

FIRE TOWER RESTAURANT & TAVERN

HAND CRAFTED COCKTAILS

ROSES ARE FREE 14

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

WINTER SANGRIA 13

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

POWDER HOUND 15

Tito's Vodka, Pomegranate Shrub, Chai Syrup, Lemon Juice, Ginger Beer

APPLE JACK STRAW 15

Havana Club Rum, Apple Jack Brandy, Pear Cardamom Shrub, Lemon Juice

MOON BEAM MARGARITA 15

Mi Campo Tequila, Aperol, Cranberry-Apple Shrub, Lime Juice, Agave

YUCATAN SMOKE 15

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

FIG-GETTA BOUT IT 17

Bulleit Rye, Fig-Orange Shrub, Monte Negro, Sweet Vermouth, Bitters, Fernet Wash

MAKERS CIDER SMASH 15

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

GIN THERE DONE THAT 15

House Infused Saffron Gin, Lime Juice, Ginger Syrup, Norden Aquavit, Muddled Cucumber, Celery Salt

JUST BEET IT 15

Mi Campo Tequila, Ancho Reyes Verde Liqueur, Lime Juice, Golden Beet Puree, Agave

BACON OLD FASHION 18

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

DOUBLE BLACK ESPRESSO MARTINI 19

*Tito's Vodka, Perc Coffee Liqueur, Cold Brew Coffee, Vanilla Syrup, Fernet
Add Bailey's Light for more deliciousness \$2*

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%

VIENNA LAGER 10

Valley Craft Ales~Wilmington
Lager 5.5%

SWAMP DONKEY 10

Rutland Beer Works
Classic American Stout 6.8%

FIDDLEHEAD IPA 9

Shelburne 6.2%

ELABORATE METAPHOR 10

Burlington Beer Company
American Pale Ale 5.4%

CASHMERE HOODIE 10

Upper Pass Brewing~South Royalton
American Pale Ale 5.3%

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 SELTZER 7

HIGH NOON SELTZER 10

STOWE CIDER 10

Tips Up 6.5%

NON ALCOHOLIC

BECK'S 5

UPSIDE DAWN 6

Athletic Brewing Company

RUN WILD IPA 6

Athletic Brewing Company

MOCKTAILS

&

VERMONT NATURAL SODA

HIBISCUS CUCUMBER COOLER 6

PASSIONFRUIT GINGER LEMONADE 6

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
MASO CANALI, PINOT GRIGIO <i>Trentino, Italy</i>	14	54
MARTIN CODAX, ALBARINO <i>Rias Baixas, Spain</i>	14	54
LUCASHOF, RIESLING <i>Pfalz, Germany</i>	14	54
RAYWOOD, CHARDONNAY <i>Central Coast, 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 PERRIERE, SAUVIGNON BLANC <i>Loire Valley, France</i>	14	54
DRY CREEK VINEYARD, SAUVIGNON BLANC <i>Sonoma County, California</i>	16	62
VON KISEL, 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

IRON SIDE, CABERNET <i>Red Hills Lake County, California</i>	14	54
ALEXANDER VALLEY VINEYARDS, CABERNET <i>Alexander Valley, California</i>	16	62
BLACK STALLION, CABERNET SAUVIGNON <i>Napa Valley, California</i>	20	78
LYRIC, PINOT NOIR <i>Monterey, California</i>	14	54
COELHO WINERY, PINOT NOIR <i>Willamette Valley, Oregon</i>	16	62
MAAL VINEYARDS, BIUTIFUL, MALBEC <i>Mendoza, Argentina</i>	15	58
PRADO REY, TEMPRANILLO <i>Ribera Del Duero, Spain</i>	15	58
DOMAINE PIERRE AMADIEU, 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
RABBLE, OLD VINE ZINFANDEL <i>Paso Robles, California</i>	-	56
LIEVLAND VINEYARDS, PINOTAGE <i>Western Cape, South Africa</i>	-	65
BEDROCK WINE CO, SYRAH <i>Sonoma Valley, CA</i>	-	68
MASSOLINO, BAROLO DOCG <i>Serralunga D'Alba, Italy</i>	-	75
ELVIO TINTERO, BARBARESCO <i>Piedmont, Italy</i>	-	75
SESTI, MONTELECCIO, SANGIOVESE <i>Tuscany, Italy</i>	-	78
CHATEAU DE BEAUCASTEL COUDOULET ROUGE, COTES DU RHONE <i>Rhone, France</i>	-	78
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
CHÂTEAU LA TOUR DE MONS, BORDEAUX <i>Margaux, Bordeaux, France</i>	-	80
ARCHERY SUMMIT, PINOT NOIR <i>Willamette Valley, Oregon</i>	-	92
CAYMUS, RED SCHOONER VOYAGE 10, MALBEC <i>Mendoza, Argentina</i>	-	98
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>	-	105
CAKEBREAD CELLARS, CABERNET SAUVIGNON <i>Napa Valley, California</i>	-	110
SILVER OAK, CABERNET 2019 <i>Alexander Valley - Sonoma County, California</i>	-	120

