

Welcome!



DINNER MENU



WHIP SIGNATURE DRINKS

Whip Style Old Fashioned | 16.00

Jim Beam, Angostura bitters, muddled maple syrup, Armarena Fabbri cherry, orange slice

Green Mountain Espresso Martini | 17.00

Green Mountain vanilla vodka, Espresso, maple syrup, Baileys, Kahlua

Maple Makers Mark Manhattan | 17.00

Makers Mark, Vermont maple liquor, Angostura bitters, maple syrup, Armarena Fabbri cherry

Cosmopolitan | 16.00

Green Mountain Lemon Vodka, Cointreau, lime juice, splash of cranberry juice and an orange twist

Spring Fling | 17.00

Empress Indigo Gin, pomegranate juice, grapefruit soda, lime wedge

Rum Punch | 16.00

white rum, pineapple, lime and orange juice, grenadine, floater of Myers Rum, Maraschino cherry, orange slice

Blueberry Lemon Spritz | 16.00

Green Mountain Blueberry Vodka, prosecco, lemon juice, lemon-lime soda garnished, blueberries, lemon slice

Paloma | 20.00

Casamigos, grapefruit soda, lime juice, simple syrup, rimmed with Tajin

Add Two Hand Stuffed Blue Cheese Olives | 2.00

CIDER SELECTION

Stowe Cider, Tips Up | 8.00

a semi-dry, crisp cider. 6.5% ABV, draught pint

Champlain Orchards McIntosh & Maple | 7.00

McIntosh apples finished with Vermont Grade A Maple Syrup. 6% ABV, 12 oz. can

Seasonal Cider

ask your server

PINT DRAFT BEER SELECTION

Switchback APA | 7.50

Burlington, VT | unfiltered with great hop flavors and a smooth, malty finish. 5% ABV & 28 IBU

Fiddlehead I.P.A. | 8.00

Shelburne, VT | hop forward with bright citrus and pine aroma. 6.2% ABV & 53 IBU

Lawson's Sip of Sunshine I.P.A. | 8.00

Waitsfield, VT | packed with fruit flavors, floral aromas and layers of hops. 8% ABV

Zero Gravity Brewing Green State Lager | 7.00

Burlington, VT | clean, crisp Pilsner. 4.9% ABV & 25 IBU

Schilling - Alexandr Czech Pilsner | 10.00

Littleton, NH | an authentic Czech style Pilsner made in New England with Moravian Pilsner malt. 5.5% ABV

Hill Farmstead Edward | 9.00

Greensboro Bend, VT | American Pale Ale unfiltered and dry-hopped. 5.2% ABV

von Trapp Brewing Helles | 8.00

Stowe, VT | traditional style Pilsner, golden lager with a floral hop aroma. 4.9% ABV & 20 IBU

Seasonal Draft: ask your server

ABV: Alcohol By Volume

IBU: International Bittering Units

NON-ALCOHOLIC DRINKS

Cranberry Apple Mule

Cold Hollow apple cider, cranberry juice, lime juice, ginger beer | 12.00

Pomegranate Cherry Spritz

Amarena Fabbri cherries, pomegranate juice, lime juice, Angostura bitters, soda water | 12.00

Saratoga Sparkling or Still | 5.00

San Pellegrino Pompelmo Soda | 3.00

KIS Kombucha

watermelon-hibiscus, lavender-lemon | 8.00

Rookies Draft Root Beer | 6.00

House Brewed Iced Tea | 3.50

Fountain Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Lemonade | 3.00

Milk | Chocolate Milk | 3.00

Iced Coffee | 4.00

Hot Chocolate | Hot Cider | 4.00



BOTTLES & CANS

Heady Topper 8.00 The Alchemist Brewery, Stowe, VT their flagship unfiltered double IPA 8% ABV 16oz	Bud Light 5.00
Focal Banger 8.00 The Alchemist Brewery, Stowe, VT unfiltered IPA, for something a little less hoppy than Heady Topper 7% ABV 16oz	Heineken 5.50
14th Star Maple Breakfast Stout 8.00 Oatmeal stout brewed with local maple syrup and cold brew coffee. 16 oz can	Michelob Ultra 5.00
Guinness Stout 16oz 8.00	High Noon 10.00 black cherry, pineapple, watermelon
Corona 6.00	Clausthaler (non-alcoholic) 6.00
Budweiser 5.00	Athletic Brewing Co. Run Wild IPA (non-alcoholic) 6.00
	Athletic Brewing Co. Upside Dawn Ale (non-alcoholic) 6.00
	Heineken 0.0 (non-alcoholic) 5.00

