

BARR HILL®



TRIED & TRUE

BARR HILL BEE'S KNEES- \$12

Barr Hill Gin, lemon, raw local honey

c.1921 Frank Meier, Cafe Parisian, the Ritz, Paris

Sub Tom Cat for a 'Cat's Pajamas'- \$13

Sub Barr Hill Vodka for a 'Time to Bee'- \$14

"Bee's Trees"- Gin, VT maple, lemon - \$14

HAND SHAKEN G&T \$12

Barr Hill Gin, house made tonic, lime.

Sub Tom Cat \$13

Sub Barr Hill Vodka \$14

BARR HILL CANNED GIN & TONIC \$8 (12oz.)

Barr Hill Gin, house made tonic, lime, canned and poured into a gin balloon glass

(Also available to in 4-packs To Go)

BARREL-AGED NEGRONI- \$14

Barr Hill Gin, amari, fortified wines, patience

c.1919 Camillo Negroni, Florence, Italy

MONTPELIER MULE- \$15

Barr Hill Vodka, house ginger beer, lime

c.1941 John G. Martin & Jack Morgan, Cock 'n' Bull, Los Angeles

BARR HILL SATURN - \$14

Barr Hill Gin, passion fruit, house pecan orgeat, falernum, lime

BARR HILL GIMLET \$12

Barr Hill Gin, house made lime cordial, lime oil

Sub Barr Hill Vodka \$14

4 AMARO BLACK MANHATTAN- \$16

Tom Cat Gin, house vermouth blend, Rittenhouse Rye, 4

Amari house blend, Angostura + orange bitters

c.2023 Patrick Amice @ Barr Hill

32° SMOKED OLD FASHIONED- \$16

Tom Cat, Stannard Farms VT Maple,

L'Aperitivo Nonino, Tom Cat barrel stave smoke

c.2023 Tonya Martel @ Barr Hill

Many Classic Cocktails available upon request

ie. TC Old Fashion, Martini, Manhattan, French 75, Collins, etc

PHYLLIS RYE WHISKEY EXPRESSIONS

PHYLLIS & HER WALK IN THE WOODS- \$15/\$25

HARDWICK AND MONTPELIER DISTILLED VERMONT RYE WHISKEY FINISHED IN MOSCATEL AND 2ND USE RYE CASKS

PHYLLIS & THE WIDE OPEN FIELD- \$20/\$40

OUR FIRST EVER WHISKEY RELEASE, AN EXCEPTIONAL SINGLE BARREL OF RYE WHISKEY BOTTLED AT BARREL STRENGTH

LANDCRAFTED ORIGINALS

PAMPLE-MOOSE CROSSING- \$16

Tom Cat Gin, Giffard Pamplemousse, Aperol, chili infused mezcal, house hot raw honey, grapefruit, lime, VT hop tincture, chipotle salt

c.2024 Patrick Amice @ Barr Hill

SOLERA EXCHANGE - \$23

Sherry barrel Tom Cat, Giffard grapefruit, oloroso sherry, Nux walnut liqueur

c.2024 Tonya Martel @ Barr Hill

PATH OF PURPALITY- \$14

Barr Hill Gin infused with VT lavender and butterfly pea flower, cardamom, raw local honey, lemon

c.2024 Tonya Martel @ Barr Hill

TWIST OF VERMONT - \$16

Berry infused Barr Hill Vodka, lemon, raw local honey, whipped Stannard Farm VT maple

c.2023 Kurstin King @ Barr Hill

KEEPIN' IT GREEN - \$16

Barr Hill Gin, tequila blanco, cointreau, green tea, Bhumi Farms yuzu cordial, lemon, lime, raw local honey, apricot-hickory bitters

c.2024 Kurstin King @ Barr Hill

THE GOLDEN TICKET- \$16

VT dark chocolate infused Tom Cat and bourbon,

Cocchi di Torino, black walnut bitters

c.2024 Tonya Martel @ Barr Hill

NOTHING BEETS LOVE- \$16

Barr Hill vodka washed with VT Creamery Chevre, lemon, beet syrup, walnut liqueur, egg white, orange bitters

