

THE HIDDEN KITCHEN

SUMMER 2019

COCKTAILS

CHEF'S FIZZ

12.

Cava sparkling wine, Elderflower liquor, fresh squeezed lemon juice, garnished with lemon peel twist

"1792"

13.

Makers Mark Bourbon, fresh squeezed lime juice, muddled red grapes, house made celery seed syrup topped off with Vida Mezcal.

HK GT

11.

Bar Hill Gin, house made tonic and a splash of club soda.

THE BLUE LEMON

12.

Tito's Vodka, muddled fresh local blueberries, house-made lemonade and topped off with a splash of soda.

STUMBLE BEE

12.

Barr Hill Gin, fresh squeezed lemon juice, house made honey syrup.

HOUSE WINES - GLASS/BOTTLE

Sugura Viudas Cava Brut

10.

Cote EST. (White French Blend) FR 2015

9. / 36.

Duetori Pinot Grigio IT 2017

9. / 36.

Alphonse Daily Sauvignon Blanc FR 2017

11. / 40.

Paul Direder Riesling AT 2016

9. / 36.

Red Tail Ridge Sans Oak Chardonnay NY 2017

10. / 38.

P'tit Berthier Rose FR 2018

10. / 38.

Dom Grande Bellane Cotes du Rhone FR 2015

10. / 38.

Cotex du Giennois Pinot Noir FR 2016

12. / 48.

Sangervasio Chianti IT 2015

10. / 38.

Bliss Cabernet Sauvignon CA 2015

12. / 42.

Domino de la Abadesa Tempranillo SP 2016

12. / 44.

BEERS

Craft Beers on Draft <i>ask server for nightly selections</i>	6.
BY THE BOTTLE or CAN	
Heady Topper (VT)	8.
Focal Banger (VT)	8.
Trout River Rainbow Red Ale	5.
Harpoon UFO White (VT)	4.
Stone IPA (CA)	4.
Zero Gravity Cone-head IPA (VT)	4.
Otter Creek Free Flow IPA (VT)	4.
Long Trail Ale (VT)	4.
Switchback Unfiltered Ale (VT)	4.
Browns Oatmeal Stout (NY)	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
Schlitz	2.50
Hamm's	2.50
PBR	2.50
Narragansett Lager	2.50