

Roots

THE RESTAURANT

craft cans & bottled beer

Miller Lite 4.2% American pilsner, hop forward, smooth, clean	6	Lawson's, Nitro Stout, Irish Stout 5.4% <i>Waitsfield, VT</i> - Irish style stout, smooth & creamy, notes of coffee & chocolate	8
Michelob Ultra 4.2% American-style light lager	6	Stowe, Tips Up Cider 6.5% <i>Stowe, VT</i> - Born in the mountains of Vermont for cider drinkers everywhere. Semi-dry	8
Zero Gravity, Green State Lager 4.9% <i>Burlington, VT</i> - Easy to drink, crisp, clean, pilsner	8	The Alchemist, Heady Topper 8% <i>Stowe, VT</i> - Double IPA, unfiltered, orange, tropical fruit, pink grapefruit, pine, and spice.	8
Switchback, Unfiltered Red Ale 5% <i>Burlington, VT</i> - Reddish-amber ale, well balanced, five different malts, subtle fruit	8	Lawson's, Sip of Sunshine, IPA 8% <i>Waitsfield, VT</i> - Lupulin-laden IPA, juicy tropical fruit, floral aromas	8
Allagash, White 5.2% <i>Portland, ME</i> - Belgian-style wheat beer, coriander, curacao orange peel, citrus, spice	8		

non-alcoholic options

Strawberry Fields N/A Sangria N/A Riesling, fresh citrus, strawberry puree & a splash of club soda	12	Athletic Company, Run Wild NA .5% <i>Milford, CT</i> - Non-alcoholic session-able IPA, perfectly balanced, brewed with Vienna malt a blend of five Northwest hops	6
Blackberry Mojito Mint, Lime, blackberry puree & club soda	8	Giesen 0%, Riesling .05% <i>Marlborough, New Zealand</i> - Citrus Blossom & elderflower nose. Zingy lime, ripe mandarin, delicious sweetness	10/34
Blueberry Basil-ade House lemonade, fresh basil, blueberry puree & club soda	8	Giesen 0%, Premium Red .05% <i>Marlborough, New Zealand</i> - Aromas of crushed blackberry, wild herbs, plum & toasted oak finish	10/34
Cucumber Refresher Fresh cucumber, mint, lime & tonic	8	Zilch, Brut Bubbles <i>California, US</i> - Fresh-pressed green apples, ripe pear, a hint of honey, refreshing effervescence 100% Juice, no added sugars (<i>Under 21 Friendly</i>)	25
Zero Gravity, Green State Zero NA .5% <i>Burlington, VT</i> - Non-alcoholic Pilsner, light, refreshing, crisp, malty, well balanced	6		

sparkling wine

Cavicchioli, 1928 Prosecco <i>Veneto, Italy</i> - Intense aroma of candied fruits and sweet flowers. Delicate taste, aromatic finish	12/44	Jeio Prosecco di Valdobbiadene, Superiore Brut <i>Veneto, Italy</i> - Bright notes of citrus fruits, peach, apricot, banana. Dry, crisp, full-bodied	56
Calvet, Crémant de Bordeaux Brut, Sparkling Rose <i>Bordeaux, France 2022</i> - Strawberries, raspberries, apple, melon, light, bubbly	50	Veuve Clicquot, Champagne Brut Yellow Label <i>Champagne, France</i> - Fresh strawberries, toasty brioche, citrus notes	120

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red wine

- Firestone Vineyards, Cabernet Sauvignon Paso Robles** 12/44
California, US 2023 - Strawberry, bay leaf, oregano, green peppercorn, cherry cola, pipe tobacco
- Michael David Freakshow, Cabernet Sauvignon** 14/56
Lodi, California, US 2023 - Full-bodied, oak, vanilla, chocolate, bold black fruits, ripe figs, cinnamon, clove
- Substance, Pinot Noir Pn Columbia Valley** 13/44
Washington, US 2021 - Wild strawberry, hibiscus, rose petal, red cherry, orange zest, earthy tones, light
- Smith & Hook, Proprietary Red Blend** 14/56
California, US 2022 - Smooth rich flavors of dark fruit, bramble berries, tart cherry, warm spice, long finish
- Tilia, Malbec** 12/44
Mendoza, Argentina 2024 - Rich plum marmalade, chocolate, vanilla oak, silky tannins
- Delas Frères Côtes Du Rhône Saint Esprit Rouge** 12/44
Rhône Valley, France 2023 - Full, rounded palate, warm, red fruits, violet, liquorice, dry
- Cline Cellars Ancient Vines, Zinfandel** 56
California, US 2022 - Spicy, bright strawberries, coffee, ripe fruit, soft tannins, subtle vanilla
- Château Tournefeuille, Lalande-de-pomerol** 84
Bordeaux, France 2022 - Merlot-Cabernet Franc, cherry, chocolate, balanced tannins
- Meiomi, Pinot Noir** 58
California, US 2023 - French oak aged, jammy, dark fruit, strawberry, toasted mocha, vanilla, medium-bodied
- Flowers Vineyard, Pinot Noir** 96
Sonoma Coast, California, US 2023 - Medium bodied, stony minerality with strawberry, orange peel, light caramel. Subtle hints of espresso
- Frogs Leap, Cabernet Sauvignon** 120
Rutherford, California, US 2020 - Bold, dark cherry, plum, spice, leather, velvety
- Heitz Cellar, Cabernet Sauvignon** 135
Napa Valley, California, US 2021 - Wild raspberry, ripe strawberry, red currant, earthiness, light oak

