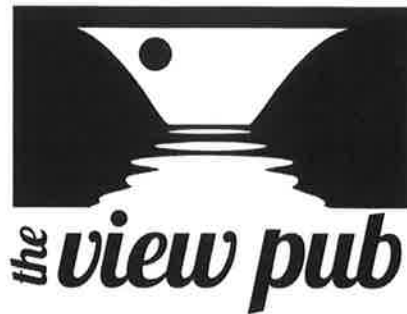




Soup & Salad

Coconut Curry Summer Soup (Vegan) \$8

Zucchini, Squash, Yukon Potato,
Pineapple, Coconut Milk, Red Curry



Tossed Salad

\$9 Small / \$15 Large

Mixed Greens, Tomatoes, Cucumbers,
Carrot, Red Onion, Dressing of Choice



Caesar Salad

\$9 Small / \$15 Large

Chopped Romaine, Shaved Parmesan,
Croutons, Caesar Dressing

Mediterranean Bowl

\$10 Small / \$16 Large

Mixed Greens, Orzo, Sun Dried Tomato,
Pickled Red Onion, Roasted Red Peppers,
Kalamata Olives, Scallions, Peas,
Feta Cheese, Citrus Vinaigrette

Protein Add-ons

Grilled Chicken \$8
Grilled Jumbo Shrimp \$10

Dressings

Maple Balsamic
Citrus Vinaigrette
Ranch
Bleu Cheese
Caesar

Appetizers

Cornbread \$8

Maple Bourbon Butter

Shrimp Toast \$13

Grilled Shrimp, Maple Rosemary Ricotta,
Balsamic Reduction, Crostini

Bleu Chips \$14



House Made Russet Potato Chips,
Bleu Cheese Dressing,
Bleu Crumbles, Scallions
Add Bacon \$3

Seared Ahi Tuna \$13

Ahi Tuna, Pickled Ginger,
Wasabi Crema, Ponzu Sauce



Bear Den Nachos

\$10 Half | \$17 Full



Tortilla Chips, Shredded Cheese,
Jalapeno, Pickled Onion, Sour Cream,
Black Bean & Roasted Corn Salsa

Crispy Chicken Wings

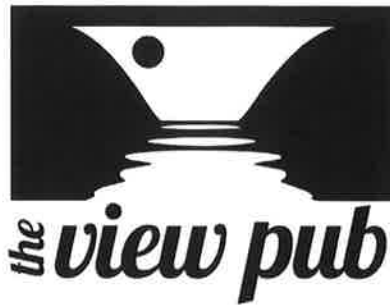
1/2 lb \$10 | 1 lb \$17



Drums and Flats, Baked then Fried

Choice of Sauce:

Buffalo, Jamaican Jerk,
Mango Habanero



Sandwiches

Served w/ French Fries and Cole Slaw

Substitutes:

Tossed or Caesar Salad \$4

Sweet Potato Fries \$4

Onion Rings \$4

Gluten Free Bun \$3



House Burger \$18

Black Angus Short Rib and Chuck,
Cabot Cheddar Cheese,
Lettuce, Tomato, Onion,
Snowmakers Sauce, Brioche Bun
Add Bacon \$3 | Add Egg \$2

Grilled Chicken \$17

Marinated Chicken Breast,
Cabot Cheddar, Bacon, Avocado,
Lettuce, Dijonnaise, Brioche Bun

Steak & Cheese \$18

Shaved Ribeye, Shredded Cheddar,
Grilled Bell Peppers & Onions, Mayo,
Hoagie Roll

Burkie Bearrito \$12

Spanish Rice, Black Bean, Seared Corn,
Pico De Gallo, Guacamole, Peppers, Cheese,
Chopped Romaine, Pickled Onion,
Tortilla Chips, Salsa
Add Chipotle Lime Chicken \$3
Add Mahi Mahi \$5
Gluten Free Bowl Option

Entrees

Chicken Milanese Caprese \$22

Italian Panko Chicken Cutlet,
Basil, Mozzarella, Cherry Tomatoes,
Mixed Greens, Shaved Parmesan,
Citrus Vinaigrette

