

# 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

#### MAKERS CIDER SMASH

Makers Mark Bourbon, Apple Cider, Lemon Juice, Lemon Twist, Bitters & Cinnamon Stick 13

#### MEXICALI BLUES

Havana Club Rum, Lime Juice, Fresh Pineapple, Orgeat Syrup & Cumin Syrup 13  
*Orgeat syrup is a syrup made from almonds, sugar and rose water or orange flower water*

#### AUTUMN MULE

Silo Vodka, Apple Pear Cinnamon Shrub, Lemon Juice, Ginger Beer, Dehydrated Lemon Wheel 13

#### BLACKBERRY MARGARITA

Sauza Silver Tequila, Blackberry Shrub, Lime Juice, Lilet & Agave 13

#### YELLOW SNOW

Barr Hill Gin, Honey-Turmeric Syrup, Lime Juice, Cucumber & Fever Tree Tonic 13

#### SMOKE'N BUBBLES

Vidal Mezcal, Aperol, Peach Puree, Lime Juice, Champagne & Bitters 13

#### ROSES ARE FREE

Ketel One Grapefruit, St Germain, Grapefruit Juice, Cranberry Juice topped with Champagne 12

#### FALL SANGRIA

Red Wine, Brandy, Passionfruit Juice & Ginger Soda 11

#### YUCATAN SMOKE

Vidal Mezcal, Blood Orange Juice, Lime Juice, Yellow Chartreuse with Chili Lime Rim 13

#### PETALS TO THE METAL

Bulleit Rye, Hibiscus Syrup, Lemon Juice, Amaro Nonino, Green Chartreuse & Peychauds Bitters

#### VERMONT AUTUMN MOCKTAIL

Ginger Hibiscus Lemonade topped with soda 6

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### VERMONT CRAFT

#### DRAFT

FIDDLEHEAD IPA 7.25

Burlington

HARPOON UFO WHITE 7.25

Windsor

VON TRAPP LAGER 7.25

Stowe

SWITCHBACK 7.25

Burlington

#### ROTATING VERMONT SEASONAL CRAFT

Ask your server for today's selection

#### CANS

LAWSON'S SIP OF SUNSHINE IPA 10

SILO CIDER 8

THE ALCHEMIST BREWERY - HEADY

TOPPER 10

THE ALCHEMIST BREWERY - FOCAL

BANGER 10

#### ROTATING VERMONT SEASONAL CAN

Ask your server for today's selection

### BEER & SPIKED SELTZER

CORONA 6

PABST BLUE RIBBON 16OZ 5

BUDWEISER 5

BUD LIGHT 5

COORS LIGHT 5

WHITE CLAW SPIKED SELTZER 5

Ruby Red Grapefruit

STELLA ARTOIS 6

BECK'S NON ALCOHOLIC 5

GUINNESS 7

*ALL COCKTAILS, BEER & WINE ARE AVAILABLE TO GO TO ENJOY ON  
OUR OUTSIDE LOUNGE ACROSS FROM OUR PATIO.*

### *FALL FEATURES*

*We look forward to offering our guests special features  
throughout the fall season*

*Culinary Delights by Chef Dillon  
Innovative Cocktails by G & Mike  
Wine Tastings*

*STAY TUNED*

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## RESTAURANT & TAVERN

### WHITES | SPARKLING | ROSE

	GLASS	BTL
MIONETTO, PROSECCO 187ML   Italy	11	-
MOËT & CHANDON, CHAMPAGNE BRUT IMPÉRIAL 187ML   Champagne, France	17	-
ZONIN SPARKLING ROSE 187ML   Italy	11	-
DANIEL PARDIAC BLANC DE BLANC CHAMPAGNE   France	11	42
THE PALM ROSÉ, BY WHISPERING ANGEL   Provence France	13	49
LA PETITE PERRIÈRE, SAUVIGNON BLANC   Loire Valley, France	11	42
CHALK HILL WINERY, SAUVIGNON BLANC   Healdsburg, California	15	58
PARDUCCI, CHARDONNAY   Mendocino County, California	11	42
MASI MASIANCO, PINOT GRIGIO   Vento, Italy	11	42
FERRARI CARANO, TRE TERRE CHARDONNAY 2011   Russian River Valley, California	15	58
SONOMA - CUTRER, CHARDONNAY Russian River Ranches, Sonoma, California	13	49
KUNG FU GIRL, RIESLING   Ancient Lakes AVA, Washington State	11	42
ZUM MARTIN SEPP GRÜNER VELTLINER   Weinland Austria	-	42
CAYMUS, CONUNDRUM, WHITE BLEND   Napa Valley, California	-	48
FOURNIER PERE & FILS, SANCERRE   France	-	45
CHATEAU MONTELENA, CHARDONNAY   Napa Valley, California	-	69
J.J. VINCENT, POUILLY-FUISSE   Burgundy, France	-	44
BIOKULT, GRÜNER VELTLINER   Niederösterreich, Austria	-	42

