



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 \$15

Crispy fries, Cabot cheddar, Cabot Jack, Uncle Teddies chili, sour cream

TOKYO NACHOS \$18

fried wontons, raw Ahi tuna, hoisin sauce, white onion, shredded red cabbage, sriracha aioli, scallion, avocado, cilantro, Furikake

ADD HOUSE-CURED PORK BELLY... \$3

NACHOS GRANDE \$16

tortilla chips, seasoned beef, Cabot cheeses, tomatoes, onions, jalapeño, fresh guacamole, cilantro crema

CRISPY CHICKEN WINGS \$17

8 jumbo fried chicken wings with house-made blue cheese and choice of sauce: house-made buffalo, honey BBQ, maple Sriracha, sesame teriyaki, raspberry habanero, salt and pepper

BAVARIAN SOFT PRETZEL \$14

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 \$14

kale, quinoa, blueberries, roasted sweet potato, toasted almonds, Jasper Hill Bayley Hazen bleu cheese, lemon-maple-thyme dressing

ACAPULCO CHICKEN SALAD \$16

crispy tortilla, spice-rubbed chicken, greens, shredded Cabot cheese, tomato, sweet onion, avocado purée, cilantro crema, scallion, ranch dressing

GARDEN SALAD \$8

fresh greens, tomato, pickled onions, cucumber, shredded carrots, ranch dressing

ADD GRILLED CHICKEN... \$6

ADD SEARED TUNA... \$8

SANDWICHES OUR WAY

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

ADD ROSEMARY PARMESAN FRIES... \$2

ADD NORTH COUNTRY BACON... \$2.50

SUB VT BEANCRAFTERS' BLACK BEAN BURGER... \$2

SUB GLUTEN-FREE BUN... \$3

ARKANSAS SMASH BURGER \$17

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

VERMONT SMASH BURGER \$17

crusty 6 oz. Angus beef, Grafton cheddar, North Country bacon, 100% pure Vermont maple syrup, buttered challah roll

NORMANDY SMASH BURGER \$17

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

PLYMOUTH SMASH BURGER \$17

6 oz. ground turkey, traditional stuffing, Cabot cheddar, cranberry chutney, garlic mayo, buttered challah

CAROLINA GRILLED CHEESE \$17

house-smoked pulled pork, American cheese, bread & butter pickles, Carolina BBQ sauce for dipping, Cabot butter, buttered brioche

ALABAMA HOT MESS CHICKEN \$17

buttermilk fried chicken, crispy pork belly, hot mess BBQ, Alabama white sauce, pickled red onion, buttered challah roll

N.E. TUNA BLT \$17

seared Ahi tuna, North Country bacon, bib lettuce, fresh tomato, garlic mayo, toasted sourdough

KIDS

TENDERS AND FRIES \$13

crispy breaded chicken, garlic pepper fries, honey mustard

GRILLED CHEESE AND FRIES \$13

Cabot cheddar and yellow American, buttered brioche, 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!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



DRAFTS

Lawson's Sip of Sunshine ABV 8%	\$9
Lawson's Castlerock IPA ABV 6.2%	\$9
Vermont Beer Makers Verd ABV 5.2%	\$9
14th Star Maple Breakfast Stout ABV 6.5%	\$8
Zero Gravity Green State Lager ABV 4.9%	\$8
Zero Gravity Conehead ABV 5.7%	\$8
Switchback Ale ABV 5%	\$8
Fiddlehead IPA ABV 6.5%	\$8
Fiddlehead Athereum White Ale ABV 5.7%	\$8
Citizen Cider Unified Press ABV 5.2%	\$8
Schilling Alexander pils ABV 5%	\$8
Four Quarters Red Rover ABV 5.6%	\$8

All draft options are subject to availability

BOTTLES

Heineken	\$7
Blue Moon	\$7
Corona Extra	\$7
Budweiser	\$6
Bud Light	\$6
Labatt Blue	\$6
Miller Lite	\$6
Eden Heavens Gate Cider	\$8
Truly	\$7
Athletic NA	\$7

16OZ CANS

Alchemist Heady Topper	\$10
Burlington Beer Co. rotating cans	\$9
Harpoon IPA	\$7
Guinness Stout	\$7
Pabst Blue Ribbon	\$5
Citizen Cider Wits Up	\$9

WINE

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

HOT SPECIALTY DRINKS

HOT COFFEE

Traditional Irish	Baileys, Jameson Whiskey	\$13
Nutty Irishman	Baileys, Frangelico	\$13
Country Road	house bourbon, Vermont maple syrup	\$10
Licorice Whip	Peppermint Schnapps, whipped cream	\$10

HOT COCOA

GML Warmer	brandy, Frangelico	\$13
Berry Supreme	black raspberry liqueur, Kahlua	\$13
Thin Mint	Kahlua, Peppermint Schnapps	\$11
Peppermint Patty	Peppermint Schnapps	\$10

HOT CIDER

Cider Ay	Crown Royal apple whiskey, cinnamon	\$11
Broken Leg	Bacardi rum	\$10
The Warmer	Captain Morgan's rum, spices	\$10
Hot Toddy	house bourbon, lemon	\$10

COCKTAILS

Southern Hospitality	Makers Mark, Citizen Cider Unified press, ginger brandy, lemon	\$16
Fayston Mule	Mad River Rye, Goslings Ginger Beer, Lime	\$15
Maple-Rita	Hornitos tequila, Maple Syrup, Lime, Grand Marnier	\$15
Ridge Runner	Bulleit Bourbon, Maple Syrup, Orange Bitters, Maraschino Cherry	\$15
Snow Day	Absolut Vodka, Peppermint Schnapps, Soda	\$14

BOURBON

Coronel E.H. Taylor	\$20
Eagle Rare	\$14
Woodford Reserve	\$14
Mad River Rye	\$14
Bulleit	\$12
George Dickel No. 12	\$12
Makers Mark	\$12

NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Ginger Ale
 Monster Energy Drinks
 Goslings Ginger Beer
 Saranac Shirley Temple
 Lemonade, Iced tea
 Juice: Cranberry, Orange, Pineapple, Grapefruit