

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

WINTER SANGRIA 14

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

MAKERS CIDER SMASH 14

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

SOL MARGARITA 14

Exotico 100% Agave Tequila, Fresh Carrot Juice, Lime Juice, Ginger Liquor, Agave

MEZCAL JUNGLE BIRD 14

Vidal Mezcal, Campari, Lime Juice, Pineapple Juice, Orgeat, Cherry Shrub

EARL COLLINS 14

Muddled Mint & Cucumber, House Infused Early Grey Gin, Lavender Syrup, Lemon Juice, Lillet, Splash of Soda

TROY PISTACHIO DAQUIRI 14

Havana Club Rum, Malibu Rum, Chocolate Bitters, Coconut Cardamom Syrup, Toasted Pistachio Rim

NEW AVIATION 15

Tito's Vodka, Creme de Violette, Lemon Juice, Luxardo Liqueur, Grapefruit Bitters, Lemon Grass Syrup

DOUBLE BLACK ESPRESSO MARTINI 17

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

BACON OLD FASHION 17

House Infused Bacon Bourbon, Maple Syrup, Muddled Cherry & Orange, Bitters

GO FIG OR GO HOME 17

Bulleit Rye, Fig Shrub, Fernet, Amaro Nonino, Bitters

VERMONT CRAFT CANS

HARPOON UFO WHITE 9
Windsor 5.1%

GREEN STATE LAGER 10
Zero Gravity Brewery~Burlington
Pilsner 4.9%

ITALIAN STYLE PILSNER 10
Valley Craft Ales~Wilmington
Pilsner 5.1%

SWITCHBACK ALE 9
Burlington 5%

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 12
Alchemist Brewery~Stowe
American IPA 7%

LITTLE SIP 10
Lawsons Finest Liquids~Waitsfield
IPA 6.2%

SIP OF SUNSHINE 12
Lawson's Finest Liquids~Waitsfield
Double IPA 8%

HEADY TOPPER 12
Alchemist Brewery~Stowe
American Double IPA 8%

ROTATING VERMONT SEASONAL CRAFT CANS

Ask your server for today's selection

HOT DRINKS

RUMCHATA HOT CHOCOLATE 15

HOT SPICED CIDER 15

HOT TODDY 15

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 10

Tips Up 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>	15	58
RUFFINO SPARKLING ROSE <i>Italy</i>	15	58
VEUVE DUBARY CUVEET SPARKLING WINE <i>France</i>	15	58
GOSSET, CHAMPAGNE BRUT GRANDE RESERVE <i>Champagne, France</i>	-	78
PEYRASSOL LA CROIX, ROSÉ <i>France</i>	15	58
MASI MASIANCO, PINOT GRIGIO <i>Vento, Italy</i>	14	54
MARTIN CODAX, ALBARINO <i>Rias Baixas, Spain</i>	14	54
KUNG FU GIRL, RIESLING <i>Ancient Lakes AVA, Washington State</i>	14	54
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>	-	54
SASSOREGALE, VERMENTINO <i>Tuscany, Italy</i>	-	56
CAYMUS, CONUNDRUM, WHITE BLEND <i>Napa Valley, California</i>	-	56
VIEUX LAZARET, CHATEAUNEUF-DU-PAPE BLANC <i>Rhone Valley, France</i>	-	95
GEORGES MILLÉRIOUX, SANCERRE <i>Loire Valley, France</i>	-	80
J.J. VINCENT, POUILLY-FUISSE <i>Burgundy, France</i>	-	80
VIGNERONS DE BUXY, MONTAGNY BLANC <i>Burgundy, France</i>	-	62
CHATEAU MONTELENA, CHARDONNAY <i>Napa Valley, California</i>	-	105
PAUL HOBBS, CHARDONNAY <i>Russian River Valley, California</i>	-	120

FIRE TOWER RESTAURANT & TAVERN

REDS

	GLASS	BTL
HAYES VALLEY, CABERNET <i>Hayes Valley, California</i>	13	50
ALEXANDER VALLEY VINEYARDS, CABERNET <i>Alexander Valley, California</i>	16	62
QUILT CABERNET <i>Napa Valley, California</i>	23	105
IMAGERY, PINOT NOIR <i>Sonoma County, California</i>	14	54
HOLLORAN VINEYARDS, STAFFORD HILL PINOT NOIR <i>Willamette Valley, Oregon</i>	16	62
CATENA, MALBEC <i>Mendoza, Argentina</i>	15	58
JUAN GILL, MONASTREL <i>Murcia, Spain</i>	15	58
DOMAINE DU PERE CABOCHE, COTES DU RHONE <i>Rhone, France</i>	15	58
KUNDE FAMILY WINERY, MERLOT <i>Sonoma County, California</i>	14	54
LANGHE NEBBIOLO, BARBARESCO <i>Piedmont, Italy</i>	15	58
TOMAILOLO, CHIANTI CLASSICO RISERVA <i>Tuscany, Italy</i>	-	58
RENWOOD OLD VINE, ZINFANDEL <i>Amador County, California</i>	-	54
CANTINA BAROLO DOCG <i>Piedmont, Italy</i>	-	75
ELVIO TINTERO, BARBARESCO <i>Piedmont, Italy</i>	-	75
BEDROCK WINE CO, SYRAH <i>Sonoma Valley, CA</i>	-	75
TREFETHEN VINEYARDS, BORDEAUX BLEND <i>Napa Valley - Oak Knoll, California</i>	-	80
DOMAINE DU VIEUX LAZARET, CHATEANEUF-DU-PAPE <i>Rhone Valley, France</i>	-	80
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
PENNER ASH, PINOT NOIR <i>Willamette Valley, Oregon</i>	-	100
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

