

# FIRE TOWER RESTAURANT & TAVERN

VIEW OUR CONTACTLESS MENU  
SIMPLY OPEN YOUR PHONE'S CAMERA AND POINT TO THE CODE  
THEN TAP ON THE LINK THAT APPEARS



## HAND CRAFTED COCKTAILS

### ROSES ARE FREE 14

*Ketel One Grapefruit, St Germain, Grapefruit Juice, Cranberry Juice topped with Champagne*

### OUR SANGRIA 13

*Red Wine, Peach Syrup, Brandy, Passionfruit Juice, Topped with Ginger Soda*

### YUCATAN SMOKE 14

*Vidal Mezcal, Blood Orange Juice, Lime Juice, Yellow Chartreuse with Chili Lime Rim*

### DOUBLE BLACK ESPRESSO MARTINI 15

*Silo Vodka, Cold Brew Coffee, Tia Maria, Vanilla Syrup, Fernet*  
*Add Bailey's Light for more deliciousness \$2*

### HONEYDEW MARGARITA 14

*Sauza Tequila, Lime Juice, Fresh Honeydew Puree, Ancho Reyes Verde*

### BAHAMA MAMA 14

*Malibu Rum, Goslings, Orgeat, Lime Juice, Pineapple Juice, Passion Fruit Puree, Bada Bing Juice*

### HERBIE HANCOCK 14

*Tito's Vodka, Muddled Basil & Cucumber, Lemon Juice & Fresh Cantaloupe Puree*

### "I KNOW THE OWNER" 14

*Beefeater Gin, Lime Juice, Strawberry & Rhubarb Shrub, Pimm's, Bitters, Muddled Mint & Fever Tree Tonic*

### BANANA HAMMOCK 14

*Bulleit Rye, Averna, Amaro Nonino, Mole Bitters, Banana Syrup, Fernet Wash*

### GRANNY SPRITZ 13

*Grand Marnier, Orange Bitters, Lavender Syrup, Lemon Juice, Brut*

## VERMONT CRAFT CANS

### FIDDLEHEAD IPA 9

Shelburne 6.2%

### HARPOON UFO WHITE 9

Windsor 5.1%

### VON TRAPP LAGER 9

Stowe 5.2%

### SWITCHBACK ALE 9

Burlington 5%

### SIP OF SUNSHINE IPA 10

Lawson's Finest Liquids~Waitsfield  
Double IPA 8%

### HEADY TOPPER 10

Alchemist Brewery~Stowe  
American Double IPA 8%

### FOCAL BANGER 10

Alchemist Brewery~Stowe  
American IPA 7%

### SUPA PHUNK 10

Hermit Thrush Brewery~Brattleboro  
Sour Golden Ale 5.9%

### ELABORATE METAPHOR 10

Burlington Beer Company  
New England Pale Ale 5.4%

### ROTATING VERMONT SEASONAL CRAFT CANS

Ask your server for today's selection

## DOMESTIC

PABST BLUE RIBBON 16OZ 5

BUDWEISER 6

BUD LIGHT 6

COORS LIGHT 6

## IMPORT

CORONA 7

STELLA ARTOIS 7

GUINNESS 9

## SELTZER/CIDER

WHITE CLAW MANGO SELTZER 6

STOWE CIDER 9  
Semi-Dry 6.5%

## NON ALCOHOLIC

BECK'S 5

UPSIDE DAWN 6  
Athletic Brewing Company

## MOCKTAILS & VERMONT NATURAL SODA

VERMONT MOCKTAIL 6

Peach Hibiscus Lemonade topped with Soda

ALL NATURAL SODAS 6

Rugged Mountain Root Beer, Mango Moonshine, Maple Seltzer

GOSLINGS GINGER BEER 6

ALL COCKTAILS, BEER & WINE ARE AVAILABLE TO GO TO ENJOY NEXT TO OUR  
FIRE TABLES ON OUR PATIO.

