

FIRE TOWER RESTAURANT & TAVERN

HAND CRAFTED COCKTAILS

ROSES ARE FREE 17

Ketel One Grapefruit, St Germain, Grapefruit Juice, Cranberry Juice topped with Bubbles

WINTER SANGRIA 16

Red Blend, Apricot & Apple Brandy, Peach Liqueur, Apple Cider, Cinnamon, Topped with Ginger Soda

APPLE PEAR MULE 17

Tito's Vodka, Apple-Pear Cinnamon Shrub, Lime Juice, Ginger Beer

CHAI TAI 18

Havana Club Rum, Orgeat, Lime Juice, Chai Spiced Pineapple Juice, Cranberry Juice, Angostura Bitters, Goslings Floater

LA IGUANA 18

Mi Campo Tequila, Lime Juice, Cucumber Juice, Cointreau, Hot Agave

YUCATAN SMOKE 18

Vidal Mezcal, Blood Orange Juice, Lime Juice, Strega Liqueur with Chili Lime Rim

ROUTE 100 21

Bulleit Single Malt, Dry Curacao, Amaro Nonino, Hibiscus-Clove Syrup, Peychauds Bitters

MAKERS CIDER SMASH 19

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

CLOUD 9 19

Barhill Gin, Butterfly Pea Flower Tea, Norden Aquavit, Lemon Juice, Juniper Syrup, Mint

MEXICAN PORNSTAR 19

Casamigos Blanco, Passion Fruit Puree, Lime Juice, Vanilla Syrup, topped with Bubbles

BACON OLD FASHION 22

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

DOUBLE BLACK ESPRESSO MARTINI 21

*Tito's Vodka, Perc Coffee Liqueur, Cold Brew Coffee, Vanilla Syrup
Add Bailey's Light for more deliciousness \$3*

