



# Lawson's Finest Liquids

## FRESH ON TAP

### SCRAG MOUNTAIN PILS

Inspired by the traditional Czech Pilsner style. A tribute to our Scrag Mountain water source.

4.8% | 6oz \$3 | 16oz \$7

### THE SPACE IN BETWEEN

A hazy ale with a hint of tartness, brewed with oats and wheat and dry-hopped with Nelson and Galaxy varieties.

5% | 6oz \$3 | 16oz \$7

### KNOCKOUT BLONDE

A flavorful ale featuring a blend of malts and a zippy punch of Cascade and Centennial hops.

5% | 6oz \$3 | 16oz \$7

### CHINOOKER'D IPA

Chock-full of Chinook hops, bursting with pine and citrus aromas.

6.5% | 6oz \$3 | 16oz \$7

### SUGARHOUSE IPA

A hop-forward American IPA inspired by our original 2008 recipe.

6.2% | 6oz \$3 | 16oz \$7

### SIP OF SUNSHINE IPA

Packed with juicy tropical fruit character, bright floral aromas and delectable layers of hop flavor.

8% | 6oz \$3.50 | 12oz \$7 | CT

### DOUBLE SUNSHINE IPA

Packed with juicy, lush fruit character and dank herbal aromas.

8% | 6oz \$3.50 | 12oz \$7

### RUBY RED GRAPEFRUIT DOUBLE SUNSHINE IPA

This special edition of our American Double IPA is made with ruby red grapefruit adding an extra layer of mouth-watering, juicy, lush fruit character along with dank tropical aromas.

8% | 6oz \$3.75 | 12oz \$7.25

### TRIPLE SUNSHINE IPA

Exploding with notes of pineapple, grapefruit and lychee.

10.5% | 6oz \$4 | 10oz \$7

### SUPER SESSION #8

Session IPA brewed with copious amounts of Mosaic hops.

4.8% | 6oz \$3 | 16oz \$7 | CT

### MAPLE NIPPLE

Robust and rich amber ale with VT maple syrup that delivers a smooth and slightly sticky finish.

8% | 6oz \$3.50 | 12oz \$7

### FAYSTON MAPLE IMPERIAL STOUT

Rich and complex, loaded with dark malts and VT maple syrup.

10.1% | 6oz \$4 | 10oz \$7

### MC AMALGAMATION BRETT IPA

Collaboration IPA with Big Spruce Brewing of Cape Breton, Nova Scotia, fermented with a special blend of brettanomyces wild yeast strains. Notes of pineapple, grapefruit and a mild Brett funk.

6.4% | 6oz \$3.50 | 12oz \$7



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## LIGHT FARE

### BABETTE'S TABLE CHARCUTERIE PLATE

Saucisson Sec, Spicy Sopressata & Coppa, Whole Grain Mustard, Pickled Veggies, Lavash

\$12

### VERMONT CHEESE PLATE

Lazy Lady Oh My Heart, Jasper Hill Bayley Hazen, Twig Farm Winter Wheel, Cabot Clothbound, Apple Chutney, Pickled Veggies, Lavash

\$12

### THE FULL MONTY

Babette's Table Saucisson Sec, Spicy Sopressata & Coppa, Lazy Lady Oh My Heart, Jasper Hill Bayley Hazen, Twig Farm Winter Wheel, Cabot Clothbound, Pickled Veggies, Mustard, Apple Chutney, Lavash

\$18

### GREEN MOUNTAIN TWISTERS PRETZEL

Classic or Everything Spice, Ploughgate Creamery Butter, Whole Grain Mustard

\$6

### ADD BEER CHEESE

House-made with Cabot Cheddar, Smoked Gouda and Double Sunshine IPA

\$2

### VEGETARIAN CHILI

Shredded Cabot cheddar and green onions

\$6

### PICKLED PLATE

House pickled vegetables

\$6

### RED HEN BAKERY BREAD PLATE

Fat Tire Sourdough, Ploughgate Butter

\$4

## WINES & CIDERS

### ZARDETTO PROSECCO

Sparkling white wine \$7

### WHITE WINE SELECTION

### AVINYO VI D'AGULLA

### PETILLANT 2017

Dry, effervescent & bright \$7

### RED WINE SELECTION

### HERISSON VIN ROUGE 2017 (GAMAY)

Ripe cherry & grape must \$7

### CIDER SELECTION

### CITIZEN CIDER CITRA STAR

Dry cider, dry hopped w/ citra 6% | \$7

## NON-ALCOHOLIC

Rookie's Root Beer \$4

Noah's Fizzy Lemonade \$4

Carrier Nitro Cold Brew Coffee \$5 | 10oz

Please note that we have a "no tip" business model.

We have chosen to pay our staff generous living wages and benefits. There is no tip obligation. However if you choose to leave a gratuity, 100% will be donated to local charitable endeavors.

Please alert your server to any dietary restrictions, food/nut allergies. We have a "no tip" business model. If you choose to leave a gratuity, 100% will be donated to local charitable endeavors.