

# 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 DRAFT

FIDDLEHEAD IPA 8

*Burlington*

HARPOON UFO WHITE 8

*Windsor*

VON TRAPP LAGER 8

*Stowe*

SWITCHBACK 8

*Burlington*

ROTATING VERMONT SEASONAL CRAFT

*Ask your server for today's selection*

### CANS

LAWSON'S SIP OF SUNSHINE IPA 10

SILO CIDER 8

THE ALCHEMIST BREWERY - HEADY TOPPER

10

THE ALCHEMIST BREWERY - FOCAL BANGER

10

ROTATING VERMONT SEASONAL CAN

*Ask your server for today's selection*

## BEER & SPIKED SELTZER

CORONA 6

PABST BLUE RIBBON 16OZ 5

BUDWEISER 6

BUD LIGHT 6

COORS LIGHT 6

WHITE CLAW MANGO SPIKED  
SELTZER 6

STELLA ARTOIS 6

BECK'S NON ALCOHOLIC 5

GUINNESS 8

## MOCKTAILS & VERMONT NATURAL SODA

VERMONT MOCKTAIL 6

*Peach Hibiscus Lemonade topped with Soda*

ALL NATURAL DRINKS 6

*Rugged Mountain Root Beer, Mango Moonshine, Maple Seltzer, Kick'n Cow Cola*

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

## WHITES | SPARKLING | ROSE

	GLASS	BTL
MIONETTO, PROSECCO 187ML   <i>Italy</i>	14	-
MOËT & CHANDON, CHAMPAGNE BRUT IMPÉRIAL 187ML   <i>Champagne, France</i>	18	-
ZONIN SPARKLING ROSE 187ML   <i>Italy</i>	14	-
DANIEL PARDIAC BLANC DE BLANC CHAMPAGNE   <i>France</i>	13	50
GOSSET, CHAMPAGNE BRUT GRANDE RESERVE   <i>Champagne, France</i>	-	78
MARTIN CODAX, ALBARINO   <i>Rias Baixas, Spain</i>	13	50
JOSH CELLARS, ROSÉ   <i>California</i>	13	50
LA PETITE PERRIÈRE, SAUVIGNON BLANC   <i>Loire Valley, France</i>	13	50
FERRARI CARANO, CHARDONNAY   <i>Sonoma Coast, California</i>	15	58
CHALK HILL WINERY, SAUVIGNON BLANC   <i>Healdsburg, California</i>	15	58
PARDUCCI, CHARDONNAY   <i>Mendocino County, California</i>	12	46
MASI MASIANCO, PINOT GRIGIO   <i>Vento, Italy</i>	13	50
SONOMA - CUTRER, CHARDONNAY <i>Russian River Ranches, Sonoma, California</i>	15	58
KUNG FU GIRL, RIESLING   <i>Ancient Lakes AVA, Washington State</i>	13	50
ZUM MARTIN SEPP, GRÜNER VELTLINER   <i>Niederösterreich, Austria</i>	-	45
CAYMUS, CONUNDRUM, WHITE BLEND   <i>Napa Valley, California</i>	-	48
GEORGES MILLÉRIOUX, SANCERRE   <i>Loire Valley, France</i>	-	56
CHATEAU MONTELENA, CHARDONNAY   <i>Napa Valley, California</i>	-	70
J.J. VINCENT, POUILLY-FUISSE   <i>Burgundy, France</i>	-	56

# FIRE TOWER RESTAURANT & TAVERN

## REDS

GLASS

BTL

HIDDEN CRUSH, CABERNET   <i>Central Coast, California</i>	12	46
ALEXANDER VALLEY VINEYARDS, CABERNET   <i>Alexander Valley, California</i>	15	58
CAVE DU CHATEAU DES LOGES, BEAUJOLAIS   <i>Burgundy, France</i>	13	50
HOLLORAN VINEYARDS, STAFFORD HILL PINOT NOIR   <i>Willamette Valley, Oregon</i>	15	58
BLACKCABRA, MALBEC   <i>Mendoza, Argentina</i>	13	50
30 DEGREES, PINOT NOIR   <i>Santa Barbara County, California</i>	13	50
DOMAINE DU PERE CABOCHE, COTES DU RHONE   <i>Rhone, France</i>	13	50
MARQUES DE CACERES RESERVA   <i>Rioja, Spain</i>	13	50
CA' MOMI HEARTCRAFT, MERLOT   <i>Napa Valley, California</i>	13	50
TOMAILOLO, CHIANTI CLASSICO RISERVA   <i>Tuscany, Italy</i>	-	50
JORDAN WINERY, CABERNET 2016   <i>Alexander Valley - Sonoma County, California</i>	-	90
RENWOOD OLD VINE, ZINFANDEL   <i>Amador County, California</i>	-	52
DOMAINE DU VIEUX LAZARET, CHATEANEUF-DU-PAPE   <i>Rhone Valley, France</i>	-	75
MASSOLINO BAROLO DOCG   <i>Piedmont, Italy</i>	-	67
CAKEBREAD CELLARS, CABERNET SAUVIGNON 2018   <i>Napa Valley, California</i>	-	107
PENNER ASH, PINOT NOIR   <i>Willamette Valley, Oregon</i>	-	65
TREFETHEN VINEYARDS, BORDEAUX BLEND   <i>Napa Valley - Oak Knoll, California</i>	-	68
COL D'ORCIA, BRUNELLO DI MONTALCINO, SANGIOVESE   <i>Montalcino, Italy</i>	-	97
STAGS LEAP WINE CELLARS, ARTEMIS CABERNET 2019   <i>Napa Valley, California</i>	-	98
CAYMUS VINEYARDS, CABERNET 2019   <i>Napa Valley, California</i>	-	120
CHATEAU DE BEUCASTEL COUDOULET ROUGE, COTES DU RHONE   <i>Rhone, France</i>	-	78
SILVER OAK, CABERNET 2017   <i>Alexander Valley - Sonoma County, California</i>	-	115
PAUL HOBBS WINERY, CABERNET 2017   <i>Napa Valley, California</i>	-	135
CHÂTEAU LA TOUR DE MONS, BORDEAUX   <i>Margaux, Bordeaux, France</i>	-	80