WINES BY THE GLASS

SPARKLING & WHITE WINES

	6 OZ	9 OZ
La Marca Prosecco , Veneto, Italy	12.00	
Crawford-Beck Pinot Gris , Oregon	15.00	22.50
Domini del Leone Venezia Pinot Grigio , Veneto, Italy	12.00	18.00
 Kung Fu Girl Riesling , Columbia Valley, Washington	10.00	15.00
Momo Sauvignon Blanc , Marlborough, New Zealand	12.00	18.00
Three Brooms Sauvignon Blanc , Marlborough, New Zealand	12.00	18.00
Pratsch Grüner Veltliner , Austria	10.00	15.00
Chateau de La Greffiere Chardonnay , Burgundy, France	16.00	24.00
Sean Minor Chardonnay , California	10.00	15.00

ROSÉ

	6 OZ	9 OZ
 Bieler Père & Fils , Aix en Provence, France	12.00	18.00

RED WINES

	6 OZ	9 OZ
Domaine Les Grand Bois Côtes du Rhône , France	12.00	18.00
Growers Guild Pinot Noir , Oregon	13.00	18.00
Sean Minor Pinot Noir , California	12.00	18.00
Bodega Santa Julia Malbec , Mendoza, Argentina	12.00	18.00
Decoy Cabernet Sauvignon , California	14.00	20.00
 Del Buono Sangiovese , Italy	10.00	15.00
Candoni Chianti , Tuscany, Italy	12.00	18.00



STARTERS

Prince Edward Island Mussels

steamed in a garlic butter white wine sauce with grilled baguette | 17.95 GFA

Maple Buffalo Chicken Wings

crispy fried wings, our house maple buffalo sauce, celery, carrots and blue cheese dressing | 14.95 GFA

Spinach Artichoke Dip

artichoke hearts, spinach, garlic, Parmesan, toasted pita chips | 13.95 GFA

Coconut Shrimp

coconut tempura battered gulf shrimp with a sweet Thai chili sauce | 15.95

Homemade New England Corn Chowder

our signature soup for over 40 years
cup 6.50 | bowl 9.00

Homemade Soup du Jour

cup 6.50 | bowl 9.00

Green Mountain Inn Salad

mixed greens, our maple vinaigrette, shaved carrots, julienne apples, dried cranberries and toasted walnuts
half 10.95 | full 13.95 GFA

Caesar Salad

romaine lettuce tossed in a creamy Parmesan dressing, garlic croutons and shaved Pecorino Romano
half 11.95 | full 14.95

Seasonal Harvest Salad

shredded Brussels sprouts, sliced apples, Applewood smoked bacon, maple-cider vinaigrette, rye croutons, sharp Cabot cheddar crumbles, poached cranberries
half 12.95 | full 15.95

Salad additions: chicken 9, shrimp 12, salmon 13

LITE FARE

The Whip Burger

char-grilled angus beef, Cabot sharp cheddar, lettuce, tomato, onion, mayonnaise and Major Grey's chutney on a grilled homemade bun with pickle and French fries | 20.95 GFA*

The Basic Burger

char-grilled angus beef, lettuce, tomato and onion on a grilled homemade bun with a pickle and French fries | 18.95 GFA*
add Cabot sharp cheddar or Swiss | 1.50

The Veggie "Impossible" Burger

100% plant based patty on a grilled homemade bun with our roasted red pepper aioli, lettuce, tomato, red onion, a pickle and French fries | 18.95 GFA*
add Cabot sharp cheddar cheese or Swiss | 1.50

French Dip Sandwich

braised shaved sirloin, toasted roll, Gruyere Cheese, arugula, pickled onions, natural jus and French fries | 24.95 GFA*

* GFA substitute chips for the French fries GFA - Gluten-free preparation available, please specify. If you have a food allergy or sensitivity, please inform your server before ordering.



