



Whip
Bar & Grill

Dinner Menu

Specialty Cocktails

WHIP SIGNATURE DRINKS

The Whip Style “Old Fashioned”

Makers Mark, muddled orange and cherries, dash of bitters and a touch of maple syrup | 11.00

Maple Makers Mark Manhattan

Makers Mark, Vermont Maple liquor, Sweet Vermouth and a touch of maple syrup | 11.00

Hot Vermont Cider

with Mount Gay Rum | 9.25

Spicy Hot Chocolate

chili infused Frangelico with hot chocolate, topped with whipped cream | 9.25

Ginger Manhattan

Maker’s Mark with Domaine Canton ginger liquor and muddled ginger | 11.00

Grapefruit Martini

Ketel One, Grand Marnier, grapefruit and lemon juices, garnished with an orange | 11.00

Wines By The Glass

WHITE WINES

Zonin Prosecco, Veneto, Italy, 187ml bottle 9.50

NxNW Chardonnay, 2014, Horse Heaven Hills, Washington 8.00

Foxglove Chardonnay, 2014, Central Coast, California (unoaked) 9.50

Elki Sauvignon Blanc, 2015, Elqui Valley, Chile 7.50

Arona Sauvignon Blanc, 2015, Marlborough, New Zealand 8.25

Gazerra Pinot Grigio, 2015, Sicily, Italy 7.25

Elk Cove Pinot Gris, 2015, Willamette Valley, Oregon 9.50

Kung Fu Girl Riesling, 2015, Columbia Valley, Washington 8.25

RED WINES

King Estate Acrobat Pinot Noir, 2014, Oregon 9.50

Rickshaw Pinot Noir, 2014, California 9.75

Powers Merlot, 2013, Columbia Valley, Washington 8.75

Pacific Standard Cabernet Sauvignon, 2014, California 7.50

Owen Roe Cabernet “Sharecroppers”, 2014, Columbia Valley, Washington 10.25

El Rede Malbec, 2015, Mendoza, Argentina 7.50

ROSE AND WHITE ZINFANDEL

Côte Mas Rosé, 2015, Pays D’Oc 7.75

Sycamore Lane White Zinfandel, California 6.75

Availability,
vintage and price
subject to change

Beer

PINT DRAFT BEER SELECTION

Switchback Ale | Burlington, VT | 5.50
an unfiltered ale with great hop flavors and a smooth, malty finish 5% ABV & 28 IBU

Fiddlehead I.P.A. | Shelburne, VT | 6.50
hop forward with bright citrus and pine aroma and dry finish 6.2% ABV & 53 IBU

Rock Art Ridge Runner Ale | Morrisville, VT | 6.75
robust, dark and smooth, a local favorite! 7.2% ABV & 27 IBU

The Shed Mountain Ale | Middlebury, VT | 6.50
an unfiltered English style ale, dark red color, medium full bodied 7.4% ABV & 35 IBU

14th Star Maple Breakfast Stout | St. Albans, VT | 6.50
coffee and chocolate aromas with just a hint of maple 5.5% ABV & 40 IBU

Bud Light | St. Louis, MO | 5.00
light American macro-lager, clean & crisp 4.2% ABV & 7 IBU

Trapp Lager Golden Helles | Stowe, VT | 6.50
a nice light crisp lager 5% ABV

Changing Seasonal Draft
please ask your server

DRAFT CIDER PINT

Citizen Cider, Unified Press | 7.00
an off dry crisp clean cider 6.8% ABV

BOTTLES & CANS

14th Star Tribute 8.00

Heady Topper 8.00

Guinness 6.00

Corona 4.50

Budweiser 4.00

Michelob Ultra 4.25

Heineken 4.50

O'Doul's (non-alcoholic) 4.00

ABV: Alcohol by Volume
IBU: International Bittering Units





Soups

Homemade New England Corn Chowder

our signature soup for over 30 years | 5.75

Homemade Soup du Jour

5.75

Appetizers

Prince Edward Island Mussels

steamed in white wine, garlic butter and fresh herbs | 11.95

Artisanal Cheese Plate

a trio of local cheeses, dried and fresh fruit, candied pecans, stone fruit chutney and crostini | 15.95

Maine Crab Cake

100% crab meat with Old Bay aioli and arugula citrus salad | 12.95

Maple Buffalo Wings

tossed in maple cayenne sauce with celery, carrots and blue cheese dressing | 10.95

