



the
falcon
bar

Specialty Cocktails

\$16

Irrational Apple Pi

Tito's Handmade Vodka, House Butter Syrup,
House Cinnamon-Cider Syrup, Eden Ice Cider

La Medicina

Don Julio Blanco Tequila, House Honey-Ginger Syrup, Lemon,
Vida Mezcal

Noble Manhattan

Woodford Reserve Bourbon, Sweet Vermouth, Luxardo Cherry,
Angostura Bitters

Strawberry Fizz

Plymouth Gin, Lemon, House Rosemary Syrup, Albumen, Strawberry

Wake Up Call

Grey Goose Vodka, Perck Coffee Liqueur, Vermont Robust Maple Syrup,
House Vanilla, Cream, Ungrounded Coffee Roasters Cold Brew

Warm Up

Casamigos Picante Tequila, Agave Syrup, Cointreau, Lime

Sweet Bud Sazarac

Bulleit Rye, Vermont Robust Maple Syrup, West Indian Orange Bitters, Absinthe

Uncle Buck

The Botanist Gin, Lime, Honey, West Indian Orange Bitters, Ginger Beer

Vanilla Barrel

Maker's Mark Kentucky Straight Bourbon, House Vanilla,
Vermont Robust Maple Syrup, Beer Foam, Luxardo Cherry

Toki Highball

Suntory Whisky, Saratoga Sparkling, Lemon Swath

Wind Beneath My Wings

Grey Goose Vodka, Lime Juice, St Germain, Club Soda

Ginger Mule

Tito's Handmade Vodka, Domain De Canton, Lemon Juice, Ginger Beer, Crystalized Ginger

Maple Champagne

Prosecco, Maple Syrup, Bitters, Orange Swath

Wine Selections

187
ML BTL.

Champagne + Sparkling

caposaldo prosecco, pieve di soligo, it	14	65
mumm napa brut prestige, napa, ca	24	115
moet & chandon, rose, champagne, fr	48	235

6 oz. 9 oz. BTL.

Light + Bright Whites

fleurs de prairie rosé, côtes de provence, fr	18	27	70
provenance, sauvignon blanc, napa valley, ca	15	22	58
girard, sauvignon blanc, napa valley, ca	15	22	58
ca'bolani, pinot grigio, aquileia, it	12	18	46
august kessler "r", riesling, rheingau, de	11	16	42
le rime, pinot grigio, toscano, it			40
frederick wildman pascal jolivet, sancerre, loire, fr			90

Full Bodied Whites

louis jadot steel, unoaked chardonnay, burgundy, fr	12	18	48
sonoma-cutrer, chardonnay, sonoma, ca	16	24	62
francis ford coppola, unoaked chardonnay, monterey, ca			35
copper cane quilt, chardonnay, napa, ca			92
stag's leap hands of time, blend, napa, ca			46

6 oz. 9 oz. BTL.

Light Intensity Reds

erath, pinot noir, dundee, or	15	22	58
chalk hill, pinot noir, sonoma coast, ca	14	21	54
byron, pinot noir, santa barbara country, ca			54

Medium Bodied Reds

clos de los siete, red blend, uco valley, ar	16	24	62
benziger, merlot, sonoma, ca	12	18	46
kiona, cabernet/merlot, columbia valley, wa			49

Full Intensity Reds

rodney strong, cabernet sauvignon, sonoma, ca	22	33	86
joel gott 815, cabernet sauvignon, napa, ca	13	19	50
campo viejo, rioja, es	11	16	42
alamos, malbec, menodza, ar	11	16	42
ravenswood, zinfandel, , ca	11	16	42
educated guess, cabernet sauvignon, napa, ca			63
opus overture, cabernet sauvignon, napa, ca			135

Featured Half Bottles

veuve clicquot, brut, champagne, fr			68
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Cheese Selections

CHOICE OF THREE	24
CHOICE OF FIVE	34
CHOICE OF EIGHT	44

Oma, Von Trapp Farmstead / Waitsfield, VT / Raw Organic Cow's Milk

Made by Sebastian von Trapp and his family, from their herd of primarily Jersey breed cows, Oma (Swiss for grandmother) is a washed rind cheese, creamy and smooth inside with a very milky, silky flavor. Aged at the Cellars at Jasper Hill for 60 to 90 days.

Bayley Hazen, Jasper Hill / Greensboro, VT / Raw Cow's Milk

This mild cows milk blue is made with raw milk and preserved in a natural rind. Drier and more crumbly than most blues. Aged 4-6 months.

Cabot Clothbound, Cabot Creamery / Cabot, VT / Pasteurized Cow's Milk

English Style Cheddar. Won Gold Medal at the 2004 World Cheese Awards in London, and was named "Best of Show" by the American Cheese Society in 2006. Aged at The Cellars at Jasper Hill.