white wine

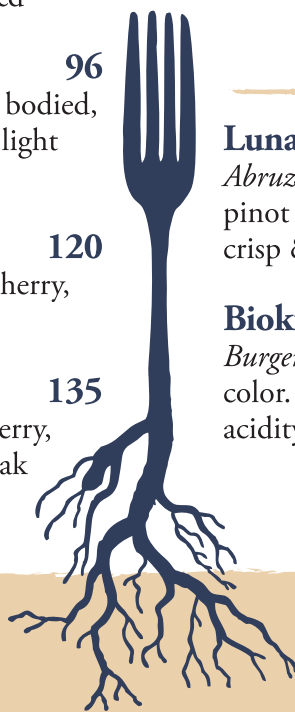
- Sea Sun Vineyards, Chardonnay** 12/44
California, US 2023 -Oaky, orange zest, a touch of honey, floral notes, bright natural acidity
- Cave De Lugny, La Cote Blanche Chardonnay** 12/44
Burgundy, France 2023 - Fresh & crisp with notes of citrus, apple & peach. Mineral finish.
- Whitehaven, Sauvignon Blanc Select** 14/56
Marlborough, New Zealand 2023 - Vibrant, generous citrus notes, white peach, guava, passion fruit
- Tiefenbrunner, Pinot Grigio** 12/44
Trentino-Alto Adige, Italy 2023 - Lively up-front citrus flavors give way to stony minerality and a crisp finish
- Charles Smith, Kung Fu Girl Riesling** 12/44
Columbia Valley, Washington 2023 - Bright semi sweet with notes of peach, apricot & mandarin orange
- Sauvion, Vouvray** 50
Loire Valley, France 2023 - Chenin blanc, semi-dry, honey, ripe pear, dried fruit
- Illahé Vineyards, Pinot Gris** 50
Willamette Valley, Oregon, US 2022 - Lemon peel, pear, key lime pie, peach, kiwi
- Cakebread Cellars, Chardonnay** 86
Napa Valley, California, US 2022 - Apple, pear, fresh acidity, lemon, clean finish

rose

- Cote Mas, Pays d'Oc Rosé Aurore** 12/44
Languedoc-Roussillon, France 2023 - Rich, smooth, ripe red fruits, well-balanced acidity

orange wine

- Lunaria, Ramoro Orange Pinot Grigio** 14/56
Abruzzo, Italy 2024 - Skin contact fermented pinot grigio, intense notes of juicy yellow fruits, crisp & clean with a woody finish
- Biokult, Naken Skin Fermented** 56
Burgenland, Austria 2022 - Delicate orange-rosé color. Bubbly, tannic, creamy body style, tart acidity, bright citrus flavors, unfiltered



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specialty cocktails

Sweet Heat Margarita 15

Silver tequila, triple sec, house strawberry puree, jalapeno syrup & fresh lime with ancho chile salt rim (Ask your server for additional flavor options!)

Peach Cobbler Old Fashioned 16

VT Smuggler's Notch bourbon, peach cobbler syrup, black walnut bitters & orange twist

Blackberry Honey Bee 15

Barr Hill Gin, blackberry puree, lemon & touch of local honey syrup

Cucumber & Elderflower Spritz 15

Cucumber vodka, St. Germain, fresh cucumber, mint, lemon & club soda

Raspberry Basil Drop 14

Green Mountain lemon vodka, raspberry puree, fresh basil & citrus

Mad River Creamsicle 14

Mad River vanilla cask rum, orange liqueur, fresh orange juice & coconut milk

Sunshine Sangria 14

Green Mountain lemon vodka, elderflower liqueur, white wine, blackberry puree, fresh citrus & club soda