

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

OUR SANGRIA 13

Red Wine, Peach Syrup, Brandy, Passionfruit Juice, Topped with Ginger Soda

YUCATAN SMOKE 14

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

DOUBLE BLACK ESPRESSO MARTINI 15

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

HONEYDEW MARGARITA 14

Sauza Tequila, Lime Juice, Fresh Honeydew Puree, Ancho Reyes Verde

BAHAMA MAMA 14

Malibu Rum, Goslings, Orgeat, Lime Juice, Pineapple Juice, Passion Fruit Puree, Bada Bing Juice

HERBIE HANCOCK 14

Tito's Vodka, Muddled Basil & Cucumber, Lemon Juice & Fresh Cantaloupe Puree

"I KNOW THE OWNER" 14

Beefeater Gin, Lime Juice, Strawberry & Rhubarb Shrub, Pimm's, Bitters, Muddled Mint & Fever Tree Tonic

BANANA HAMMOCK 14

Bulleit Rye, Averna, Amaro Nonino, Mole Bitters, Banana Syrup, Fernet Wash

GRANNY SPRITZ 13

Grand Marnier, Orange Bitters, Lavender Syrup, Lemon Juice, Brut

VERMONT CRAFT CANS

HARPOON UFO WHITE 9

Windsor 5.1%

GREEN STATE LAGER 10

Zero Gravity Brewery~Burlington
Pilsner 4.9%

FORGET ME NOT 10

14th Star Brewing~St. Albans
Kolsch 5.3%

SWITCHBACK ALE 9

Burlington 5%

SUPA PHUNK 10

Hermit Thrush Brewery~Brattleboro
Sour Golden Ale 5.9%

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 10

Alchemist Brewery~Stowe
American IPA 7%

SIP OF SUNSHINE IPA 10

Lawson's Finest Liquids~Waitsfield
Double IPA 8%

HEADY TOPPER 10

Alchemist Brewery~Stowe
American Double IPA 8%

ROTATING VERMONT SEASONAL CRAFT CANS

Ask your server for today's selection

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 MANGO SELTZER 6

SILO CIDER 9

Semi-Dry 6.5%

NON ALCOHOLIC

BECK'S 5

UPSIDE DAWN 6

Athletic Brewing Company

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
MIONETTO, PROSECCO 187ML <i>Italy</i>	14	-
RUFFINO SPARKLING ROSE <i>Italy</i>	14	54
VEUVE DUBARY CUVEET SPARKLING WINE <i>France</i>	14	54
GOSSET, CHAMPAGNE BRUT GRANDE RESERVE <i>Champagne, France</i>	-	78
PEYRASSOL LA CROIX, ROSÉ <i>France</i>	14	54
MASI MASIANCO, PINOT GRIGIO <i>Vento, Italy</i>	13	50
MARTIN CODAX, ALBARINO <i>Rias Baixas, Spain</i>	13	50
KUNG FU GIRL, RIESLING <i>Ancient Lakes AVA, Washington State</i>	13	50
PARDUCCI, CHARDONNAY <i>Mendocino County, 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 PERRIÈRE, SAUVIGNON BLANC <i>Loire Valley, France</i>	14	54
CHALK HILL WINERY, SAUVIGNON BLANC <i>Healdsburg, California</i>	16	62
ZUM MARTIN SEPP, GRÜNER VELTLINER <i>Niederösterreich, Austria</i>	-	52
SASSOREGALE, VERMENTINO <i>Tuscany, Italy</i>	-	52
CAYMUS, CONUNDRUM, WHITE BLEND <i>Napa Valley, California</i>	-	55
GEORGES MILLÉRIOUX, SANCERRE <i>Loire Valley, France</i>	-	64
J.J. VINCENT, POUILLY-FUISSE <i>Burgundy, France</i>	-	64
VIGNERONS DE BUXY, MONTAGNY BLANC <i>Burgundy, France</i>	-	64
CHATEAU MONTELENA, CHARDONNAY <i>Napa Valley, California</i>	-	70
PAUL HOBBS, CHARDONNAY <i>Russian River Valley, California</i>	-	115