Crispy Pork Belly

with Vermont maple glaze, wilted spinach and garlic chips | 11.95

Crispy Calamari

served with wasabi mayo and sweet chili sauce | 11.95

Sesame Seed Crusted Ahi Tuna

seared rare with avocado mousse, pickled ginger, wasabi and sweet chili vinaigrette | 11.95

Salads

Caesar Salad

romaine lettuce, homemade croutons, caesar dressing,
parmesan cheese | full 9.95 | half 6.95

Winter Greens

Tuscan greens with dried cranberry, pepita seeds, pickled red onion and roasted tomato vinaigrette
full 9.95 | half 6.95

Baby Iceburg Salad

bacon, crumbled blue cheese, shaved red onions, grape tomatoes and green goddess dressing
full 9.95 | half 6.95

Mesclun Salad

tossed in maple balsamic vinaigrette with shaved
garden vegetables | full 7.95 | half 5.95

Salad additions: chicken 5, shrimp 8, salmon 8, six ounce New York strip 12

Entrées

Steak au Poivre

pan seared peppercorn crusted 12 oz Certified Angus New York strip steak, mushroom cognac sauce, potato cheddar gratin and fresh vegetables | 33.95

Gorgonzola-Crusted Filet Mignon

grilled 8 oz Certified Angus filet topped with gorgonzola butter, potato cheddar gratin, burgundy sauce and fresh vegetables | 37.95

Rib Eye

12 oz Certified Angus rib eye grilled with Montreal Steak Spice, whipped red bliss potatoes and fresh vegetables | 29.95

Simply Grilled Certified Angus Steaks

char-grilled to your liking with whipped red bliss potatoes and fresh vegetables
8 oz Filet Mignon 35.95 | 12 oz New York Strip 31.95 | 12 oz Rib Eye 29.95

{ RARE - very red, cool center | MEDIUM RARE - red, warm center | MEDIUM - pink, warm center
MEDIUM WELL - slightly pink, warm center | WELL - broiled throughout, no pink
* We are not responsible for steaks ordered over medium. * }

Vermont Cheddar Chicken

chicken breast, Cabot cheddar cheese, apples and a Cold Hollow apple cider reduction with whipped red bliss potatoes and fresh vegetables | 23.95

Green Mountain Inn Turkey Dinner

roasted turkey breast, pan gravy, apple sausage stuffing, cranberry jelly, whipped red bliss potatoes and garden peas | 21.95

Pesto Linguine with Grilled Shrimp

tossed in pesto and spinach with roasted tomatoes, topped with grilled shrimp | 21.50

Herb Seared Salmon

with smoked tomato, fennel sauce and basil risotto | 24.95

Blood Orange Miso Glazed Ahi Tuna

with black garlic, enoki mushroom, bok choy and basmati rice | 24.95

Pan Roasted New England Cod

watercress pecan pesto, blistered tomatoes, chive whipped potatoes and fresh vegetables | 24.95

Maine Crab & Lobster Mac & Cheese

clothbound cheddar, white truffle essences and cavatappi pasta | 24.95

Seafood Diablo

linguine with mussels, shrimp, squid and fresh seafood in a spicy tomato white wine broth | 21.50

Grilled Rack of Lamb

with herb Dijon crust, red wine demi glaze, pistachio oil, garlic mashed potatoes and fresh vegetables | 34.95

Pan Seared Pork Loin

with Citizen Cider glaze, caramelized onions, bacon mashed potatoes and fresh vegetables | 22.95

Seared Tofu

with fresh ramen noodles, miso ginger broth, soy caramel and sauteed Asian vegetables | 18.50

Vegetable Curry

massaman style vegetable curry with coconut milk, potatoes, parsnips, carrots, onions and bell peppers | 20.95

additions: tofu 4, chicken 5, New York Strip 12





Sides

Fresh Seasonal Vegetables | 3.95

Mesclun Salad | 4.95

Potato Cheddar Gratin | 4.95

Cheddar Cheese Mashed Potatoes | 2.95

Parmesan Risotto | 3.95

Basmati Rice | 2.95

French Fries | 2.95

Burgers & Sandwiches

The Whip Burger

Cabot sharp cheddar cheese, lettuce, tomato, mayonnaise and Major Grey's chutney on a homemade roll with fries | 13.95

