

## BAR SNACKS

**Duck Kettle Chips with Truffle Dip** \$7

House-made Kettle Chips

**Mixed Nuts** \$3

Cashews, Almonds, Brazil Nuts, Pistachios, Macadamia & Filberts

**Mixed Olives** \$5

Trio of Olives in Olive Oil, Herbs, & Orange Peel

## NON-ALCOHOLIC HOT DRINKS

**Hot Apple Cider** \$4

**Hot Chocolate** \$3.50

**Lake Champlain Chocolate's Hot Chocolate** \$5

**Virgin Hot Toddy** \$4

## NON-ALCOHOLIC COLD DRINKS

**Cold Hollow Apple Cider** \$4

**Citizen Sweet Sparkling Cider** \$4

**House-made Star-Anise Shrub** (*Our Virgin Pastis*) \$4

**Tait Farm Raspberry Shrub** \$4

**Root Beer** \$3.50

**Perrier 750ml** \$6

**San Pellegrino Limonata** \$3.50

**San Pellegrino Blood Orange** \$3.50

**San Pellegrino 1/2 Liter** \$3.50 / Liter \$6.50

**Acqua Panna 1/2 Liter** \$3.50 / Liter \$6.50

**Beck's Non-Alcoholic** \$4.50

## FEATURED APÉRITIFS

**Hardy Pineau Des Charentes** \$8.00

French Apertif created from Charentes grape must, to which Cognac is added as a fortifier

**French 75** \$8

Lemon, Sugar & Sparkling Wine with a Courvoisier Brandy Float

**Lillet Blanc** \$7

White Bordeaux-based Fortified Wine served with an orange twist

**Pastis Ricard** \$8

Anise-flavored French Liqueur served with ice on the side

**Lavender Apple Shandy** \$9

Citizen Cider Unified Press, HoneyMaker Lavender Mead, Crème de Violette

**Dubonet Rouge** \$6

Not too sweet, not too dry fortified red wine served with Club Soda

**St. Germain Cocktail** \$11

St. Germain Elderflower Liqueur, Prosecco, Club Soda

**Aperol Spritzer** \$10

Aperol, Prosecco, Citrus, Soda and Sugar

## HOT DRINKS WITH ALCOHOL

**Brand New Mittens** Hot Chocolate, Frangelico, Bailey's \$9

**Vermont Coffee** Metcalf's Maple Liqueur and Coffee \$9

**House Hot Toddy** Bulleit Bourbon, Ginger Liqueur, Honey, Lemon \$9

**The Lifeline Lunch** Tuaca and Hot Cider \$8

## FEATURED COCKTAILS

### VODKA

**Moulin Rouge** \$9

Vodka, Chambord, Lime Juice, Sparkling Wine

**French Pear Martini** \$13

Absolut Pear, St. Germain with a sparkling float of Mumm Brut Prestige

### GIN

**Unusual Negroni** \$11

Hendrick's Gin, Aperol, Lillet Blanc, Grapefruit Bitters

**Old Tom Fashioned** \$11

Bar Hill Tomcat Gin, Bitters, Sugar

### WHISKEY

**The Walden** \$11

Rittenhouse Rye, Cynar, Toasted Pecan Orgeat, Lemon, Sage Leaf

**Adjutant** \$14

Whistle Pig Rye, White Wine/Turbinado Syrup, Lemon, Dill/Caraway Bitters

### TEQUILA/MEZCAL

**The Purple Pearl** \$10

Camerena Silver Tequila, Crème de Violette, Lemon, Sugar, Sparkling Wine

**First Chair** \$12

Appalachian Gap Papilio "VTequila", Sherry, Lime, Ginger/Agave Syrup, Mezcal rinse

