



QUANTITY

T A P A S**Grillo's Pickle Dip \$14 (V)**

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

**GRILLO'S
PICKLES****Brûléed Goat Cheese Salad \$18**

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

T-Bar Slider \$17

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

Eggs Elote \$14 (V)

Latin street corn deviled eggs (4 piece)

Shrimp Cocktail \$18

Poached shrimp, house cocktail sauce

Burrata Salad \$16

Arugula, blistered tomatoes, roasted red peppers, crispy carrot, figs, ginger-herb sherry vinaigrette

Crispy Pork Belly Bites \$18 (GF)

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

Spinach Artichoke Dip \$13

Artichoke and spinach in a cream cheese, sour cream and Manchego blend with herbs, spices and pita chips

Verano Flatbread \$14

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

Truffle Fried Fingerlings \$14 (V)

Parsley, Parmesan, white truffle oil

QUANTITY

D E S S E R T**Crema Catalana \$15 (GF)**

Topped with fresh fruit

Dulce de Leche \$14

Sweet milk cake

Basque Style Cheesecake \$15 (GF)

Topped with Chocolate mousse

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

Astronaut ice cream negroni with Vanilla Gin, Strawberry Campari, and Cacao Vermouth. A cosmic twist on the bitter classic

Hog Wild \$24

Brown butter fat washed Hogsworth Bourbon, Cinnamon cider maple syrup, Vanilla bitters. The old fashioned riff that puts Vermont ingredients on display

TBar Sangria \$18

Red wine sangria with Citrus, Apricot, Brandy and Licor 43. Summer is for Sangria! Only available by the glass

Daq City \$19

Aged Rum, Grilled pineapple demerara, Lime. A rum forward classic with a tropical twist. Set your watch to island time and put your email on out of office

It Doesn't Taste Purple \$20

Peaflower infused Gin, Lillet Blanc, Italicus, Lemon. A sip begs the question: What does purple taste like? Perfectly balanced, outrageously fun

Grand New Caddy \$19

Tequila or Mezcal, Agave, Lime, Gran Marnier foam. An old school Margarita with a new school techniques. Our most popular drink!

Fluffy Grapefruit Spritz \$19

Aperol, Grapefruit, Cava, Seltzer. Bubbly, low ABV and refreshing. Your friends will be super jealous of this drink, until they realize they can order their own

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**

DRAFT BEER

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 it's floral and a tropical background.

Las Campanas, Chardonnay, Navarra, SP \$15

Offers bright citrus and green apple flavors balanced by subtle tropical notes and a clean, lively 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.



The best cocktails in Stratton village, crafted and concocted by lead bartender Jon Baxter