

BARR HILL®



BAR MENU

TRIED & TRUE

BARR HILL BEE'S KNEES - \$11

Barr Hill Gin, fresh lemon, honey

c. 1920s Frank Meier @ Bar Du Ritz, Paris

SUB TOM CAT FOR A 'CAT'S PAJAMAS' - \$12

SUB VODKA FOR A 'TIME TO BEE' - \$13

It's always Bee's Knees Week at Barr Hill!

Take a photo of your cocktail, use the hashtag #beeskneesweek and

Barr Hill will plant 10sq ft of pollinator habitat!

TOM CAT OLD FASHIONED - \$12

Tom Cat Gin, demerara, Angostura bitters

c. 1800s

FRENCH 75 - \$14

Barr Hill Gin, fresh Lemon, sparkling wine

c. 1915 Harry Macelhone @ Harry's New York Bar In Paris

BARREL AGED NEGRONI - \$13

Barr Hill Gin, Campari-esque spirits, fortified wines, patience

c. 1919 Italy

POLLENITA - \$14

Tom Cat Gin, mezcal espadín, house curaçao*, fresh grapefruit, fresh lime, serrano honey, smoked rosemary

*(*contains pecans)*

c. 2019 Nate Canan-Zucker @ Barr Hill

RAMOS GIN FIZZ - \$16

Barr Hill Gin, fresh lemon, fresh lime, Vermont heavy cream, Wicked Bine farm egg white, orange flower water, seltzer

c. 1888 Henry C. Ramos @ The Imperial Cabinet Saloon, New Orleans!

BARR HILL MARTINI MENU

all mixed with VT 'Zephyr' dry vermouth & Bhumi Growers kumquat tincture

BARR HILL GIN - \$13

BARR HILL VODKA - \$15

BARR HILL GIN INFUSED W/ FOSTER FARMS

ANISE HYSSOP - \$14

c. late 1800s

IN LIEU OF GRATUITY WE ACCEPT DONATIONS FOR LOCAL NON-PROFITS.

We believe everyone on our team should earn a salary that recognizes the artistry of their work, and that no one should have to rely on tips for their income.

Our staff earns a professional wage year-round and there is no tip obligation at our bar. If you choose to leave something, 100% will be donated to a non-profit organization working within our community.

October's non-profit: *Sangha Studio*

LAND-CRAFTED ORIGINALS

ESCAPE FROM NEW YORK - \$14

Barr Hill Vodka infused with Hampshire Hill Homestead fresh lavender, Becherovka,

Elderflower, Bhumi Growers Sudachi oleo

saccharum, fresh lime, Vermont Cranberry juice

c. 2021 Maddie Halsey @ Barr Hill

TRELIS CLIMBER

choice of Barr Hill Gin \$12 or Vodka \$14,

Singani 63, East Hill Tree Farm Northern

Hardy Kiwis, fresh lime, orange blossom water

c. 2019 Mary Alberti @ Barr Hill

CLOUD INVERSION - \$15

Barr Hill Gin, Pear Eau De Vie, Jamaican Rum,

Vermont 'Zephyr' Dry Vermouth, fresh lime,

East Hill Tree Farm Northern Hardy Kiwis,

pepita orgeat, angostura and orange bitters

c. 2021 Sam Nelis @ Barr Hill

GRANITE ST. SOUR - \$14

Tom Cat Gin, Angostura Bitters, fresh lemon,

pecan orgeat

c. 2019 Sam Nelis @ Barr Hill

FUCHSIA NEGRONI - \$14

Barr Hill Gin, Gentian Liqueur,

Cocchi Americano, Perfect Circle Farm

fermented aronia berry, orange and

cardamon bitters, thyme

c. 2021 Nate Canan-Zucker @ Barr Hill

BLACK ROSE CLUB - \$15

Tom Cat Gin, Singani63, rose hip honey,

Fisher Brothers Farm Blackberries, fresh lemon,

Wicked Bines farm egg white, Angostura bitters

c. 2021 Tiffany Caldwell @ Barr Hill

CUFFING SEASON - \$15

Ploughgate Farm Brown butter washed Tom

Cat Gin, Cognac, Bear Roots Farm butternut

squash, cinnamon, apple and angostura bitters

c. 2019 Nate Canan-Zucker @ Barr Hill

FORAGER'S FRIEND - \$15

Tom Cat Gin, Apple Brandy, Pear Eau De Vie,

Punt E Mes, Amaro Dell'Erborista,

locally foraged Chaga

c. 2021 Sam Nelis @ Barr Hill

BARR HILL®



SMALL PLATES

CHEESE PLATE - \$20

3 local cheeses; bread, smoked nuts, honey
SUBSTITUTE GF CRACKERS + \$1
ADD PATÈ +\$10

FIELD STONE FARM WOODFIRED FLATBREAD

garlic oil with mozzarella, sheep milk feta,
toasted pine nuts, Caledonia raw honey
drizzle, thyme
HALF \$14
WHOLE +\$24

CHICKEN LIVER PATÈ - \$12

creamy patè with vanilla and cognac, served
with seeded baguette
SUBSTITUTE GRILLED FOCACCIA OR
GF CRACKERS + \$1

ROASTED BUTTERNUT - \$12

roasted butternut soup topped with smoked
apples, served with grilled focaccia or crispy
polenta (gf)

CRISPY POLENTA BITES - \$11

with rosemary & black pepper, served with
juniper aioli
GLUTEN FREE, VEGAN

SMOKED NUTS - \$9

West Worcester Woodfired Smoked Nuts

'THE SWEET SPOT' ICE

CREAM SANDWICHES - \$8

Waitsfield, Vermont
ask your server for flavors

menu curated by Chef Crystal Maderia of Kismet

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

FROZEN COCKTAILS

BEE'S FREEZE - \$10

Barr Hill Gin, fresh lemon, honey,
optional float of seasonal fruit syrup

PLOW KING - \$12

Tom Cat Gin, Jamaican Rum, Falernum,
fresh lemon, ginger, Hampshire Hill Homestead
Apple Cider Reduction

ON TAP COCKTAILS

BARR HILL GIN & TONIC - \$10

Barr Hill Gin, house made tonic, fresh lime

BARR HILL MOSCOW MULE - \$12

Barr Hill Vodka, house made ginger beer,
fresh lime

HOT COCKTAILS

HOT OFF THE PRESS - \$12

Tom Cat Gin, Amaro Ciociaro, VT Apple Cider,
orange, honey, cinnamon, nutmeg
ALCOHOL-FREE \$8

ONDIS' CHAIR - \$12

Barr Hill Gin infused with Earl Grey and
Foster Farms Tulsi Tea, Bruto Americano, fresh
lemon, house cassis with Perfect Circle Farm
black currants, honey, herbal honey bitters
c. 2020 Emma Sanford @ Barr Hill

ALCOHOL-FREE COCKTAILS

REJUVENATION JULEP - \$9

Zack Woods Herb Farm 'Rejuvenation' iced tea
blend, ginger, lemongrass, fresh lemon, mint
c. 2021 Tiffany Caldwell @ Barr Hill

HONEY LEMONADES - \$8

BEER & CIDER

EARLY RISER - \$6

Cream Ale, 4.8%
Good Measure Brewing, Northfield, Vermont

SOCIAL CLUB - \$7

American Pale Ale, 5.2%
Good Measure Brewing, Northfield, Vermont

VERMONTNER - \$8

Dry cider with gin botanicals, 6%
Shacksbury Cider, Vergennes, Vermont

WINE

RED, WHITE, ROSÉ, SPARKLING

ask your server for what we are pouring today
GLASS - \$11 BOTTLE - \$40