Black Bean Veggie Burger

homemade bean and garden veggie burger with basil aioli on a homemade roll with fries | 11.95
add Cabot sharp cheddar cheese or swiss | .75

Basic Burger

lettuce and tomato on a homemade roll with fries | 12.95
add Cabot sharp cheddar cheese or swiss | .75

Classic Reuben

grilled rye bread with corned beef, swiss cheese, sauerkraut and Russian dressing with fries | 12.95

"The Starr"

fresh roasted turkey breast, Swiss cheese, applewood smoked bacon, lettuce, tomato and mayonnaise on homemade honey oat bread with fries | 11.95

Grilled Flatbread of the Day

homemade thin crust pizza dough, ask your server for today's preparation | 12.95

A gratuity of 18% will be added for parties of 8 or more; a \$5.00 charge will be added to all split entrées.

The Vermont Department of Health advises that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Desserts

Enticing homemade desserts from our bakery.

Blueberry Apple Crisp

wild blueberries, granny smith apples, vanilla ice cream and whipped cream | 6.95

Lemon Sambuca Cheesecake

served with whipped cream | 6.95

Maple Crème Brûlée

crème brûlée made with Vermont maple syrup and served with a lemon sugar cookie | 6.95

Chocolate Sin Cake

a rich flourless chocolate cake served with hot fudge sauce, berry coulis, strawberries and whipped cream | 6.95

Warm Butterscotch Bread Pudding

with vanilla sauce, caramel and whipped cream | 6.95

Sac de Bon Bon (for two)

our signature dessert; a chocolate “bag” filled with chocolate mousse served with fresh fruit garnish and dessert sauces | 11.95

Local Ice Cream and Sorbet

ask your server about our current selections | 4.95
add hot fudge and whipped cream | 1.75

Coffee & Tea

Coffee & Tea

house brewed coffee, regular & decaf | 2.25
assorted black, green & herbal tea | 2.25

Espresso

single shot 1.5 oz 3.00 | double shot 3 oz 4.25

Cappuccino

equal parts espresso, steamed milk and foam | 5.00

Café Latte

espresso with steamed milk | 5.00

Mocha Latte

espresso, chocolate syrup, steamed milk, drizzled with chocolate syrup on top | 5.00

Café Americano

double shot of espresso with an equal amount of added hot water, no milk | 4.25

Café au Lait

half regular brewed coffee and half steamed milk | 3.25

Coffee Drinks

Irish Coffee

Jameson’s, sugar, coffee, whipped cream | 10.00

B52 Coffee

Bailey’s, Kahlua, Grand Marnier, coffee, whipped cream | 12.00

Nutty Irishman

Bailey’s, Frangelico, coffee, whipped cream | 12.00



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Champagne and Sparkling Wine

Bollinger Special Cuvée, Champagne, France 95.00
Fresh citrus rounded out with toasty, yeasty notes.

Le Mesnil Blanc de Blancs Grand Cru, Champagne, France 64.00
From one of only seventeen Grand Cru Champagne vineyards in the world, this 100% chardonnay shows fine bubbles, light citrus flavors and a long, dry finish.

Lucien Albrecht Brut Rosé Crémant d'Alsace, Champagne, France 40.00
From 100% Pinot Noir, shows a touch of red fruits with tight bubbles and a just off-dry finish.

Bisol Prosecco "Jeio", Veneto, Italy 31.00
Prosecco is a sparkling wine made in the Veneto region of Italy. Delicious, light bodied, dry and packed with pear, apple and honey flavors, Bisol makes a perfect aperitif or at the table, too.

Brut D'argent Blanc de Blancs, Juro, France 29.00
Not all French sparklers are from Champagne. Made only with Chardonnay grapes, this dry sparkling wine hails from the foothills of the French Alps and delivers a ton of refreshment and flavor for the price.

Availability,
vintage and price
subject to change

White Wines

SAUVIGNON BLANC

Domaine Auchere Sancerre, 2014, Loire, France 42.00

Medium bodied 100% Sauvignon Blanc with mineral and citrus nose and a crisp, clean finish.

Joel Gott, 2014, California 31.00

Dynamic Napa Valley wine maker Joel Gott crafts one of the best-value Sauvignon Blancs on the market. Striking a perfect balance between bright, zippy green notes and ripe fruit flavors.

