



# BLACK BEAR TAVERN





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## Bowls & Boules

### SMOKY CHIPOTLE TOMATO SOUP

Bowl/\$9.50 Bread Boule/\$12.50

### VEGETARIAN CHILI

Bowl/\$9.50 Bread Boule/\$12.50

### HOUSE BEEF CHILI

Bowl/\$11 Bread Boule/\$14

### NEW ENGLAND CLAM CHOWDER

Bowl/\$11 Bread Boule/\$14

### WHITE CHEDDAR MACARONI & CHEESE

Bowl/\$11 Bread Boule/\$14

#### MACARONI & CHEESE BOWL TOPPERS

House chili/\$4

Chorizo, Vegan Chorizo, or Pollo Asado/\$6

Barbacoa Beef/\$7

## Finger Food

### CHICKEN WINGS

Black Bear signature chicken wings tossed in any of our house sauces: **Spicy Buffalo, Teriyaki, Garlic Parmesan, Mango**

**Habanero, Jerk BBQ or Maple BBQ.**

Half-dozen/\$9 Dozen/\$18

### HOUSE FRIES

Dive into a mountain of crispy golden treasures! \$9

### CHEESEY HOUSE FRIES

Say "CHEESE!" Top our House Fries with melty, yummy Cabot Cheddar. \$10

### LOADED HOUSE FRIES

Go all the way! Load up those crispy, cheesy delights with mountain chili or vegetarian chili. \$14

### JUMBO 10-OUNCE PRETZEL

Served warm with cheddar cheese amber ale dipping sauce — making them irresistible and a must-try for pretzel fans. \$13

## Salads, Sammies, & Tacos

### CAESAR SALAD

Chopped Romaine lettuce topped with shredded Parmesan cheese and croutons. Served with a side of creamy Caesar dressing. \$12 With grilled chicken \$15

### BLACK BEAR TAVERN BURGER

All beef burger topped with Cabot cheddar cheese, bacon, lettuce, tomato and red onion. Served on a brioche bun with a pickle & house fries. \$20

### NOR'EASTER PANINI

Oven-roasted turkey, bacon, Cabot Cheddar cheese, sliced tomatoes and garlic mayo. Served on grilled sourdough bread with a pickle & house fries. \$19

### CHICKEN TENDER PLATTER

Golden chicken tenders served plain, buffalo or bbq style. Served with blue cheese or ranch dressing for dipping, a pickle & house fries. \$18

### GRILLED CHEESE & TOMATO SOUP

Sourdough bread with Cabot American and cheddar cheese, served with a bowl of chipotle tomato soup. \$16

Substitute chili +\$1 or clam chowder +\$2

### TACO TRIO

Flour tortillas topped with slow roasted meats, shredded lettuce, diced tomato, cilantro-lime sour cream.

House salsa and a lime wedge on the side. \$18

**CHORIZO:** Seasoned smokey pork sausage with a little spice

**VEGAN CHORIZO:** Great flavor in this vegan option

**POLLO ASADO:** Seasoned shredded chicken with classic hints of cumin and citrus.

**BARBACOA:** Bold smokey seasoned beef slow cooked for hours. +\$1



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## What's on Tap

**VT FIDDLEHEAD IPA** American style IPA with citrus notes (6.2% ABV) \$8.75

**VT FIDDLEHEAD WHITE** Wheat Ale with coriander and orange (5.3% ABV) \$8.75

**VT LONG TRAIL ALE** German Altbier Amber Ale (5.0%ABV) \$8.75

**VT SWITCHBACK ALE** Unfiltered balanced amber ale (5.0%ABV) \$8.75

**VT VON TRAPP PILSNER** Czech-style pale lager (5.4% ABV) \$8.75

**VT LIL SIP O' SUNSHINE** The cousin to Sip O' Sunshine, quenching IPA (6.2% APV) \$9.75

**VT WOODCHUCK AMBER CIDER** The original cider, medium body, sweet red apple (5.0% ABV) \$8.75

**VT ZERO GRAVITY CONEHEAD IPA** Single hop wheat IPA with Citra hops (5.7% ABV) \$8.75

**VT ZERO GRAVITY MADONNA DIPA** New England-style double IPA (8% ABV) \$8.75

**PABST BLUE RIBBON (PBR)** Classic American lager (4.7% ABV) \$8.75

**GUINNESS** Iconic dark stout (4.2% ABV) \$8.75

**SAM ADAMS SEASONAL BEER** \$8.75

## Something to wine about

**CANYON ROAD** (California)  
Chardonnay, Pinot Grigio, Cabernet Sauvignon or Pinot Noir **GLASS/\$8.50**

## Liquor Selections

### BOURBONS:

Smugglers' Notch Bourbon

### LIQUEURS:

Amaretto El Dolce  
Baileys Irish Cream  
Frangelico  
Grand Marnier  
Jagermeister  
Kahlua  
Ryans Irish Cream

