

*Welcome!*



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DINNER MENU

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## WHIP SIGNATURE DRINKS

### **Cranberry Limoncello Hugo Spritz** | 16.00

Empress gin, Limoncello, St. Germain, fresh lime juice, fresh mint leaves, club soda, prosecco

### **White Sangria** | 15.00

white wine, Green Mountain lemon and orange vodka, peaches, oranges, lemons, limes, cranberries, fresh mint leaves, lemon lime soda, club soda

### **Jalapeño Ginger Margarita** | 15.00

tequila, Domaine Canton, house ginger syrup, lime juice, fresh jalapeño

### **Blood Orange Bourbon Sour** | 16.00

bourbon, blood orange simple syrup, fresh lemon juice, egg white

### **Watermelon Mint Gimlet** | 17.00

Barr Hill gin, housemade watermelon syrup, fresh lime juice, fresh mint leaves

### **Whip Style Old Fashioned** | 15.00

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

### **Green Mountain Espresso Martini** | 16.00

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

### **Maple Makers Mark Manhattan** | 16.00

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

### **Add Two Hand Stuffed Blue Cheese Olives** | 2.00

### **Frozen Daiquiri** | 15.00

lime or strawberry, rum, lime juice, simple syrup

### **Frozen Margarita** | 15.00

lime or strawberry, tequila, triple sec, lime juice, salt rim

### **Frozen Pina Colada** | 15.00

pineapple, pineapple juice, cream of coconut, rum, shredded coconut

*\*All liquor requested to be served on the rocks or neat will incur a \$2.00 upcharge due to an additional 0.5 oz of alcohol.*

## CIDER SELECTION

### **Stowe Cider, Tips Up** | 7.00

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

### **Champlain Orchards McIntosh & Maple** | 6.00

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** | 3.00

### **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 | 2.25

### **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>Heineken</b>   5.50
<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>Michelob Ultra</b>   5.00
<b>Guinness Stout</b> 16oz   8.00	<b>White Claw Hard Seltzer</b>   6.00 lime, black cherry, raspberry
<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>Bud Light</b>   5.00	<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>Acrobat Pinot Gris</b> , Oregon	9.50	14.25
 <b>Kung Fu Girl Riesling</b> , Columbia Valley, Washington	9.50	14.25
<b>Les Allies Sauvignon Blanc</b> , France	11.00	16.50
<b>Three Brooms Sauvignon Blanc</b> , Marlborough, New Zealand	11.50	17.25
<b>Hess Shirltail Ranches Chardonnay</b> , Monterey, California	9.00	14.25
<b>Chalk Hill Estate Russian River Chardonnay</b> , Sonoma Coast, California	11.00	16.50

## ROSÉ

	6 OZ	9 OZ
 <b>Bieler Père &amp; Fils</b> , Aix en Provence, France	11.00	16.50

## RED WINES

	6 OZ	9 OZ
<b>Domaine Les Grand Bois Côtes du Rhône</b> , France	11.50	17.25
<b>Growers Guild Pinot Noir</b> , Oregon	13.00	19.50
<b>Rickshaw Pinot Noir</b> , California	9.50	14.25
<b>Pacific Standard Cabernet Sauvignon</b> , California	10.50	15.75
 <b>Decoy Cabernet Sauvignon</b> , California	14.00	20.00
<b>Zin Collective Zinfandel</b> , California	11.00	16.50
<b>Sinister Hand</b> , Columbia Valley, Washington	12.00	18.00
 <b>Del Buono Sangiovese</b> , Italy	10.50	15.75



## APPETIZERS

### 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

### Coconut Shrimp

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

### Rosemary Parmesan Fries

French fries, Parmesan, rosemary, black pepper and  
roasted garlic aioli | 8.95

### Hummus Plate

house made hummus, cucumbers, carrots, celery,  
radish, pickles, olives, Vermont Feta,  
pita bread | 13.95 GFA\*

*\*Gluten-free crackers available*

## SOUPS & SALADS

### 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

### Vegetable Quinoa Salad

toasted quinoa, diced vegetables, arugula, fresh herbs,  
lemon, extra virgin olive oil, Maplebook Farms  
feta and roasted chickpeas  
half 11.95 | full 14.95

**Salad additions: chicken 9, shrimp 12, salmon 13**

## STEAK ENTRÉES

### Pan Seared Rib-Eye

16 oz Black Angus bone in Rib-Eye, red wine demi-glace, chimichurri sauce,  
herb roasted fingerling potatoes and steamed asparagus | 67.95 GFA

