



## WINE BY THE GLASS

### SPARKLING

	5oz	9oz
La Marca Prosecco	\$11.00	\$16.00
Domaine Carneros Sparkling Rosé	\$17.00	\$22.00

### WHITE & ROSÉ

Principato Pinot Grigio	\$8.00	\$13.00
Cakebread Sauvignon Blanc	\$15.00	\$20.00
Pine Ridge Chenin Blanc/Viognier	\$8.50	\$13.50
Château de la Greffiere Burgundy	\$12.00	\$17.00
L'Olinsiere Muscadet	\$9.50	\$14.50
Jean Luc Colombo Rosé	\$9.50	\$14.50

### RED

Four Graces Pinot Noir	\$14.00	\$19.00
Rocca della Maci Chianti Classico	\$11.50	\$16.50
Chateau Souverain Merlot	\$8.50	\$13.50
Beringer Knight's Valley Cabernet Sauvignon	\$15.00	\$20.00
Louis Jadot Beaujolais Villages	\$8.50	\$13.50
JL Chave Côtes du Rhone	\$13.00	\$18.00
Domaine de la Chanteleuserie Cabernet Franc	\$11.00	\$16.00

## LOCAL DRAUGHTS

\$6.75

### Zero Gravity Conehead IPA 5.7% (16oz)

Single-hop IPA brewed with Citra hops

### Zero Gravity Loral Lager 5% (16oz)

A golden style lager brewed with Pilsner malt. Light on the palate with depth and the added flavor of Loral hops

### Fiddlehead Second Fiddle DIPA 8.2% (13oz)

Extensively dry-hopped ale with tropical, citrus, and pine notes

### Long Trail Ale 5.0% (16oz)

A full-bodied amber ale with clean, complex flavors

### von Trapp Helles Lager 5.2% (16oz)

Herbaceous and spicy hop aroma paired with Pilsner malts for a dry snappy finish

### Queen City Yorkshire Porter 5.0% (16oz)

Full-bodied and well-balanced with an understated hop bitterness and a malt profile accentuating the chocolate and coffee-like character.

### von Trapp Dunkel 5.7% (16oz)

Creamy, toffee aromas balance the bitterness of Munich malts in our roasted brown lager

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

An off-dry, crisp, easy-drinking cider

## NON-ALCOHOLIC DRINKS

### HOT

Hot Chocolate	\$3.50
Hot Apple Cider	\$4.50
Virgin Hot Toddy	\$5.00

### COLD

Cold Apple Cider	\$4.50
Boylan Root Beer	\$3.50
Tait Farm Raspberry Shrub	\$4.50
Tait Farm Ginger Shrub	\$4.50
House-made Star-Anise Shrub (Our Virgin Pastis)	\$4.50
Creamsicle Soda	\$4.50
Orange Juice, Vanilla Syrup, Soda	
New Orleans Soda*	\$3.50
Ginger Ale, Peychaud's Bitters	
Black Pepper Soda	\$5.00
Black Pepper Agave Syrup and Club Soda	

\*Contains Bitters

## BOTTLES & CANS

Alchemist Heady Topper	8%	16oz	\$8.00
Alchemist Focal Banger	7%	16oz	\$8.00
Lawson's Sip of Sunshine	8%	16oz	\$8.00
Lawson's App Gap Saison	4.5%	16oz	\$6.50
Lawson's Super Session #4	4.8%	16oz	\$6.50
Allagash White	5%	12oz	\$6.50
Switchback Amber Ale	5%	12oz	\$6.50
Guinness	4.2%	16oz	\$6.50
Stella Artois	5.2%	11oz	\$5.50
Bud Light	4.2%	12oz	\$4.50
Champlain Orchards Mac n' Maple	6%	12oz	\$6.50
Groennfell Cranberry Mead	5.2%	16oz	\$7.50
Beck's Non-Alcoholic	.45%	12oz	\$4.50

## LOCAL CIDER & MEAD

Citizen Cider Unified Press	5.2%	13oz	\$6.75
Champlain Orchards Mac n' Maple	6%	12oz	\$6.50
Groennfell Sparkling Cranberry Mead	5.2%	16oz	\$7.50

## HOT DRINKS WITH ALCOHOL

Brand New Mittens	\$9.00
Hot Chocolate, Bailey's, Frangelico	
Hot Apple Pie	\$9.00
Hot Cider and Tuaca Italian Brandy	
Hot Toddy	\$10.00
Bulleit Bourbon, Ginger Liqueur, Honey, Lemon	
Vermont Coffee	\$9.00
Metcalfe's Maple Cream Liqueur and Coffee	
French Coffee	\$11.00
Grand Marnier, Brandy, and Coffee	
College & Church Coffee	\$10.00
Amaro CioCiaro, Tia Maria, and Coffee	

## FEATURED COCKTAILS

### VODKA

Green Mountain Mule	\$11
Green Mountain Organic Lemon Vodka, House-made Ginger Beer, Lime	

