



LET’S GET STARTED

CLASSIC NEW ENGLAND
CLAM CHOWDER \$12
steamed clams, potato, cream

SLOW-COOKED BEEF CHILI \$12
slow-cooked beef, tomatoes, spices,
Cabot cheddar, sweet onions
ADD A BREAD BOWL... \$4

LOADED CHEESE FRIES \$17
crispy fries, Cabot cheddar, Cabot Jack,
Uncle Teddies chili, sour cream

ISLAND STYLE POKE CHO* \$19
raw Ahi tuna, avocado puree, soy lime vinaigrette,
sriracha aioli, Furikake, shaved cabbage, scallion,
wonton chips
ADD HOUSE-CURED PORK BELLY... \$5

NACHOS GRANDE \$15
tortilla chips, seasoned beef, Cabot cheeses,
tomatoes, onions, jalapeño, fresh guacamole,
cilantro crema

CRISPY CHICKEN WINGS \$18
8 jumbo fried chicken wings with house-made
blue cheese and choice of sauce: house Buffalo,
honey BBQ, maple Sriracha, sesame teriyaki,
raspberry habanero, salt and pepper

BAVARIAN SOFT PRETZEL \$15
Good Companion Baking Company soft pretzel,
sea salt, Cabot butter, beer mustard, pickled onions

BASKET OF FRIES \$10
rosemary-parmesan fries, garlic mayo

UNIQUE SALADS

OLD NORTH SALAD \$16
kale, quinoa, blueberries, roasted sweet potato,
toasted almonds, Jasper Hill Bayley Hazen bleu cheese,
lemon-maple-thyme dressing

ACAPULCO CHICKEN SALAD \$18
greens, blackened chicken, shredded Cabot cheese,
tomato, sweet onion, avocado puree, cilantro,
scallion, crispy tortilla, ranch dressing

GARDEN SALAD \$11
fresh greens, tomato, pickled onions, cucumber,
shredded carrots, ranch dressing

ADD GRILLED CHICKEN... \$7
ADD SEARED TUNA*... \$10

SMASH BURGERS & SUCH

Sandwiches include dill pickle spear, choice of chips or
mixed greens.

ADD ROSEMARY PARMESAN FRIES... \$2.50
ADD NORTH COUNTRY BACON... \$4
SUB VT BEANCRAFTERS’ BLACK BEAN BURGER... \$2
SUB GLUTEN-FREE BUN... \$3

ARKANSAS BURGER \$18
crusty 6 oz. Angus beef, griddled white onions,
yellow American cheese, bread & butter pickles,
buttered challah roll

VERMONT BURGER \$18
crusty 6 oz. Angus beef, North Country bacon,
Cabot cheddar, 100% pure Vermont maple syrup,
buttered challah roll

NORMANDY BURGER \$18
pepper-crust 6 oz. Angus beef, Jasper Hill Bayley
Hazen bleu cheese, caramelized onion, bib lettuce,
dijonaise, buttered challah roll

SQUEALER BURGER \$18
6 oz. pork patty, Cabot cheddar, fried onions, bib lettuce,
honey bbq, garlic mayo, buttered challah roll

CAROLINA GRILLED CHEESE \$18
house-smoked pulled pork, American cheese,
bread & butter pickles, Carolina BBQ sauce for dipping,
Cabot butter, buttered brioche

ALABAMA HOT MESS \$18
fried chicken, crispy pork belly, hot mess BBQ,
Alabama white sauce, pickled red onion,
buttered challah roll

N.E. TUNA BLT* \$18
seared Ahi tuna, North Country bacon, bib lettuce,
fresh tomato, garlic mayo, toasted sourdough

KIDS

TENDERS & FRIES \$13.50
crispy breaded chicken, garlic pepper fries,
honey mustard

KIDS GRILLED CHEESE & FRIES \$13.50
Cabot cheddar and yellow American, garlic pepper fries

Green Mountain Lounge is cashless.
Purchases may be made using a credit card, Sugarbush gift card
or resort charge. Thank you for dining with us!