### Gorgonzola-Crusted Filet Mignon

char-grilled 8 oz Black Angus filet, Gorgonzola cheese, herb crumbs, port wine demi-glace,  
butter whipped potatoes and asparagus | 50.95 GFA

### Steak au Poivre

pan roasted peppercorn crusted 12 oz Black Angus strip steak with a mushroom cognac sauce,  
butter whipped potatoes and fresh seasonal vegetables | 48.95 GFA

### Simply Grilled

char-grilled Black Angus steak, butter whipped potatoes and seasonal vegetables  
8 oz Filet Mignon 48.95 | 12 oz New York Strip 45.95 GFA

### The Whip Bar Steak

char-grilled 8 oz Black Angus top sirloin, bacon shallot butter, herb roasted fingerling potatoes,  
fresh seasonal vegetables | 34.95 GFA

*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.*



## ENTRÉES

### **Pan Seared Cod Filet**

citrus herb crusted North Atlantic Cod, Parmesan risotto, lemon basil sauce, roasted cherry tomatoes and asparagus | 35.95 GFA

### **Seafood Diavolo**

linguine with mussels, shrimp, squid and fresh fish in a spicy tomato white wine herb broth | 34.95

### **Vermont Cheddar Chicken**

breaded marinated chicken breast, Cabot sharp cheddar, rhubarb chutney, butter whipped potatoes, cider jus, fresh seasonal vegetables | 28.95 GFA

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

maple brined pork rib-eye, pineapple barbeque sauce, cornbread dressing, roasted sweet potatoes and sauteed broccoli | 27.95

### **Ratatouille with Penne**

roasted zucchini, summer 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**

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

Switchback Ale battered haddock, French fries, maple coleslaw, tartar sauce | 26.95

## BURGERS & SANDWICHES

### **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, Jasper Hill Whitney Cheese, arugula, pickled onions, natural jus, French fries, celeriac slaw | 24.95 GFA\*

### **Classic Rubeen**

grilled rye bread, shaved corned beef, Swiss cheese, sauerkraut and Russian dressing with fries | 20.95 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.

*A gratuity of 20% will be added for parties of 8 or more; a \$5.00 charge will be added to all split entrées. 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

#### **Champagne Louis Roederer**

Champagne Collection 243 - 155.00

Chardonnay grapes lend the wine its aromas of ripe, sweet fruit complemented by subtle oaky notes.

#### **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

Delicate golden peach color, tantalizing hints of melon, spice and toasty vanilla, with a crisp lingering finish.

#### **Elio Perrone Sourgal, Moscato d'Asti**

Italy 42.00

Floral, yellow peach, sage and Muscat grapes. Sweet, harmonic, and well balanced.

#### **La Marca Prosecco**

Italy 38.00

A delicate golden color that sparkles with lively effervescence. Aromas of citrus and honeysuckle blossoms with a crisp, clean palate.

### ROSÉ

#### **Bieler Père & Fils Rosé**

Aix-en-Provence, France 45.00

Primarily Grenache and Syrah in this dry rosé with rose petal and raspberry aromas. Light and refreshing.

#### **Villa des Anges**

Languedoc-Roussillon, France, Rias Baixas 42.00

Old vine, light-bodied wine. Crisp and fresh with aromas of strawberries and red currants.

#### **Domaine Lafage Miraflores**

Domaine Lafage, France 49.00

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

### PINOT GRIS / PINOT GRIGIO

#### **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.

#### **The Four Graces, Pinot Gris**

Willamette Valley 38.00

Apple and white grapefruit flavors with lemon zest, earthy tones and a crisp finish.

### RIESLING

#### **Forge Cellars Riesling, Dry Classique**

Seneca Lake 42.00

Notes of bosc pear and green apple spice.

#### **Seehof Riesling Feinherb**

Rheinhessen, Germany 36.00

Organic, slightly dry wine with tasting notes of apple, lime, melon and cassis.

#### **Kung Fu Girl Riesling**

Columbia Valley, Washington 32.00

Tangerine and grapefruit on the palate 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.

#### **Pierre Angulaire Bordeaux Blanc**

Bordeaux, France 34.00

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

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## CHARDONNAY

**Rombauer**, Carneros, California 75.00

Opulent, bursting with ripe tropical fruit and roasted pineapple with nutty, oaky undertones.

**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.

**Frei Brothers**, Russian River Valley, California 45.00

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

**Chalk Hill Estate**, Sonoma, California 43.00

The Sonoma Coast Chardonnay is bright, forward, balanced and approachable. With its cool-climate influences, it has remarkable varietal intensity, balanced acidity and mineral notes.