### RUM

**The Capitalist** \$10

Myer's, Captain Morgan, Fernet Branca, Sugar, Bitters

**Cider Sangria** \$9

Taste the Autumn tradition of Leunig's while it lasts

### LOWER ALCOHOL LIBATIONS

**Sloe Gin Fizz** \$11

Plymouth Sloe Gin, Lemon, Sugar, Soda

**What's Happening** \$10

House-made Vermouth, Fresh-Squeezed Orange Juice

## ADD-ONS

**Substitute Carpano Antica Sweet Vermouth** \$2.50

**Substitute Cointreau or Grand Marnier** \$2.50

**House-made Brandied Cherries (3)** \$1.50

**House-made Blue Cheese Olives (3)** \$1.50

**Cocktail Onions (5)** \$.50

## LOCAL CIDER

**Citizen Cider Unified Press 5.2%** 13oz \$6.50

**Citizen Cider Dirty Mayor 5.2%** 16oz can \$7.50

## BOURBON

Basil Hayden \$10  
Blanton's \$11.50  
Bulleit \$7.50  
Jim Beam \$6  
Knob Creek \$8.50  
Maker's Mark \$7.50  
Smugglers' Notch \$11  
Woodford Reserve \$9

## OTHER WHISKIES

Bulleit Rye \$7.50  
Rittenhouse Rye \$6.50  
WhistlePig Rye \$14.50  
Canadian Club \$6  
Crown Royal \$8  
Seagram's VO \$6  
Jack Daniel's \$7  
Bushmills \$6.50  
Jameson \$8.50  
Smugglers' Notch Wheat Whiskey \$11

## SCOTCH

Dewar's \$8  
Laphroaig 10 yr \$12  
Balvenie 12 yr \$14  
Cragganmore 12 yr \$14  
Dalwhinnie 15 yr \$16  
Oban 14 yr \$16  
Lagavulin 16 yr \$18  
Talisker 10 yr \$15  
Macallan 12 yr \$15  
Glenfiddich 12 yr \$11

## LOCAL DRAUGHTS

16oz \$6.50

**von Trapp Helles Lager 4.8%**

Crisp Golden Lager, emphasized malt flavors, mild hop finish.

**Farnham 12 5%**

Unfiltered Wheat Ale with a hint of banana

**Hill Farmstead Edward 5.2% (13oz)**

Unfiltered and dry hopped American Pale Ale

**Zero Gravity Conehead IPA 5.7%**

Single-hop wheat IPA, brewed with Citra hops

**Northshire Sicilian Pale Ale 7.2%**

Hops forward pale ale made with ancient Emmar grains and Sicilian blood oranges.

**Long Trail Limbo IPA 7.6%**

Bold and very bitter IPA that will satisfy hop-seekers

**Queen City Yorkshire Porter 5%**

Dark medium-bodied Porter with roasted coffee notes

**Citizen Cider Unified Press 5.2% (13oz)**

An off-dry, crisp, easy-drinking cider

"In consideration of strictly enforced liquor liability laws, Leunig's reserves the right to limit your consumption to four drinks in a two hour time period."  
~ Leunig's Staff

Glenlivet

12 yr \$11

15 yr \$15

18 yr \$19

Johnnie Walker

Black \$10

Blue \$25

## FEATURED FORTIFIEDS & DIGESTIFS

Carpano Antica Formula Sweet Vermouth \$9

House-made Sweet Vermouth \$8

Fonseca Bin 27 Port \$6

Sandeman Founder's Reserve Port \$6

Taylor Fladgate 10 Year Port \$8

Sandeman Tawny 20 Year Port \$9

Harvey's Bristol Cream Sherry \$6

Eden Ice Cider \$7.50

Sambucca Black \$8

B&B \$7.50

Fabrizia Lemoncello \$6.50

Grappa di Sassacai \$15

Fernet Branca \$8

Amaro Melletti \$7

Cynar \$9

Amaro Nonino \$10

## BOTTLES & CANS

Alchemist Heady Topper	8%	16oz	\$8
Switchback Amber Ale	5%	12oz	\$6
Magic Hat #9	5.1%	12oz	\$5
Guinness	4.2%	16oz	\$6
Stella Artois	5.2%	11.2oz	\$5
Heineken	5%	12oz	\$5
Bud Light	4.2%	12oz	\$5
Glutenberg Gluten Free IPA	6%	16oz	\$7
Beck's Non-Alcoholic	.45%	12oz	\$4
Citizen Cider Dirty Mayor	5.2%	16oz	\$8