

*Welcome!*



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DINNER MENU

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## 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

### **Bees Knees** | 16.00

Barr Hill Gin with honey syrup and lemon, served  
straight up with a twist

### **Maple Apple Mule** | 17.00

Mad River Maple Rum, ginger beer, lime juice,  
apple cider

### **Green Mountain Grapefruit Martini** | 16.00

Green Mountain Vodka, Grand Marnier, lemon juice,  
grapefruit juice

### **Mad Apple Hot Toddy** | 17.00

Mad River Apple Brandy, hot water, lemon  
and honey syrup

**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

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

## WINES BY THE GLASS

### SPARKLING & WHITE WINES

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

### ROSÉ

	6 OZ	9 OZ
 <b>Bieler Père &amp; Fils</b> , Aix en Provence, France	12.00	18.00

### RED WINES

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

### Mushroom Toast

wild mushrooms, fresh herbs, Gruyere, sourdough,  
arugula, red onion, citrus-herb oil | 14.95 GFA

### 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

### **Vermont Cheddar Chicken**

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

### **Pan Seared Pork Rib-Eye**

maple brined pork rib-eye, pineapple barbeque sauce, herb roasted fingerling potatoes and fresh seasonal vegetables | 27.95

### **New England Fish and Chips**

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

### **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 GFA

### **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

### **Beef Bourguignon**

a rich stew of beef braised in red wine with beef jus, onions, carrots, mushrooms, herbs and fingerling potatoes | 32.95

*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 mineral 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.

**Rubinelli Vajol, Recioto della Valpolicella**, Classico, Italy 48.00

Ripe cherry, prune, blackberry, and spice. Strong and elegant with a tannic 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.*



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