

BARR HILL



TRIED & TRUE

*BARR HILL BEE'S KNEES - \$12

Barr Hill Gin, fresh lemon, honey

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

SUB Vodka for a 'Time to Bee' - \$14

*TOM CAT 100 OLD FASHIONED- \$13

Tom Cat 100, demerara, Angostura bitters

TOM CAT 100 SAZERAC - \$14

Tom Cat 100, Absinthe, demerara, Peychaud's Bitters

BARR HILL GIN & TONIC- \$8

Barr Hill gin, house made tonic, fresh lime

MONTPELIER MULE - \$13

Barr Hill Vodka, house ginger, fresh lime

SATURN - \$13

Barr Hill Gin, Velvet Falernum, passion fruit, lemon, almond orgeat

JUNGLE CAT - \$14

Tom Cat Gin, Campari, pineapple, lime, Stannard Farm dark maple syrup, molasses bitters

TOM CAT AIRLINES - \$13

Tom Cat Gin, Aperol, Amaro Nonino, Lemon

*BARREL AGED NEGRONI - \$14

Barr Hill Gin, Campari-esque spirits, fortified wines, patience

HANKY PANKY - \$14

Barr Hill Gin, Sweet Vermouth, Fernet Branca
(c. 1898 Ada Coleman @ The Savoy in London UK)

*BARR HILL MARTINI

4oz | ABV 24%

All mixed with Carpano Bianco, Dolin Dry vermouth & Bhumi Growers kumquat tincture

Barr Hill Gin - \$13

Barr Hill Vodka - \$15

LAND-CRAFTED ORIGINALS

UNCUT GEMS - \$14

Tom Cat Gin, cardamom, ginger, fresh lemon, hibiscus ice cube

c. 2022 Caitlin Conn @ Barr Hill

POLLENITA - \$15

Tom Cat Gin, mezcal espadin, house curacao*, fresh grapefruit, fresh lime, serrano honey, smoked rosemary (*contains pecans)

(c. 2019 Nate Canan-Zucker @ Barr Hill)

THE MIDSHIPMAN - \$15

Tom Cat Gin, Cynar, El Doraado 12 yr Rum, *house-made orgeat, fresh orange and lime, cinnamon, angostura

*(*contains pecans)*

c. 2022 Kenny Richards @ Barr Hill

THE GOLDEN TICKET - \$15

Snowflake dark chocolate infused Tom Cat, Bourbon, sweet vermouth, black walnut and angostura biters, golden cherry

c 2023 Tonya Martel @ Barr Hill -

DIRTY SOIRÉE MARTINI - \$16

Olive oil washed Barr Hill Vodka, dry vermouth, fino sherry, caper berry brine

c. 2022 Melissa Baldwin @ Barr Hill

HERE'S LOOKIN AT YUZU - \$16

Barr Hill Gin, house-made yuzu cordial, sake, Zirbenze Alpine, Yellow Chartreuse

c. 2022 Maddie Halsey @ Barr Hill

NOLA "ESPRESSO"-TINI - \$15

Maple distilled vodka, Carrier "Mario Alarcon" coffee, chicory-vanilla syrup, cacao, VT cream

c. 2022 Patrick Amice @ Barr Hill

COFFEE CAT - \$13

Tom Cat Gin, house-made coffee liqueur, locally roasted hot coffee, whipped brûléed local honey

c. 2022 Melissa Baldwin @ Barr Hill

SMALL PLATES

**WEST WORCESTER WOOD FIRED
SPICED NUTS - \$6 V GF**

**CITRUS MARINATED
CASTELVETRANO OLIVES - \$6 VG GF**

“TEHINA” HUMMUS- \$11 VG
Za'atar spiced croutons, market vegetables, fresh herbs

CHEESE BOARD- \$24 V
Selection of three local cheeses, fresh and dried fruit, Tom Cat mostarda, wood-fired nuts, Barr Hill honey, Red Hen bread