VERMONT CRAFT CANS

UFO WHITE 10

Harpoon~Windsor
Belgian Witbier 5.1%

ITALIAN STYLE PILSNER 10

Valley Craft Ales~Wilmington
Pilsner 5.1%

GREEN STATE LAGER 10

Zero Gravity Brewery~Burlington
Pilsner 4.9%

HELLES LAGER 9

Von Trapp Brewery~Stowe
Lager 4.9%

SWITCHBACK ALE 9

Burlington
Amber Ale 5%

HIGH PERFORMANCE PONTOON 10

Valley Craft Ales~Wilmington
Porter 6%

FIDDLEHEAD IPA 10

Shelburne 6.2%

ELABORATE METAPHOR 10

Burlington Beer Company
American Pale Ale 5.4%

FIRST DROP 10

Upper Pass Brewing~ South Royalton
American Pale Ale 5.9%

FOCAL BANGER 12

Alchemist Brewery~Stowe
American IPA 7%

LITTLE SIP 11

Lawsons Finest Liquids~Waitsfield
IPA 6.2%

SIP OF SUNSHINE 13

Lawson's Finest Liquids~Waitsfield
Double IPA 8%

HEADY TOPPER 14

Alchemist Brewery~Stowe
American Double IPA 8%

ROTATING VERMONT SEASONAL CRAFT CANS

Ask your server for today's selection

HOT DRINKS

RUMCHATA HOT CHOCOLATE 17

HOT SPICED CIDER 17

HOT TODDY 17

DOMESTIC

PABST BLUE RIBBON 16OZ 5

BUDWEISER 6

BUD LIGHT 6

COORS LIGHT 6

IMPORT

CORONA 7

STELLA ARTOIS 7

GUINNESS 10

SELTZER/CIDER

WHITE CLAW SELTZER 7

HIGH NOON SELTZER 10

STOWE CIDER 10

Tips Up 6.5%

NON ALCOHOLIC

HEINEKEN ZERO 6

UPSIDE DAWN 7

Athletic Brewing Company

RUN WILD IPA 7

Athletic Brewing Company

MOCKTAILS

&

VERMONT NATURAL SODA

APPLE PEAR CINNAMON COOLER 8

PASSIONFRUIT VANILLA FAUX-JITO 8

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	18	-
MIONETTO, PROSECCO 187ML/750ML Italy	17	66
RUFFINO, SPARKLING ROSE 187ML/750ML Italy	16	62
CREMANT D'ALSACE, BRUT RESERVE France	17	66
GOSSET, CHAMPAGNE BRUT GRANDE RESERVE Champagne, France	-	85
VEUVE, CLICQUOT REIMS, FRANCE	-	120
PEYRASSOL LA CROIX, ROSÉ France	17	66
MASO CANALI, PINOT GRIGIO Trentino, Italy	16	62
ELENA WALCH, PINOT GRIGIO Alto Adige, Italy	18	70
MARTIN CODAX, ALBARINO Rias Baixas, Spain	16	62
LUCASHOF, RIESLING Pfalz, Germany	16	62
LAPIS LUNA, CHARDONNAY North Coast, California	16	62
SONOMA - CUTRER, CHARDONNAY Russian River Ranches, Sonoma, California	18	70
FERRARI CARANO, CHARDONNAY Sonoma Coast, California	19	74
LA PETITE PERRIERE, SAUVIGNON BLANC Loire Valley, France	17	66
DRY CREEK VINEYARD, SAUVIGNON BLANC Sonoma County, California	18	72
DOMAINE CHERRIER ET FILS, SANCERRE Loire Valley, France	20	78
VON KISEL, GRÜNER VELTLINER Niederösterreich, Austria	-	64
SASSOREGALE, VERMENTINO Tuscany, Italy	-	64
CAYMUS, CONUNDRUM, WHITE BLEND Napa Valley, California	-	64
VIGNERONS DE BUXY, MONTAGNY BLANC Burgundy, France	-	70
LINGUA FRANCA, CHARDONNAY Wilamette, Oregon	-	84
JOSEPH DROUHIN, CHARDONNAY Burgundy, France	-	86
J.J. VINCENT, POUILLY-FUISSE Burgundy, France	-	88
VIEUX LAZARET, CHATEAUNEUF-DU-PAPE BLANC Rhone Valley, France	-	88
DOMAINE FOURNIER, SANCERRE Loire, France	-	90
PAUL HOBBS, CHARDONNAY Russian River Valley, California	-	110
CHATEAU MONTELENA, CHARDONNAY Napa Valley, California	-	115

FIRE TOWER RESTAURANT & TAVERN

	GLASS	BTL
REDS		
IRON SIDE, CABERNET <i>Red Hills Lake County, California</i>	16	62
ALEXANDER VALLEY VINEYARDS, CABERNET <i>Alexander Valley, California</i>	18	70
QUILT, CABERNET SAUVIGNON <i>Napa Valley, California</i>	22	86
DELOACH, PINOT NOIR <i>Sonoma, California</i>	16	62
COELHO WINERY, PINOT NOIR <i>Willamette Valley, Oregon</i>	18	70
MAAL VINEYARDS, BIUTIFUL, MALBEC <i>Mendoza, Argentina</i>	17	66
PRADO REY, TEMPRANILLO <i>Ribera Del Duero, Spain</i>	17	66
DOMAINE PIERRE AMADIEU, COTES DU RHONE <i>Rhone, France</i>	17	66
KUNDE FAMILY WINERY, MERLOT <i>Sonoma County, California</i>	17	66
LANGHE NEBBIOLO, BARBARESCO <i>Piedmont, Italy</i>	18	70
TOMAILO, CHIANTI CLASSICO RISERVA <i>Tuscany, Italy</i>	-	68
RABBLE, OLD VINE ZINFANDEL <i>Paso Robles, California</i>	-	68
LIEVLAND VINEYARDS, PINOTAGE <i>Western Cape, South Africa</i>	-	70
BEDROCK WINE CO, SYRAH <i>Sonoma Valley, CA</i>	-	70
MASSOLINO, BAROLO DOCG <i>Serralunga D'Alba, Italy</i>	-	84
SESTI, MONTELECCIO, SANGIOVESE <i>Tuscany, Italy</i>	-	84
ELVIO TINTERO, BARBARESCO <i>Piedmont, Italy</i>	-	86
TREFETHEN VINEYARDS, BORDEAUX BLEND <i>Napa Valley - Oak Knoll, California</i>	-	86
LINGUA FRANCA, PINOT NOIR <i>Wilamette, Oregon</i>	-	86
CHATEAU DE BEAUCASTEL COUDOULET ROUGE, COTES DU RHONE <i>Rhone, France</i>	-	86
DOMAINE DU VIEUX LAZARET, CHATEANEUF-DU-PAPE <i>Rhone Valley, France</i>	-	88
CHÂTEAU LA TOUR DE MONS, BORDEAUX <i>Margaux, Bordeaux, France</i>	-	88
CAYMUS, RED SCHOONER VOYAGE 10, MALBEC <i>Mendoza, Argentina</i>	-	88
ARCHERY SUMMIT, PINOT NOIR <i>Willamette Valley, Oregon</i>	-	90
PRISONER, RED BLEND <i>Napa Valley, California</i>	-	102
JORDAN WINERY, CABERNET <i>Alexander Valley - Sonoma County, California</i>	-	105
CAMIGLIANO, BRUNELLO DI MONTALCINO, SANGIOVESE <i>Montalcino, Italy</i>	-	105
STAGS LEAP WINE CELLARS, ARTEMIS CABERNET <i>Napa Valley, California</i>	-	110
CAKEBREAD CELLARS, CABERNET SAUVIGNON <i>Napa Valley, California</i>	-	110
SILVER OAK, CABERNET 2019 <i>Alexander Valley - Sonoma County, California</i>	-	125

