

# 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

### **MAKERS CIDER SMASH** 13

*Makers Mark Bourbon, Apple Cider, Lemon Juice, Lemon Twist, Bitters & Cinnamon Stick*

### **ROSES ARE FREE** 13

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

### **BACON OLD FASHION** 14

*House Infused Makers Mark with Bacon, VT Maple Syrup,  
Muddled Cherry, Orange & Bitters, Bacon Garnish & Splash Of Soda*

### **YUCATAN SMOKE** 13

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

### **OUR SANGRIA** 12

*Red Wine, Apple Cider, Brandy, Orange Liqueur, Cinnamon, Topped with Ginger Soda*

### **SMOKE'N BUBBLES** 13

*Vidal Mezcal, Aperol, Peach Puree, Lime Juice, Champagne & Bitters*

### **SWEATAH WEATHAH (LIVE FROM SNL)** 14

*Dickel Rye, Creme de Cacao, Amaro Montenegro, Mole Bitter, Fernet Wash, Lemon Zest*

### **GREEN MOUNTAIN SUNSHINE** 13

*Green Mountain Organic Gin, Grapefruit Shrub, Lemon Juice, Aperol, Muddled Cucumber, Cumin*

### **APRICOT MARGARITA** 13

*Sauza Tequila, Lime Juice, Apricot Shrub, Apricot Brandy, Ginger Liqueur, Agave, Apricot Garnish*

### **DOUBLE BLACK ESPRESSO MARTINI** 14

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

### **MOUNTAIN BEACH PARTY** 13

*Havana Club Rum, Averna, Fresh Pineapple Juice, Lime Juice, House Made Allspice Dram, Oregat,  
Pineapple Frawn Garnish*

### **MOUNTAIN MULE** 13

*Green Mountain Organic Vodka, Apple Pear Cinnamon Shrub, Lemon Juice, Ginger Beer,  
Dehydrated Lemon Wheel*

### **RUM NEGRONI** 14

*Smugglers Notch Rum, Sweet Vermouth, House Infused Orange Dry Vermouth, Amaro Nonio, Fig  
Shrub, Peychauds Bitters, Orange Zest*

# HOT COCKTAILS & MOCKTAILS

<b>RUM CHATA HOT CHOCOLATE</b>	12
<i>Caribbean Rum Cream &amp; Hot Chocolate Topped Whipped Cream &amp; Cinnamon Toast Crunch</i>	
<b>HOT TODDY</b>	12
<i>Jim Beam Bourbon, Cloves, Cinnamon, Vermont Maple Syrup, Black Tea, Lemon Garnish</i>	
<b>VERMONT MOCKTAIL</b>	6
<i>Ginger Hibiscus Lemonade topped with soda</i>	
<b>ALL NATURAL DRINKS</b>	5
<i>Rugged Mountain Root Beer, Mango Moonshine, Maple Seltzer, Kick'n Cow Cola</i>	

## VERMONT CRAFT DRAFT

**FIDDLEHEAD IPA** 7.25

*Burlington*

**HARPOON UFO WHITE** 7.25

*Windsor*

**VON TRAPP LAGER** 7.25

*Stowe*

**SWITCHBACK** 7.25

*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** 5

**BUD LIGHT** 5

**COORS LIGHT** 5

**WHITE CLAW SPIKED SELTZER** 5

**STELLA ARTROIS** 6

**BECK'S NON ALCOHOLIC** 5

**GUINNESS** 7

*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>	12	-
MOËT & CHANDON, CHAMPAGNE BRUT IMPÉRIAL 187ML   <i>Champagne, France</i>	17	-
ZONIN SPARKLING ROSE 187ML   <i>Italy</i>	12	-
DANIEL PARDIAC BLANC DE BLANC CHAMPAGNE   <i>France</i>	12	46
JOSH CELLARS, ROSÉ   <i>California</i>	13	50
LA PETITE PERRIÈRE, SAUVIGNON BLANC   <i>Loire Valley, France</i>	12	46
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>	11	42
MASI MASIANCO, PINOT GRIGIO   <i>Vento, Italy</i>	11	42
SONOMA - CUTRER, CHARDONNAY <i>Russian River Ranches, Sonoma, California</i>	15	58
KUNG FU GIRL, RIESLING   <i>Ancient Lakes AVA, Washington State</i>	12	46
VON KISEL, GRÜNER VELTLINER   <i>Austria</i>	-	42
CAYMUS, CONUNDRUM, WHITE BLEND   <i>Napa Valley, California</i>	-	48
FOURNIER PERE & FILS, SANCERRE   <i>France</i>	-	56
CHATEAU MONTELENA, CHARDONNAY   <i>Napa Valley, California</i>	-	69
J.J. VINCENT, POUILLY-FUISSE   <i>Burgundy, France</i>	-	56
GOSSET, CHAMPAGNE BRUT GRANDE RESERVE   <i>Champagne, France</i>	-	78