# FIRE TOWER RESTAURANT & TAVERN

## SPARKLING | ROSE | WHITES

	GLASS	BTL
MIONETTO, PROSECCO 187ML   <i>Italy</i>	14	-
RUFFINO SPARKLING ROSE   <i>Italy</i>	14	54
VEUVE DUBARY CUVEET SPARKLING WINE   <i>France</i>	14	54
GOSSET, CHAMPAGNE BRUT GRANDE RESERVE   <i>Champagne, France</i>	-	78
PEYRASSOL LA CROIX, ROSÉ   <i>France</i>	14	54
MASI MASIANCO, PINOT GRIGIO   <i>Vento, Italy</i>	13	50
MARTIN CODAX, ALBARINO   <i>Rias Baixas, Spain</i>	13	50
KUNG FU GIRL, RIESLING   <i>Ancient Lakes AVA, Washington State</i>	13	50
PARDUCCI, CHARDONNAY   <i>Mendocino County, California</i>	13	50
SONOMA - CUTRER, CHARDONNAY <i>Russian River Ranches, Sonoma, California</i>	15	58
FERRARI CARANO, CHARDONNAY   <i>Sonoma Coast, California</i>	16	62
LA PETITE PERRIÈRE, SAUVIGNON BLANC   <i>Loire Valley, France</i>	14	54
CHALK HILL WINERY, SAUVIGNON BLANC   <i>Healdsburg, California</i>	16	62
ZUM MARTIN SEPP, GRÜNER VELTLINER   <i>Niederösterreich, Austria</i>	-	52
SASSOREGALE, VERMENTINO   <i>Tuscany, Italy</i>	-	52
CAYMUS, CONUNDRUM, WHITE BLEND   <i>Napa Valley, California</i>	-	55
GEORGES MILLÉRIOUX, SANCERRE   <i>Loire Valley, France</i>	-	64
J.J. VINCENT, POUILLY-FUISSE   <i>Burgundy, France</i>	-	64
VIGNERONS DE BUXY, MONTAGNY BLANC   <i>Burgundy, France</i>	-	64
CHATEAU MONTELENA, CHARDONNAY   <i>Napa Valley, California</i>	-	70
PAUL HOBBS, CHARDONNAY   <i>Russian River Valley, California</i>	-	115

# FIRE TOWER RESTAURANT & TAVERN

## REDS

GLASS

BTL

HIDDEN CRUSH, CABERNET   <i>Central Coast, California</i>	13	50
ALEXANDER VALLEY VINEYARDS, CABERNET   <i>Alexander Valley, California</i>	16	62
IMAGERY, PINOT NOIR   <i>Sonoma County, California</i>	13	50
HOLLORAN VINEYARDS, STAFFORD HILL PINOT NOIR   <i>Willamette Valley, Oregon</i>	16	62
BLACKCABRA, MALBEC   <i>Mendoza, Argentina</i>	13	50
BODEGAS FAUSTINO, TEMPRANILLO   <i>Rioja, Spain</i>	13	50
DOMAINE DU PERE CABOCHE, COTES DU RHONE   <i>Rhone, France</i>	14	54
KUNDE FAMILY WINERY, MERLOT   <i>Sonoma County, California</i>	14	54
TOMAILO, CHIANTI CLASSICO RISERVA   <i>Tuscany, Italy</i>	-	54
RENWOOD OLD VINE, ZINFANDEL   <i>Amador County, California</i>	-	54
CAVE DU CHATEAU DES LOGES, BEAUJOLAIS   <i>Burgundy, France</i>	-	54
MASSOLINO BAROLO DOCG   <i>Piedmont, Italy</i>	-	70
PENNER ASH, PINOT NOIR   <i>Willamette Valley, Oregon</i>	-	75
TREFETHEN VINEYARDS, BORDEAUX BLEND   <i>Napa Valley - Oak Knoll, California</i>	-	75
DOMAINE DU VIEUX LAZARET, CHATEANEUF-DU-PAPE   <i>Rhone Valley, France</i>	-	75
CHATEAU DE BEUCASTEL COUDOULET ROUGE, COTES DU RHONE   <i>Rhone, France</i>	-	80
CHÂTEAU LA TOUR DE MONS, BORDEAUX   <i>Margaux, Bordeaux, France</i>	-	80
CAMIGLIANO, BRUNELLO DI MONTALCINO, SANGIOVESE   <i>Montalcino, Italy</i>	-	105
STAGS LEAP WINE CELLARS, ARTEMIS CABERNET 2019   <i>Napa Valley, California</i>	-	105
JORDAN WINERY, CABERNET 2017   <i>Alexander Valley - Sonoma County, California</i>	-	105
CAKEBREAD CELLARS, CABERNET SAUVIGNON 2018   <i>Napa Valley, California</i>	-	110
SILVER OAK, CABERNET 2017   <i>Alexander Valley - Sonoma County, California</i>	-	120
PAUL HOBBS WINERY, CABERNET 2017   <i>Napa Valley, California</i>	-	135

