

# 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 14

*Red Wine, Peach Puree, Apricot Brandy, Topped with Ginger Soda*

### YUCATAN SMOKE 14

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

### MAKERS CIDER SMASH 14

*Makers Mark Bourbon, Apple Cider, Lemon Juice, Simple Syrup, Bitters, Cinnamon Stick*

### SOL MARGARITA 14

*Exotico 100% Agave Tequila, Fresh Carrot Juice, Lime Juice, Ginger Liquor, Agave*

### MEZCAL JUNGLE BIRD 14

*Vidal Mezcal, Campari, Lime Juice, Pineapple Juice, Orgeat, Cherry Shrub*

### EARL COLLINS 14

*Muddled Mint & Cucumber, House Infused Early Grey Gin, Lavender Syrup, Lemon Juice, Lillet, Splash of Soda*

### TROY PISTACHIO DAQUIRI 14

*Havana Club Rum, Malibu Rum, Chocolate Bitters, Coconut Cardamom Syrup, Toasted Pistachio Rim*

### NEW AVIATION 15

*Tito's Vodka, Creme de Violette, Lemon Juice, Luxardo Liqueur, Grapefruit Bitters, Lemon Grass Syrup*

### DOUBLE BLACK ESPRESSO MARTINI 17

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

### BACON OLD FASHION 17

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

### GO FIG OR GO HOME 17

*Bulleit Rye, Fig Shrub, Fernet, Amaro Nonino, Bitters*

## 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%

**HIGH PERFORMANCE PONTOON** 10  
Valley Craft Ales~Wilmington  
Cold Brew Porter 6%

**FIDDLEHEAD IPA** 9  
Shelburne 6.2%

**ELABORATE METAPHOR** 10  
Burlington Beer Company  
New England Pale Ale 5.4%

**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 MANGO SELTZER 6  
STOWE CIDER 10  
Tips Up 6.5%

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## NON ALCOHOLIC

BECK'S 5  
UPSIDE DAWN 6  
Athletic Brewing Company

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## MOCKTAILS

&

## VERMONT NATURAL SODA

VERMONT MOCKTAIL 6  
Peach Hibiscus Lemonade 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   Italy	15	58
RUFFINO, SPARKLING ROSE 187ML/750ML   Italy	15	58
CREMANT D'ALSACE, BRUT RESERVE   France	15	58
GOSSET, CHAMPAGNE BRUT GRANDE RESERVE   Champagne, France	-	78
VEUVE, CLICQUOT   REIMS, FRANCE	-	110
PEYRASSOL LA CROIX, ROSÉ   France	15	58
MASI MASIANCO, PINOT GRIGIO   Vento, Italy	14	54
MARTIN CODAX, ALBARINO   Rias Baixas, Spain	14	54
KUNG FU GIRL, RIESLING   Ancient Lakes AVA, Washington State	14	54
PARDUCCI, CHARDONNAY   Mendocino County, California	13	50
SONOMA - CUTRER, CHARDONNAY Russian River Ranches, Sonoma, California	15	58
FERRARI CARANO, CHARDONNAY   Sonoma Coast, California	16	62
LA PETITE PERRIÈRE, SAUVIGNON BLANC   Loire Valley, France	14	54
CHALK HILL WINERY, SAUVIGNON BLANC   Healdsburg, California	16	62
ZUM MARTIN SEPP, GRÜNER VELTLINER   Niederösterreich, Austria	-	54
SASSOREGALE, VERMENTINO   Tuscany, Italy	-	56
CAYMUS, CONUNDRUM, WHITE BLEND   Napa Valley, California	-	56
VIEUX LAZARET, CHATEAUNEUF-DU-PAPE BLANC   Rhone Valley, France	-	95
GEORGES MILLÉRIOUX, SANCERRE   Loire Valley, France	-	80
J.J. VINCENT, POUILLY-FUISSE   Burgundy, France	-	80
VIGNERONS DE BUXY, MONTAGNY BLANC   Burgundy, France	-	62
CHATEAU MONTELENA, CHARDONNAY   Napa Valley, California	-	105
PAUL HOBBS, CHARDONNAY   Russian River Valley, California	-	120

# FIRE TOWER RESTAURANT & TAVERN

## REDS

	GLASS	BTL
HAYES VALLEY, CABERNET   <i>Hayes Valley, California</i>	13	50
ALEXANDER VALLEY VINEYARDS, CABERNET   <i>Alexander Valley, California</i>	16	62
QUILT CABERNET   <i>Napa Valley, California</i>	23	105
IMAGERY, PINOT NOIR   <i>Sonoma County, California</i>	14	54
HOLLORAN VINEYARDS, STAFFORD HILL PINOT NOIR   <i>Willamette Valley, Oregon</i>	16	62
CATENA, MALBEC   <i>Mendoza, Argentina</i>	15	58
JUAN GILL, MONASTREL   <i>Murcia, Spain</i>	15	58
DOMAINE DU PERE CABOCHE, 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
TOMAIOLO, CHIANTI CLASSICO RISERVA   <i>Tuscany, Italy</i>	-	58
RENWOOD OLD VINE, ZINFANDEL   <i>Amador County, California</i>	-	54
CANTINA BAROLO DOCG   <i>Piedmont, Italy</i>	-	75
ELVIO TINTERO, BARBARESCO   <i>Piedmont, Italy</i>	-	75
BEDROCK WINE CO, SYRAH   <i>Sonoma Valley, CA</i>	-	75
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
CHATEAU DE BEUCASTEL COUDOULET ROUGE, COTES DU RHONE   <i>Rhone, France</i>	-	80
CHÂTEAU LA TOUR DE MONS, BORDEAUX   <i>Margaux, Bordeaux, France</i>	-	80
PENNER ASH, PINOT NOIR   <i>Willamette Valley, Oregon</i>	-	100
PRISONER, RED BLEND   <i>Napa Valley, California</i>	-	105
CAYMUS, RED SCHOONER VOYAGE 10, MALBEC   <i>Mendoza, Argentina</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
JORDAN WINERY, CABERNET 2018   <i>Alexander Valley - Sonoma County, 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
PAUL HOBBS WINERY, CABERNET 2018   <i>Napa Valley, California</i>	-	135