FIRE TOWER RESTAURANT & TAVERN

GARDEN

HOUSE CAESAR

Chopped Romaine, Peppercorn Bacon Strips,
Shaved Parmesan, Radish, Garlic Butter Crostini,
Lemon Anchovy Caesar Dressing 21

SPICY CUCUMBER SALAD 🌶️

Smashed Cucumber, Wakame Seaweed, Chili
Crunch, Sesame, Wasabi Mustard 22

BEET NAPOLEAN GF 🌱

Thinly Sliced Beets layered with Herb Chevre,
Arugula Pesto, Prosciutto, Toasted Pistachio, White
Balsamic Glaze 22

WINTER SALAD ♻️

Massaged Kale, Farro, Roast Sweet potato, Pears,
Dried Cherries, Pickled Onions, Maple Mustard
Vinaigrette 20

ADD PROTEIN TO ANY SALAD

CHICKEN BREAST- 10 * SHRIMP- 12 * FALAFEL- 12 * N.Y STRIP- 21

SOUP

SOUP DU JOUR

Fresh, Creative, Unique 14

STEAK CHILI

Monterey Jack Cheese, Sour Cream, Scallion 14

FLATBREADS

GF CRUST AVAILABLE -3-
ADD CHICKEN OR PROSCIUTTO-3-

THE NEPOLI ♻️

San Marzano Tomato, Fresh Mozzarella, Micro Basil,
EVOO, Sea Salt 22

WHAT THE CLUCK

San Marzano tomato, Grilled Chicken, Bacon Lardon,
Fresh Mozzarella, Ranch drizzle 23

THE BIANCO ♻️ 🌱

Basil Ricotta, Fresh and Aged Mozzarella, Chevre, and
Parmesan, Hot Honey, Toasted Pistachio 24

STARTERS

FIRETOWER CHICKEN WINGS GF

Jerk Spiced with Mango Dipping Sauce -or- Salt and Vinegar Served with Bread And Butter Pickles, Honey Butter
with house ranch 19

AHI NACHOS

Tuna Tartare, Crispy Wonton, Pickled Onion, Daikon Radish,
Wasabi Aioli, Hoisin Lime 25

VIETNAMESE POTSTICKERS

Choice of Pork -or- Edamame
with Citrus Ponzu 18

FRIED BRUSSEL SPROUTS GF 🌱 ♻️

Crispy Garlic, Crispy Shallots, Fresh Herbs, Toasted Peanut,
Citrus Ponzu 18

VT MAPLE CORNBREAD ♻️ 20

Served with Bread And Butter Pickles, Honey Butter

CRAB, SPINACH & ARTICHOKE DIP GF 25

Served With Corn Chips

MEZZE PLATTER ♻️ 28

Crispy Falafel, Tzaziki, Baba Ganoush, Tabouli, House
Pickles, Feta Cheese, Pita

EMPANADAS ♻️ 20

Purple Potato, Corn and Black Bean with a Cilantro
Crema

SEARED SCALLOPS AND FOIE GRAS 30

Maple Bacon Cream, Roasted Squash Puree, Pepitas

Alert Your Server Of Any Food Allergies

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

We Use Common Fry Oil and As Such Cannot Guarantee Any Items Are Completely Free Of Allergens

