

GUILD TAVERN

— WOOD FIRED —
GRILL & BARROOM
GUILDTAVERN.COM
— 802.497.1207 —

WINE

HOUSE

GLS / .5 / L

GRENACHE BLANC BLEND • Côté Mas 'Blanc' (FR) 7 / 19 / 36
tropical fruits, citrus, dry, easy going

GRENACHE ROUGE BLEND • Côté Mas 'Rouge' (FR) 7 / 19 / 36
ripe berries, blackcurrant, touch of licorice

SPARKLING • WHITE • ROSÉ

GLS / .5 / BTL

CAVA • Naveran 'Nature' (Penedes, SP) 10 / — / 38
the Champagne of Spain. bone dry, orchard fruit, toasty, tight bubbles

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PINOT GRIGIO • Pizzolato (Veneto, IT) 8 / 23 / 30
white flowers, green apple, lemon

VERDEJO / VIURA • Garcia Revalo 'Casamaro' (Rueda, SP) 9 / 26 / 34
mineral driven with bright lemon, quince, apricot, melon, fresh flowers

CHARDONNAY • Fable (California) 10 / 29 / 38
fresh green apple, ripe stone fruit, lemon custard, baking spices, oak

RIESLING BASED BLEND • Brooks 'Amycas' (Willamette, OR) 11 / 32 / 42
delightfully dry and crisp with wonderful aromatics and mineral undertones

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GRENACHE / SYRAH • Château Peyrassol '#Lou' (Provence, FR) 10 / 29 / 38
pale salmon color, red berries, peach, bright citrus, light spice

RED

GLS / .5 / BTL

TEMPRANILLO • Aplantia (Alentejo, PT) 8 / 23 / 30
lush cherry, blueberry, plum, hints of tobacco, black pepper, and spice

CÔTES DU RHÔNE • Kermit Lynch Selections (Côtes du Rhône, FR) 9 / 26 / 34
Grenache / Syrah - red & black fruit, graphite, wild herbs, fresh & focused

PINOT NOIR • Bacchus 'Ginger's Cuvée' (California) 10 / 29 / 38
raspberry, tart cherry, baking spice, vanilla, earth

MALBEC • Domaine la Bérangerie (Cahors, FR) 11 / 29 / 42
powerful, concentrated, impeccably balanced. Dark fruit, herbs, earth, oak

CABERNET SAUVIGNON / MERLOT / MALBEC • 13 / 38 / 50
Owen Roe 'Sharecroppers' (Columbia Valley, WA)
ripe blackberry & cassis, vanilla, brown sugar, green pepper, cedar, easy tannins

WE ARE PROUD TO PARTNER WITH LOCAL VERMONT FARMS AND FOOD PRODUCERS:

ADAMS FARM, WESTFORD • DOES' LEAP, FAIRFIELD • JASPER HILL
FARM, GREENSBORO BEND • JERICHO SETTLERS FARM,
JERICHO/RICHMOND • LAPLATTE RIVER ANGUS FARM, SHELBURNE •
PITCHFORK FARM, BURLINGTON • TRILLIUM HILL FARM, HINESBURG

THE FARMHOUSE GROUP

BURLINGTON, VT



FARMHOUSE TAP & GRILL
EL CORTIJO TAQUERIA
GUILD TAVERN
PASCOLO RISTORANTE
FARMHOUSE GROUP EVENTS

FARM TO TABLE DINING & EVENTS

VISIT THE FARMHOUSE TAP & GRILL, EL CORTIJO TAQUERIA, AND PASCOLO RISTORANTE FOR MORE OF OUR INSPIRED CUISINE. FARMHOUSE GROUP EVENTS CAN CATER PRETTY MUCH ANY EVENT THAT YOU CAN DREAM OF.

COCKTAILS

CLASSICS

EAGLE'S DAYDREAM (1930) • 11
Gin, Creme de Violette, Domaine Canton, lemon, sugar, egg white
floral, bright, fluffy like a cloud

PAN AMERICAN CLIPPER (1939) • 12

Laird's Bonded Apple Brandy, house-made grenadine, lime, Absinthe rinse
apple-pomegranate, herbal, packs a punch

MOSCOW MULE (1946) • 10

Vodka, lime, sugar, ginger beer
spiced, quenching, easy

OLD FASHIONED WHISKEY COCKTAIL (1888) • 10

Rye, sugar, bitters, orange bitters
bold, boozy, classic

GODDESS OF THE UNDERWORLD (HOUSE CLASSIC) • 13

Tequila, pomegranate shrub, lime, ginger beer
tangy, refreshing, enjoyable

STEEL MILL

(HOUSE CLASSIC) • 12

Rye, Falernum, Blackstrap Rum, Cynar, bitters
boozy, rich, sophisticated

OLDE CHECKERED HOUSE

(HOUSE CLASSIC) • 11

Bourbon, Luxardo Amaro Abano, honey, lemon, orange bitters, lavender
smooth, floral, satisfying

ORIGINALS

MAI TAI 63 • 13

Singani 63, Mad River PX Rum, Curacao, walnut orgeat, cinnamon syrup, lime
our floral, earthy, spiced spin on a tiki classic

DOUBLE BARREL • 12

In-house barrel aged Mt. Gay Rum, Carpano Antica Sweet Vermouth, Cognac, allspice dram, whiskey barrel bitters
charred oak, layers of flavor, serious business

JUST BEE CAUSE • 13

Barr Hill Gin, Singani 63, spiced honey syrup, lemon
an elevated version of the classic Bee's Knees

EL GUAPO • 12

Del Maguey Mezcal, Cynar, Ancho Reyes, coffee-infused Sweet Vermouth
rich, smokey, subtle heat

SNOWBIRD • 11

Vodka, grapefruit, lemon, grapefruit oleo, bubbly topper
citrusy & refreshing • Kick it up a notch with Wray & Nephew overproof rum (+2)!

BLUEGRASS FÊTE • 11

Bourbon, Dubonnet Rouge, Benedictine, Peychaud's bitters, Absinthe rinse
bourbon barrel, herbs & spices, classy

COLD HANDS, WARM HEART • 10

Chai-Infused Goslings, Ancho Reyes, pumpkin butter, nutmeg whipped cream
spiced, warming, served hot

We use an assortment of ingredients to concoct our libations for you. Including but not limited to: egg white, nuts, herbs, spices, flowers, and oils. Please let us know of any allergies that may be of concern. Thank you!