

# Roots

THE RESTAURANT

## craft cans & bottled beer

<b>Miller Lite</b> 4 American pilsner, hop forward, smooth, clean 4.2%	<b>Allagash, White</b> 6 <i>Portland, ME</i> - Belgian-style wheat beer, coriander, curacao orange peel, citrus, spice 5.2%
<b>Michelob Ultra</b> 4 American-style light lager 4.2%	<b>Stowe, Tips Up Cider</b> 8 <i>Stowe, VT</i> - Born in the mountains of Vermont for cider drinkers everywhere. Semi-dry 6.5%
<b>Zero Gravity Green State Lager</b> 6 <i>Burlington, VT</i> - Easy drinking, crisp, clean, pilsner 4.9%	<b>The Alchemist, Heady Topper</b> 8 <i>Stowe, VT</i> - Double IPA, unfiltered, orange, tropical fruit, pink grapefruit, pine, and spice 8%
<b>Switchback, Unfiltered Red Ale</b> 6 <i>Burlington, VT</i> - Reddish-amber ale, well balanced, five different malts, subtle fruit 5%	<b>Lawson's, Sip of Sunshine, IPA</b> 8 <i>Waitsfield, VT</i> - Lupulin-laden IPA, juicy tropical fruit, floral aromas 8%

## non-alcoholic options

<b>Blueberry, Sage &amp; Lemon Spritzer</b> 12 Non-alcoholic Riesling, fresh lemon, blueberry simple syrup, & club soda	<b>Cranberry Mock Mule</b> 7 Maine Root Ginger Beer, maple, fresh lime & cranberry
<b>Zero Gravity, Rescue Club NA</b> 5 <i>Burlington, VT</i> - Non-alcoholic Pilsner, light, refreshing, crisp, malty, well balanced .5%	<b>NA Berry Red Sangria</b> 12 Giesen 0%, Premium Red .05%, fresh citrus, berry puree & club soda
<b>Athletic Company, Run Wild NA</b> 5 <i>Milford, CT</i> - Non-alcoholic session-able IPA, perfectly balanced, brewed with Vienna malt a blend of five Northwest hops .5%	<b>Giesen 0%, Premium Red</b> 10/34 <i>Marlborough, New Zealand</i> - Aromas of crushed blackberry, wild herbs, plum & toasted oak finish .05%
<b>Zilch, Brut Bubbles</b> 25 <i>California, US</i> - Fresh-pressed green apples, ripe pear, a hint of honey, refreshing effervescence. 100% Juice, no added sugars (Under 21 Friendly)	<b>Giesen 0%, Riesling</b> 10/34 <i>Marlborough, New Zealand</i> - Citrus Blossom & elderflower nose, zingy lime, ripe mandarin, delicious sweetness .05%

## sparkling wine

<b>Cavicchioli, 1928 Prosecco</b> 11/41 <i>Veneto, Italy</i> - Intense aroma of candied fruits and sweet flowers. Delicate taste, aromatic finish	<b>Jeio Prosecco di Valdobbiadene, Superiore Brut</b> 56 <i>Veneto, Italy</i> - Bright notes of citrus fruits, peach, apricot, banana. Dry, crisp, full-bodied
<b>Calvet, Cremant de Bordeaux Brut Sparkling Rose</b> 50 <i>Bordeaux, France 2021</i> - Strawberries, raspberries, apple, melon, light, bubbly	<b>Veuve Clicquot, Champagne Brut Yellow Label</b> 120 <i>Champagne, France</i> - Fresh strawberries, toasty brioche, citrus notes

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## white wine

- Sea Sun Vineyards, Chardonnay** 11/41  
*California, US 2021* - Orange zest, brioche, a touch of honey, floral notes, bright natural acidity
- Pine Ridge Vineyards, Chenin Blanc Viognier** 10/44  
*California, US 2022* - Crisp, honeyed fruit of Chenin Blanc & juicy stone fruit notes of Viognier
- 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 2022* - Lively up-front citrus flavors give way to stony minerality and a crisp finish
- Charles Smith, Kung Fu Girl Riesling** 11/41  
*Columbia Valley, Washington 2023* - Bright semi sweet with notes of peach, apricot & mandarin orange
- Sauvion, Vouvray** 50  
*Loire Valley, France 2021* - Chenin blanc, semi-dry, honey, ripe pear, dried fruit
- Illahe 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