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## RESTAURANT & TAVERN

### REDS

	GLASS	BTL
HIDDEN CRUSH, CABERNET   Central Coast, California	11	42
FERRARI CARANO, CABERNET   Alexander Valley, California	14	53
HOLLORAN VINEYARDS, STAFFORD HILL PINOT NOIR   Willamette Valley, Oregon	13	50
BLACKCABRA, MALBEC   Mendoza, Argentina	11	42
SEA SUN, PINOT NOIR   Central Coast, California	11	42
DOMAINE DU PERE CABOCHE, COTES DU RHONE   Rhone, France	11	42
MARQUES DE CACERES RESERVA   Rioja, Spain	11	42
SEVEN FALLS, MERLOT   Wahluke Slope, Washington State	11	42
TOMAIOLO, CHIANTI CLASSICO RISERVA   Tuscany, Italy	-	42
RENWOOD OLD VINE, ZINFANDEL   Amador County, California	-	42
DOMAINE PAUL AUTARD, CHATEANEUF-DU-PAPE, 2018   Rhone Valley, France	-	75
CANTINA TERRE DEL BAROLO 'BAROLO DOCG'   Piedmont, Italy	-	60
CAKEBREAD CELLARS, CABERNET SAUVIGNON 2017   Napa Valley, California	-	97
PATRICIA GREEN RESERVE, PINOT NOIR   Willamette Valley, Oregon	-	60
COL D'ORCIA, BRUNELLO DI MONTALCINO, SANGIOVESE   Montalcino, Italy	-	92
STAGS LEAP WINE CELLARS, ARTEMIS CABERNET 2018 Napa Valley, California	-	90
CAYMUS VINEYARDS, CABERNET 2019   Napa Valley, California	-	120
JORDAN, CABERNET 2016   Alexander Valley - Sonoma County, California	-	90
SILVER OAK, CABERNET 2016 Alexander Valley - Sonoma County, California	-	105
PAUL HOBBS WINERY, CABERNET 2016   Napa Valley, California	-	130

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## RESTAURANT & TAVERN

### GARDEN & SOUP

THE SOUP, CURRENTLY  
Fresh, Creative, Unique 10

CAESAR SALAD  
Roasted Garlic, Crispy Caper, Prosciutto, Parmesan Reggiano, House-made Caesar 14

FALL SALAD  
Endive, Delicata Squash, Goat Cheese, Dried Cranberries, Candied Pecans, Maple Mustard Vinaigrette 13

BURRATA & BEET SALAD  
Grilled Frisse Lettuce, Pickled Mustard Seed, Balsamic Reduction, Toasted Pepitas 16

BEEF CHILI  
Sour Cream, Cheddar Cheese & Chives 10

### SMALL PLATES

FIRE TOWER SHRIMP 15  
Tempura Style, Sriracha Aioli, Lo Mein Noodles

AHI NACHOS 16  
Tuna Tartare, Crispy Wonton, Pickled Onion,  
Wasabi Aioli, Hoisin Lime, Daikon Radish

JERK WINGS 18  
Jamaican Spice Rub, Mango Dipping Sauce

VIETNAMESE POTSTICKERS 13  
Roasted Pork -or- Mixed Vegetable, Citrus Ponzu  
Glaze

ARTISANAL FLATBREAD OF THE DAY Priced Accordingly  
Fresh & Seasonal Ingredients

PORK BELLY TOSTADA 17  
Sweet Corn Salsa, Queso Fresco, White Chocolate  
Mole

ROASTED LITTLE NECK CLAMS 18  
Tossed with White Wine, Garlic, Chorizo, Corn,  
Arugula with Toasted Ciabatta Bread

FRIED SHORT RIB RAVIOLI 16  
Honey Soy Glaze & Sweet Gorgonzola Aioli

MEZZE PLATTER <sup>v</sup> 20  
Fried Falafel, Roasted Garlic Hummus, House-made  
Marinated Eggplant, Pickled Cabbage, Dolmas,  
Tzatziki & Pita Bread

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## RESTAURANT & TAVERN

### LARGE PLATES

JERK SPICED 12OZ CENTER CUT PORK CHOP <sup>GF</sup> Apple & Golden Raisin Chutney, Shitake and Queso Polenta	34
BEEF BOLOGNESE Pappardelle with Basil Ricotta and Parmesan	30
LUMP CRAB CAKE DUO Roasted Red Pepper, Orange Coulis, Jasmine Rice & Fennel	36
GRILLED FLANK STEAK <sup>GF</sup> Chimichurri Sauce, Cheddar Mash Potatoes and House Vegetables	32
VEGETARIAN MEDLEY <sup>V</sup> Assortment of Vegetables, Jasmine Rice and Italian Beyond Meat Sausage	26
STATLER CHICKEN BREAST <sup>GF</sup> Lemon Herb Compound Butter, Yukon Gold Potatoes & House Vegetables	30
CHEDDAR BURGER 8 oz. Rib Cut High Choice Grade Vermont Cheddar, Brioche Bun, Lettuce, Tomato, Onion, Pickles Bacon Jam + 1.50	16
VERMONT FRIED CHICKEN SANDWICH Vermont Cheddar, House Made Maple Sriracha Aioli, Bread & Butter Pickles, Celeriac Slaw	18

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

## KIDS MENU

FISH-N- CHIPS 11  
Crispy Cod, Tartar Sauce, Fries

CHICKEN TENDERS 11  
Buttermilk Battered White Meat, Fries

BEEF HOT DOG 11  
Served with fries

STEAK FRITES 17  
Tournedos and Fries

## HOUSE MADE DESSERTS

PASSION FRUIT CHEESE CAKE 14  
Rich & Creamy

MIXED BERRY SHORT CAKE 12  
Mixture of Fresh Summer Berries

WHITE CHOCOLATE MOUSSE 12  
Raspberry Liquor Drizzle

*WILCOX ICE CREAM  
EAST ARLINGTON VERMONT  
6.50*

CHOCOLATE

VANILLA

SEA SALT CARAMEL

RASPBERRY SORBET

MANGO SORBET