

# 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 13**

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

### **PLUM POWDER HOUND 15**

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

### **APPLE JACK STRAW 15**

*Havana Club Rum, Apple Jack Brandy, St George Spiced Pear Liqueur, Pear Cardamom Shrub,  
Lemon Juice*

### **MOON BEAM MARGARITA 15**

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

### **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 17**

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

### **DOUBLE BLACK ESPRESSO MARTINI 17**

*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%

**HELLES 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%

**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

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## DOMESTIC

PABST BLUE RIBBON 16OZ 5  
BUDWEISER 6  
BUD LIGHT 6  
COORS LIGHT 6

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## IMPORT

CORONA 7  
STELLA ARTOIS 7  
GUINNESS 9

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## SELTZER/CIDER

WHITE CLAW SELTZER 7  
HIGH NOON SELTZER 10  
STOWE CIDER 10  
Tips Up 6.5%

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## NON ALCOHOLIC

BECK'S 5  
UPSIDE DAWN 6  
Athletic Brewing Company  
RUN WILD IPA 6  
Athletic Brewing Company

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## MOCKTAILS

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## VERMONT NATURAL SODA

VERMONT MOCKTAIL 6  
Rotating Shrub 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
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 <i>Loire Valley, France</i>	14	54
CHALK HILL WINERY, SAUVIGNON BLANC   <i>Healdsburg, 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 2018   <i>Alexander Valley - Sonoma County, California</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

# FIRE TOWER RESTAURANT & TAVERN

## GARDEN

### HOUSE CAESAR

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

### BACON & BLUE

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

### WINTER SALAD v GF

Kale, Fennel, Citrus Supreme, Pickled Onion,  
Toasted Almonds, Dried Cherry, White 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 CUBANO

Ham, Mojo Pork Belly, Gruyere, Dijon Mustard , Dill  
Pickle 25

## STARTERS

### FIRETOWER CHICKEN WINGS

Jerk Spiced with Mango Dipping Sauce

-or-

Korean BBQ with Miso Garlic Aioli Dipping Sauce 19

### FRIED DILL PICKLE CHIPS

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

### HOUSE MADE BISCUITS

Served With Pimento Cheese & Sweet Butter 20

### CRAB, SPINACH & ARTICHOKE DIP

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

### PHYLLO WRAPPED BAKED BRIE

With Roasted Pepper Jelly, Whole Grain Mustard, Local  
Crackers, House Pickles 24

\*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\*

\*Alert Your Server Of Any Food Allergies\*

\*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, Egg Wash Bun  
Add Bacon Jam + 1.50  
Sub Bayley Hazen Blue Cheese + 2  
Gluten Free Bun + 3

### **FIRETOWER SMASH BURGER 24**

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 24**

Cucumber, Tomato, Feta, Tzatziki, Naan Bread

## VT FRESH PASTA

-Pasta Handmade in Proctorsville, VT-

### **FIRETOWER LASAGNA**

Fennel Sausage, Herbed Ricotta, Basil Pesto, Parmesan, San Marzano Tomato Sauce 38

### **PUMPKIN SAGE RAVIOLIS**

Shitake Mushroom, Marinated Seitan, Winter Squash, Marsala Cream Sauce 35

### **CANGREJO Y PAPAS**

Lump Crab Meat, Gnocchi, Tarragon, White Wine, Butter, Potato Crumb 38

### **SHORT RIB BOLOGNESE**

Rotating Noodles, Parmesan Mousse, Fresh Basil 40

### **VT RAMEN**

Miso Pork Belly, Soft Boiled Egg, Crispy Shitake, Shaved Carrot, Ramen Noodles, Chili 38

## LARGE PLATES

### **GRILLED BROOK TROUT GF 45**

House Vegetables, Crispy Herbed Potatoes, Meyer Lemon Preserve

### **GRILLED VENISON MEDALLIONS GF 52**

Garlic Mashed Potato, House Vegetable, Sundried Tomato Pesto, Crispy Radish

### **12OZ N.Y STRIP STEAK FRITES 43**

French Fries, Side of Horseradish Aioli

### **LAMB OSSO BUCCO 48**

Rosemary-Saffron Polenta Cake, House Vegetables, Roasted Tomato Demi-Glace, Citrus-Parsley Gremolata

### **SEARED DUCK BREAST GF 45**

Garlic Mashed Potato, House Vegetables, Cranberry-Maple Chutney

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. 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\*

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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*

### WILCOX DAIRY

*Arlington, Vermont*

### VERMONT FRESH PASTA

*Proctorsville, 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

## TONIGHTS FEATURES

