



**FOOD/DRINK
-MENU-**

**LEARN
LAUGH
LOUNGE**

101 MAIN STREET, BURLINGTON, VERMONT

BEER.

Draught

- Zero Gravity - Green State Lager - \$7
- Hermit Thrush - Party Guy - \$7
- Queen City - Hefeweizen - \$7
- Switchback - Amber Ale - \$6
- Fiddlehead - IPA - \$6
- Hill Farmstead - Edward - \$7
- 14th Star - Maple Breakfast Stout - \$7
- Citizen Cider - Rotating (ask your server) - \$7 ^{GF}

Cans/Bottles

- Alchemist - Heady Topper - \$8
 - Zero Gravity - Conehead - \$6
 - Narragansett Lager - \$4
 - Budweiser - \$5
 - Bud Light - \$5
 - Omission Pale Ale - \$6 ^{GF}
 - Citizen Cider - \$8 ^{GF}
- (Unified Press, Lake Hopper or Dirty Mayor)

WINE.

House Red - \$8/gl

Boyden Valley Farmhouse Red

House White - \$8/gl

Boyden Valley Farmhouse White

La Marca Prosecco - \$9 gl/ \$36 btl

All beverage prices include tax.

IMPROV | STANDUP | SKETCH

- CLASSES TAUGHT BY INDUSTRY PROFESSIONALS -
- PRIVATE EVENTS AND WORKSHOPS OFFERED -



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OR VISIT THE VCC BOX OFFICE

QUICK BITES.

Tacos Sabrosos - \$12

Two tacos topped with house pico. Side of tortilla chips & house salsa
 -Pulled chicken, cheddar jack cheese OR
 -Black bean, cilantro-lime crema, roasted jalapeño OR
 -BBQ pulled pork, creamy red cabbage slaw, scallions
 (OR get one of each for \$15!) *V @F available

Nachos - \$8

Tortilla chips, cheddar jack cheese, house pico
 *V @F available

Quesadilla - \$8

Two corn tortillas, cheddar jack cheese, house pico, house guac
 *V available

ADD ONS:

Black beans: \$3, chicken: \$4, BBQ pulled pork: \$5,
 house guacamole: \$1.50, sour cream: .50, house salsa: .50

Mediterranean Plate - \$9 VG

Rotating house hummus, warm pita, crudité

Falafel Pita - \$11 VG

Herb chickpea fritter, pesto tahini, tomato, red onion, jalapeño
 Pickles & chips on side.

Pulled Pork Sandwich - \$13

Beer braised BBQ pulled pork, creamy cabbage slaw,
 cheddar jack cheese. Pickles & chips on side.

Pesto Chicken Wrap - \$12

Roasted balsamic chicken breast, roasted tomato, house pesto,
 Maplebrook mozzarella. Pickles & chips on side.

Cider Brat - \$8

VT Smoke & Cure cider brined bratwurst, house sauerkraut,
 housemade cider mustard. Pickles & chips on side.

Soft Pretzel - \$6 V

Savory: red pepper & jalapeño cheese dip OR
 Sweet: cinnamon & sugar
 (Add chocolate or caramel sauce for .50)

Cookie Monster - \$8 V

Three delectable, warm, chocolate chip cookies

Brain Freeze - \$8 V

Ice cream cookie sandwich
 dipped in chocolate peanut butter ganache

SPECIALTY COCKTAILS. \$11

Float On

Mad River Distillers vanilla rum,
Rookie's root beer, coconut milk

B-Tea-V

House-infused English Breakfast rye,
lemon juice, honey syrup, Rookie's ginger beer

Spiced & Spiked

House-infused cinnamon tequila, Cointreau,
lime juice, blood orange puree, sugar rim

Summerthyme

Silo cucumber vodka, house made thyme lemonade

Hopped Up

Smugglers' Notch hopped gin, Campari,
grapefruit juice, Lake Hopper

****A Note About Show Etiquette****

We want everyone to have a good time tonight and laugh a lot!
Please interact with performers only when invited. During the show,
please DO NOT chat with friends or shout things at the performer.
Disruptive patrons WILL BE ASKED TO LEAVE and will not receive a refund.

CLASSICS. \$11

Sweet 'n Lowe

Green Mountain lemon vodka, Cointreau,
lime juice, pomegranate juice

Summer Sangria

House Sangria mix,
red wine & brandy OR white wine & gin

Queen City Sour

Stonecutter Spirits Heritage Cask Whiskey,
lemon juice, Boyden Valley Red

Wicked Dark, Wicked Stormy

Myers Rum Original Dark,
Rookie's ginger beer, Angostura bitters