Mahi Mahi Tacos (3) \$20

Grilled Mahi, Tropical Slaw, Avocado,
Pickled Onions, Lime,
Tortilla Chips, Salsa
Flour or Corn Tortilla



Red Curry Ramen Noodles \$18

Ramen, Bamboo Shoots, Chickpea,
Carrot, Basil, Hard Boiled Egg,
Red Curry Broth
Add Chicken \$6 | Add Shrimp \$9
Sub GF Rice Noodle \$2

Seared Salmon \$28

Blackened,
Black Bean & Roasted Corn Remoulade



Penne alla Pesto \$18

Penne, Cherry Tomatoes, Red Onion,
White Wine, Pesto, Lemon
Add Chicken \$6 | Add Shrimp \$9
Gluten Free Pasta \$3

Grilled Steak Frites \$36

14oz Ribeye or 12oz New York Strip
Lemon Garlic Butter,
French Fries





the view pub

Cocktails

One in a Melon – 13

Milagro Silver, Triple Sec, Simple Syrup, House-Made Melon Purée

Tropical Sangria – 13

Malibu, Peach Schnapps, White Wine, Pineapple, Lemonade, Cranberry, & Mango Juices

The Funky Monkey – 15

Bumbu Rum, Chocolate Liqueur, Baileys Irish Cream, Chilled Espresso
Served in a martini glass

Smoke Show – 14

Mezcal, Silver Tequila, Sparkling Grapefruit Juice, Lime Juice, Jalapeño Syrup
Served with a Tajín rim

Lime After Lime – 14

Barr Hill Gin, Fresh-Squeezed Lime, Simple Syrup, Served in martini glass

Berry Good Mojito – 13

Bacardi Silver, Muddled Mint & Strawberries, Lime Juice
Topped with San Pellegrino Limonata

Aperol to Oranges – 13

Prosecco, Aperol, San Pellegrino Aranciata

Tapped Out – 13

Buffalo Trace and Rookies Mapleade



the view pub

Wine

Sparkling & Rosé

La Marca Prosecco (Italy) \$10 / \$35

Gosset Grande Réserve Brut (Champagne) – \$99

Bieler Rosé (France) Glass - \$10 / \$35

White Wines

Barone Fini Pinot Grigio (Italy) Glass - \$9 / \$32

Yealands Sauvignon Blanc (New Zealand) Glass - \$9 / \$32

J Vineyards Chardonnay (California) Glass - \$13 / \$42

Kendall-Jackson Chardonnay (California) Glass - \$10 / \$35

Clean Slate Riesling (Germany) Glass - \$8 / \$32

Domaine de Vieux Télégraphe Châteauneuf-du-Pape Blanc (France) Bottle – \$120

Red Wines

Lager Cake Pinot Noir (California) \$9 / \$32

J Vineyards Pinot Noir (California) Glass - \$13 / \$42

Elvio Tintero Rosso (Italy) Glass - \$8 / \$32

Rocca della Macie Chianti Classico (Italy) – \$42

Château La Freynelle Bordeaux (France) \$10 / \$35

Josh Cellars Cabernet Sauvignon (California) \$10 / \$35

Decoy Cabernet Sauvignon (California) \$15 / \$52

Cakebread Cabernet Sauvignon (Napa Valley) – \$149



14th Star Brewing Co. (St. Albans, VT)

Maple Breakfast-Stout-6.50%- \$8.00

DCBC (East Haven, VT)

Church Key Lager-4.80% - \$7.00

Trail Angel IPA - 5.00% - \$8.00

BBCO (Burlington Beer Co.) Burlington, VT

Uncanny Valley - IPA - 7.00% - \$8.00

Downeast Cider (Boston, MA)

Downeast Original-Unfiltered Cider - 5.10% - \$8.00

Fiddlehead Brewing (Shelburne, VT)

Pilsner - American Lager - 5.40% - \$7.50

Fiddlehead IPA - IPA - 6.20% - \$7.50

Fiddlehead White - Belgian White - 5.0% - \$7.50

Foam Brewers (Burlington, VT)

Built to Spill- DIPA - 8.00% - \$9.00

Four Quarters (Winooski, VT)