Arona, 2015, Marlborough, New Zealand 30.00

This wine combines zesty, ripe passion fruit and melon with a subtle hint of grassiness. Estate bottled from a family owned, sustainable vineyard. 100% Sauvignon Blanc.

CHARDONNAY

Rombauer, Carneros, 2014, California 65.00

Rombauer's opulent wine is bursting with ripe tropical fruit and roasted pineapple flavors augmented by bold, nutty oak undertones.

Domaine Droin, 2014, Chablis, Burgundy, France 50.00

40 year old vines in Kimmeridgian soil ensure a classic Chablis, with minerals and bright acidity.

Cyprus, 2014, Russian River, California 33.00

This is a fine example of Russian River cool climate chardonnay, with flavors of apples and pears balanced by juicy acidity and a light touch of oak.

Foxglove, 2014, Central Coast, California 32.00

One of the top values in California wine, a clean, lively, un-oaked Chardonnay, rich but not heavy. 91 points Robert Parker.

RIESLING, PINOT GRIS AND WHITE BLENDS

Alois Lageder Pinot Grigio, 2015, Dolomiti, Italy 37.00

From the foothills of the Dolomites comes this exceptional wine from superstar Alois Lageder. Full bodied, ripe and spicy with citrus and stone fruit, crisp acidity and packed with spice and minerals.

Elk Cove Pinot Gris, 2015, Willamette Valley, Oregon 35.00

The Willamette Valley has the perfect climate for growing Pinot Gris grapes and Elk Cove has some of the oldest vines in Oregon. Bursting with orchard fruit flavors and a crisp acidity.

Kung Fu Girl Riesling, 2015, Columbia Valley, Washington 30.00

A complex wine of peach and mint Linden leaves with a clean minerality. On the fence between dry and off-dry, Robert Parker calls this wine "shockingly good" and gives it 90 points.

ROSE & WHITE ZINFANDEL

Côte Mas Rosé, 2015, Pays D'Oc 29.00

From Rhone varietals, pale pink with a nose of strawberries, good balancing acidity and dry on the finish.

Sycamore Lane White Zinfandel, California 24.00

Produced by the winery which invented White Zinfandel, this is classic pink refreshment with luscious, sweet flavors of ripe strawberries.





Red Wines

PINOT NOIR

Holloran “La Chenaie” Vineyard, 2013, Eola-Amity Hills, Oregon 58.00

This single vineyard offering from Bill Holloran is grown using biodynamic practices in volcanic soil to yield black cherry like fruit with a touch of allspice on the finish.

Cristom “Mt. Jefferson Cuvée”, 2013/2014, Willamette Valley, Oregon 46.00

Made with a blend of grapes from each of the estate’s vineyards, this medium-bodied bright ruby red wine features cherry and spice with a hint of vanilla.

Pali “Riviera”, 2013/2014, Sonoma Coast, California 35.00

Big with aromas of blueberries and lavender and a touch of cedar on the finish.

Rickshaw, 2014, California 34.00

From Banshee Wines, features cherry and cola flavors..

5% of the profits from the sale of this wine go to the Vermont Foodbank.

Louis Latour “Valmoissine”, 2013, Coteaux du Verdon, France 32.00

From the godfather of Burgundy comes this elegant, refined Pinot Noir. Medium-bodied with notes of coffee, chocolate and violets, it is perfect for those who prefer earth and subtlety over up front fruit.

Parker Station, 2014, Santa Maria, California 30.00

The mission of this wine is to deliver “the best Pinot Noir you can afford to drink daily.” Bright berry flavors are laced with mint and leather notes and go down very easy.

CABERNET AND CABERNET BLENDS

Silver Oak, 2011, Alexander Valley, California 95.00

Black cherry and cocoa on the palate nicely framed by 24 months in oak.

Heitz, 2011/2012/2013, Napa, California 85.00

Aromas of blackberries and cassis. Tannins are soft with a long lingering finish.

Ramey, 2012, Napa, California 75.00

25% Cab Franc lends smoky overtones to the dark berry flavors of this powerful cabernet.

Owen Roe Yakima Red, 2013, Columbia Valley, Washington 49.00

David O’Reilly shows mastery of blending Bordeaux varietals with this blend of merlot, cab franc and cabernet. Try this with the Montreal Spiced Rib Eye steak.

