



QUANTITY

**T A P A S****Green Broth 'Caldo Verde' \$12**

Tomatoes, potatoes, chicken stock, onion, served hot with sausage & grilled bread

**Brûléed Goat Cheese Salad \$16**

Mixed greens, roasted red peppers, glazed walnuts, fried serrano ham, tarragon-sherry vinaigrette, with lemon-honey brûléed Chevre

**T-Bar Slider \$16**

Two sliders, roasted pork, fruit BBQ, coleslaw, crispy onion, Manchego cheese

**Papas Bravas (V) \$13**

Yellow fingerling halves roasted with garlic & EVOO, served with bravas sauce & spicy aioli

**Albondigas \$12**

Pork & beef meatballs in a Spanish-style tomato, carrot sauce

**Gambas al Ajillo \$19**

Jumbo shrimp poached in EVOO and garlic, grilled bread

**Pinchos Morunos \$16 (GF)**

Chicken breast rolled in cumin, coriander, spanish paprika, skewered and grilled, topped with fresh mint sauce

**Robo De Toro \$18**

Oxtail braised in red wine, Spanish tomato sauce and grilled bread

**Pan con Tomate \$14**

Grilled bread (2 piece), fresh tomato, serrano ham, manchego, EVOO

**Ceviche \$16 (GF)\***

Cilantro, onion, lime, served with fresh tortilla chips

**Crispy Pork Belly Bites \$18 (GF)**

Six pieces of pork belly, Ras el Hanout spice blend, fruit BBQ sauce

**Serrano-Wrapped Fresh Figs \$14 (GF)**

Stuffed with herbed Boursin, fresh rosemary skewer

**Verano Flatbread \$14**

Sun Dried tomato, red onion, roasted red peppers, albondigas sauce

**Shrimp and Chorizo Flatbread \$16**

Garlic oil, chorizo, shrimp, salsa, fresh basil

**Truffle Fried Fingerlings \$14 (V)**

Parsley, Parmesan, white truffle oil

**Burrata Salad \$16**

Arugula, blistered tomatoes, roasted red peppers, crispy carrot, figs, ginger-cinnamon dressing

**Lamb Chupete \$26 (GF)**

Citrus chimichurri, mint garnish (4 piece)

**Eggs Elote \$14 (V)**

Latin street corn deviled eggs (4 piece)

**Queso Frito \$14 (V)**

Ciliegine mozzarella, breaded, fried, spicy aioli and pesto

**Grillo's Pickle Dip \$14 (V) GRILLO'S PICKLES**

Grillo's dill pickles, sour cream and cream cheese, topped with toasted panko and served with pita chips

GF- Gluten Free • V- Vegetarian • VG- Vegan

\*These items are served raw or undercooked. Consuming raw or undercooked seafood, shellfish, poultry, meat or eggs may increase your risk of foodborne illness. Major food allergens are used as ingredients. Please inform your server if you have an allergy or dietary restrictions.



T - BAR  
STRATTON MOUNTAIN

## H O U S E   C O C K T A I L S

### **Neapolitan Astro Negroni \$20**

A cosmic twist on a classic. Creamy strawberry, vanilla, and cacao orbit around a Negroni base for a rich, nostalgic sip that's out of this world.

### **Grillo's Tini \$21**

Because we know you love Grillo's pickles and a perfectly dirty martini, we've combined the best of both worlds. Want it with a little heat? We can make it hot... and extra dirty

**GRILLO'S  
PICKLES**

### **Hog Wild \$24**

Bold, bossy, and bourbon forward: a brown butter beauty with cinnamon cider sweetness, an Angostura snap that says "pay attention," and a bright orange twist that totally steals your heart vanilla bitters in tow

### **Tinto de Verano \$19**

A Spanish refreshment of red wine, citrus, sugar, and soda. Some call her Sangria's fun cousin.

### **Goodbye Earl \$20**

Like revenge, but in a glass. Butterfly pea infused gin, zesty lemon, and cheeky Earl Grey syrup get frothy with egg white, pretty enough to Instagram, dangerous enough to make Earl worry

### **Grand New Caddy \$19**

It's your margarita after a glow up top shelf tequila, fresh lime, and a plush orange foam that's smoother than your pickup line on vacation.

### **Fluffy Grapefruit Spritz \$19**

Sweet, sassy, and a little bitter like your best comeback. Bubbly Aperol, fresh grapefruit, and Cava make this a flirty sip that fizzes just right

### **Rasin Hell \$19**

A rich, rowdy sipper that marries banana infused rum and sweet sherry with a nutty kick of black walnut bitters. Bold, boozy, and just a little mischievous raise some hell, one raisin at a time.

## D R A F T   B E E R

Ask us about our rotating Vermont craft selection.

## W I N E S   B Y   T H E   G L A S S

### B U B B L E S

#### **House Cava Brut, Catalonia, SP. \$15**

Dry brut with fine and tiny bubbles, well balanced and not too sweet.

### W H I T E S

#### **Brisa Suave, Vinho Verde, PT \$13**

Crisp and refreshing, with green apple, citrus, and melon, light bubbles, and a smooth, mineral finish.

#### **Foral de Melgaço, Alvarinho, PT \$15**

Balanced and packed with intense aromas of citrus, apple, and pear. Comparable to a Sauv Blanc with its floral and a tropical background.

#### **Domiene Gorondona, Txacoli de Bizcaia Blanco, Basque, SP \$15**

Complex floral notes on the nose open up to apple, shaved fennel, and crushed limes. This soulful, light bodied white wine has a lively, mineral driven finish.

### R E D S

#### **Monte da Ravasqueira, Douro Vinhas De Xisto Reserva Tinto, Douro, PT \$15**

Fresh fruit meets a cheeky herbal twist. Bold, structured, and perfect for rich, hearty dishes.

#### **Voché, Rioja Reserva, SP \$15**

A cheeky ruby red with a bright side think cherry, sweet oak, vanilla, and a wink of bitter almond in a smooth, oaky medium body.

#### **Bodegas Olivares, Altos De La Hoya Jumilla Monastrell, Murcia, SP \$14**

Deep ruby red with ripe red and dark fruit aromas, minerality, and spice. Wild yeast fermented, bold, and tannic.

#### **Explosivo, Vhino Tinto, PT \$14**

A chilled, lightly sparkling red bursting with blackberry and plum, bright acidity, and a crisp, refreshing dry finish

