

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

FALL SANGRIA 13

Red Wine, Peach Puree, Apricot Brandy, Topped with Ginger Soda

YUCATAN SMOKE 14

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

DOUBLE BLACK ESPRESSO MARTINI 16

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

HARVEST MARGARITA 14

Exotico Agave Tequila, Apple-Pear-Cinnamon Shrub, Lime Juice, Cointreau, Agave, Sugar Cinnamon Rim

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

MAKERS CIDER SMASH 14

Makers Mark Bourbon, Apple Cider, Lemon Juice, Simple Syrup, Bitters, Cinnamon Stick

PLUMMER'S CRACK 16

Bulleit Rye, Fresh Plum Puree, Amaro Nonino, Orange Bitters, Orange Twist

HOT SPICED CIDER 13

Hot Apple Cider, Captain Morgan's Rum, Cinnamon Stick, Lemon Twist

VERMONT CRAFT CANS

HARPOON UFO WHITE 9

Windsor 5.1%

GREEN STATE LAGER 10

*Zero Gravity Brewery~Burlington
Pilsner 4.9%*

FORGET ME NOT 10

*14th Star Brewing~St. Albans
Kolsch 5.3%*

SWITCHBACK ALE 9

Burlington 5%

SUPA PHUNK 10

*Hermit Thrush Brewery~Brattleboro
Sour Golden Ale 5.9%*

HIGH PERFORMANCE PONTOON 10

*Valley Craft Ales~Wilmington
Cold Brew Porter 6%*

FIDDLEHEAD IPA 9

Shelburne 6.2%

ELABORATE METAPHOR 10

*Burlington Beer Company
New England Pale Ale 5.4%*

FOCAL BANGER 10

*Alchemist Brewery~Stowe
American IPA 7%*

SIP OF SUNSHINE IPA 10

*Lawson's Finest Liquids~Waitsfield
Double IPA 8%*

HEADY TOPPER 10

*Alchemist Brewery~Stowe
American Double IPA 8%*

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

SILO 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

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
TOMAILOLO, 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

BEETS & BLUE GF 19

Red & Golden Beets, Arugula Pesto, Bayley Hazen Blue Cheese, Toasted Pistachio, Raspberry Balsamic

GRILLED PEACH & BURRATA SALAD 19

Frisee, Fried Shallot, Maple Mustard, Apple Cider Reduction

STARTERS & FLATBREADS

SCALLOPS & FOIE GRAS GF

Pan Seared with Charred Frisee & Fig Jam

26

MUSSELS PERNOD

Blistered Tomatoes, Shallots, Parmesan, Crostini

23

CRISPY DUCK LEG

Whipped Goat Cheese, Tomato Jam, Dill Oil

24

AHI NACHOS

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

18

EGGPLANT FRIES

Served with Curry Goat Cheese Dip

18

KOREAN BBQ BABY PORK SHANKS

Ponzu Aioli Slaw, Toasted Chili Peanut
Contains Nuts

19

MARGHERITA AL PROSCIUTTO FLATBREAD

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

20

JERK WINGS

Jamaican Spice Rub, Mango Dipping Sauce

18

THAI CHICKEN FLATBREAD

Peanut Sauce, Mozzarella, Roasted Red Peppers, Toasted Sesame Seed

20

COCONUT SHRIMP

Rice Noodle Salad, Sweet Curry Sauce

17

"THE ORIGINAL" FLATBREAD

Marinara, Mozzarella Cheese
Add Pepperoni \$2

16

VIETNAMESE POTSTICKERS

Roasted Pork -or- Mixed Vegetable, Citrus Ponzu Glaze

15

FIRE TOWER RESTAURANT & TAVERN

ENTREES

HONEY GARLIC GLAZED STATLER CHICKEN BREAST ^{GF} 33
Pan Seared with Jasmine Rice, Chef Vegetables and Pickled Ginger

SEARED FAROE ISLAND SALMON ^{GF} 38
Tuscan Sundried Tomato Cream Sauce, Jasmine Rice, Sauteed Spinach

TORTELLINI PRIMAVERA ^V 30
Three Cheese Tortellini, EVOO, Chili Flakes, Parmesan, Chef Vegetables

CHIPOTLE ESPRESSO RUBBED RACK OF LAMB ^{GF} 50
Pumpkin Polenta, Tomatillo Jam, Chef Vegetables

12OZ NY STRIP STEAK FRITES 34
French Fries, Side Horseradish Aioli, Fried Rosemary

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

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