### SCHNAPPS:

Butterscotch Schnapps  
McGillicuddy's Apple Pie  
Peach Schnapps  
Peppermint Schnapps

### GIN:

Smugglers' Notch Gin  
Tanqueray Gin

### WHISKEY:

Canadian Club  
Crown Royal  
Fireball Whiskey  
Jack Daniel  
Jameson Irish Whiskey  
Jim Beam  
Johnny Walker Black  
Makers Mark

## In the Can

**16 OZ. BUD LIGHT** The most popular light lager style beer (4.2%ABV) \$6.50

**16 OZ. MICHELOB ULTRA** Low carbohydrate beer (4.2% ABV) \$7.25

**16 OZ. LABATT BLUE** Canadian adjunct lager style (4.7% ABV) \$7.25

**16 OZ. SHED MOUNTAIN ALE** An unfiltered English Strong Ale ale, with pronounced caramel and toffee notes, followed by a roasted finish. (7.4% ABV) \$9.75

**16 OZ. SKI THE EAST IPA** Limited brew hazy IPA by Long Trail Brewing (6.8% ABV) \$11

**16 OZ. SOULMATE BREWING SAVE A CHAIR** Helles Lager, traditional South German beer (4.9% ABV) \$10

**16 OZ. STOWE CIDER TIPS UP** Semi-dry Hard Cider (6.5% ABV) \$10.50

**12 OZ. ZERO GRAVITY RESCUE CLUB** A great non-alcoholic IPA \$8

**12 OZ. ZERO LITTLE WOLF** American-style pale ale (4.7% ABV) \$8.75

**12 OZ. ATHLETIC BREWING COMPANY UPSIDE DAWN** Classic craft Golden-style non-alcoholic beer \$8

**12 OZ. DOGFISH VODKA ORANGE CRUSH COCKTAIL** (GF) (7.0% ABV) \$11

**12 OZ. SUN CRUISER VODKA ICED TEA** (4.9% ABV) \$9.75

**12 OZ. WHITE CLAW SELTZER** (GF) Dark Cherry Hard Seltzer (5.0% ABV) \$7.50

**12 OZ. HIGH NOON SELTZER** (4.5% ABV) \$8.75

### RUM:

Bacardi Rum  
Captain Morgan's Rum  
Gosling's Black Seal Rum  
Smugglers' Notch Rum

### TEQUILA:

Hornitos Silver Tequilla

### VODKA:

Smugglers' Notch Vodka  
Tito's Vodka





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## Bevies NON-ALCOHOLIC

**FOUNTAIN DRINKS 16OZ** \$4.25

Coke, Diet Coke, Sprite, Ginger Ale

**GREEN MOUNTAIN COFFEE** \$3.75

Regular and Decaf

**HOT TEA** Regular, Decaf and Tazo Herbal \$3

**HOT CHOCOLATE** with whipped cream \$3.75

**BOTTLED WATER** \$3.75

## Signature Cocktails

**FREEFALL BLOODY MARY** \$12

Our signature Bloody Mary made with Tito's vodka and our house black pepper horseradish topped with a pepperoncini pepper.

**VT BOYDEN WARM SPICED GLÖGG** \$13.75

Boyden Winery Glögg, Riverbend Red wine with hints of orange and just the right amount of glogg spices. Served warm with an orange slice and cinnamon stick

## Hot Cider Cocktails

**APPLE PIE** \$8.50

Apple Pie Schnapps and hot cider with a cinnamon stick.

**RUM RUNNER** \$8.75

Captain Morgan Spiced Rum and hot cider with a cinnamon stick.

## Hot Coffee Cocktails

**BLACK BEAR COFFEE** \$9.50

Amaretto, Grand Marnier and coffee topped with whipped cream.

**CHILCOOT COFFEE** \$9.75

Kahlua and coffee topped with whipped cream.

**IRISH COFFEE** \$10

Jameson Irish Whiskey and coffee with whipped cream.

**NUTTY IRISHMAN** \$10.50

Frangelico, Irish Cream and coffee with whipped cream.

## Hot Chocolate Cocktails

**PEPPERMINT PATTY** \$8.50

Peppermint Schnapps and hot chocolate with whipped cream.

**IRISH TABOGGAN** \$9.25

Irish Cream and hot chocolate with whipped cream..

**FULL NELSON** \$9

Amaretto and hot chocolate with whipped cream.

**GIRL SCOUT COOKIE** \$9.75

Irish Cream, Peppermint Schnapps and hot chocolate with whipped cream.

**SMUGGLERS' HOT CHOCOLATE** \$9.75

Kahlua, Peppermint Schnapps and hot chocolate with whipped cream.

