

STARTERS

CAULIFLOWER BITES 15

tempura fried cauliflower tossed in general tso sauce & served on a bed of rice with sweety drop peppers & toasted sesame seeds, scallions

\*\* HOUSE WINGS 13

fried wings. choice of buffalo, BBQ, or plain, served with celery, carrots and blue cheese dressing

TUNA WONTON NACHOS 19

ahi tuna, crispy wontons, citrus ponzu, wasabi aioli

MAC N’ CHEESE 15

orecchiette pasta, cheddar-béchamel  
\*\* chicken +6    \*\* shrimp +12    \* steak tips +12

\*\* CRISPY CHICKEN TENDERS 18

chicken tenders, fries

POTSTICKERS 15

pork filled potstickers, ginger soy dipping sauce

FALAFEL PLATE 19

Pita, tomato, tzatziki

BAVARIAN PRETZEL STICKS 11

served with honey mustard  
add cheese sauce +3

SALADS & BOWLS

ADD TO ANY SALAD OR BOWL

\*\* Chicken +6    \*\* Shrimp +12    Steak Tips +12

CAESAR SALAD 15

romaine tossed in caesar dressing with parmesan cheese and croutons

POKE BOWL 19

Poke tuna, rice, edamame, avocado, cucumber  
Sesame seeds, Sriracha aioli, ponzu

ROASTED BEET SALAD 18

roasted beets, green apple, goat cheese, red onion, arugula, walnuts, maple balsamic

SOUTHWESTERN BOWL 16

peppers and onions, black beans, roasted corn, pico de gallo, little leaf greens, guacamole, cilantro lime crema, bed of rice

BURGERS & SANDWICHES

ADD TO ANY SANDWICH

Sweet Potato Fries +4  
Sub House/Caesar Salad +4  
Bacon/Cheddar Cheese +2  
Gluten-Free Roll +2

FARMHOUSE WAGYU BURGER 23

8 oz. wagyu beef patty, bacon, caramelized onions, VT cheddar, potato bun, fries

CLASSIC BURGER 20

8 oz. wagyu beef patty, VT cheddar, lettuce, tomato, red onion, potato bun, fries

\*\* CHICKEN SANDWICH 18

choice of grilled or crispy – marinated chicken breast, coleslaw, chipotle aioli, potato bun, fries

TURKEY BACON RANCH 18

oven roasted turkey, vermont cheddar, thick cut bacon, lettuce, tomato, red onion, ranch, hoagie roll, fries

REUBEN 18

thin sliced corned beef, sauerkraut, swiss cheese, 1,000 island dressing served on classic rye, fries

MAINS

NY STRIP STEAK 36

12oz. Mashed potato, sauteed asparagus

MARINATED STEAK TIPS 31

mashed potatoes, sauteed asparagus

\*\* CHICKEN MILANESE 25

lightly breaded pan-fried chicken breast topped with arugula, cherry tomato, red onion and parmesan, dressed with fresh lemon, extra virgin olive oil

\*\* CHICKEN PARMIGIANA 25

lightly breaded pan-fried chicken breast topped with pomodoro, melted provolone, served with linguine pasta

SALMON 32

creamy pesto risotto, lemon peel, micro greens

If you have any concerns regarding food allergies, please alert your server before ordering.  
\*Cooked to order.  
\*\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# WINES BY THE GLASS

## SPARKLING

Mionetto, Brut, Prosecco, Italy NV 187 ml 13

## WHITE

Chardonnay  
*Domaine de la Motte, Languedoc, France* 14

Chardonnay  
*Franciscan, California* 14

Sauvignon Blanc  
*Duckhorn, Napa Valley, California* 13

Sauvignon Blanc  
*Fernhook, Marlborough, New Zealand* 11

Pinot Grigio  
*Gabriella, Veneto, Italy* 11

Pinot Grigio  
*Santa Margherita, Alto Adige, Italy* 12

## ROSE

Rose  
*La Vieille Ferme, Loire Valley, France* 13

## RED

Cabernet Sauvignon  
*“Grounded”, by Josh Phelps, California* 13

Cabernet Sauvignon  
*Columbia Winery, Columbia Valley, Washington* 11

Cabernet Sauvignon  
*Daou Pasa Robles, California* 15

Pinot Noir  
*Underwood, Oregon* 11

Malbec  
*Zuccardi, Serie A, Mendoza, Argentina* 11

Sangiovese/Cabernet Blend  
*Carpineto, “Dogajolo”, Tuscany* 11

# WINES BY THE BOTTLE

## SPARKLING

Mionetto, Brut, Prosecco, Italy NV NV 45  
Moet & Chandon, Brut, California NV NV 135  
Veuve Clicquot Yellow Label, Brut NV NV 165

## CHARDONNAY

Chablis, Louis Michel & Fils, Burgundy, France 55  
Frog's Leap, Napa Valley, California 85  
Patz & Hall, Sonoma Coast, California 65

## SAUVIGNON BLANC

Cloudy Bay, Marlborough, New Zealand 75  
Honig, Napa Valley, California 50  
St. Supery, Napa Valley, California 40

## OTHER WHITES

Pinot Grigio, Santa Margherita, Alto Adige 60  
Pinot Grigio, Kettmeir, Alto Adige, Italy 50

## CABERNET SAUVIGNON

Beaulieu Vineyards, Napa Valley, California 90  
Brendel, North Coast, California 75  
Cakebread, Napa Valley, California 185  
Daou, Paso Robles, California 60  
Decoy, Limited, California 55  
Honig, Napa Valley, California 115  
Justin, Paso Robles, California 70  
Leviathan, California 95  
Mount Veeder, Napa Valley, California 75  
Opus One, Napa Valley, California 750  
Overture, Napa Valley, California 250  
Round Pond, "Kith & Kin", Napa Valley 105  
Sequoia Grove, Napa Valley 120  
St. Suprey, Estate, Napa Valley, California 120

## MERLOT

Decoy, Sanoma County, California 45

## PINOT NOIR

Belle Glos, "Clark & Telephone", California 95  
Crossbarn, California 65

## ITALIAN SELECTIONS

Chianti Classico, Ruffino,  
"Riserva Ducale Oro" Gran Selezione, Tuscany 90  
Nebbiolo, Massolino, Langhe 65  
Valpolicella Superiore Ripasso Classico, Zenato, Veneto 60

## ZINFANDEL

8 years in the desert, California 110  
Ridge, Pagani Ranch, California 95  
Saldo, California` 65

# CRAFT COCKTAILS

**THE CHAIRLIFT MARTINI** 15  
Killington Distillery Vodka, coffee liqueur, espresso, and a splash of cream. Smooth lift-off for your après-ski — a creamy kick of caffeine and comfort.

**FOX RUN OLD FASHIONED** 15  
Bulleit Bourbon, Vermont maple syrup, Angostura bitters, orange peel, luxardo cherry. A house favorite with the Ribeye or BBQ Steak Tips.

**SNOWCAT SMASH** 14  
Gin, rosemary syrup, lemon, and cranberry. Crisp, botanical, and refreshing — inspired by frosty mountain mornings.

**NORDIC MULE** 14  
Tito’s Vodka, ginger beer, lingonberry syrup, and lime in a copper mug. A Scandinavian spin on a classic – bright, tangy, and cool.

**RASPBERRY MARGARITA** 15  
Teremana tequila, raspberry liqueur, splash lemon and lime juice, sugar rim

**MAPLE RIDGE MANHATTAN** 16  
Whistle Pig Rye whiskey, sweet vermouth, maple syrup, and black walnut bitters. Vermont warmth in a glass — rugged, rich, and refined.