# FIRE TOWER RESTAURANT & TAVERN

## GARDEN & SOUP

### CAESAR SALAD 14

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

### SUMMER SALAD GF 13

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

### SOUP OF THE DAY 10

Fresh, Creative, Unique

### WATERMELON SALAD GF 15

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

## SMALL PLATES & FLATBREADS

### FIRE TOWER SHRIMP

16

Tempura Style, Sriracha Aioli, Lo Mein Noodles

### AHI NACHOS

17

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

### JERK WINGS

18

Jamaican Spice Rub, Mango Dipping Sauce

### VIETNAMESE POTSTICKERS

13

Roasted Pork -or- Mixed Vegetable, Citrus Ponzu Glaze

### KOREAN BBQ BABY PORK SHANKS GF 19

Ponzu Aioli Slaw, Toasted Chili Peanut  
Contains nuts

### EGGPLANT FRIES

18

Served with Curry Goat Cheese Dip

### LOBSTER ROLL

24

Our take on a "Summer Classic"

### GRILLED LAMB LOLLIPOPS GF 24

Mint Almond Gremolata, Raspberry Balsamic Glaze

### EVERYTHING BAGEL BISCUITS

14

House-Made Pimento Cheese & Pickled Jalapeños

### MARGHERITA AL PROSCIUTTO FLATBREAD

17

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

### CUBANO FLATBREAD

17

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

### "THE ORIGINAL" FLATBREAD

14

Marinara, Mozzarella Cheese  
Add Pepperoni \$2

# FIRE TOWER RESTAURANT & TAVERN

## LARGE PLATES

**HONEY GARLIC GLAZED STATLER CHICKEN BREAST** <sup>GF</sup> 32  
*Pan Seared with Jasmine Rice, Summer Vegetables and Pickled Ginger*

**CHEDDAR BURGER** 19  
*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** 30  
*French Fries, Summer Vegetables, Roasted Garlic Demi-glace*

**LINE CAUGHT SWORDFISH** 36  
*Pan Seared with Stewed Spicy Tomatoes, Parmesan Arancini, Olive Tapenade and Summer Vegetables*

**12OZ CENTER CUT PORK CHOP** <sup>GF</sup> 33  
*White Bean and Pancetta Cassoulet, Summer Vegetables, Apple Cider Whiskey Reduction*

**12OZ GRILLED RIBEYE** <sup>GF</sup> 40  
*Served with Blistered Heirloom Tomatoes, Roasted Red Potatoes and Chimichurri*

**TORTELLINI PRIMAVERA** <sup>VG</sup> 28  
*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

## KIDS MENU

### KIDS NOODLES 11

*Choice of Butter, Red Sauce or Parmesan Cheese*

### CREAMY MAC 'N CHEESE 11

*Ooey Goopy Goodness*

### CHICKEN TENDERS 12

*Buttermilk Battered White Meat, Fries*

### CRISPY COD 12

*Served with Tartar Sauce & Fries*

### CHEESE PIZZA 14

*\$2 add pepperoni*

## HOUSE MADE DESSERTS

### LEMON POUND CAKE 14

*Blackberry Brandy Compote*

### CHOCOLATE CHIP BROWNIE SUNDAE 14

*Served with scoop of Wilcox Vanilla Ice Cream*

### PEAR CHOCOLATE BREAD PUDDING 14

*Chocolate Ganache and Candied Pear*

*WILCOX ICE CREAM  
EAST ARLINGTON VERMONT  
8*

CHOCOLATE

VANILLA

SEA SALT CARAMEL

RASPBERRY SORBET

MANGO SORBET