Phaze - IPA - 6.50% - \$8.00

Guinness (Ireland)

Guinness-Irish Stout - 4.30% - \$7.00

Lawson's Finest Liquids (Waitsfield, VT)

Little Sip - IPA - 6.20% - \$8.00

Beach Party - APA - 3.4% - \$8.00

Maine Beer Company (Freeport, ME)

Lunch - IPA - 7.00% - \$8.00

Switchback Brewing Co. (Burlington, VT)

Switchback - Amber Ale - 5.00% - \$8.00

Woodchuck Cider (Middlebury, VT)

Out On A Limb-Semi-Dry Cider - 5.50% - \$8.00

Von Trapp (Stowe, VT)

Grapefruit Radler - Lager - 3.90% - \$8.00

Hill Farmstead Brewery (Greensboro Bend, VT)

Edward - APA - 5.2% - \$9.00

CANS

Lawson's Finest Liquids (Waitsfield, VT)

Kingdom Trails IPA - 6.20% - \$8.00 (ltd qty)

Little Sip - TIPA - 6.20% - \$8.00

Sip of Sunshine - DIPA - 8.00% - \$8.00

Scrag Mountain Pilsner - Pilsner - 4.80% - \$8.00

Beach Party - IPA - 3.40% - \$8.00

Hazy Rays - NEIPA - 5.30% - \$8.00

Super Lemonova - Blonde Ale - 5.10% - \$8.00

Nitro Stout - Irish Dry Stout - 5.40% - \$8.00

DCBC (East Haven, VT)

Grade "A" Fancy - Maple Blonde Ale - 5% - \$8.00

The Snug - Pub Style Ale - 4.20% - \$8.00

The Alchemist (Stowe, VT)

**Heady Topper - DIPA - 8.00% - \$9.00

**Focal Banger - NEIPA - 7.00% - \$9.00

Stowe Cider (Stowe, VT)

**High N Dry - Dry Cider - 6.50% - \$8.00

**Tips Up - Semi-Dry Cider - 6.50% - \$8.00

**Mountain Glow - Ginger Orange Cider - 6.50% - \$8.00

Stone Corral (Richmond, VT)

Blackberry Bramble - Sour - 6.00% - \$8.00

****Gluten Free****

10% Meals and Rooms Tax included in the price of all Alcohol



Domestics & Imports

Anheuser Busch (St. Louis, MO)

- Bud Light - Light Malt Beer - 4.20% - \$5.00 Bud
- Light 16oz - Light Malt Beer - 4.20% - \$3.00
- Budweiser - American Lager - 5.00% - \$5.00
- Budweiser 16oz - American Lager - 5.00% - \$3.00
- Michelob Ultra - Light Lager - 4.20% - \$5.00

Coors Brewing Co. (Golden, CO)

- Coors Light-American Lager-4.20% - \$5.00

Grupo Modelo (Mexico)

- Corona Extra-Mexican Lager - 4.60% - \$5.00

Miller Brewing Co. (Milwaukee, WI)

- Miller High Life - American Lager - 4.60% - \$5.00
- Miller Light - Pilsner - 4.20% - \$5.00

Pabst Brewing Co. (Milwaukee, WI)

- PBR Blue Ribbon-American Lager-4.80% - \$3.00

HARD SELTZERS

White Claw (5.00%) - \$5.00

- Mango
- Black Cherry
- Lime

CANNED COCKTAILS

High Noon (5.00%) - \$9.00

- BlackCherry
- Grapefruit
- Pineapple

Suncruiser (4.50%) - \$8.00

- Classic Iced Tea

NON- ALCOHOLIC

Athletic Brewing Co. (CT) (.50%) - \$5.00

- Run Wild- N/A IPA
- Free Wave - N/A Hazy IPA
- Upside Dawn - N/A Golden Ale

Rookie's ON TAP (Burlington VT) - \$5.00

- RootBeer
- Mapleade (Lemonade with Maple)
- Non-Alcoholic & on TAP!

Pepsi Cola Fountain Sodas - \$3.00

- Pepsi, DietPepsi, Starry, Gingerale,
- Lemonade, Root Beer, Dr. Pepper,
- Brisk Iced Tea, Gatorade

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