When Splitting Checks Please Be Aware We Can Only Split Two Cards Per Table

A 2.71% Processing Fee Will Be Applied To All Credit Card Transactions

FIRE TOWER RESTAURANT & TAVERN

HANDHELDS

-Served with French Fries-

WAGYU BURGER 35

8 oz. Fossil Farms Wagyu, Vermont Cheddar, Fried Shallot, B&B Pickle Aioli, Arugula, Sesame Bun
Add Bacon Jam + 1.50 | Sub Bayley Hazen Blue Cheese + 2 | Gluten Free Bun + 3

FIRETOWER SMASH BURGER 29

Two 4oz Patties, American Cheese, Shaved Iceberg Lettuce, House Pickles, Firetower Sauce, Sesame Brioche Bun
Add Bacon Jam + 1.50 | Gluten Free Bun + 3

SWEET POTATO BLACK BEAN AND QUINOA BURGER v 28

House Made Vegan Patty, Avocado Smash, Iceberg Lettuce and Tomato, VT Cheddar, Garlic Aioli, Sesame Brioche Bun
Gluten free bun +3

LARGE PLATES

CASHEW ENCRUSTED MAHI MAHI 44

Celeriac Slaw, Pineapple Salsa, Chili Crunch, Jasmine Rice, House Vegetables

WAGYU MEATLOAF AKA MONTUORO'S DELIGHT 44

Brown Sugar Ketchup Glaze, Mashed Potato, House Vegetable

12OZ N.Y STRIP STEAK FRITES GF 43

French Fries, Side of Horseradish Aioli
Sub Mashed Potato and House Vegetable +3

SEARED STATLER CHICKEN BREAST GF 46

White Bean, Spinach and Pancetta Cassoulette, Wild Mushroom Marsala, House Vegetables

MASSAMAN CURRY v 40

Potatoes, Garbanzo, Pea and Bell Pepper simmered in Coconut Milk and Indian Spices, served with Jasmine Rice and Toasted Naan

Alert your server of any food allergies

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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. 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***

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FIRE TOWER RESTAURANT & TAVERN

FOR THE KIDS

KIDS NOODLES 13

Choice of Butter, Red Sauce or Parmesan Cheese

CREAMY MAC 'N CHEESE 14

Ooey Gooey Goodness

CHICKEN TENDERS 15

Buttermilk Battered White Meat & 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

SIDEHILL FARM

Brattleboro, Vermont

WILCOX DAIRY

Arlington, Vermont

JASPER HILL FARM

Greensboro, Vermont



LOCALLY OWNED & INDEPENDENT



FIRE TOWER RESTAURANT & TAVERN

THE FIRE TOWER RESTAURANT AND TAVERN DERIVES ITS NAME FROM THE LOOKOUT TOWER PERCHED HIGH ATOP SOUTHERN VERMONT'S HIGHEST PEAK AT 3,936FT ABOVE SEA LEVEL. THE ORIGINAL WOOD STRUCTURE WAS BUILT IN 1912 BY MEMBERS OF THE STRATTON MOUNTAIN CLUB BUT AFTER A SERIES OF DEVASTATING FIRES IN 1934 THE ORIGINAL STRUCTURE WAS BADLY DAMAGED. THE STEEL STRUCTURE WE SEE TODAY WAS BUILT BY THE CIVILIAN CONSERVATION CORE AS A COLLABORATION BETWEEN SEVERAL LANDOWNERS AND THE STATE. IT RISES 55 FEET HIGH, ONE AND A HALF MILES FROM THE SKI TRAILS OF STRATTON RESORT AND STANDS AS A LANDMARK ON THE APPALACHIAN AND LONG TRAILS. THE STRUCTURE AS WELL AS THE ADJOINING FIRE-SPOTTERS CABIN ARE PROTECTED ON THE NATIONAL REGISTER OF HISTORIC PLACES. OUR "PORCUPINE LOUNGE" IS AN ODE TO THE FIRST FIRE-SPOTTERS CABIN NICKNAMED "PORCUPINE LODGE". ALSO CALLED "MANICKNUNG LODGE" THE ORIGINAL CABIN HAS SINCE SUCCEDED TO THE MOUNTAIN BUT WAS REPLACED WITH A NEW CABIN IN 1928. WHILE THE TOWER IS NO LONGER USED TO SPOT FIRES, THE CABIN IS CURRENTLY MAINTAINED BY THE GREEN MOUNTAIN CLUB AND DURING THE SUMMER MONTHS IS OCCUPIED BY CARETAKERS OF THE LONG TRAIL AND APPALACHIAN TRAIL