ADD VERMONT SALUMI LONZA AND CAPPACOLLA +\$9

CRISPY FINGERLINGS - \$10 V
Crispy fingerling potatoes, Barr Hill honey-chipotle aioli, shaved scallion

BACON WRAPPED DATES - \$10
North Country bacon, mejool dates, herbed Vermont Creamery goat cheese, curried apple chutney

MUSHROOM CROSTINI- \$6 V
Roasted mushroom, sherry walnut puree, VT Creamery goat cheese

GIN CURED SALMON - \$12
potatoe rosti, shaved red onion, fresh dill, VT Creamery creme fraiche

**FIELD STONE FARM
WOOD FIRED FLATBREAD V**
Garlic oil, mozzarella, sheep milk feta, toasted pine nuts, Barr Hill raw honey drizzle, thyme
HALF \$14
WHOLE \$24 /

V-Vegetarian VG-Vegan GF-Gluten Free

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES OR AVERSIONS YOU MAY HAVE

WINE

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

Rose- DOMAIN DE LA PREBENDE- \$12
Grenache/Syrah, Cotes de Provence, France, 2021

Sparkling Rose- LOS DOS \$12
Cava Blend, Penedes, Spain

White- "MARIS" BLANC BLEND-\$12
White Blend, South France, 2021

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

CALEDONIA SPIRITS' SPIRITS

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

BARR HILL VODKA

DISTILLED ENTIRELY FROM LOCAL HONEY

BARR HILL GIN

OUR FLAGSHIP SPIRIT, MADE WITH JUNIPER AND ENDLESS

BOTANICALS FROM LOCAL HONEY

TOM CAT GIN

BARR HILL GIN AGED IN NEW CHARRED AMERICAN OAK

TOM CAT 100 LIMITED GIN

SINGLE BARREL SELECTION OF TOM CAT GIN AT 100 PROOF

KINGDOM STRENGTH TOM CAT

BARREL PROOF TOM CAT WITH LESS HONEY ADDED- LIMITED SUPPLY

ALCOHOL-FREE COCKTAILS

HIBISCUS BYE-BISCUS - \$7

Hibiscus tea, cranberry, fresh orange, lemon, lemon grass, seltzer

PASSION PALMER- \$7

Tazo Passion Iced Tea, honey lemonade, passionfruit

EDEN'S AMBLE- \$7

fresh grapefruit, fresh lemon, VT Kiwi, rose

HOUSE SPICY GINGER BEER

Fresh ginger, lime, seltzer

HOUSE TONIC

House made tonic syrup, seltzer, lime

HONEY LEMONADE

RESCUE CLUB

Non-alcoholic Pilsner

Zero Gravity, Burlington, Vermont

BEER/CIDER

CHARLIE- \$7

Session Farmhouse Ale 1.8% - 16oz DRAFT

Hill Farmstead Brewery, Greensboro, Vermont

DIFFERENCE & REPITION - \$8

IPA - citra, mosaic, simcoe, 6% -12 oz DRAFT

Hill Farmstead Brewery, Greensboro, Vermont

IDONTWANNABU3 - \$8

Triple Dry Hopped IPA 7% -12oz DRAFT

The Veil, Richmond, Virginia

SUPER SESSION IPA - \$7

DDH IPA, 4.8% - 16oz can

Lawson's Finest Liquids, Waitsfield, Vermont

CHINOOKER'D IPA - \$8

Chinook Dry Hopped IPA, 7% - 16oz can

Lawson's Finest Liquids, Waitsfield, Vermont

HEADY TOPPER - \$8

Double IPA 8% - 16oz can

Alchemist Brewery, Stowe, VT

BEEKEEPER - \$8

Honey Double IPA 9% - 16oz can

Burlington Beer Co., Burlington, VT

LIGHTHOUSE - \$8

Pilsner 5% - 16oz can

Burlington Beer Co., Burlington, VT