

BARRE, VT.

An 18% gratuity will be added to all food and beverage checks

There is a two (2) cocktail (beer/wine) minimum for all shows

Signature Tonics

\$11

Kir Rockwell

Champagne, St. Germain, crème de cassis and mint

Stoli Blueberry Lemon Drop

Stoli Blueberry, Finamore limoncello, fresh blueberries

Lovely Pear

Honey Eagle rare bourbon, Poire William liqueur and pear nectar

Addison

G'vine Flouraison gin, Cointreau, cucumber, lemon and dill

Ginger-berry Martini

Canton ginger cognac, Absolut Razz, strawberries/blueberries

Gemini

Absolut Ruby Red Grapefruit Vodka, St Germain, grilled grapefruit and jalapeno

French "Au Pear" Martini

Absolut Pear, St Germain and pear nectar

Rockwell Rosita

Roseangel Tequila, Aperol, agave nectar, lemon

Rang-Tang Cosmo

3 Olives Rang-Tang, triple-sec, strawberries and cranberry

Clerk Owl

Absolut Apeach, apple liqueur, pineapple, prickly pear purée

Dragon Lily

Russian Standard vodka, St Germain, lychee

Stoli Blue Bull

Stoli Blueberry, Red Bull, fresh blueberries

Rock-tail

Rosé champagne, white grape vodka, St Germain



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SOUPS & SALADS

SOUP DU JOUR – please ask your server for today's special \$7

HEIRLOOM TOMATO & BURRATA - basil, kalamata olive dressing and mizuna salad \$9

RED ENDIVES & APPLE SALAD – blue cheese, pomegranate, roasted hazelnut \$9

MARKET BEET SALAD - hazelnut, Champagne vinegar, cranberries and chèvre frais \$9

ARUGULA & LITTLE GEM - Meyer lemon vinaigrette, crispy shallots, walnut, Goat Cheese \$9

SHARED PLATES

CHICKEN AND CHEESE EMPANADAS / avocado dip \$8

OLD SCHOOL GRILLED CHEESE / charred tomato bisque \$7

KOBE SLIDERS / shallot marmalade and blue cheese sauce \$14

SPICY TUNA TACOS / jicama slaw, taro root shells \$13

TRIPLE DIP / white bean hummus, red pepper romesco, spinach artichokes dip, flatbread \$10

3 CHEESE QUESADILLA / cheddar, monterey jack, colby, avocado, cream, corn relish \$8

“ASADO STYLE” FILET TACOS / pico de gallo, guacamole, flour tortilla crisp \$14

SRIRACHA BBQ CHICKEN WINGS / blue cheese fondue \$10

SWEET POTATO FRIES / roasted red bell pepper dip & ketchup \$6

HOT & SKINNY FRIES / tomatillo aioli \$6

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BRICK OVEN WOOD-FIRE FLATBREAD PIZZA

MARGHERITA – tomato, mozzarella and fresh basil \$14

WHITE CHEESE - smoked gouda, goat cheese, parmigiano, mozzarella, roasted tomato, arugula \$14

MERGUEZ & SHRIMP - caramelized fennel and onion, harissa – cumin emulsion, fresh mint \$14

SPECK, SALAME & SAUSAGE – tomato, mozzarella and bitter greens \$14

FARMER MARKET - roasted tomatoes, artichokes, grilled eggplant, peppers, feta and basil \$14

WILD MUSHROOM - cheese sauce, leeks, white truffle oil, parmigiano reggiano \$14

PANCETTA - caramelized onion, gorgonzola cheese, crème fraîche, fig jam \$14

ENTRÉE

GOAT CHEESE & TRUFFLE RAVIOLI – roasted tomato, pine nuts pesto, basil, parmesan \$18

WAGYU RIB EYE CAP – garlic mashed potatoes, seasonal veggies, chipotle – blue cheese sauce
\$19

CHICKEN ENCHILADA STACK - pasilla, cheese, fresh, pinto beans, tomatillo & red chili sauce
\$16

“BARRE” BURGER - aged cheddar, fries and all the fixin’s \$14

VEGGIE BURGER – vegetarian burger, red onion, tomato, avocado & roasted red pepper aioli \$10

FORK BURGER – grilled burger, root beer BBQ sauce, bleu cheese – apple coleslaw \$15

BLACKENED MAHI - MAHI - warm black bean hummus, jalapeno aioli, purple potato crisp \$19

ADOBO RUBBED AHI TUNA – seared rare, cilantro coleslaw and chipotle rouille \$18

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DESSERTS \$8

KEY LIME PIE MERINGUE – strawberry coulis

PANNA COTTA – port – wild blueberry reduction and dried fruit honey sauce

MOLTEN CHOCOLATE CAKE – hazelnut ice cream, caramel and chocolate sauce

SKILLET - BAKED CHOCOLATE CHIP COOKIE – vanilla bean ice cream, and chocolate caramel sauce

PEACH CRUMBLE – almonds, honey oats, vanilla bean ice cream and raspberries

POTS DE CRÈME – vanilla and caramel sauce / espresso and chocolate sauce

CHOCOLATE BREAD PUDDING – caramel sauce and vanilla bean ice cream

APPLE AND ALMOND TART – served with vanilla bean ice cream and caramel sauce

DESSERT WINE & PORTO

Quady Elysium 2005 Black Muscat (CA)	\$8
Cockburn's Tawny Port (Portugal)	\$8
Ste Chapelle 2006 Ice Wine Reisling (Idaho)	\$9
Quady 2005 Essensia Orange Muscat (CA)	\$9
Roze's 1994 Port "late-bottled" (Portugal)	\$10
Sandeman Tawny Port 20 yr (Portugal)	\$12
Graham's Tawny Port 30 yr (Portugal)	\$16