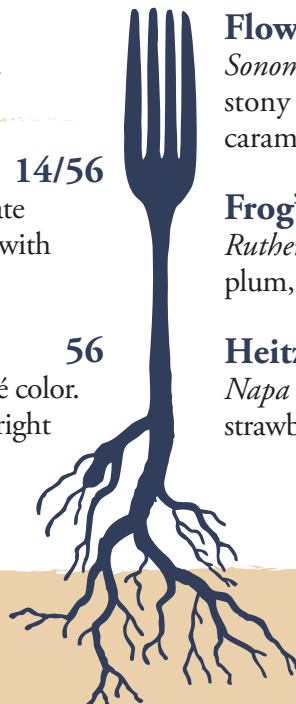
- Cote Mas, Pays d'Oc Rosé Aurore** 10/36  
*Languedoc-Roussillon, France 2023* - Rich, smooth, ripe red fruits, well-balanced acidity

## orange wine

- Field Recordings, Skins White Wine** 14/56  
*California, US 2023* - Crisp orange wine, delicate flavors of apricot, Haitian orange, marzipan but with more substance and texture
- Biokult, Naken Skin Fermented** 56  
*Burgenland, Austria 2021* - Delicate orange-rosé color. Bubbly, tannic, creamy body style, tart acidity, bright citrus flavors, unfiltered

## red wine

- Firestone Vineyards, Cabernet Sauvignon Paso Robles** 11/41  
*California, US 2020* - Strawberry, bay leaf, oregano, green peppercorn, cherry cola, pipe tobacco
- Michael David Freakshow, Cabernet Sauvignon** 14/56  
*Lodi, California, US 2021* - Full bodied, oak, vanilla, chocolate, bold black fruits, ripe figs, cinnamon, clove
- Substance, Pinot Noir 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 2018* - Smooth rich flavors of dark fruit, bramble berries, tart cherry, warm spice, long finish
- Tilia, Malbec** 10/36  
*Mendoza, Argentina 2022* - Rich plum marmalade, chocolate, vanilla oak, silky tannins
- Delas Frères Côtes Du Rhône Saint Esprit Rouge** 12/44  
*Rhône Valley, France 2021* - Full, rounded palate, warm, red fruits, violet, liquorice, dry
- Cline Cellars Ancient Vines, Zinfandel** 56  
*California, US 2020* - Spicy, bright strawberries, coffee, ripe fruit, soft tannins, subtle vanilla
- Château Tournefeuille, Lalande-de-pomerol** 84  
*Bordeaux, France 2020* - Merlot-Cabernet Franc, cherry, chocolate, balanced tannins
- Meiomi, Pinot Noir** 58  
*California, US 2021* - French oak aged, jammy, dark fruit, strawberry, toasted mocha, vanilla, medium-bodied
- Flowers Vineyard, Pinot Noir** 96  
*Sonoma Coast, California, US 2022* - Medium bodied, stony minerality with strawberry, orange peel, light caramel, subtle hints of espresso
- Frog's Leap, Cabernet Sauvignon** 120  
*Rutherford, California, US 2019* - Bold, dark cherry, plum, spice, leather, velvety
- Heitz Cellar, Cabernet Sauvignon** 135  
*Napa Valley, California, US 2017* - Wild raspberry, ripe strawberry, red currant, earthiness, light oak



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## *specialty cocktails*

- Pomarita** 14  
Silver Tequila, PAMA pomegranate liqueur, triple sec, fresh lime & simple syrup with a salt rim
- Sage Lemon Drop** 13  
GMO Lemon Vodka, sage simple syrup & fresh lemon
- Maple Rosemary Old Fashioned** 15  
Smugglers Notch Bourbon, rosemary & citrus infused VT maple syrup, and bitters with an orange twist
- White Mochatini** 13  
Espresso Vodka, white chocolate liqueur & Kahlua
- Washington Street Sangria** 14  
Malbec, GMO Orange vodka, fresh citrus, berry puree & club soda
- Cranberry Thyme Bees Knees** 14  
Bar Hill Gin, muddled fresh thyme, cranberry, local honey & fresh lemon juice
- Blue N' Stormy** 14  
Mad River First Run Rum, blueberry simple syrup, fresh lime, Maine Root Ginger Beer & bitters