
Grizzly's
the bar at the base, baby
VT

SHARES & STARTERS

French Fries — **$10**

Falafel & Tzatziki Dip — **$15**
Crispy falafel with creamy tzatziki for dipping

Pierogies — **$19**
Mozzarella, parmesan, bacon bits, sour cream, green onion

Vegetable Eggrolls — **$15**
With sweet chili sauce

Pretzel Sticks — **$18**
Served with cheese sauce

Cheesy Quesadilla — **$15**
Salsa and sour cream on the side
• Add Chicken +$7 | Add Short Rib +$8

Poutine — **$19**
French fries, rich brown gravy, cheese curds
• Add Short Rib +$7

Crispy Onion Rings — **$16**

Wings
Red Hot Buffalo, BBQ, or Sweet Chili
6 — **$14** | 12 — **$26**

Tendies
Side of Red Hot Buffalo or BBQ
5 — **$18**

Nachos
Topped with melted cheese, olives, jalapenos, green onion, served with side salsa and sour cream
- Classic— **$22**
- Chili — **$23**
- Buffalo Chicken — **$24**
- BBQ Pork — **$24**

SOUPS & SALADS

Hearty Beef Chili — **$15**
With sour cream, green onion, shredded cheese

New England Clam Chowder — **$15**
Served with oyster crackers

Classic French Onion — **$17**
Gruyere cheese with crispy onion topping

Homestyle Short Rib Stew — **$20**
Short rib, potatoes, carrots, celery, onion, rich beef gravy, toasted baguette

Caesar — **$20**
Crispy romaine, Caesar dressing, parmesan cheese, croutons

Chickpea Bowl — **$20**
Chickpeas, red onion, cucumber, feta, mesclun greens, green goddess vinaigrette

Vermonter — **$20**
Mesclun greens, Cabot cheddar, cranberries, walnuts, maple balsamic

Tuna Poke Stack* — **$21**
Ahi tuna, avocado, cucumber, wasabi cucumber dressing, won ton chips, pickled ginger, sesame seeds

Add to any salad:
- grilled chicken +$8
- crispy chicken +$8
- scoop chicken salad+$5
- short rib+$10
- falafel +$7

SANDWICHES

Served with French Fries and a Grillo's pickle.
Sub Caesar Salad $6.

BBQ Pork Sandwich — $19
Pulled pork, Grillo's pickle chips, cheddar, crispy onion topping on a steamed potato bun

Spicy Black Bean Burger — $19
Potato bun, lettuce, tomato, onion
• Add cheese +$2 (cheddar, American, Swiss, or provolone)

Grizzly's Burger* — $24
8 oz Vermont raised beef, potato bun, cheddar, lettuce, tomato, onion, garlic aioli
• Add bacon +$5

Cheesesteak Sandwich — $22
Shaved ribeye, provolone, onions & peppers on a hoagie roll with cherry pepper garnish

Short Rib Grilled Cheese — $24
Cabot cheddar, sourdough, short rib, arugula, garlic aioli

Turkey BLT Express Club — $21
Sourdough, bacon, Swiss, lettuce, tomato
• Add avocado smash +$4

Curry Chicken Salad — $20
Served on toasted sourdough with mesclun greens, celery, apple, raisins and creamy curry mayo

Cowboy Chicken — $23
Grilled chicken breast, BBQ, bacon, cheddar cheese, onion ring, served on a potato bun

COMFORT FOOD

Mac n' Cheese
Cavatappi pasta, creamy four cheese sauce, toasted panko crumbs — $16
Add:
- Buffalo chicken +$6
- BBQ pulled pork +$6
- short rib +$10

Jerk Chicken with Rice & Beans — $20
Authentic Jamaican jerk ¼ chicken on the bone, coconut milk rice & beans, fried plantains, parsley, mango salsa

CHILDREN'S MENU

Served with French Fries and a Grillo's pickle.
Sub Caesar Salad $6.

Kids Burger or Cheeseburger	**$16**
Chicken Tenders	**$16**
Grilled Cheese	**$16**
Hot Dog	**$16**

TAKE GRIZZLY'S HOME WITH YOU!

Now offering hats, t-shirts, sweatshirts & more.

SCAN THIS QR CODE TO SHOP NOW

Vegetarian · Gluten Free · Vegan · Keto · Dairy Free

Room charges and parties of 6+ are subject to 18% gratuity. Payments may be split up to four ways.
*Consuming raw or under cooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness.
Food prepared or served in this facility may include one or more of the Major 9 food allergens – milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans, and sesame. Please notify staff if you have food allergies or dietary restrictions.

COCKTAILS

Classic Bloody — $18
The hangover whisperer. Bold, briny, and just judgmental enough to get you back to your best. Crafted with Skyy Vodka

Suntanner Marg — $18
A light burn and a goggle tan. Grizzly's go-to crafted with Pueblo Viejo Blanco Tequila & BOLS Triple Sec

Purple Haze Mule — $18
Just enough haze to keep things interesting. Crafted with Tito's Handmade Vodka, Lavender & Gosling's Ginger Beer

Double Irish — $16
Jameson Irish Whiskey + Bailey's Original Irish Cream = the perfect excuse to call coffee "cocktail hour"

Brown Bear — $16
Captain Morgan Original Spiced Rum meets hot apple cider for a cozy cuddle

IKONic Negroni — $19
Bombay Sapphire, Campari, Martini Rosso Sweet Vermouth, Strawberry, Basil

Dill With It — $21
Tin Cup Bourbon, pickle brine, and lemon-lime soda over ice, finished with a Grillo's pickle spear. Sweet, salty, and unapologetically dill-icious. Served in a Grillo's pickle bucket!



CANS

Sip Of Sunshine Lawson's Finest Liquids	**$12**
Guinness	**$12**
Coors Light	**$8**
Michelob Ultra	**$8**
Sun Cruiser	**$12**
High Noon assorted flavors	**$12**
Run Wild IPA N/A Athletic Brewing	**$8**

DRAFT BEER

Stowe Cider Tips Up — $12
Stowe, VT: 6.2%

Bohemian Pilsner — $11
Von Trapp Brewing, Stowe, VT: 5.4%

Green State Lager — $11
Zero Gravity, Burlington, VT: 4.9%

Switchback Ale — $11
Switchback Brewing, Burlington, VT: 5%

Long Trail Ale — $11
Long Trail Brewing Co., Bridgewater, VT: 5%

Fiddlehead IPA — $12
Fiddlehead Brewing, Shelburne, VT: 6.2%

Green Mountain Gold — $12
Mount Holly Beer Co., Mount Holly, VT: 7%
Winner of Stratton's 2026 Brewer's Cup

Dead Flower — $12
Foam Brewers, Burlington, VT: 6.2%

Lil Sip IPA — $12
Lawson's Finest Liquids, Waitsfield, VT: 6.2%

UFO White — $11
Harpoon Brewery, Boston, MA: 4.8%

Pabst Blue Ribbon — $8
American Lager: 4.7%

Bud Light — $8
American Style Lager: 4.2%

WINE

House Red	**$10**
House White	**$10**
La Marca Prosecco	**$14**

Need wings? We got 'em.
Red Bull Original
Red Bull Sugarfree

Red Bull