c.2024 Kurstin King @ Barr Hill

CLARIFIED COCKTAILS

A SELECTION OF VT MILK CLARIFIED COCKTAILS

CLEARLY CREEMEE- \$16

Barr Hill Vodka infused with fenugreek seed and waffle cone, maple tea, Stannard Farm VT maple syrup, lemon, orange, removed VT milk

c.2024 Tonya Martel @ Barr Hill

PINK TROPICS MILK PUNCH- \$16

Tom Cat Gin, Kingdom Strength Tom Cat, over-proof rum, coconut rum, Campari, pineapple, passion fruit, lime, house pecan orgeat, passion hibiscus tea, removed VT milk

c.2024 Patrick Amice @ Barr Hill

CHAI HARDER- \$16

Clarified Punch of chai infused Barr Hill Vodka and cognac, chai syrup, vanilla, Averna, ginger, lemon, orange, chai tea, removed VT milk

c.2023 Tonya Martel @ Barr Hill

@BARRHILLGIN

#RAISEYOURBARR

SNACKS - \$6

**WEST WORCESTER VT WOOD-FIRED
SPICED NUTS V GF**

**CITRUS-MARINATED CASTELVETRANO
OLIVES VG GF**

MUSHROOM CROSTINI V
Roasted mushrooms, sherry-walnut puree, VT
Creamery goat cheese

PORK BELLY BAO BUN
Crispy VT pork belly, hoisin aioli, house pickles,
cilantro

SMALL PLATES

CRISPY POTATOES - \$11 VGF
Roasted garlic-lemon aioli, chimichurri

MAPLE ROASTED CARROTS- \$14 VGF
Labne, Stannard Farm maple, candied ginger-pecan
dukkah, warm pita

“TEHINA” HUMMUS- \$15 VG
Organic vegetables, za’atar spice, EVOO,
pomegranate molasses, Red Hen toast points

CRISPY GLAZED PORK BELLY- \$16 GF
Tom Cat- VT maple glaze, pickled jalapeno, mustard
seeds

FRIED MAPLEBROOK MOZZARELLA- \$16 V
Tomato fondue, aged balsamic, fresh basil

VT CHEESE BOARD- \$26 V
Selection of VT cheese, fresh and dried fruit, spiced
nuts, Barr Hill raw honey
-Add VT Salumi \$10

ALCOHOL-FREE COCKTAILS

HOUSE SPICY GINGER BEER- \$6
House ginger syrup, lime, seltzer

HOUSE TONIC- \$6
Barr Hill tonic syrup, seltzer, lime
(Barr Hill Tonic Syrup also available in retail for at-home enjoyment.)

FRUITY PEBBLES- \$7
Pineapple, orange, lime, mint, local honey, seltzer
C.2023 Kurstin King @ Barr Hill, VT

BOYLAN CANE SUGAR SODAS- \$6
Root beer, orange, cola, diet cola

JARRITOS PINEAPPLE SODA- \$6

BITTER BUBBLES CHERRY/CHICORY- \$6
A lightly bitter gentian seltzer

BEER/ CIDER

RIWAKA PALE ALE \$8
American Pale Ale 5% - 16oz Draft
Hill Farmstead, Greensboro, VT

DOUBLE GALAXY - \$8
Imperial IPA 8% - 12oz Draft
Hill Farmstead, Greensboro, VT

THE FARMERS HAND #2- \$9
VT Dry Apple Cider 6% - 12oz Draft
1000 Stone Farm, Brookfield, VT

HEADY TOPPER- \$8
Double IPA 8%- 16oz Can
Alchemist Brewery, Stowe, VT

LIGHTHOUSE- \$6
Pilsner 5%- 16oz Can
Burlington Brewing Company, Burlington, VT

(Also check out our selection of VT beers available in retail for at-home enjoyment.)

WINE

Red- NÓMADE- \$12
Malbec, Mendoza, Argentina 2020

Rosé- DOMAINE DE LA BASTIDE- \$12
Grenache/Syrah, France NV

Sparkling- MATHO- \$12
Bianco Cuvee, Italy NV

White- VILLA DE ANGES- \$12
Sauvignon Blanc, France 2022

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs
or unpasteurized milk may increase your risk of food borne illness

@BARRHILLGIN
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