### WHISKEY

Maple Bourbon Sour	\$13
Basil Hayden's Bourbon, Lemon, Sapling Maple Liqueur, Maple Syrup	

### TEQUILA/MEZCAL

Fire Walker	\$11
Maple & Habanero-Infused Del Maguey Vida Mezcal with Grapefruit Juice	

### GIN

To Do	\$14
Barr Hill Tomcat Gin, Burnt Sugar Syrup, Bitters	

### RUM

Preuptial	\$12
St. Johnsbury Pirate Dan's Silver Rum, Pineapple Juice, Black Pepper Agave Syrup, Lemon, Luxardo Maraschino Liqueur	

### BRANDY

Hello Again	\$12
Benedictine & Brandy, Ginger Ale, Peychaud's Bitters	

## FEATURED APÉRITIFS

French 75	\$9
Lemon, Sugar, Sparkling Wine with Courvosier Brandy	
Lillet Blanc	\$7
White Bordeaux-based fortified Wine	
Dubonet Rouge Spritzer	\$7
Not too sweet, not too dry fortified red wine served with Club Soda	
St. Germain Cocktail	\$13
St. Germain Elderflower Liqueur, Prosecco, Club Soda	
Kir sm/\$7 lg/\$12	
Putney Mountain Winery Cassis and White Wine	
Kir Royale sm/\$7 lg/\$12	
Putney Mountain Winery Cassis and Sparkling Wine	
Pastis Ricard	\$8
Anise-flavored French Liqueur	
Meletti and Soda	\$9
Amaro with saffron and caramel notes served with club soda	

## BOTTLED WATER

Saratoga Sparkling Water	sm/\$3.50 lg/\$6
Saratoga Still Water	sm/\$3.50 lg/\$6



**SPARKLING**

		BOTTLE
306	La Marca Prosecco, Italy	\$43
307	Mumm Brut Prestige, Napa Valley	\$50
305	Domaine Carneros Brut Rosé, Carneros	\$77
302	Veuve Clicquot, Champagne	\$88
300	Dom Perignon, Épernay	\$208

**ROSÉ**

735	Jean Luc Colombo, Méditerranée	\$40
711	Fleurs de Prairie, Provence	\$46

**PINOT GRIGIO/PINOT GRIS**

222	Principato Pinot Grigio, Italy	\$31
712	Barone Fini, Valdadige	\$38
227	Anne Amie Pinot Gris, Willamette Valley	\$46
202	Maso Canali Pinot Grigio, Italy	\$39

**SAUVIGNON BLANC**

204	Whitehaven, Marlborough	\$47
218	Cakebread Cellars, Napa	\$61
247	Domaine Fournier, Loire	\$43
232	Domaine Fournier, Sancerre	\$65
900	Biscaye Baie, France	\$36
214	Ferrari-Carano Fumé Blanc, Sonoma	\$42
215	Merry Edwards, Russian River	\$83

**FRENCH WHITES**

428	La Freynelle, Bordeaux	\$41
207	Louis Jadot Pouilly-Fuissé, Burgundy	\$61
721	Devois de Perret, Languedoc-Roussillon	\$42
233	Château l'Oiseliniere Muscadet, Loire	\$41
460	Le Clos du Gravillas, Languedoc-Roussillon	\$77
499	Château Thivin, Beaujolais Blanc	\$61
460	Clos du Gravillas A Fleur de Peau Orange Muscat	\$74
444	Trimbach Riesling, Alsace	\$50
900	Biscaye Baie Sauvignon Blanc, France	\$36
883	Santini Collective Macon Villages (liter)	\$69
880	Château Petit Roubie, Languedoc-Roussillon	\$38
613	Grimm Wines, Bourgogne	\$69
333	Château de la Greffiere Mâcon La Roche-Vineuse	\$47
901	Domaine Desire Petit Melon à Queue Rouge, Jura	\$56
601	Domaine Seguinot-Bordet, Chablis	\$58
229	Domaine du Vieux Lazaret Châteaunef-du-Pape Blanc	\$81
247	Domaine Fournier Sauvignon Blanc, Loire	\$43
232	Domaine Fournier, Sancerre	\$65

**CHARDONNAY**

207	Louis Jadot Pouilly-Fuissé, Burgundy	\$61
421	Talbott "Kali Hart", Monterey	\$48
220	Cakebread Cellars, Napa	\$79
721	Devois de Perret, Languedoc-Roussillon	\$42
208	Hook & Ladder, Russian River	\$46
216	Sycamore Lane, California	\$27
883	Santini Collective Macon Villages (liter)	\$69
206	Mer Soleil Silver, Monterey	\$50
333	Château de la Greffiere Mâcon La Roche-Vineuse	\$47
613	Grimm Wines, Bourgogne	\$69
210	Château Montelena, Napa	\$85
601	Domaine Seguinot-Bordet, Chablis	\$58
681	Rombauer, Carneros	\$79
499	Château Thivin, Beaujolais Blanc	\$61
205	Kendall-Jackson Grand Reserve, Monterey/St Barbara	\$41
209	Sebastiani, Sonoma	\$38
213	Cakebread Reserve, Napa	\$89