FIRE TOWER RESTAURANT & TAVERN

GARDEN

HOUSE CAESAR

Chopped Romaine, Lemon Anchovies, Shaved
Parmesan, Crispy Radish, Garlic Butter Crostini,
House Caesar Dressing 21

BACON & BLUE ^{GF}

Iceberg Wedge, Bacon Lardon, Heirloom Tomato,
Fried Shallot, Bayley Hazen Blue Cheese
Dressing 21

SPRING SALAD ^{GF} 🌱

Shaved Asparagus, Prosciutto, Spring Greens,
Radish, Balsamic Dressing 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 14

FLATBREADS

GF CRUST AVAILABLE -3-

THE FONTINA ^v

Spinach, Shitake, Sweet Onion, Fontina Cheese, Truffle
Oil, Crispy Garlic 23

THE NEPOLI ^v

San Marzano Tomato, Fresh Mozzarella, Basil, EVOO,
Balsamic Drizzle 21

THE TAMARACK

Grilled Chicken, Roasted Red Peppers, Fresh Mozzarella,
Basil Pesto 23

STARTERS

FIRETOWER CHICKEN WINGS

Jerk Spiced with Mango Dipping Sauce ^{GF}

-or-

Korean BBQ with Miso Garlic Aioli Dipping Sauce 19

FRIED DILL PICKLE CHIPS ^{GF}

Served with Buttermilk Ranch 19

AHI NACHOS

Tuna Tartare, Crispy Wonton, Pickled Onion, Daikon Radish,
Wasabi Aioli, Hoisin Lime 24

MINI BEEF WELLINGTON

Mushroom Duxelles, Prosciutto, Bearnaise 28

VIETNAMESE POTSTICKERS

Choice of Pork -or- Edamame
with Citrus Ponzu 18

VT MAPLE CORNBREAD

Served with Bread And Butter Pickles 20

CRAB, SPINACH & ARTICHOKE DIP ^{GF}

Served With Corn Chips 24

BAHN MI BAO BUNS

Miso-Maple Pork Belly, Pickled Daikon, Cucumber,
Firetower Sauce 21

BANG BANG SHRIMP BAO BUNS

Sriracha Aioli, Scallions, Sesame Seed 20

BURATTA BRUSCHETTA

Garlic Crostini, Tomato, Basil, Balsamic Drizzle 20

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, Dill Pickle Aioli, Arugula, Egg Wash 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

FALAFEL BURGER v 28

Cucumber, Tomato, Feta, Tzatziki, Naan Bread

LARGE PLATES

TORTELLINI GENOVESE v 35

Three Cheese Tortellini, Spicy Italian Seitan Sausage, Carrots, Cherry Tomato, Basil Pesto, Parmesan

VT RAMEN 38

Miso Pork Belly, Soft Boiled Egg, Crispy Shitake, Shaved Carrot, Ramen Noodles, Chili

CANGREJO Y PAPAS 38

Lump Crab Meat, Gnocchi, Tarragon, White Wine, Butter, Potato Crumb

SHORT RIB BOLOGNESE 40

Rotating Noodles, Parmesan Mousse, Fresh Basil

12OZ N.Y STRIP STEAK FRITES GF 43

French Fries, Side of Horseradish Aioli

VEAL SCHNITZEL GF 48

Fingerling Mashed Potatoes, House Vegetables, Maple Mustard Sauce

SEARED STATLER CHICKEN BREAST GF 42

Roasted Fingerling Potatoes, Asparagus, Lemon-Vermouth Sauce

GRILLED BROOK TROUT GF 45

House Vegetables, Crispy Herbed Potatoes, Meyer Lemon Preserve

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*

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 13

Ooey Goopy Goodness

CHICKEN TENDERS 14

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

VERMONT FRESH PASTA

Proctorsville, Vermont

JASPER HILL FARM

Greensboro, Vermont



LOCALLY OWNED & INDEPENDENT



Local First
VERMONT

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 SUCCUMBED 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

TONIGHTS FEATURES

