

# CARVE

STRATTON MOUNTAIN

## COCKTAILS



<b>TWO TRUTHS</b>	\$20
Bulleit Rye, Luxardo, Sweet Vermouth, Bitters	
<b>GOLDEN HOUR</b>	\$20
Pineapple Infused Tequila, Bauchant Liqueur, Jalapeno Syrup, Lime Juice	
<b>RAY OF SUNSHINE</b>	\$16
Ketel One Vodka, Blood Orange Syrup, Triple Sec, Lime Juice	
<b>HEART OF GOLD</b>	\$17
Bulleit Bourbon, Lime Juice, Ancho Chili and Honey Syrup	
<b>BLUEBERRY RHUBARB FIZZ</b>	\$16
Botanist Gin, Rhubarb bitters, Blueberry Syrup, Egg White, Seltzer	
<b>JET PILOT</b>	\$18
Smith and Cross Rum, Barbancourt Rum, Wray and Nephew Rum, Falernum, Cinnamon, Grapefruit, Absinthe	

## BEERS



<b>LITTLE SIP IPA</b>	\$12
Waitsfield, VT 6.2% ABV	
<b>GREEN STATE LAGER</b>	\$10
Burlington, VT 4.9% ABV	
<b>14TH STAR CODENAME HAZY IPA</b>	\$12
St. Albans, VT 4.8% ABV	
<b>14TH STAR BREAKFAST STOUT</b>	\$12
St. Albans, VT 6.8% ABV	
<b>VON TRAPP HELLES LAGER</b>	\$10
Stowe, VT 4.9% ABV	
<b>VON TRAPP PILSNER</b>	\$10
Stowe, VT 5.4% ABV	
<b>SWITCHBACK ALE</b>	\$10
Burlington, VT 5.0% ABV	
<b>VALLEY CRAFT ITALIAN PILS</b>	\$12
Wilmington, VT 5.1% ABV	
<b>VALLEY CRAFT BELGIAN WHITE</b>	\$12
Wilmington, VT 4.9% ABV	
<b>FIDDLEHEAD IPA</b>	\$12
Shelburne, VT 6.2% ABV	

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## WHITE WINE



- GNUDSEN CHARDONNAY** GLS/BTL \$20/\$60  
freshly peeled orange, crisp pear, good acidity with hints of lemon curd, rosemary and vanilla cream.
- BARONE FINI PINOT GRIGIO** \$12/\$35  
Delicate floral aromas, lemon, honeydew and ripe apples, bright acidity and warm minerality.
- DOMAINE L'ESTANG COTEAUX GIENNOIS, SAUVIGNON BLANC** \$17/\$60  
the classic profile of fresh citrus and zippy acidity with a bit of roundness for balance.
- UNSHACKLED CHARDONNAY** \$16/\$55  
sweet cream, white peach, green apple, and a hint of minerality, brown spice and vanilla
- ILLAHE VIOGNIER** \$15/\$45  
white peach, nectarine, dragon fruit, pineapple, jasmine, and sweet pea
- MARY TAYLOR MUSCADET** \$12/\$40  
Notes of brioche, honey, candied lemon, pear, mineral backbone

## ROSE & BUBBLES

- MIRAVAL ROSE** \$17/\$50  
typical Provencal pale pink, fresh fruit, freshly cut currants and roses, with a zest of lemon
- BEAU JOIE CHAMPAGNE NV** \$20/\$90  
Floral and yeast notes on the nose give way to crisp fruit flavors of citrus and apple

## RED WINE



- POST & BEAM BY FAR NIENTE** GLS/BTL \$25/\$80  
Cabernet Sauvignon, wild raspberry, clove and, leather, cassis and espresso beans
- CHATEAU CLOS PETIT-CORBIN** \$25/\$80  
elegant, supple fruit, beautiful minerality and leather
- STARK-CONDE CABERNET SAUVIGNON** \$22/\$75  
sweet-spice aromas of cigar box, toasted oak and licorice, blackberry, cherry, fine tannins
- SEAN MINOR PINOT NOIR** \$18/\$60  
ripe plum, bouquet of violets and cocoa powder, dark cherry, strawberries and cedar spice
- KEN WRIGHT PINOT NOIR** \$16/\$45  
red and bramble fruits, cedar, passion fruit and rose petal
- CATENA MALBEC** \$18/\$60  
Rich, soft plum and blackcurrant-flavored red with smooth tannins
- SIMI CABERNET SAUVIGNON** \$18/\$60  
Black olive, tar, cassis and cherry well-wrapped in toasted oak
- RUFFINO MODUS TOSCANA** \$18/\$60  
hints of spices, sweet tobacco, refined balsamic notes, silky tannins, blackberry fruit and cocoa