ENTRÉES

Pan Seared Cod Filet

citrus herb crusted North Atlantic Cod, Parmesan risotto, lemon basil sauce, roasted cherry tomatoes and fresh seasonal vegetables | 38.95 GFA

New England Fish and Chips

Switchback Ale battered haddock, French fries, coleslaw, tartar sauce | 30.95

Vermont Cheddar Chicken

breaded marinated chicken breast, Cabot sharp cheddar, rhubarb chutney, herb roasted fingerling potatoes, cider jus, fresh seasonal vegetables | 28.95 GFA

Chicken Pot Pie

chicken, carrots, celery and onions simmered in a rich gravy baked with a buttermilk biscuit, served with herb roasted fingerling potatoes | 26.95

Gorgonzola-Crusted Filet Mignon

char-grilled 8 oz Prime Black Angus filet, Gorgonzola cheese, herb crumbs, port wine demi-glace, herb roasted fingerling potatoes and fresh seasonal vegetables | 59.95 GFA

Steak au Poivre

pan roasted peppercorn crusted 12 oz Prime Black Angus strip steak with a mushroom cognac sauce, herb roasted fingerling potatoes and fresh seasonal vegetables | 57.95 GFA

Simply Grilled

char-grilled Prime Black Angus steak, herb roasted fingerling potatoes and seasonal vegetables
8 oz Filet Mignon 57.95 | 12 oz New York Strip 55.95 GFA

Pan Seared Rib-Eye

16 oz Prime Black Angus bone in Rib-Eye, red wine demi-glace, chimichurri sauce, herb roasted fingerling potatoes and seasonal vegetables | 69.95 GFA

Ratatouille with Penne

roasted zucchini, yellow squash, peppers, cherry tomatoes, onions and eggplant, lemon herb tomato broth, Maplebook Farm burrata, basil, olive oil | 25.95 GFA

Additions: chicken 9, shrimp 12, tofu 6

*RARE - very red, cool center | MEDIUM RARE - red, warm center | MEDIUM - pink, warm center
MEDIUM WELL - slightly pink, warm center | WELL - broiled throughout, no pink*

** We are not responsible for steaks ordered over medium.*

**A complimentary basket of honey oatmeal rolls is served with your entrée.
Additional rolls may be ordered for \$3.00 each.**

*A gratuity of 20% will be added for parties of 8 or more.
The Vermont Department of Health advises that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*



WINES BY THE BOTTLE

CHAMPAGNE AND SPARKLING WINE

Le Mesnil Blanc de Blancs Grand Cru

Champagne, France 120.00

100% chardonnay from Grand Cru vineyards. Fine bubbles, light citrus flavors and a long, dry finish.

Brut D'argent Blanc de Blancs Brut

Jurol, France 36.00

Chardonnay from the foothills of the Alps, refreshing and dry.

Mumm Napa, Brut Prestige Methode Traditionelle

Napa Valley 42.00

Hints of melon, spice, and toasty vanilla, with a crisp, lingering finish.

La Marca Prosecco

Italy 38.00

Aromas of citrus and honeysuckle blossoms with a crisp, clean palate.

ROSÉ



Bieler Père & Fils Rosé

Aix-en-Provence, France 45.00

Grenache and Syrah. Dry rosé with rose petal and raspberry aromas. Light and refreshing.

Dorcha Sparkling Rosé

Slovenia 50.00

100% Blaufränkisch. Wild yeast, strawberries, cucumber. Broad fruits with a mineral finish.

Domaine Lafage Miraflores

Domaine Lafage, France 49.00

Paile rose, spicy, mineral nose, medium bodie, racey profile on the palate.

PINOT GRIS / PINOT GRIGIO

Crawford-Beck Pinot Gris

Eola-Amity Hills, Oregon 52.00

Ripe pear, Meyer lemon, minerality. Tart apple and tropical citrusy finish.

Domini del Leone Venezia Pinot Grigio

Veneto, Italy 44.00

Tart fruit balanced by lean minerality, subtle grip, and a structured, slightly weighted mouthfeel.

