

# FIRE TOWER RESTAURANT & TAVERN

## HAND CRAFTED COCKTAILS

### **ROSES ARE FREE 17**

*Ketel One Grapefruit, St Germain, Grapefruit Juice, Cranberry Juice topped with Bubbles*

### **WINTER SANGRIA 16**

*Red Blend, Apricot & Apple Brandy, Peach Liqueur, Apple Cider, Cinnamon, Topped with Ginger Soda*

### **APPLE PEAR MULE 17**

*Tito's Vodka, Apple-Pear Cinnamon Shrub, Lime Juice, Ginger Beer*

### **CHAI TAI 18**

*Havana Club Rum, Orgeat, Lime Juice, Chai Spiced Pineapple Juice, Cranberry Juice, Angostura Bitters, Goslings Floater*

### **LA IGUANA 18**

*Mi Campo Tequila, Lime Juice, Cucumber Juice, Cointreau, Hot Agave*

### **YUCATAN SMOKE 18**

*Vidal Mezcal, Blood Orange Juice, Lime Juice, Strega Liqueur with Chili Lime Rim*

### **ROUTE 100 21**

*Bulleit Single Malt, Dry Curacao, Amaro Nonino, Hibiscus-Clove Syrup, Peychauds Bitters*

### **MAKERS CIDER SMASH 19**

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

### **CLOUD 9 19**

*Barhill Gin, Butterfly Pea Flower Tea, Norden Aquavit, Lemon Juice, Juniper Syrup, Mint*

### **MEXICAN PORNSTAR 19**

*Casamigos Blanco, Passion Fruit Puree, Lime Juice, Vanilla Syrup, topped with Bubbles*

### **BACON OLD FASHION 22**

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

### **DOUBLE BLACK ESPRESSO MARTINI 21**

*Tito's Vodka, Perc Coffee Liqueur, Cold Brew Coffee, Vanilla Syrup  
Add Bailey's Light for more deliciousness \$3*