FIRE TOWER RESTAURANT & TAVERN

REDS

GLASS

BTL

HIDDEN CRUSH, CABERNET <i>Central Coast, California</i>	13	50
ALEXANDER VALLEY VINEYARDS, CABERNET <i>Alexander Valley, California</i>	16	62
IMAGERY, PINOT NOIR <i>Sonoma County, California</i>	13	50
HOLLORAN VINEYARDS, STAFFORD HILL PINOT NOIR <i>Willamette Valley, Oregon</i>	16	62
BLACKCABRA, MALBEC <i>Mendoza, Argentina</i>	13	50
BODEGAS FAUSTINO, TEMPRANILLO <i>Rioja, Spain</i>	13	50
DOMAINE DU PERE CABOCHE, COTES DU RHONE <i>Rhone, France</i>	14	54
KUNDE FAMILY WINERY, MERLOT <i>Sonoma County, California</i>	14	54
TOMAILOLO, CHIANTI CLASSICO RISERVA <i>Tuscany, Italy</i>	-	54
RENWOOD OLD VINE, ZINFANDEL <i>Amador County, California</i>	-	54
CAVE DU CHATEAU DES LOGES, BEAUJOLAIS <i>Burgundy, France</i>	-	54
MASSOLINO BAROLO DOCG <i>Piedmont, Italy</i>	-	70
PENNER ASH, PINOT NOIR <i>Willamette Valley, Oregon</i>	-	75
TREFETHEN VINEYARDS, BORDEAUX BLEND <i>Napa Valley - Oak Knoll, California</i>	-	75
DOMAINE DU VIEUX LAZARET, CHATEANEUF-DU-PAPE <i>Rhone Valley, France</i>	-	75
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
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 2017 <i>Alexander Valley - Sonoma County, California</i>	-	105
CAKEBREAD CELLARS, CABERNET SAUVIGNON 2018 <i>Napa Valley, California</i>	-	110
SILVER OAK, CABERNET 2017 <i>Alexander Valley - Sonoma County, California</i>	-	120
PAUL HOBBS WINERY, CABERNET 2017 <i>Napa Valley, California</i>	-	135

FIRE TOWER RESTAURANT & TAVERN

GARDEN & SOUP

SOUP OF THE DAY 11

Fresh, Creative, Unique

CAESAR SALAD 16

Romaine Hearts, Lemon Marinated Anchovies, Crispy Radish, Shaved Parmesan, Crouton, House-made Caesar

SUMMER SALAD GF VG 15

Baby Spinach, Strawberry, Candied Walnut, Bermuda Onion, Raspberry Balsamic Vinaigrette

WATERMELON SALAD GF 16

Watermelon, Blistered Shishito Peppers, Feta, Fresh Herbs, Ancho Chile Lime Dressing

STARTERS & FLATBREADS

COCONUT SHRIMP

Rice Noodle Salad, Sweet Curry Sauce

17

AHI NACHOS

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

18

JERK WINGS

Jamaican Spice Rub, Mango Dipping Sauce

18

VIETNAMESE POTSTICKERS

Roasted Pork -or- Mixed Vegetable, Citrus Ponzu Glaze

15

KOREAN BBQ BABY PORK SHANKS

Ponzu Aioli Slaw, Toasted Chili Peanut
Contains Nuts

19

EGGPLANT FRIES

Served with Curry Goat Cheese Dip

18

LOBSTER ROLL

Our take on a "Summer Classic"

27

GRILLED LAMB LOLLIPOPS

Mint Almond Gremolata, Raspberry Balsamic Glaze

24

EVERYTHING BAGEL BISCUITS

House-Made Pimento Cheese & Pickled Jalapeños

15

MARGHERITA AL PROSCIUTTO FLATBREAD

Fresh Mozzarella, Garlic EVOO, Fresh Tomato and Basil, Balsamic Reduction Drizzle

18

CUBANO FLATBREAD

Ham, Pickles, Swiss Cheese, Pulled Pork and Dijon Mustard Sauce

18

"THE ORIGINAL" FLATBREAD

Marinara, Mozzarella Cheese
Add Pepperoni \$2

16

FIRE TOWER RESTAURANT & TAVERN

ENTREES

HONEY GARLIC GLAZED STATLER CHICKEN BREAST ^{GF} 33
Pan Seared with Jasmine Rice, Summer Vegetables and Pickled Ginger

CHEDDAR BURGER WITH FRIES 20
*8 oz. Rib Cut High Choice Grade
Vermont Cheddar, Brioche Bun, Lettuce, Tomato, Onion, Pickles
Bacon Jam + 1.50
Gluten Free Bun + 3*

8OZ NY STRIP STEAK FRITES 34
French Fries, Side of Chimichurri, Side of Roasted Garlic Demi-glace

LINE CAUGHT SWORDFISH 36
Pan Seared with Pineapple Salsa, Cilantro-Fennel Slaw and Jasmine Rice

12OZ CENTER CUT PORK CHOP 34
White Bean and Pancetta Cassoulet, Summer Vegetables, Apple Cider Whiskey Reduction

TORTELLINI PRIMAVERA ^V 30
Three Cheese Tortellini, EVOO, Chili Flakes, Parmesan, Summer Vegetables

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 12

Choice of Butter, Red Sauce or Parmesan Cheese

CREAMY MAC 'N CHEESE 12

Ooey Goopy Goodness

CHICKEN TENDERS 13

Buttermilk Battered White Meat & Fries

CRISPY COD 13

Served with Tartar Sauce & Fries

CHEESE PIZZA 16

\$2 add pepperoni

HOUSE MADE DESSERTS

*WILCOX ICE CREAM
EAST ARLINGTON VERMONT
9*

*
CHECK WITH YOUR SERVER FOR
TONIGHT'S CREATIONS
*

CHOCOLATE
VANILLA
SEA SALT CARAMEL
RASPBERRY SORBET
MANGO SORBET