**OTHER WHITE WINE**

560	Charles & Charles Riesling, Yakima Valley	\$38
463	Pieropan Soave Classico, Veneto	\$43
212	Pine Ridge Chenin Blanc/Viognier, California	\$38

**PINOT NOIR**

832	Domaine Fournier, Vin de France	\$43
118	MacMurray Ranch, Sonoma Coast	\$48
144	Anne Amie, Willamette Valley	\$55
802	Maison L'Envoyé, Bourgogne	\$60
699	Onward Wines Hawkeye Ranch, Redwood Valley	\$81
423	Maison L'Envoyé Two Messengers, Willamette	\$68
750	Domaine Gachot-Monot, Côte de Nuits-Villages	\$77
964	The Four Graces, Willamette Valley	\$57
151	Owen Roe Sharecropper's, Willamette	\$48
135	Cakebread "Two Creeks", Anderson Valley	\$86

**SYRAH**

		BOTTLE
742	Mullineux, Western Cape, South Africa	\$77
677	Sharecropper's, Columbia Valley	\$43
678	Day Wines, Applegate Valley	\$70
679	Château de Saint Cosme, Côte-Rôtie	\$114

**FRENCH REDS**

325	Les Hauts de Lagarde, Bordeaux	\$41
832	Domaine Fournier Pinot Noir, Vin de France	\$43
717	Louis Jadot, Beaujolais-Villages	\$38
704	Domain La Berangerie, Cahors	\$43
103	E.Guigal Côtes du Rhone, Rhone	\$46
392	Sentinelle de Massiac, Minervois	\$44
463	Domaine de la Chanteleuserie, Bourgueil	\$43
363	Domaine St. Damien, Gigondas	\$70
803	Maison L'Envoyé, Cru Beaujolais, Fleurie	\$50
153	Château Thivin, Cru Beaujolais, Cote de Brouilly	\$64
364	Domaine La Bastide Blanche, Bandol	\$63
750	Domaine Gachot-Monot, Côte de Nuits-Villages	\$77
679	Château de Saint Cosme, Côte-Rôtie	\$114
154	Domaine Jean-Louis Chave, Côtes du Rhône	\$50
600	Domaine du Prieuré, Savigny-lès-Beaune	\$63
149	Château des Jacques, Cru Beaujolais, Moulin-à-Vent	\$58
802	Maison L'Envoyé, Bourgogne	\$60
844	Mas Champart, Vin de Pays d'Oc Rouge	\$47

**MERLOT**

181	Chateau Souverain, California	\$38
115	Cakebread, Napa	\$88
585	Trefethan, Oak Knoll	\$82

**MALBEC**

845	Clos de los Siete Malbec Blend, Mendoza	\$48
704	Domain La Berangerie, Cahors	\$43
197	Zolo Malbec, Argentina	\$38
155	Altocedro Reserva, Argentina	\$42

**CABERNET SAUVIGNON**

722	Josh Cellars, California	\$42
130	Beringer, Knight's Valley	\$61
195	Sycamore Lane, California	\$27
105	Liberty School, Paso Robles	\$43
362	Louis Martini, Napa	\$81
133	Cakebread, Napa	\$97
136	Pine Ridge, Stag's Leap	\$136

**ZINFANDEL**

372	Folie à Deux, Alexander Valley	\$47
161	Saldo, California	\$80
702	Marietta "Old Vine Red" Lot #67, Sonoma	\$45

**ITALIAN REDS**

723	Rocca Delle Macie, Chianti Classico	\$46
612	Casina Pace Nebbiolo, Piedmont	\$44
462	Perlage Fattoria di Vaira, Veneto	\$38
684	Villa Pozzi Nero d'Avolo, Sicily	\$41
169	Bertani Valpolicella Ripasso, Veneto	\$61
422	D'Isanto & D'Isanto I Balizini (White Label), Tuscany	\$63

**RED BLENDS**

125	Hook & Ladder Tillerman, Russian River	\$45
131	Petite Petit, Lodi	\$46
368	Owen Roe, Abbot's Table, Washington	\$62
614	Opus Overture, Napa Valley	\$147

**LOCAL WINES**

743	Shelburne Vineyard Iapetus Marquette (Red), VT	\$58
360	Shelburne Vineyard Iapetus Louise Swenson (White), VT	\$50
804	Boyden Valley Seyval Blanc (White), VT	\$55

**WINES BY THE HALF BOTTLE**

302	Veuve Clicquot Champagne	\$48
709	Sablettes Sauternes	\$42
420	Château Laribotte Sauternes	\$41
710	Chiarlo Nivole Moscato D'Asti	\$29

"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."

"Only food and beverages prepared at Leunig's Bistro may be consumed here."

~ Leunig's Staff