## VERMONT CRAFT CANS

### UFO WHITE 10

Harpoon~Windsor  
Belgian Witbier 5.1%

### ITALIAN STYLE PILSNER 10

Valley Craft Ales~Wilmington  
Pilsner 5.1%

### GREEN STATE LAGER 10

Zero Gravity Brewery~Burlington  
Pilsner 4.9%

### HELLES LAGER 9

Von Trapp Brewery~Stowe  
Lager 4.9%

### SWITCHBACK ALE 9

Burlington  
Amber Ale 5%

### HIGH PERFORMANCE PONTOON 10

Valley Craft Ales~Wilmington  
Porter 6%

### FIDDLEHEAD IPA 10

Shelburne 6.2%

### ELABORATE METAPHOR 10

Burlington Beer Company  
American Pale Ale 5.4%

### FIRST DROP 10

Upper Pass Brewing~ South Royalton  
American Pale Ale 5.9%

### FOCAL BANGER 12

Alchemist Brewery~Stowe  
American IPA 7%

### LITTLE SIP 11

Lawsons Finest Liquids~Waitsfield  
IPA 6.2%

### SIP OF SUNSHINE 13

Lawson's Finest Liquids~Waitsfield  
Double IPA 8%

### HEADY TOPPER 14

Alchemist Brewery~Stowe  
American Double IPA 8%

## ROTATING VERMONT SEASONAL CRAFT CANS

Ask your server for today's selection

## HOT DRINKS

RUMCHATA HOT CHOCOLATE 17

HOT SPICED CIDER 17

HOT TODDY 17

## DOMESTIC

PABST BLUE RIBBON 16OZ 5

BUDWEISER 6

BUD LIGHT 6

COORS LIGHT 6

## IMPORT

CORONA 7

STELLA ARTOIS 7

GUINNESS 10

## SELTZER/CIDER

WHITE CLAW SELTZER 7

HIGH NOON SELTZER 10

STOWE CIDER 10

Tips Up 6.5%

## NON ALCOHOLIC

HEINEKEN ZERO 6

UPSIDE DAWN 7

Athletic Brewing Company

RUN WILD IPA 7

Athletic Brewing Company

## MOCKTAILS

&

## VERMONT NATURAL SODA

APPLE PEAR CINNAMON COOLER 8

PASSIONFRUIT VANILLA FAUX-JITO 8

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	18	-
MIONETTO, PROSECCO 187ML/750ML   Italy	17	66
RUFFINO, SPARKLING ROSE 187ML/750ML   Italy	16	62
CREMANT D'ALSACE, BRUT RESERVE   France	17	66
GOSSET, CHAMPAGNE BRUT GRANDE RESERVE   Champagne, France	-	85
VEUVE, CLICQUOT   REIMS, FRANCE	-	120
PEYRASSOL LA CROIX, ROSÉ   France	17	66
MASO CANALI, PINOT GRIGIO   Trentino, Italy	16	62
ELENA WALCH, PINOT GRIGIO   Alto Adige, Italy	18	70
MARTIN CODAX, ALBARINO   Rias Baixas, Spain	16	62
LUCASHOF, RIESLING   Pfalz, Germany	16	62
LAPIS LUNA, CHARDONNAY   North Coast, California	16	62
SONOMA - CUTRER, CHARDONNAY   Russian River Ranches, Sonoma, California	18	70
FERRARI CARANO, CHARDONNAY   Sonoma Coast, California	19	74
LA PETITE PERRIERE, SAUVIGNON BLANC   Loire Valley, France	17	66
DRY CREEK VINEYARD, SAUVIGNON BLANC   Sonoma County, California	18	72
DOMAINE CHERRIER ET FILS, SANCERRE   Loire Valley, France	20	78
VON KISEL, GRÜNER VELTLINER   Niederösterreich, Austria	-	64
SASSOREGALE, VERMENTINO   Tuscany, Italy	-	64
CAYMUS, CONUNDRUM, WHITE BLEND   Napa Valley, California	-	64
VIGNERONS DE BUXY, MONTAGNY BLANC   Burgundy, France	-	70
LINGUA FRANCA, CHARDONNAY   Wilamette, Oregon	-	84
JOSEPH DROUHIN, CHARDONNAY   Burgundy, France	-	86
J.J. VINCENT, POUILLY-FUISSE   Burgundy, France	-	88
VIEUX LAZARET, CHATEAUNEUF-DU-PAPE BLANC   Rhone Valley, France	-	88
DOMAINE FOURNIER, SANCERRE   Loire, France	-	90
PAUL HOBBS, CHARDONNAY   Russian River Valley, California	-	110
CHATEAU MONTELENA, CHARDONNAY   Napa Valley, California	-	115

# FIRE TOWER RESTAURANT & TAVERN

	GLASS	BTL
<b>REDS</b>		
IRON SIDE, CABERNET   <i>Red Hills Lake County, California</i>	16	62
ALEXANDER VALLEY VINEYARDS, CABERNET   <i>Alexander Valley, California</i>	18	70
QUILT, CABERNET SAUVIGNON   <i>Napa Valley, California</i>	22	86
DELOACH, PINOT NOIR   <i>Sonoma, California</i>	16	62
COELHO WINERY, PINOT NOIR   <i>Willamette Valley, Oregon</i>	18	70
MAAL VINEYARDS, BIUTIFUL, MALBEC   <i>Mendoza, Argentina</i>	17	66
PRADO REY, TEMPRANILLO   <i>Ribera Del Duero, Spain</i>	17	66
DOMAINE PIERRE AMADIEU, COTES DU RHONE   <i>Rhone, France</i>	17	66
KUNDE FAMILY WINERY, MERLOT   <i>Sonoma County, California</i>	17	66
LANGHE NEBBIOLO, BARBARESCO   <i>Piedmont, Italy</i>	18	70
TOMAILO, CHIANTI CLASSICO RISERVA   <i>Tuscany, Italy</i>	-	68
RABBLE, OLD VINE ZINFANDEL   <i>Paso Robles, California</i>	-	68
LIEVLAND VINEYARDS, PINOTAGE   <i>Western Cape, South Africa</i>	-	70
BEDROCK WINE CO, SYRAH   <i>Sonoma Valley, CA</i>	-	70
MASSOLINO, BAROLO DOCG   <i>Serralunga D'Alba, Italy</i>	-	84
SESTI, MONTELECCIO, SANGIOVESE   <i>Tuscany, Italy</i>	-	84
ELVIO TINTERO, BARBARESCO   <i>Piedmont, Italy</i>	-	86
TREFETHEN VINEYARDS, BORDEAUX BLEND   <i>Napa Valley - Oak Knoll, California</i>	-	86
LINGUA FRANCA, PINOT NOIR   <i>Wilamette, Oregon</i>	-	86
CHATEAU DE BEAUCASTEL COUDOULET ROUGE, COTES DU RHONE   <i>Rhone, France</i>	-	86
DOMAINE DU VIEUX LAZARET, CHATEANEUF-DU-PAPE   <i>Rhone Valley, France</i>	-	88
CHÂTEAU LA TOUR DE MONS, BORDEAUX   <i>Margaux, Bordeaux, France</i>	-	88
CAYMUS, RED SCHOONER VOYAGE 10, MALBEC   <i>Mendoza, Argentina</i>	-	88
ARCHERY SUMMIT, PINOT NOIR   <i>Willamette Valley, Oregon</i>	-	90
PRISONER, RED BLEND   <i>Napa Valley, California</i>	-	102
JORDAN WINERY, CABERNET   <i>Alexander Valley - Sonoma County, California</i>	-	105
CAMIGLIANO, BRUNELLO DI MONTALCINO, SANGIOVESE   <i>Montalcino, Italy</i>	-	105
STAGS LEAP WINE CELLARS, ARTEMIS CABERNET   <i>Napa Valley, California</i>	-	110
CAKEBREAD CELLARS, CABERNET SAUVIGNON   <i>Napa Valley, California</i>	-	110
SILVER OAK, CABERNET 2019   <i>Alexander Valley - Sonoma County, California</i>	-	125