# FIRE TOWER RESTAURANT & TAVERN

## GARDEN & SOUP

### SOUP OF THE DAY 11

*Fresh, Creative, Unique*

### CAESAR SALAD 16

*Romaine Hearts, Lemon Marinated Anchovies, Crispy Radish, Shaved Parmesan, Crouton, House-made Caesar*

### SUMMER SALAD GF VG 15

*Baby Spinach, Strawberry, Candied Walnut, Bermuda Onion, Raspberry Balsamic Vinaigrette*

### WATERMELON SALAD GF 16

*Watermelon, Blistered Shishito Peppers, Feta, Fresh Herbs, Ancho Chile Lime Dressing*

## STARTERS & FLATBREADS

### COCONUT SHRIMP

17

*Rice Noodle Salad, Sweet Curry Sauce*

### AHI NACHOS

18

*Tuna Tartare, Crispy Wonton, Pickled Onion, Wasabi Aioli, Hoisin Lime, Daikon Radish*

### JERK WINGS

18

*Jamaican Spice Rub, Mango Dipping Sauce*

### VIETNAMESE POTSTICKERS

15

*Roasted Pork -or- Mixed Vegetable, Citrus Ponzu Glaze*

### KOREAN BBQ BABY PORK SHANKS

19

*Ponzu Aioli Slaw, Toasted Chili Peanut  
Contains Nuts*

### EGGPLANT FRIES

18

*Served with Curry Goat Cheese Dip*

### LOBSTER ROLL

27

*Our take on a "Summer Classic"*

### GRILLED LAMB LOLLIPOPS GF

24

*Mint Almond Gremolata, Raspberry Balsamic Glaze*

### EVERYTHING BAGEL BISCUITS

15

*House-Made Pimento Cheese & Pickled Jalapeños*

### MARGHERITA AL PROSCIUTTO FLATBREAD

18

*Fresh Mozzarella, Garlic EVOO, Fresh Tomato and Basil, Balsamic Reduction Drizzle*

### CUBANO FLATBREAD

18

*Ham, Pickles, Swiss Cheese, Pulled Pork and Dijon Mustard Sauce*

### "THE ORIGINAL" FLATBREAD

16

*Marinara, Mozzarella Cheese  
Add Pepperoni \$2*

# FIRE TOWER RESTAURANT & TAVERN

## ENTREES

**HONEY GARLIC GLAZED STATLER CHICKEN BREAST** <sup>GF</sup> 33  
*Pan Seared with Jasmine Rice, Summer Vegetables and Pickled Ginger*

**CHEDDAR BURGER WITH FRIES** 20  
*8 oz. Rib Cut High Choice Grade  
Vermont Cheddar, Brioche Bun, Lettuce, Tomato, Onion, Pickles  
Bacon Jam + 1.50  
Gluten Free Bun + 3*

**8OZ NY STRIP STEAK FRITES** 34  
*French Fries, Side of Chimichurri, Side of Roasted Garlic Demi-glace*

**LINE CAUGHT SWORDFISH** 36  
*Pan Seared with Pineapple Salsa, Cilantro-Fennel Slaw and Jasmine Rice*

**12OZ CENTER CUT PORK CHOP** 34  
*White Bean and Pancetta Cassoulet, Summer Vegetables, Apple Cider Whiskey Reduction*

**TORTELLINI PRIMAVERA** <sup>V</sup> 30  
*Three Cheese Tortellini, EVOO, Chili Flakes, Parmesan, Summer Vegetables*

While we make every effort in our kitchen with sourcing, preparation, & handling procedures to avoid the introduction of allergens, please be advised that we have a small kitchen & do not have separate cooking areas or equipment. Alert your server of any food allergies. "Please be aware that we use common fryer oil. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens." \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# FIRE TOWER RESTAURANT & TAVERN

## FOR THE KIDS

### KIDS NOODLES 12

*Choice of Butter, Red Sauce or Parmesan Cheese*

### CREAMY MAC 'N CHEESE 12

*Ooey Goopy Goodness*

### CHICKEN TENDERS 13

*Buttermilk Battered White Meat & Fries*

### CRISPY COD 13

*Served with Tartar Sauce & Fries*

### CHEESE PIZZA 16

*\$2 add pepperoni*

## HOUSE MADE DESSERTS

*WILCOX ICE CREAM  
EAST ARLINGTON VERMONT  
9*



CHECK WITH YOUR SERVER FOR  
TONIGHT'S CREATIONS



CHOCOLATE

VANILLA

SEA SALT CARAMEL

RASPBERRY SORBET

MANGO SORBET