LEIRANA (RÍAS BAXIAS)
ORCHARD FRUIT, MEYER LEMON, GINGER

RED

DOLCETTO D’ALBA 50
BENI DI BATASIOLO (PIEDMONT)
FULL BODIED, RICH, PLEASANTLY BITTER

PINOT NOIR 55
FOLK MACHINE (CALIFORNIA)
DARK BERRIES, CHERRY, BLACK TEA

GAMAY 90
GUY BRETON MORGON (BEAUJOLAIS)
RASPBERRIES, POMEGRANATE, PEPPER

GARNACHA & MAZUELO 67
LA CARTUJA (SPAIN)
DARK BERRIES, LICORICE, SMOKE

TOSCANA Rosso 60
MONTEPELOSO A’QUO (SPAIN)
DARK RED FRUIT, SPICE, AROMATIC WOOD

CABERNET SAUVIGNON 50
ULTRAVIOLET (CALIFORNIA)
BLACKBERRY, BLACK CURRANTS, BLACK PEPPER

TEMPRANILLO / GRACIANO / GARNACHA 65
BODEGAS HERMANOS PECIÑA RESERVA ‘16 (RIOJA)
LEATHER, VANILLA, TOBACCO

NEBBIOLO 100
ODDERO BAROLO ‘VILLERO’ (PIEDMONT)
COCOA, VIOLETS, RED FRUITS