# FIRE TOWER RESTAURANT & TAVERN

## GARDEN

### HOUSE CAESAR

Chopped Romaine, Peppercorn Bacon Strips,  
Shaved Parmesan, Radish, Garlic Butter Crostini,  
Lemon Anchovy Caesar Dressing 21

### SPICY CUCUMBER SALAD GF 🍴 v

Smashed Cucumber, Wakame Seaweed, Chili  
Crunch, Sesame, Wasabi Mustard 22

### BEET NAPOLEAN GF 🍴

Thinly Sliced Beets layered with Herb Chevre,  
Arugula Pesto, Prosciutto, Toasted Pistachio, White  
Balsamic Glaze 22

### WINTER SALAD v

Massaged Kale, Farro, Roast Sweet potato, Pears,  
Dried Cherries, Pickled Onions, Maple Mustard  
Vinaigrette 20

### ADD PROTEIN TO ANY SALAD

CHICKEN BREAST- 10 \* SHRIMP- 12 \* FALAFEL- 12 \* N.Y STRIP- 21

## SOUP

### SOUP DU JOUR

Fresh, Creative, Unique 14

### STEAK CHILI

Monterey Jack Cheese, Sour Cream, Scallion 14

## FLATBREADS

GF CRUST AVAILABLE -3-  
ADD CHICKEN OR PROSCIUTTO-3-  
THE NEPOLI v

San Marzano Tomato, Fresh Mozzarella, Micro Basil,  
EVOO, Sea Salt 22

### BEAR TRACKS v

Sauteed Spinach, Wild Mushroom, Gruyere, Truffle  
Oil, Crispy Garlic 24

### WHAT THE CLUCK

San Marzano tomato, Grilled Chicken, Bacon Lardon,  
Fresh Mozzarella, Ranch drizzle 23

### THE BIANCO v 🍴

Basil Ricotta, Fresh and Aged Mozzarella, Chevre, and  
Parmesan, Hot Honey, Toasted Pistachio 24

## STARTERS

### FIRETOWER CHICKEN WINGS GF

Jerk Spiced with Mango Dipping Sauce -or- Salt and Vinegar  
with house ranch 19

### AHI NACHOS

Tuna Tartare, Crispy Wonton, Pickled Onion, Daikon Radish,  
Wasabi Aioli, Hoisin Lime 25

### VIETNAMESE POTSTICKERS

Choice of Pork -or- Edamame  
with Citrus Ponzu 18

### FRIED BRUSSEL SPROUTS GF 🍴 v

Crispy Garlic, Crispy Shallots, Fresh Herbs, Toasted Peanut,  
Citrus Ponzu 18

### CHARCUTERIE

Chef Choice Local Cheeses and Meats, with House Pickles  
and Fresh Rotating Jam, VT Crackers. 30

### VT MAPLE CORNBREAD v 20

Served with Bread And Butter Pickles, Honey Butter

### CRAB, SPINACH & ARTICHOKE DIP GF 25

Served With Corn Chips

### MEZZE PLATTER v 28

Crispy Falafel, Tzaziki, Baba Ganoush, Tabouli, House  
Pickles, Feta Cheese, Pita

