

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

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
STOWE CIDER 10
Tips Up 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
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 ^v

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

BEETS & BLUE ^{GF} ^v

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

WINTER SALAD ^{GF} ^v

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 ^{GF}

Monterey Jack, Sour Cream, Scallion 14

FLATBREADS

GLUTEN FREE CRUST AVAILABLE -3-

THE NEPOLI ^v

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

THE GREEN MOUNTAIN

Grilled Chicken, Fresh Mozzarella, Pesto Base, Roasted
Red Peppers, Balsamic Reduction 23

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 ^{GF}

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 ^v

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

LOAF OF MAPLE CORNBREAD ^v

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 ^v

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

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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