* Advisory: consuming raw or undercooked meats, fish, fowl, or dairy
products may be hazardous to your health.



DRAFTS

Lawson’s Sip of Sunshine	ABV 8%	\$10
Lawson’s Castlerock IPA	ABV 6.2%	\$10
14th Star Maple Breakfast Stout	ABV 6.5%	\$9
14th Star Empowerment Pale Ale	ABV 5.5%	\$9
A Vermont Adaptive collaboration!		
Zero Gravity Green State Lager	ABV 4.9%	\$9
Zero Gravity BUSH Light	ABV 3.2%	\$7
A Sugarbush Exclusive		
Mayflower Porter	ABV 5.2%	\$9
Switchback Ale	ABV 5%	\$9
Fiddlehead IPA	ABV 6.5%	\$9
Schilling Alexander Pils	ABV 5%	\$9
Simple Roots Fireside Amber Ale	ABV 5.5%	\$9
Citizen Cider Unified Press	ABV 5.2%	\$10

All draft options are subject to availability

12OZ CANS / BOTTLES

Burlington Beer Co. Lighthouse	\$9
Blue Moon	\$7.50
Heineken	\$7.20
Corona Extra	\$7.25
Budweiser	\$7
Bud Light	\$7
Labatt Blue	\$6
Miller Lite	\$6
White Claw	\$7
Athletic NA	\$7.50

16OZ CANS

Alchemist Heady Topper	\$11
Burlington Beer Co. rotating cans	\$11
Zero Gravity Conehead	\$9
Harpoon IPA	\$8
Guinness Stout	\$8
Pabst Blue Ribbon	\$6
Citizen Cider Wits Up	\$11

WINE

Gotham Project Pinot Grigio	\$9
Gotham Project Chardonnay	\$9
Gotham Project Cabernet Sauvignon	\$9
Gotham Project Pinot Noir	\$8

HOT SPECIALTY DRINKS

COFFEE DRINKS

Traditional Irish	Baileys, Jameson Whiskey	\$14
Nutty Irishman	Baileys, Frangelico	\$14
Country Road	house bourbon, Vermont maple syrup	\$11
Licorice Whip	Peppermint Schnapps, whipped cream	\$11

HOT COCOA

GML Warmer	brandy, Frangelico	\$14
Berry Supreme	black raspberry liqueur, Kahlua	\$14
Thin Mint	Kahlua, Peppermint Schnapps	\$12
Peppermint Patty	Peppermint Schnapps	\$11

WARM CIDER

Cider Ay	Crown Royal apple whiskey, cinnamon	\$12
Broken Leg	Bacardi rum	\$11
The Warmer	Captain Morgan’s rum, spices	\$11
Hot Toddy	house bourbon, lemon	\$11

COCKTAILS

Southern Hospitality	\$18
Makers Mark, Citizen Cider Unified press, ginger brandy, lemon	
Fayston Mule	\$16
Mad River Rye, Goslings Ginger Beer, Lime	
Maple-Rita	\$16
Hornitos tequila, Maple Syrup, Lime, Grand Marnier	
Ridge Runner	\$16
Bulleit Bourbon, Maple Syrup, Orange Bitters, Maraschino Cherry	
Mt Ellen Pick Me UP	\$16
Absolut Vodka, Orange Juice, Red Bull	

BOURBON

Whistle Pig	\$28
Mad River Rye	\$18
Woodford Reserve	\$16
Bulleit Bourbon	\$14
McAfee’s Benchmark	\$14
George Dickel No. 12	\$14
Makers Mark	\$14

NON-ALCOHOLIC

Red Bull
Coke, Coke Zero, Sprite, Ginger Ale
Goslings Ginger Beer
Shirley Temple
Lemonade, Iced tea
Juice: Cranberry, Orange, Pineapple, Grapefruit