### EMPANADAS 20

Spiced Beef -or- Purple Potato, Corn and Black Bean  
with a Cilantro Crema

### SEARED SCALLOPS AND FOIE GRAS 30

Maple Bacon Cream, Roasted Squash Puree, Pepitas

\*Alert Your Server Of Any Food Allergies\*

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

\*We Use Common Fry Oil and As Such Cannot Guarantee Any Items Are Completely Free Of Allergens\*

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

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# FIRE TOWER RESTAURANT & TAVERN

## HANDHELDS

-Served with French Fries-

**WAGYU BURGER 35**

8 oz. Fossil Farms Wagyu, Vermont Cheddar, Fried Shallot, B&B Pickle Aioli, Arugula, Sesame Bun  
Add Bacon Jam + 1.50 | Sub Bayley Hazen Blue Cheese + 2 | Gluten Free Bun + 3

**FIRETOWER SMASH BURGER 29**

Two 4oz Patties, American Cheese, Shaved Iceberg Lettuce, House Pickles, Firetower Sauce, Sesame Brioche Bun  
Add Bacon Jam + 1.50 | Gluten Free Bun + 3

**SWEET POTATO BLACK BEAN AND QUINOA BURGER v 28**

House Made Vegan Patty, Avocado Smash, Iceberg Lettuce and Tomato, VT Cheddar, Garlic Aioli, Sesame Brioche Bun  
Gluten free bun +3

## LARGE PLATES

**CASHEW ENCRUSTED MAHI MAHI 44**

Celeriac Slaw, Pineapple Salsa, Chili Crunch, Jasmine Rice, House Vegetables

**GRILLED RAINBOW TROUT GF 50**

Field Greens, Crispy Herbed Potatoes, Garlic Butter, Meyer Lemon Preserve

**WAGYU MEATLOAF AKA MONTUORO'S DELIGHT 44**

Brown Sugar Ketchup Glaze, Mashed Potato, House Vegetable

**12OZ N.Y STRIP STEAK FRITES GF 43**

French Fries, Side of Horseradish Aioli  
Sub Mashed Potato and House Vegetable +3

**GLUTEN FREE VEAL WEINERSCHNITZEL GF 50**

Locally Made Gluten Free Spatzle, Peas, Wild Mushroom, Mustard Marsala Sauce, Sweet Potato Frites

**SEARED STATLER CHICKEN BREAST GF 46**

White Bean, Spinach and Pancetta Cassoulette, Wild Mushroom Marsala, House Vegetables

**FIRETOWER RAMEN 40**

Crispy Miso Pork Belly, Wild Mushroom, Soft Boiled Egg, Carrot, Cilantro, Chili

**MASSAMAN CURRY v 40**

Potatoes, Garbanzo, Pea and Bell Pepper simmered in Coconut Milk and Indian Spices, served with Jasmine Rice and Toasted Naan

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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. 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.

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or eggs may increase your risk of foodborne illness\***

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# FIRE TOWER RESTAURANT & TAVERN

## FOR THE KIDS

### KIDS NOODLES 13

*Choice of Butter, Red Sauce or Parmesan Cheese*

### CREAMY MAC 'N CHEESE 14

*Ooey Gooey Goodness*

### CHICKEN TENDERS 15

*Buttermilk Battered White Meat & 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*