Alois Lageder Terra Alpina Pinot Grigio

Dolomiti, Italy 38.00

From the foothills of the Dolomites, this wine is of medium body with flavors of mango and spice.

RIESLING



Kung Fu Girl Riesling

Columbia Valley, Washington 32.00

Tangerine and grapefruit with a just off-dry finish.

SAUVIGNON BLANC

Sancerre "Les Boursicottes" Domaine Laporte

Loire France 52.00

A touch of ripe fig in the nose with citrus on the palate, nicely framed with minerals and ample acidity.

Three Brooms Sauvignon Blanc

Marlborough, New Zealand 45.00

From a single vineyard, done in the Sancerre style, pale straw color with a lovely focus of citrus.

Momo Sauvignon Blanc

Marlborough, New Zealand 38.00

Zesty and fresh with herbal and tropical fruit notes.

Pierre Angulaire Bordeaux Blanc

Bordeaux, France 34.00

A fresh, floral organic wine with notes of lemon, lime, and white grapefruit.



The Whip Bar and Grill is proud to carry products curated by or in collaboration with Charles Bieler. With local familial home ties he states that his soul hometown is Waterbury Center, Vermont.



CHARDONNAY

Kith and Kin Chardonnay, Napa Valley, California 82.00

Ripe pear with floral notes and a mineraly stonefruit finish.

Maison Albert Bichot, Chablis, Burgundy, France 64.00

White flowers and flint on the nose, opening up to a palate that boasts an elegant combination of almond notes and lovely vivacity.

Chateau de la Greffiere Chardonnay, Burgundy, France 56.00

Citrus and lime aromas, shortbread, dessert peaches. Lingering finish.

Frei Brothers, Russian River Valley, California 45.00

Green apple and orange zest with notes of buttery oak flavors for a smooth, silky finish.

OTHER REDS

Candoni Chianti, Tuscany, Italy 48.00

Dried cherries, mushrooms, tomato leaf, and paprika. Silky and smooth.

Duckhorn Vineyards Merlot, Napa, California 110.00

16 months in French oak. Ripe cherry, chocolate, and sweet earth.

Owen Roe Sinister Hand Red Blend, 2019, Columbia Valley, Washington 46.00

Raspberry and vanilla. Juicy, textured, and savory with chewy tannins.

The Withers, Mr. Burgess Rhône Blend, 2018, California 85.00

Dark fruits, pepper, and earthy elements. Full-bodied with licorice and floral notes.

Zin Collective Zinfandel, Sonoma, California 52.00

Toasty oak, strawberry jam, black tea, spice, chocolate, and cherries.

Bruna Grimaldi Camilla Barolo, Piemonte, Italy 95.00

Spiced plum, black cherry, leather, and tobacco.

 **Charles and Charles**, Columbia Valley, Washington 32.00

60% Cabernet and 40% Syrah blend, dark in color and with flavors of blueberry and smoke.

Bodegas Torremoron Tempranillo Ribera del Duero, Spain 46.00

Fresh black and blue fruit aromas with vibrant boysenberry and cassis flavors with a light finish.




PINOT NOIRS

- Kasyan Pinot Noir**, Santa Barbara, California 48.00
Bing cherries, rose hips, dried orange rind, sandalwood. Earth-driven and complex.
- Growers Guild**, Oregon 46.00
Ripe cherry with toasty oak, bursting red fruit, and a juicy finish.

CABERNET SAUVIGNON

- Jayson by Pahlmeyer, 2018**, Napa Valley, California 255.00
Wild blackberry, anise, and olive. Plush tannins with blueberry jam and vanilla finish.
- Pine Ridge**, Napa, California 100.00
Dark black fruits, silky smooth and polished with a light hand of oak and a long finish.
- Château La Freynelle**, Bordeaux 45.00
Red fruits, spices, and vanilla. Rich and fruity with harmonious tannins.
- Decoy**, Napa, California 52.00
Black cherry, ripe plum, cranberry, and tapenade with nutmeg and cardamom.

Availability, vintage and price subject to change.

 *The Whip Bar and Grill is proud to carry products curated by or in collaboration with Charles Bieler. With local familial home ties he states that his soul hometown is Waterbury Center, Vermont.*