# FIRE TOWER RESTAURANT & TAVERN

## GARDEN

### HOUSE CAESAR <sup>v</sup>

Romaine Hearts, Peppered Bacon Lardon, Crispy Capers, Croutons, Lemon Anchovy Caesar Dressing 21

### BEETS & BLUE <sup>GF</sup> <sup>v</sup>

Crimson & Golden Beets, Bayley Hazen Blue Cheese, Arugula Pesto, Toasted Pistachio, Aged Balsamic 21

### WINTER SALAD <sup>GF</sup> <sup>v</sup>

Mixed Local Greens, Port Poached Pear, Delicata Squash, Dried Cranberries, Chevre, Maple Mustard Vinaigrette 19

### ADD PROTEIN TO ANY SALAD

CHICKEN BREAST- 10 \* SHRIMP- 12 \* N.Y STRIP- 19

## SOUP

### SOUP OF THE DAY

Fresh, Creative, Unique 14

### FRENCH ONION SOUP

Gruyere Crostini 14

### STEAK CHILI <sup>GF</sup>

Monterey Jack, Sour Cream, Scallion 14

## FLATBREADS

GLUTEN FREE CRUST AVAILABLE -3-

### THE NEPOLI <sup>v</sup>

San Marzano Tomato Sauce, Fresh Mozzarella, Chiffonade Basil, EVOO 21

### FARMERS DELIGHT

Braised Duck, Caramelized Shallot, Roasted Garlic, Arugula, Herbed Potato, Gruyere, Cider Reduction 24

## STARTERS

### FIRETOWER CHICKEN WINGS

Jerk Spiced with Mango Dipping Sauce 19  
-or-  
Salt & Vinegar with Tahini Ranch Dipping Sauce

### FIRETOWER POUTINE

Duck Gravy, Prosciutto, Mozzarella Curd 24

### LOBSTER TAIL & SHRIMP COCKTAIL <sup>GF</sup>

Switchback Poached with Chipotle Cocktail Sauce & Charred Lemon 30

### SHORT RIB IGNACIO

Braised Short Rib, Caramelized Shallot, Cheddar Curd, Pickled Serrano & Firetower Sauce served over Flour Tortilla Chips 25

### BRUSCHETTA & BURRATA <sup>v</sup>

Fresh Tomatoes, Garlic & Basil, Olive Oil Crostini, Balsamic Reduction 20

### LOAF OF MAPLE CORNBREAD <sup>v</sup>

Baked in Local Maple Syrup with Adobo Butter & Bread & Butter Pickles 20

### BANH MI BAO BUNS

Crispy Pork -or- Braised Wild Mushroom 24  
With Cucumber, Pickled Vegetables, Firetower Sauce, Cilantro

### THE SNOW BOWL

Sesame Seared Ahi, Crispy Wonton, Hoisin Glaze, Wasabi Crema, Pickled Onion, Watermelon Radish 24

### PROSCIUTTO DI PARMA

Reserve Prosciutto, Parmesan Crisp, Truffle Oil 23

### EGGPLANT FRIES <sup>v</sup>

Chunky Curry Dipping Sauce Topped with Chevre 19

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

# FIRE TOWER RESTAURANT & TAVERN

## MAIN COURSE

### SEARED STATLER CHICKEN BREAST 42

*Vermont Fresh Pasta Fettucini Carbonara, Meyer Lemon Butter and Preserve*

### PORTOBELLO WELLINGTON v 38

*Balsamic Portobello, Arugula Pesto, Roasted Red Pepper and Chevre in a Puff Pastry with House Vegetables and Bearnaise*

### MISO PORK BELLY RAMEN 38

*VT Fresh Pasta Ramen, Oyster Mushroom, Soft Boiled Soy Marinated Egg, Roasted Tomato, Shallot, Cilantro, Chili*

### PAN SEARED HALIBUT GF 52

*Tomatillo & Pineapple Salsa, Jasmine Rice, Avocado Crema, Charred Lime*

### BRAISED BEEF SHORTRIB GF 49

*Braised in a Veal Demi-Glace with Sweet Potato and Manchego Polenta, Braised Mushroom, House Vegetables*

## FROM THE GRILL

### WAGYU BURGER WITH FRIES 35

*8 oz. Fossil Farms Wagyu  
Bacon Jam, Dill Pickle Aioli, Fried Shallot, Truffle Cheddar, Arugula  
Gluten Free Bun + 3*

### BUFFALO BURGER WITH FRIES 25

*8oz. Broadleaf North American Buffalo  
Vermont Cheddar, Lettuce, Tomato, Onion, Pickles  
Bacon Jam + 1.50  
Gluten Free Bun + 3*

### 12OZ N.Y STRIP STEAK FRITES 42

*French Fries, Side of House Steak Sauce*

### 8OZ FILET AU POIVRE 52

*Bayley Hazen Blue Cheese Bread Pudding, Asparagus, Brandied Mustard Peppercorn Sauce*

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

**\*When Splitting Checks We Can Only Split Two Cards Per Table\***

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

## 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*

### CARNEGIE HOTDOG 14

*Served with 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*