### SIDEHILL FARM

*Brattleboro, Vermont*

### WILCOX DAIRY

*Arlington, Vermont*

### JASPER HILL FARM

*Greensboro, Vermont*



LOCALLY OWNED & INDEPENDENT





# FIRE TOWER RESTAURANT & TAVERN

THE FIRE TOWER RESTAURANT AND TAVERN DERIVES ITS NAME FROM THE LOOKOUT TOWER PERCHED HIGH ATOP SOUTHERN VERMONT'S HIGHEST PEAK AT 3,936FT ABOVE SEA LEVEL. THE ORIGINAL WOOD STRUCTURE WAS BUILT IN 1912 BY MEMBERS OF THE STRATTON MOUNTAIN CLUB BUT AFTER A SERIES OF DEVASTATING FIRES IN 1934 THE ORIGINAL STRUCTURE WAS BADLY DAMAGED. THE STEEL STRUCTURE WE SEE TODAY WAS BUILT BY THE CIVILIAN CONSERVATION CORE AS A COLLABORATION BETWEEN SEVERAL LANDOWNERS AND THE STATE. IT RISES 55 FEET HIGH, ONE AND A HALF MILES FROM THE SKI TRAILS OF STRATTON RESORT AND STANDS AS A LANDMARK ON THE APPALACHIAN AND LONG TRAILS. THE STRUCTURE AS WELL AS THE ADJOINING FIRE-SPOTTERS CABIN ARE PROTECTED ON THE NATIONAL REGISTER OF HISTORIC PLACES. OUR "PORCUPINE LOUNGE" IS AN ODE TO THE FIRST FIRE-SPOTTERS CABIN NICKNAMED "PORCUPINE LODGE". ALSO CALLED "MANICKNUNG LODGE" THE ORIGINAL CABIN HAS SINCE SUCCEDED TO THE MOUNTAIN BUT WAS REPLACED WITH A NEW CABIN IN 1928. WHILE THE TOWER IS NO LONGER USED TO SPOT FIRES, THE CABIN IS CURRENTLY MAINTAINED BY THE GREEN MOUNTAIN CLUB AND DURING THE SUMMER MONTHS IS OCCUPIED BY CARETAKERS OF THE LONG TRAIL AND APPALACHIAN TRAIL

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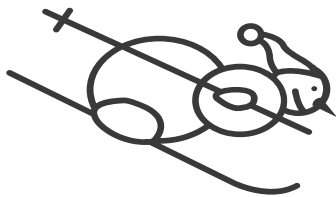
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## LUNCH MENU

### GARDEN HOUSE CAESAR

Chopped Romaine, Peppercorn Bacon Strips,  
Shaved Parmesan, Radish, Garlic Butter Crostini,  
Lemon Anchovy Caesar Dressing 21

### SPICY CUCUMBER SALAD GF ♻️ v

Smashed Cucumber, Wakame Seaweed, Chili  
Crunch, Sesame, Wasabi Mustard 22

### WINTER SALAD v

Massaged Kale, Farro, Roast Sweet potato, Pears,  
Dried Cherries, Pickled Onions, Maple Mustard  
Vinaigrette 20

ADD PROTEIN TO ANY SALAD  
CHICKEN BREAST- 10 \* SHRIMP- 12 \* FALAFEL- 12

## STARTERS

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with house ranch 19

### AHI NACHOS

Tuna Tartare, Crispy Wonton, Pickled Onion, Daikon Radish,  
Wasabi Aioli, Hoisin Lime 25

### VIETNAMESE POTSTICKERS

Choice of Pork -or- Edamame  
with Citrus Ponzu 18

### CRAB, SPINACH & ARTICHOKE DIP GF 25

Served With Corn Chips

### EMPANADAS 20

Spiced Beef -or- Purple Potato, Corn and Black Bean  
with a Cilantro Crema

### CHICKEN TENDERS 15

Buttermilk Battered White Meat and Fries

## SOUP

### SOUP DU JOUR

Fresh, Creative, Unique 14

### STEAK CHILI

Monterey Jack Cheese, Sour Cream, Scallion 14

## FLATBREADS

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Sauteed Spinach, Wild Mushroom, Gruyere, Truffle  
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Fresh Mozzarella, Ranch drizzle 23

### THE BIANCO v ♻️

Basil Ricotta, Fresh and Aged Mozzarella, Chevre, and  
Parmesan, Hot Honey, Toasted Pistachio 24

### KIDS CHEESE PIZZA

\$2 Add Pepperoni 17

## HANDHELDS

### WAGYU BURGER 35

8 oz. Fossil Farms Wagyu, Vermont Cheddar, Fried  
Shallot, B&B Pickle Aioli, Arugula, Sesame Bun  
Add Bacon Jam + 1.50 | Sub Bayley Hazen Blue Cheese +  
2 | Gluten Free Bun + 3

### FIRETOWER SMASH BURGER 29

Two 4oz Patties, American Cheese, Shaved Iceberg  
Lettuce, House Pickles, Firetower Sauce, Sesame  
Brioche Bun

Add Bacon Jam + 1.50 | Gluten Free Bun + 3

### SWEET POTATO BLACK BEAN AND QUINOA BURGER v 28

House Made Vegan Patty, Avocado Smash, Iceberg  
Lettuce and Tomato, VT Cheddar, Garlic Aioli, Sesame  
Brioche Bun

Gluten free bun +3

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