

# BARR HILL®



## TO-GO BAR MENU

All Cocktails Must accompany a food order  
(unfortunately nuts and ice cream don't count)

All cocktails are two servings unless otherwise indicated.

### TRIED & TRUE

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#### **BARR HILL BEE'S KNEES - \$22**

Barr Hill Gin, fresh lemon, honey

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

SUB TOM CAT FOR A 'CAT'S PAJAMAS' - \$24

SUB VODKA FOR A 'TIME TO BEE' - \$26

*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 - \$24**

Tom Cat Gin, demerara, Angostura bitters

*c. 1800s*

#### **BARREL AGED NEGRONI - \$26**

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

*c. 1919 Italy*

#### **POLLENITA - \$28**

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

*(\*contains pecans)*

*c. 2019 Nate Canan-Zucker @ Barr Hill*

### LAND-CRAFTED ORIGINALS

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#### **MIRANDA IN MUCK BOOTS - \$28**

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*

#### **TRELLIS CLIMBER**

choice of Barr Hill Gin \$26 or Vodka \$28,

Singani 63, East Hill Tree Farm Northern

Hardy Kiwis, fresh lime, orange blossom water

*c. 2019 Mary Alberti @ Barr Hill*

#### **CLOUD INVERSION - \$28**

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 - \$28**

Tom Cat Gin, Angostura Bitters, fresh lemon,  
pecan orgeat

*c. 2019 Sam Nelis @ Barr Hill*

#### **FUCHSIA NEGRONI - \$28**

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*

#### **FORAGER'S FRIEND - \$28**

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

Punt E Mes, Amaro Dell'Erborista,

locally foraged Chaga

*c. 2021 Sam Nelis @ Barr Hill*

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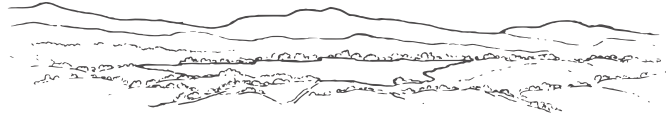
IN LIEU OF GRATUITY WE ACCEPT DONATIONS FOR  
LOCAL NON-PROFITS.

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*

# BARR HILL®



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## SMALL PLATES

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### 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

## FROZEN COCKTAILS

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### PLOW KING - \$12

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

## COCKTAIL CANS

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### BARR HILL GIN & TONIC

Barr Hill Gin, house made tonic, fresh lime  
SINGLE \$10  
4-PACK \$35

## HOT COCKTAILS

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### HOT OFF THE PRESS - \$12

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

### 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

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### HONEY LEMONADES - \$8

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