Alert your server of any food allergies

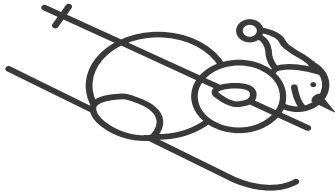
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FIRE TOWER RESTAURANT & TAVERN



LUNCH MENU

GARDEN HOUSE CAESAR

Chopped Romaine, Peppercorn Bacon Strips,
Shaved Parmesan, Radish, Garlic Butter Crostini,
Lemon Anchovy Caesar Dressing 21

SPICY CUCUMBER SALAD GF v

Smashed Cucumber, Wakame Seaweed, Chili
Crunch, Sesame, Wasabi Mustard 22

WINTER SALAD v

Massaged Kale, Farro, Roast Sweet potato, Pears,
Dried Cherries, Pickled Onions, Maple Mustard
Vinaigrette 20

ADD PROTEIN TO ANY SALAD
CHICKEN BREAST- 10 * SHRIMP- 12 * FALAFEL- 12

STARTERS

FIRETOWER CHICKEN WINGS GF

Jerk Spiced with Mango Dipping Sauce -or- Salt and Vinegar
with house ranch 19

AHI NACHOS

Tuna Tartare, Crispy Wonton, Pickled Onion, Daikon Radish,
Wasabi Aioli, Hoisin Lime 25

VIETNAMESE POTSTICKERS

Choice of Pork -or- Edamame
with Citrus Ponzu 18

CRAB, SPINACH & ARTICHOKE DIP GF 25

Served With Corn Chips

EMPANADAS 20

Spiced Beef -or- Purple Potato, Corn and Black Bean
with a Cilantro Crema

CHICKEN TENDERS 15

Buttermilk Battered White Meat and Fries

SOUP

SOUP DU JOUR

Fresh, Creative, Unique 14

STEAK CHILI

Monterey Jack Cheese, Sour Cream, Scallion 14

FLATBREADS

GF CRUST AVAILABLE -3-
ADD CHICKEN OR PROSCIUTTO-3-
THE NEPOLI v

San Marzano Tomato, Fresh Mozzarella, Micro Basil,
EVOO, Sea Salt 22

BEAR TRACKS v

Sauteed Spinach, Wild Mushroom, Gruyere, Truffle
Oil, Crispy Garlic 24

WHAT THE CLUCK

San Marzano tomato, Grilled Chicken, Bacon Lardon,
Fresh Mozzarella, Ranch drizzle 23

THE BIANCO v

Basil Ricotta, Fresh and Aged Mozzarella, Chevre, and
Parmesan, Hot Honey, Toasted Pistachio 24

KIDS CHEESE PIZZA

\$2 Add Pepperoni 17

HANDHELDS

WAGYU BURGER 35

8 oz. Fossil Farms Wagyu, Vermont Cheddar, Fried
Shallot, B&B Pickle Aioli, Arugula, Sesame Bun
Add Bacon Jam + 1.50 | Sub Bayley Hazen Blue Cheese +
2 | Gluten Free Bun + 3

FIRETOWER SMASH BURGER 29

Two 4oz Patties, American Cheese, Shaved Iceberg
Lettuce, House Pickles, Firetower Sauce, Sesame
Brioche Bun

Add Bacon Jam + 1.50 | Gluten Free Bun + 3

SWEET POTATO BLACK BEAN AND QUINOA BURGER v 28

House Made Vegan Patty, Avocado Smash, Iceberg
Lettuce and Tomato, VT Cheddar, Garlic Aioli, Sesame
Brioche Bun

Gluten free bun +3

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