## PINOT NOIRS

**Domaine Michel Juillot, Bourgogne Rouge**, Burgundy, France 54.00

Organic and hand harvested, aged one year in oak barrels with expressive notes of red berries and plum.

**Flowers**, Sonoma Coast 110.00

Expansive nose of bright cherries and raspberries leads to a mouthful of lush fruit flavors and texture.

**Sonoma Cutrer**, Russian River, California 60.00

Dark ruby in color, black cherry core with tea and tobacco leaf notes on the finish.

**Growers Guild**, Oregon 46.00

Ripe cherry notes with toasty oak aromas and bursting red fruits in the palate and a juicy long finish.

**Grochau Cellars "Commuter Cuvée"**, Willamette Valley, Oregon 42.00

Burgundian in style, with soft cherry and plum flavors finishing with tea leaf and spice.

## CABERNET SAUVIGNON

**Jayson by Pahlmeyer, 2018**, Napa Valley, California 255.00

Opens with vibrant notes of wild blackberry, anise, and Castelvetro olive. Its firm tannins soften with time, revealing a plush mid-palate and a smooth, lingering finish of blueberry jam and vanilla.

**Silver Oak**, Alexander Valley, California 140.00

Black cherry and cocoa on the palate nicely framed by 24 months in oak.

**Pine Ridge**, Napa, California 100.00

Dark black fruits, silky smooth and polished with a light hand of oak and a long finish.

**Ramey, Napa**, California 120.00

25% Cabernet Franc adds smoky overtones to the dark berry flavors of this powerful cabernet.

**Elderton Estate, Barossa**, Australia 52.00

From 70 yr old vines, very dark, velvety blackberry fruit with a lingering finish.

**Château La Freynelle**, Bordeaux 45.00

Expressive nose of red fruits, spices and vanilla. Rich and fruity mouth with silky and harmonious tannins.

**Decoy**, Napa, California 52.00

Layers of black cherry, ripe plum, cranberry and tapenade, with oak-inspired hints of nutmeg, vanilla and cardamom, this is a nice choice by the glass or the bottle.

**Balancing Act**, Columbia Valley, Washington 42.00

Bright red and purple fruit hints of leather and black peppercorn with a smooth finish.

**The Show**, California 32.00

Aromas of black cherry, plus and currant with notes of cedar.



## OTHER REDS

**Duckhorn Vineyards Merlot**, Napa, California 110.00

16 months in French oak barrels endows this with a fair amount of weight and structure. Layers of ripe cherry, chocolate and sweet earth emerge after a little time in the glass.

**Sinister Hand, Red Blend, 2019**, Columbia Valley, Washington 46.00

Spicy, dark, and savory characteristics. The exuberant nose has raspberry aromas with a hint of vanilla, while the lively palate has a soft juicy texture and a well-balanced acidity. Chewy tannins, black cherry, and a hint of toasty French oak round out the vibrant finish.

**The Withers, Mr. Burgess El Dorado, 2018**, California 85.00

A rich, Rhône-style blend dominated by Syrah, featuring dark fruit flavors of blackberry and black cherry, complemented by peppery spice and earthy elements. Expect aromas of leather, licorice, and floral hints, with a full-bodied structure and a long, complex finish.

**Ridge Vineyards, Three Valleys, Zinfandel Blend**, California 45.00

Blackberry, red currant and black cherry on the palate with notes of vanilla and spice.

**Zin Collective Zinfandel**, Sonoma, California 52.00

Notes of toasty oak, strawberry jam, berries, black tea and spice with chocolate, cherries and textured tannins on the finish.

**D'Arenberg "The Footbolt" Shiraz**, McLaren Vale, Australia 39.00

Red licorice, black plum and black pepper spice with a complex, earthy, finish.

**Castello di Bossi Chianti Classico**, Tuscany, Italy 40.00

Plums and cherries on the nose have softened with the tannins for a long, savory finish.

**Bruna Grimaldi Camilla Barolo**, Piemonte, Italy 95.00

With spiced plum and black cherry framed with leather and tobacco notes.

**Château Pégau "Cuvée Maclura"**, Cotes du Rhone 42.00

Cassis, blackberry and spice on the palate with a dry, smoky and full finish.

**Château Baignan, Merlot Cabernet Blend, Médoc Cru**, Bourgeois 45.00

Deep color and a very fruity nose, with pronounced notes of black currants and black cherries, accompanied by a hint of spice.

 **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, Ribera Del Duero**, Tempranillo, Spain 46.00

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

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

Strong, tannic, clean and elegant with ripe cherry, prune, blackberry and spice with a light finish.

*Availability, vintage and price subject to change.*

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