

# 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%

UDDER JOY 10  
Valley Craft Ales~Wilmington  
Milk Stout 5.5%

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
CHANDON, BRUT 187ML   CALIFORNIA	16	-
MIONETTO, PROSECCO 187ML/750ML   <i>Italy</i>	15	58
RUFFINO, SPARKLING ROSE 187ML/750ML   <i>Italy</i>	15	58
CREMANT D'ALSACE, BRUT RESERVE   <i>France</i>	15	58
GOSSET, CHAMPAGNE BRUT GRANDE RESERVE   <i>Champagne, France</i>	-	78
VEUVE, CLICQUOT   REIMS, FRANCE	-	110
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
LUCASHOF, RIESLING   <i>Pfalz, Germany</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
DOMAINE FOURNIER, SANCERRE   <i>Loire, 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
JORDAN WINERY, CABERNET 2018   <i>Alexander Valley - Sonoma County, California</i>	24	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 CABOCHÉ, 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
TOMAIOLO, CHIANTI CLASSICO RISERVA   <i>Tuscany, Italy</i>	-	58
RENWOOD OLD VINE, ZINFANDEL   <i>Amador County, California</i>	-	54
MASSOLINO, BAROLO DOCG   <i>Serralunga D'Alba, 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 BEAUCASTEL COUDOULET ROUGE, COTES DU RHONE   <i>Rhone, France</i>	-	80
CHÂTEAU LA TOUR DE MONS, BORDEAUX   <i>Margaux, Bordeaux, France</i>	-	80
ARCHERY SUMMIT, PINOT NOIR   <i>Willamette Valley, Oregon</i>	-	100
PRISONER, RED BLEND   <i>Napa Valley, California</i>	-	105
CAYMUS, RED SCHOONER VOYAGE 10, MALBEC   <i>Mendoza, Argentina</i>	-	105
CAMIGLIANO, BRUNELLO DI MONTALCINO, SANGIOVESE   <i>Montalcino, Italy</i>	-	105
STAGS LEAP WINE CELLARS, ARTEMIS CABERNET 2019   <i>Napa Valley, California</i>	-	105
CAKEBREAD CELLARS, CABERNET SAUVIGNON 2019   <i>Napa Valley, California</i>	-	110
SILVER OAK, CABERNET 2019   <i>Alexander Valley - Sonoma County, California</i>	-	120
PAUL HOBBS WINERY, CABERNET 2018   <i>Napa Valley, California</i>	-	135

# FIRE TOWER RESTAURANT & TAVERN

## GARDEN

### HOUSE CAESAR <sup>v</sup>

Romaine Hearts, Peppered Bacon Lardon, Crispy Capers, Croutons, Lemon Anchovy Caesar Dressing 21

### BEETS & BLUE <sup>GF</sup> <sup>v</sup>

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

### WINTER SALAD <sup>GF</sup> <sup>v</sup>

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

### ADD PROTEIN TO ANY SALAD

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

## SOUP

### SOUP OF THE DAY

Fresh, Creative, Unique 14

### STEAK CHILI <sup>GF</sup>

Monterey Jack, Sour Cream, Scallion 14

## FLATBREADS

GLUTEN FREE CRUST AVAILABLE -3-

### THE NEPOLI <sup>v</sup>

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

### THE GREEN MOUNTAIN

Grilled Chicken, Fresh Mozzarella, Pesto Base, Roasted Red Peppers, Balsamic Reduction 23

## STARTERS

### FIRETOWER CHICKEN WINGS

19

Jerk Spiced with Mango Dipping Sauce

-or-

Salt & Vinegar with Tahini Ranch Dipping Sauce

### PAN SEARED SCALLOPS

26

Charred Mango Puree, Avocado Crema, Chili-Lime Vinaigrette

### VIETNAMESE PORK POTSTICKERS

18

with Citrus Ponzu

### BRUSCHETTA & BURRATA <sup>v</sup>

20

Fresh Tomatoes, Garlic & Basil, Olive Oil Crostini, Balsamic Reduction

### AHI NACHOS

24

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

### LOAF OF MAPLE CORNBREAD <sup>v</sup>

20

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

### BANH MI BAO BUNS

24

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

### EGGPLANT FRIES <sup>v</sup>

19

Chunky Curry Dipping Sauce Topped with Chevre

### GRILLED LAMB LOLLIPOPS

30

Crispy Rosemary Polenta, Sundried Tomato Pesto, Mint Crema

\*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 Fresh Pasta Fettucini Carbonara, Meyer Lemon Butter and Preserve*

### PORTOBELLO WELLINGTON v 38

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

### MISO PORK BELLY RAMEN 38

*VT Fresh Pasta Ramen, Oyster Mushroom, Soft Boiled Soy Marinated Egg, Roasted Tomato, Shallot, Cilantro, Chili*

### CATCH OF THE DAY Market Price

*Chef Dillon's Daily Creation*

## FROM THE GRILL

### WAGYU BURGER WITH FRIES 35

*8 oz. Fossil Farms Wagyu  
Bacon Jam, Dill Pickle Aioli, Fried Shallot, Truffle Cheddar, Arugula  
Gluten Free Bun + 3*

### BUFFALO BURGER WITH FRIES 25

*8oz. Broadleaf North American Buffalo  
Vermont Cheddar, Lettuce, Tomato, Onion, Pickles  
Bacon Jam + 1.50  
Gluten Free Bun + 3*

### 12OZ N.Y STRIP STEAK FRITES 42

*French Fries, Side of House Steak Sauce*

### 8OZ FILET AU POIVRE 52

*Bayley Hazen Blue Cheese Bread Pudding, Asparagus, Brandied Mustard Peppercorn Sauce*

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**\*When Splitting Checks We Can Only Split Two Cards Per Table\***

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

We Feature A Rotating Selection of Fresh Desserts And Local Ice Cream  
Ask Your Server About Tonight's Creations

## KEEP IT LOCAL

WHenever possible we source local ingredients  
Here's a thanks to some of our Vermont suppliers



### JENKS OASIS SUGARHOUSE

*Bondville, VT*

### BROMLEY FARMS

*Peru, Vermont*

### WILCOX DAIRY

*Arlington, Vermont*

### VERMONT FRESH PASTA

*Proctorsville, Vermont*

### JASPER HILL FARM

*Greensboro, Vermont*