Lakes Edge, Blue Ledge Farms / Salisbury, VT / Raw Goat's

Milk Lake's Edge, named after the shades and patterns of stone along Lake Champlain, this mold ripened goat's milk cheese, aged 30 days, bears a shadowy coat of white and black, presenting a stronger goat flavor combined with an earthy streak of vegetable ash throughout - the result of being a cheese which is dramatic in both flavor and appearance

Ascutney Mountain, Cobb Hill / Hartland, VT / Raw Jersey Cow's Milk

Ascutney Mountain is produced from raw, whole milk and the recipe is based on the mountain-style cheeses of Europe, such as Gruyère and Appenzeller. The texture of Ascutney Mountain is firm and smooth, with an interior paste the color of pale straw and dotted with occasional small holes or “eyes.” The Jersey cow’s milk produces flavors of butter and cream that provide a platform for notes of grass, earth and hazelnuts.

Four Corners, Cobb Hill / Hartland, VT / Raw Jersey Cow's Milk

Welsh Caerphilly style Cheddar. Vegetarian Rennet. Aged for a minimum of 3 Months.

Bijou, Vermont Butter & Cheese Creamery / Websterville, VT / Pasteurized Goat's Milk

The rind of Bijou is delicate, thin, slightly wrinkly and pale cream in color. The texture of the cheese is moist, dense and crumbly in the center, becoming soft and smooth just under the rind as the cheeses mature. Flavors are clean, milky and sweet with balanced rich notes of grass and hay.

Cremont, Vermont Butter and Cheese Creamery / Websterville, VT / Pasteurized Goat's & Cow's Milk

A special cocktail of yeast and mold are added to create its unique flavor and to coagulate the milk overnight. The fresh curd is shaped by hand and then aged for two weeks to develop the unique cream colored rind and luxurious, smooth interior.

Ashbrook Morbier, Spring Brook Farm / Reading, VT / Raw Cow's Milk

Ashbrook, a pungent Morbier-inspired beauty, is distinguished by the line of vegetable ash running through the center of the cheese. Spring Brook’s partner dairies, Jericho Hill Farm and Fox Valley Farm, provide the raw Jersey cow’s milk for this new addition to the farm’s offerings. This cheese has a semi-soft, supple texture, and is lactic and bright with a decidedly funky finish.

Tarentaise, Spring Brook Farm / Reading, VT / Raw Cow's Milk

Though their Vermont-made, raw-milk Tarentaise cheese was inspired by the traditional cheeses of the French Alps, its complex, rich flavor tastes like no other European or American cheese.

Chocolate Selections

CHOICE OF THREE	10
CHOICE OF FIVE	15
CHOICE OF EIGHT	20

Hannah

Caramel and Hawaiian Sea Salt in 71% Ecuadorian single bean dark chocolate.

Jeanett

White chocolate ganache with garden mint in white chocolate.

Kelly

Strawberry and lemon thyme ganache in 65% house blend dark chocolate.

Cecilia

Locally grown lavender infused caramel in white chocolate.

Wenna

Manhattan made with Hudson whiskey, vermouth and bitters in 65% house blend dark chocolate.

Anna

Lingonberry jam and milk chocolate ganache in 71% Ecuadorian single bean chocolate.

Amalie

Gooseberry jam and milk chocolate ganache in 48% Venezuelan single bean milk chocolate.

Asta

Elderflower jam and milk chocolate ganache in 71% Ecuadorian single bean chocolate.

Chantal

Blanc de Blancs Champagne and rose water infused 48% Venezuelan single bean milk chocolate ganache enrobed in milk chocolate. Topped with dehydrated raspberry.

Viva

71% Ecuadorian single bean dark chocolate truffle, dusted with cocoa powder.

Spirits Selections

Scotch, & Amarganc

The Glenlivet, 12 year	12
The Glenlivet, 18 year, Speyside	18
Laphroaig, 10 year, Islay	13
The Balvenie Doublewood, 12 year, Speyside	18
The Balvenie 14. Caribbean Cask	24
The Balvenie 17, Double Wood	34
Oban, 14 year, West Highlands	18
Lagavulin, 16 year, Islay	20
The Macallan, 12 year, Highlands	16
The Macallan, 15 year, Highlands	24
The Macallan, 18 year, Highlands	60
Johnnie Walker, Black	20
Johnnie Walker, Red	14
Johnnie Walker Blue Label	45
Caol Ila, 12 year, Islay	22
Glenfiddich, 12 year, Highlands	14
Dewar's	12
Chivas Regal	14
Monkey Shoulder	10
Bruichladdich	16

Spirits Selections

Cognac

Armagnac, St. Vivant	11
Courvoisier VSOP	12
Hennessy VSOP	12
Hennessy XO	22
Hennessy Paradis	85
Rémy Martin VSOP	13
Louis XIII	275

Beers

domestics

bud light	st. louis, mo	6
coors light	golden, co	6
miller light	st. louis, mo	6
budweiser	st. louis, mo	6
sam adams boston lager	boston, ma	7
lawson's sip of sunshine ipa	warren, vt	11
lawson's super sessions ale	warren, vt	8
green state lager	burlington, vt	7
allagash white	portland, me	8

imports

heineken	zoeterwoude, nl	5
corona extra	mexico city, mx	7
corona light	mexico city, mx	7
guinness	dublin, ir	8