HOUSE CAESAR ^v

Romaine Hearts, Peppered Bacon Lardon, Crispy Capers, Crostini, Lemon Anchovy Caesar Dressing 19

BEETS & BLUE ^{GF} ^v

Crimson & Golden Beets, Bayley Hazen Blue Cheese, Arugula Pesto, Toasted Pistachio, Aged Balsamic 21

WINTER SALAD ^{GF} ^v

Mixed Local Greens, Port Poached Pear, Delicata Squash, Dried Cranberries, Chevre, Maple Mustard Vinaigrette 19

SUNTANNER SALAD ^{GF} ^v

Marinated Roasted Fennel and Endive, Grapefruit and Orange Segments, Avocado Crema, Watermelon Radish, Lime Herb Vinaigrette 21

ADD PROTEIN TO ANY SALAD

CHICKEN BREAST- 10 * SHRIMP- 12 * N.Y STRIP- 19

SOUP

SOUP OF THE DAY

Fresh, Creative, Unique 14

FRENCH ONION SOUP

Gruyere Crostini 14

STEAK CHILI

Monterey Jack, Sour Cream, Scallion 14

FLATBREADS

GLUTEN FREE CRUST AVAILABLE -3-

THE NEPOLI

San Marzano Tomato Sauce, Fresh Mozzarella, Chiffonade Basil, EVOO 21

FARMERS DELIGHT

Braised Duck, Caramelized Shallot, Roasted Garlic, Arugula, Herbed Potato, Gruyere, Cider Reduction 24

STARTERS

FIRETOWER CHICKEN WINGS

Jerk Spiced with Mango Dipping Sauce 19
-or-
Salt & Vinegar with Tahini Ranch Dipping Sauce

EGGPLANT FRIES ^v

Chunky Curry Dipping Sauce Topped with Chevre 19

FIRETOWER POUTINE

Duck Gravy, Prosciutto, Mozzarella Curd 24

LOBSTER TAIL & SHRIMP COCKTAIL ^{GF}

Switchback Poached with Chipotle Cocktail Sauce & Charred Lemon 30

SHORT RIB IGNACIO

Braised Short Rib, Caramelized Shallot, Cheddar Curd, Pickled Serrano & Firetower Sauce served over Flour Tortilla Chips 25

LOAF OF MAPLE CORNBREAD ^v

Baked in Local Maple Syrup with Adobo Butter & Bread & Butter Pickles 20

BAHN MI BAO BUNS

Crispy Pork -or- Braised Wild Mushroom 24
With Cucumber, Pickled Vegetables, Firetower Sauce, Cilantro

THE SNOW BOWL

Sesame Seared Ahi, Crispy Wonton, Hoisin Glaze, Wasabi Crema, Pickled Onion, Watermelon Radish 24

MUSSELS FRA DIAVOLO

White Wine and San Marzano Tomato Sauce, Chorizo, Leek, Crostini 23

PROSCIUTTO DI PARMA

Reserve Prosciutto, Parmesan Crisp, Truffle Oil 23

Our Chefs Work Very Hard Curating These Dishes And Our Kitchen Is Extremely Busy, As Such We Politely Decline Substitutions

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MAIN COURSE

SEARED STATLER CHICKEN BREAST 42

Vermont Pasta Company Fettucini Carbonara, Meyer Lemon Butter and Preserve

MISO PORK BELLY RAMEN 40

Yellow and Blue Oyster Mushroom, Soft Boiled Soy Marinated Egg, Roasted Tomato, Shallot, Cilantro, Chili Flake

PAELLA VALENCIA ^{GF} 45

Shrimp, Mussels, Chicken, Chorizo, Saffron Rice, Peas, Tomato

PAN SEARED HALIBUT ^{GF} 55

Salsa Verde, Sweet Potato and Edamame Succotash, Avocado Crema, Charred Lime

PORTOBELLO WELLINGTON ^V 40

Balsamic Portobello, Arugula Pesto, Roasted Red Pepper and Chevre in a Puff Pastry with House Vegetables and Bearnaise

BRAISED BEEF SHORTRIB ^{GF} 49

Sweet Potato and Manchego Polenta, Braised Mushroom, House Vegetables, Pearl Onion Demi Glace

FROM THE GRILL

WAGYU BURGER WITH FRIES 35

8 oz. Fossil Farms Wagyu

*, Bacon Jam, Dill Pickle Aioli, Fried Shallot, Truffle Cheddar, Brioche Bun, Lettuce, Tomato, Onion, Pickles
Gluten Free Bun + 3*

BUFFALO BURGER WITH FRIES 23

8oz. Broadleaf North American Buffalo

Vermont Cheddar, Brioche Bun, Lettuce, Tomato, Onion, Pickles

Bacon Jam + 1.50

Gluten Free Bun + 3

12OZ N.Y STRIP STEAK FRITES 40

French Fries, House Steak Sauce

8OZ FILET AU POIVRE 52

Yorkshire Pudding, Bayley Haze Blue, House Vegetables, Brandied Mustard Peppercorn Sauce

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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 13

Choice of Butter, Red Sauce or Parmesan Cheese

CREAMY MAC 'N CHEESE 13

Ooey Goopy Goodness

CHICKEN TENDERS 14

Buttermilk Battered White Meat & Fries

CARNEGIE HOTDOG 14

Served with Fries

CHEESE PIZZA 17

\$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