

COCKTAILS

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

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

MAY WE SUGGEST A FERNET FLOAT? +5

SUMMER MARGARITA 13
ROTATING SEASONAL FRUIT, TEQUILA, ORANGE LIQUEUR,
LIME, TAJIN RIM
SWEET, TART, BALANCED

BORN TO RUM 13
ST. JOHNSBURY SPICED RUM (VT), MAD RIVER RUM 44 (VT),
MANY JUICES, HOUSE MADE GRENADINE
A TROPICAL RUM PUNCH

ELDER & RYE 13
RYE WHISKEY, ELDERFLOWER LIQUEUR, PINEAPPLE,
LEMON, PROSECCO
BOLD, FLORAL, BOOZY

LOST IN THE THICKET 12
LONDON DRY GIN, BLUEBERRY-LEMON SYRUP, TONIC
BERRIES, CITRUS, BUBBLY

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

MARTINI FOR THE P.R.O.’S 14
VODKA, GIN, HOUSE PICKLED RED ONION BRINE
SAVORY, BOOZY, SALTY

VERMONT SPRING SPRITZ 14
LINCHPIN APERTIVO (VT), LIMONCELLO, PROSECCO
BUBBLY, REFRESHING, CRUSHABLE

MOCKTAILS

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

BLUEBERRY ROSÉ 9
TÖST ROSÉ, BLUEBERRY-LEMON SYRUP
BUBBLY, REFRESHING, HERBACEOUS

PENTIRE PUNCH 11
PENTIRE ‘COASTAL’ N/A SPIRIT, MANY JUICES,
HOUSEMADE GRENADINE
TROPICAL PUNCH

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
ROSÉ - DOMAINE CARREL (SAVOIE) CRISP, FRUITY, & MINERAL	11	30	44
VALDIGUIE - J. LOHR ‘WILDFLOWER’ (MONTEREY) FRESH RASPBERRY, CRANBERRY, & POMEGRANATE. *SERVED CHILLED*	10	28	40
PINOT NOIR - J. LOHR (MONTEREY) BRIGHT BERRIES, CLOVES, DELICATE TANNINS	12	34	48
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

SANGIOVESE PET NAT 52
LOS CHUCHAQUIS ‘¡SUPER BUENO!’ (CIENEGA VALLEY)
WATERMELON, CHERRIES, LIME ZEST

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

CHARDONNAY 45
TREFETHEN ‘ESHCOL’ (NAPA VALLEY)
TANGERINE, ORANGE BLOSSOM, LIGHT OAK

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

MARQUETTE 55
KALCHE ‘MIMEOMIA’ (VERMONT)
DARK ROSÉ, TART CHERRY, DRY TANNINS

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

FIELD BLEND 60
KALCHE ‘RED BLUE SKY’ (VERMONT)
TART BERRIES, FRESH FLOWERS, PEPPER

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