

THE HIDDEN KITCHEN

FALL 2020

COCKTAILS

- TICKLE MY NOSE** 12.
Cava sparkling wine, Solerno blood orange liqueur garnished with orange peel twist
- FRANKIE'S POM "padore"** 13.
Hornitos Plata Tequila, Triple Sec, pomegranate juice, fresh squeezed lime juice, garnished with pomegranate seeds and lime wedge.
- TEACHERS PET** 14.
Barr Hill Gin or Titos Vodka (you choose) fresh squeezed lime juice, honey syrup, honey crisp apples slices, topped off with Vermont apple cider
- EARL THE IRISHMAN** 13.
Jameson Irish whisky, blood orange bitters, agave nectar, garnished with orange peel twist
- OLD SMOKEY** 12.
Bulliet Rye, muddled orange slice and sour cherries, Wood's smoked maple syrup, sour cherries with a dash of blood orange bitters, garnished with lemon wedge
- CIDER SLAMMER** 11.
Evan Williams Bourbon, house-made slammer syrup, Woods Cider Mill fresh Vermont apple cider, garnished with orange slice

HOUSE WINES - GLASS/BOTTLE

- Sugra Viudas Cava Brut (SP)** 10. / 36.
- Duetori Pinot Grigio IT 2018** 9. / 36.
- Unique Sauvignon Blanc FR 2018** 11. / 40.
- Macon Villages Chardonnay FR 2017** 10. / 38.
- Artigiano Rose IT 2018** 10. / 38.
- Fournier Pinot Noir (FR) 2017** 12. / 42.
- Sangervasio Chianti IT 2016** 10. / 38.
- Chateau la Freynelle Cabernet Sauvignon FR 2016** 12. / 42.

BEERS

BY THE BOTTLE or CAN

Heady Topper (VT)	8.
Focal Banger (VT)	8.
Fiddlehead IPA (VT)	5.
Harpoon UFO White (VT)	4.
Stone IPA (CA)	4.
Zero Gravity Cone-head IPA (VT)	5.
Long Trail Ale (VT)	4.
Switchback Unfiltered Ale (VT)	4.
Champlain Orchards Cider (VT)	4.
Baxter Tarnation Lager (ME)	4.
Omission Pale Ale (OR) GF	4.
Not Your Father's Root Beer (WI)	4.
Stella Artois (Belgium)	4.
Woodchuck 802 "Lil Dry" Cider (VT)	5.
Von Trapp Helles Lager (VT)	4.
Founders Porter (MI)	4.
Bud Light	3.50
Becks	3.50
Hamm's	2.50
PBR	2.50
Narragansett Lager	2.50