# FIRE TOWER RESTAURANT & TAVERN

## REDS

GLASS

BTL

HIDDEN CRUSH, CABERNET   <i>Central Coast, California</i>	11	42
ALEXANDER VALLEY VINEYARDS, CABERNET   <i>Alexander Valley, California</i>	15	58
HOLLORAN VINEYARDS, STAFFORD HILL PINOT NOIR   <i>Willamette Valley, Oregon</i>	13	50
BLACKCABRA, MALBEC   <i>Mendoza, Argentina</i>	12	46
30 DEGREES, PINOT NOIR   <i>Santa Barbara County, California</i>	11	42
DOMAINE DU PERE CABOCHE, COTES DU RHONE   <i>Rhone, France</i>	12	46
MARQUES DE CACERES RESERVA   <i>Rioja, Spain</i>	13	50
CA' MOMI HEARTCRAFT, MERLOT   <i>Napa Valley, California</i>	12	46
TOMAIOLO, CHIANTI CLASSICO RISERVA   <i>Tuscany, Italy</i>	12	46
JORDAN WINERY, CABERNET 2016   <i>Alexander Valley - Sonoma County, California</i>	23	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
PATRICIA GREEN RESERVE, 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 2018   <i>Napa Valley, California</i>	-	98
CAYMUS VINEYARDS, CABERNET 2019   <i>Napa Valley, California</i>	-	120
CHATEAU DE BEAUCASTEL COUDOULET ROUGE, COTES DU RHONE   <i>Rhone, France</i>	-	78
SILVER OAK, CABERNET 2015   <i>Alexander Valley - Sonoma County, California</i>	-	115
PAUL HOBBS WINERY, CABERNET 2016   <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, Crispy Bacon Lardon, Fried Capers, Ciabatta Crouton House-made Caesar

### WINTER SALAD GF 13

Winter Greens, Delicata Squash, Goat Cheese, Candied Pecan, Cranberries, Maple Mustard Vinaigrette

### CLASSIC NICOISE SALAD GF 22

Seared Ahi Tuna, Baby Potato, Dilly Bean, Balsamic Egg, Tomato, Olive, Balsamic Vinaigrette

### STEAK CHILI GF 10

Sour Cream, Cheddar Cheese & Chives

### SOUP OF THE DAY 10

Fresh, Creative, Unique

## SMALL PLATES

### FIRE TOWER SHRIMP

Tempura Style, Sriracha Aioli, Lo Mein Noodles

15

### FLATBREAD "THE ORIGINAL"

Mozzarella Cheese, House Made Marinara  
Add Pepperoni \$2

14

### AHI NACHOS

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

16

### SPINACH, ARTICHOKE & CRAB DIP

Parmesan Cheese and served with House Made  
Tortilla Chips

17

### JERK WINGS

Jamaican Spice Rub, Mango Dipping Sauce

18

### SEA SCALLOPS & SEARED FOIE GRAS GF

Spicy Sweet Potato Puree, Maple Bacon Creme,  
Pepitas

21

### VIETNAMESE POTSTICKERS

Roasted Pork -or- Mixed Vegetable, Citrus Ponzu  
Glaze

13

### MEZZE PLATTER

Falafel, Baba Ghanoush, Chick Pea, Feta Salad,  
Tzatziki, Pickled Cabbage

17

### STUFFED MEDJOOL DATES GF

Stuffed with Brie Cheese, Wrapped in Prosciutto,  
Toasted Pinenuts, Balsamic Reduction  
Contains nuts

15

### PORK BELLY TAMALES GF

Pineapple Salsa, Mezze Cake, Yuzu Ponzu Syrup

17

### FLAT BREAD OF THE DAY

Chef Dillon's Creation

Market  
Price

### MUSSELS MARINIÈRE

White Wine, Garlic, Shallots & Dijon served with  
Crostini

18

# FIRE TOWER RESTAURANT & TAVERN

## LARGE PLATES

### **PAN SEARED STATLER CHICKEN BREAST** GF 30

*Garlic Mash Potato, Broccoli Rabe & Lemon Vermouth Sauce*

### **8OZ FILET AU POIVRE** 40

*Garlic Broccoli Rabe, Blue Cheese Bread Pudding & Pearl Onion Demi-Glace*

### **SEARED FAROE ISLAND SALMON** GF 36

*Blood Orange & Tamari Reduction, Quinoa, Roasted Carrots*

### **BRAISED BEEF SHORT RIB** GF 38

*Sweet Potato Polenta, Roasted Carrots, Pistachio Gremolata  
Contains Nuts*

### **BEEF BOLOGNESE** 30

*Pappardelle with Basil Ricotta and Parmesan*

### **WIENER SCHNITZEL** GF 35

*Pan Fried Veal, Garlic Mustard Cream Sauce, Shitake Mushrooms and Spätzle from  
The Vermont Spätzle Company Arlington, VT*

### **CHEDDAR BURGER** 18

*8 oz. Rib Cut High Choice Grade  
Vermont Cheddar, Brioche Bun, Lettuce, Tomato, Onion, Pickles  
Bacon Jam + 1.50*

### **PORK SHANK OSSO BUCO** GF 30

*Sweet Potato Polenta, Roasted Carrots, Pearl Onion Demi-Glace*

### **VEGAN JACK FRUIT TACOS** GF VG 28

*Mango Habanero BBQ Jack Fruit, Black Bean Salsa, Tomatillo & Avocado Served  
with Quinoa*

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*

### STEAK FRITES 17

*Tournedos and Fries*

### CHEESE PIZZA 14

*\$2 add pepperoni*

## HOUSE MADE DESSERTS

**VANILLA CRÈME BRÛLÉE** GF 14  
*Velvety Custard, Burnt Sugar Topping*

**MANGO & PINEAPPLE EMPANADA** 14  
*Mascarpone, Pomegranate with Mango Sorbet*

**FLOURLESS DARK CHOCOLATE TORTE** GF 14  
*Served with Scoop of Wilcox Vanilla Ice Cream*

*WILCOX ICE CREAM  
EAST ARLINGTON VERMONT  
8*

**CHOCOLATE**

**VANILLA**

**SEA SALT CARAMEL**

**RASPBERRY SORBET**

**MANGO SORBET**