






## SHARES & STARTERS

**French Fries**  **\$10**

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

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

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

**Pretzel Sticks**   
Served with cheese sauce **\$17**

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

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


**Crispy Onion Rings**  **\$16**

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

**Boneless Wings**  
Red Hot Buffalo, BBQ, or Sweet Chili  
10 — **\$17** | 20 — **\$29**

**Nachos**  
Topped with melted cheese, olives, jalapenos, green onion, served with side salsa  
Classic — **\$21** | Chili — **\$22**  
Buffalo Chicken — **\$23** | BBQ Pork — **\$23**  
Bacon — **\$23**


## 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** **\$16**  
Gruyere cheese with crispy onion topping

**Homestyle Short Rib Stew** **\$19**  
Short rib, potatoes, carrots, celery, onion, rich beef gravy, toasted baguette

**Caesar**  **\$16**  
Crispy romaine, Caesar dressing, parmesan cheese, croutons

**Chickpea Bowl**   **\$19**  
Chickpeas, red onion, cucumber, feta, mesclun greens, green goddess vinaigrette

**Vermont**  **\$19**  
Mesclun greens, Cabot cheddar, cranberries, walnuts, maple balsamic

**Tuna Poke Stack\*** **\$20**  
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+\$8  
• Falafel +\$7



Vegetarian



Gluten Free

Vegan



Keto



Dairy Free

\*These items are served raw or undercooked. Consuming raw or undercooked shellfish, seafood, 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.



## SANDWICHES

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

### BBQ Pork Sandwich

Pulled pork, Grillo's pickle chips, cheddar, crispy onion topping on a steamed potato bun

\$19

### Hot Turkey Sandwich

House-roasted, thick-sliced turkey on brioche bun, topped with gravy & parsley

\$19

### Spicy Black Bean Burger

Served on a potato bun, lettuce, tomato, onion

• Add Cheese +\$2 (Cheddar, American, Swiss, or Provolone)

\$19

### Grizzly's Burger

Potato bun, cheddar, lettuce, tomato, onion, garlic aioli

• Add bacon +\$5

\$23

### Cheesesteak Sandwich

Shaved ribeye, provolone, onions & peppers on a hoagie roll with cherry pepper garnish

\$21

### Short Rib Grilled Cheese

Cabot cheddar, sourdough, short rib, arugula, garlic aioli

\$23

### Turkey BLT Express Club

Sourdough, Swiss, lettuce, tomato

• Add Avocado Smash +\$4

\$21

### Steak Sandwich

Sliced flank steak, chimichurri, arugula, criolla on toasted baguette

\$22

### Boss Chicken Salad

Served on toasted sourdough with mesclun greens, cucumber, celery, yogurt, tarragon, mayo

\$20

### Bahn Mi

Pulled pork, spicy Asian sauce, pickled carrots & cucumber, cilantro & jalapeño on toasted baguette

\$23

### Cowboy Chicken

Grilled chicken breast, BBQ, bacon, pepper jack cheese, onion ring, served on a potato bun

\$23

## COMFORT FOOD

### Mac n' Cheese

Cavatappi pasta, creamy four cheese sauce, toasted panko crumbs

Add ons:

Buffalo Shredded Chicken +\$6 | BBQ Pulled Pork +\$6

Short Rib +\$8 | Pepperoni +\$6

Diced Pork Belly+\$8 | Hot Dog +\$6

\$16

### Jerk Chicken with Rice & Beans

Authentic Jamaican jerk ¼ chicken on the bone, coconut milk rice & beans, fried plantains, parsley, mango salsa

\$18

## CHILDREN'S MENU

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

### Kids Burger or Cheeseburger

\$16

### Chicken Nuggets

\$16

### Grilled Cheese

\$16

### Hot Dog

\$16



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## COCKTAILS

### Classic Bloody

The hangover whisperer. Bold, briny, and just judgmental enough to get you back to your best **\$16**

### Spicy Suntanner

Tequila and a goggle tan. Grizzly's go-to if you need a kick **\$16**

### Tin Cup Mule

Nature's nectar — a bourbon kick with a ginger bite and a hint of Vermont maple **\$16**

### Double Irish

Jameson + Bailey's = the perfect excuse to call coffee "cocktail hour" **\$16**

### Brown Bear

Captain Morgan meets spiced cider for a cozy cuddle **\$16**

### The Big Dill

Served in a Grillo's pickle bucket because class is overrated. Vodka, lemonade, and Grillo's briny brilliance **\$23**



## CANS

### Test Pilot

North Chair Brewing & Stratton Collab **\$12**

**Sip Of Sunshine** Lawson's Finest Liquids **\$12**

**Guinness** **\$12**

**Bud Light** **\$8**

**Miller Light** **\$8**

**Coors Light** **\$8**

**Lyvely Espresso Martini** **\$12**

**High Noon** assorted flavors **\$12**

**Athletic Lite N/A** Athletic Brewing **\$8**

**Run Wild IPA N/A** Athletic Brewing **\$8**



## DRAFT BEER

### Tips Up

Stowe Cider, Stowe, VT: 6.5% **\$11**

### Bohemian Pilsner

Von Trapp Brewing, Stowe, VT: 5.4% **\$11**

### Green State Lager

Zero Gravity, Burlington, VT: 4.9% **\$11**

### Switchback Ale

Switchback Brewing, Burlington, VT: 5% **\$11**

### Long Trail Ale

Long Trail Brewing Co., Bridgewater, VT: 5% **\$11**

### Fiddlehead IPA

Fiddlehead Brewing, Shelburne, VT: 6.2% **\$12**

### Green Mountain Gold IPA

Mount Holly Beer Co., Mount Holly, VT: 7% **\$12**  
Winner of Stratton's 2025 Brewer's Cup



### Dead Flowers IPA

Foam Brewers, Burlington, VT: 6.2% **\$12**

### Hopwired IPA

Lawson's Finest Liquids, Waitsfield, VT: 6.8% **\$12**

### UFO White

Harpoon Brewery, Boston, MA: 4.8% **\$11**

### Catamount IPA

Harpoon Brewery, Boston, MA: 6.2% **\$11**

### Pabst Blue Ribbon

Pabst Brewing Co.: 4.7% **\$7**

## WINE

**House Red** **\$12**

**House White** **\$12**

**Prosecco** **\$12**