Ultraviolet Cabernet, 2013, Napa, California 49.00

Juicy blueberry, black cherry and dark chocolate. A great deal for Napa cabernet.

Owen Roe “Sharecropper”, 2014, Columbia Valley, Washington 37.00

Washington almost always over-delivers for the price. The Sharecropper is no exception, crafted from the grapes of several Columbia Valley growers and packed with hearty flavors of blackberries, cherries and minerals.

Charles & Charles, 2013, Washington 31.00

The collaboration of two young wine entrepreneurs (one of whom hails from Waterbury Center) has resulted in this excellent Cabernet-Syrah 50/50 blend. This wine is dark, almost black, smooth in texture and weaves together blackberries, cranberries, dark cherry and a bit of sweet oak.

Excelsior, 2013, South Africa 30.00

A delightfully versatile wine that would taste just as delicious with filet mignon as it would with a rich pasta dish, this is a lot of wine for the price. Soft ripe tannins balance toasty oak aromas and sweet fruit flavors.

Red Wines

MERLOT

Duckhorn Vineyards, 2012, Napa, California 67.00

A full 16 months in French oak barrels endows this wine with a fair amount of structure and weight. Layers of ripe cherry, chocolate and sweet earth emerge after a little time in the glass.

Powers, 2013, Columbia Valley, Washington 32.00

Black cherry and plum flavors with 12 months in French oak for backbone and complexity.

OTHER EXCITING VARIETALS & BLENDS

Château La Nerthe Châteauneuf du Pape “Les Granières”, 2012, Rhone Valley, France 65.00

An almost-even blend of grenache and syrah gives this medium bodied Châteauneuf a new world style with flavors of blueberries and spice and a long, soft finish.

The Prisoner, 2014, Napa Valley, California 65.00

A blend of Zinfandel, Cabernet Sauvignon, Petite Sirah and Syrah, with aromas of black cherry and plum surrounded by roasted coffee bean and vanillin oak with a soft velvety tannin finish.

K Vintners Milbrandt Syrah, 2012, Walla Walla, Washington 52.00

Dark fruits of black cherry and plum, medium to full bodied 100% Syrah from wild man Charles Smith who calls this wine “just right”.

Bedrock Zinfandel “Old Vine”, 2014, California 50.00

From 80 year old vines this is a typical Morgan Peterson wine, inky black with layers of black cherry, red licorice and spice.

Seghesio Zinfandel, 2014, Sonoma, California 43.00

Sourcing grapes from Alexander and Dry Creek Valleys - two of the best appellations for Zinfandel - Seghesio makes this excellent wine, packed with jammy, ultra-ripe fruit flavors.

Les Sources de Livran, 2009, Medoc 36.00

From the great 2009 vintage this blend of 50% merlot, 50% cabernet is medium bodied, dry, with flavors of cassis and blackberry.

Chateau Peuche-Haut, 2013, Languedoc 35.00

Made from Grenache and Syrah, this has aromas of blackberries, plum and licorice with juicy acidity and fine tannins.

The Lucky Country Shiraz, 2013, McLaren Vale, Australia 36.00

Deep purple-black color with flavors of plum and blackberries. Soft tannins and just enough acidity nicely balance the fruit.

Castellare Chianti, 2014, Tuscany, Italy 35.00

A classic Chianti made entirely of Sangiovese and Canaiolo grapes native to Tuscany.

Domaine Les Grand Bois Côtes du Rhône “Les Trois Soeurs”, 2014, France 33.00

Organically certified grenache, carignan and cinsault from 30-60 year old vines produce a dark purple wine with concentrated flavors of black cherry and black currant and a touch of black pepper on the finish.

Crios de Susana Balbo Malbec, 2014, Mendoza, Argentina 34.00

Fresh yet smoky, jammy yet savory, the Malbec grape has emerged as the ultimate crowd-pleaser. Eight months in first use French oak and dark ruby colored, the full-flavored, medium-bodied Crios is one of the best for the price.

The Show, 2014, California 31.00

With a cowboy label designed by Nashville’s famous Hatch Show Print, this really tasty Cabernet blended with Merlot, Cab Franc, Petite Sirah and Petite Verdot brings together flavors of currants, mocha and spice.

Availability,
vintage and price
subject to change



DRIVE SAFELY
and
COME AGAIN!



W
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57

STOWE

HIGHWAY SAFETY PROGRAM