

BARR HILL®



TRIED & TROPICAL

BARR HILL BEE'S KNEES- \$12

Barr Hill Gin, lemon, 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 TROPICAL G&T \$12

Barr Hill Gin, house made tonic, passionfruit, pineapple, 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)

MONTPELIER MULE- \$13

Barr Hill Vodka, house ginger beer, lime

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

TROPICAL NEGRONI- \$15

Pineapple and toasted coconut infused Barr Hill Gin, Campari, Cocchi Torino, cinnamon tincture

c.2024 Patrick Amice @ Barr Hill

BARR HILL SATURN - \$14

Barr Hill Gin , passionfruit, house orgeat, falernum, lime

PINA COLADA OLD-FASHIONED- \$14

Toasted coconut washed Tom Cat Gin, pineapple, allspice bitters

c.2024 Kurstin King @ Barr Hill



Available for purchase to-go for two.

CALEDONIA SPIRITS EXPRESSIONS

EACH SPIRIT IS AVAILABLE NEAT, ON THE ROCKS, AS A MANHATTAN/
MARTINI, WITH SELTZER, HOUSE TONIC, OR HOUSE GINGER BEER

BARR HILL GIN- \$12

OUR FLAGSHIP SPIRIT, MADE WITH JUNIPER & ENDLESS BOTANICALS
FROM RAW LOCAL HONEY

BARR HILL VODKA- \$14

DISTILLED ENTIRELY FROM RAW LOCAL HONEY

TOM CAT GIN- \$13

BARR HILL GIN AGED IN NEW CHARRED AMERICAN OAK

TOM CAT 100° LIMITED GIN- \$15

SINGLE BARREL SELECTION OF TOM CAT GIN AT 100 PROOF

TOM CAT KINGDOM STRENGTH- \$18

SHERRY BARREL TOM CAT- \$21

SINGLE BARREL SELECTION OF TOM CAT GIN AT 100 PROOF

MADEIRA BARREL TOM CAT- \$21

SINGLE BARREL SELECTION OF TOM CAT GIN AT 100 PROOF

TROPICAL ORIGINALS

SKRUMPTIOUS - \$16

Barr Hill Gin, spiced rum blend , Aperol, apricot, banane de brasil, lemon, grapefruit, angostura, creamsicle seltzer

c.2024 Jack Stuart @ Barr Hill

MIDSHIPMAN- \$16

Tom Cat Gin, Cynar, orgeat, lime, orange, angostura, flaming cinnamon, rum float

c.2023 Kenny Richard @ Barr Hill

LIFE ON THE DOLE - \$15

Tom Cat Gin, tepache, cayenne-infused tequila blanco, pineapple, lime, rich simple, orange bitters

c.2023 Kurstin King @ Barr Hill

PARADISE CALLING- \$14

Barr Hill Gin, strawberry, guava, allspice, lemongrass, lemon, Butterfly pea float, edible flowers

c.2023 Melissa Baldwin @ Barr Hill

PONCHA DE MADEIRA- \$22

Maderia finished Tom Cat Gin, rum, lemon, orange, maple

c.2024 Jack Stuart @ 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

INCOGNITO MODE- \$16

Barr Hill Vodka. vanilla rum, passionfruit, caramel, lemon, lime, prosecco side car

c.2024 Tonya Martel @ Barr Hill

CHAI HARDER- \$16

Chai infused Barr Hill Vodka, cognac, Averna, ginger, vanilla, orange, lemon, removed VT milk, biscuit

c.2024 Tonya Martel @ Barr Hill

@BARRHILLGIN

#RAISEYOURBARR

SNACKS - \$6

WEST WORCESTER 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

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

CRISPY GLAZED PORK BELLY- \$16 GF
Tom Cat-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.)

HONEY LEMONADE- \$6

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

ALMOST SUNRISE- \$7
Tepache (*fermented pineapple - 2% ABV*), maraschino cherry syrup, lime, seltzer
C.2024 Kurstin King @ Barr Hill, VT

BEER/ CIDER

EXCURSIONS: SOUTHLAND MOTUEKA \$8
American Pale Ale 6% - 16oz Draft
Hill Farmstead, Greensboro, VT

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

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