

PEARLY'S POURHOUSE

SOUPS

Vermont Three Cheese Soup

House Made Croutons Cup \$4 Bowl \$8

The Gardener's Recipe Vegetable Chili

Cumin Sour Cream Cup \$4 Bowl \$8

Meat Lover's Chili

Red Beans, Shaved Cheddar Cheese, Scallions
& Cumin Sour Cream Cup \$5 Bowl \$9

Woodstock Inn Clam Chowder

Scallions & Bacon Cup \$5 Bowl \$9

Soup of the Day

Cup \$4 Bowl \$7

SIDES

Vermont Three Cheese Mac & Cheese

Herbed Bread Crumbs \$6

Eggplant Fries

with Marinara Sauce \$6

"Down Hill Racer" Fries

Vermont Cheddar Cheese
Salsa Fresca & Scallions \$8

Chicken Wings

Choice of Hot Sauce or BBQ Sauce
with Blue Cheese Dip & Celery Sticks \$9

Roasted Vegetable Quesadilla

Spice Roasted Vegetables, Vermont Cheddar Cheese,
Salsa Fresca & Cumin Sour Cream \$10

SALADS

"Six" House Salad

Baby Greens, Apples, Aged Vermont
Cheddar Cheese, Walnuts & Maple Vinaigrette \$9

Bunny's Baby Spinach Bacon & Blue Salad

Crumbled Bacon, Button Mushrooms, Blue Cheese,
Garlic Croutons & Buttermilk Peppercorn Dressing \$10

Easy Mile Chicken Schnitzel Salad

Crispy Chicken, Winter Greens, Cherry Tomatoes,
House Pickled Red Onions & Citrus Vinaigrette \$12

Blackened Salmon Salad

Mixed Greens, Tomatoes, Cucumber Relish,
& Herb Buttermilk Dressing \$14

BASKETS

Served with Potato Chips, Fries or Fruit

Portobello Mushroom Melt

Herbed Goat Cheese, Provolone, Baby Spinach,
Tomatoes, on a House Sesame Bun \$9

Buffalo Chicken Salad Wrap

Grilled Chicken Breast, Blue Cheese, Buffalo
Celery Slaw, Baby Spinach, on an Herb Wrap \$10

The Reuben

Shaved Corned Beef, Chef's Sauerkraut,
Swiss Cheese, House 1000 Island Dressing,
on Marble Rye Bread \$12

The "Six" Burger

Half Pound Angus Beef, Cheddar Cheese,
Lettuce & Tomato on a Toasted Bun \$14

BBQ Pork Sandwich

House Smoked Pulled Pork, Mudda BBQ Sauce,
Vermont Cheddar Cheese, on a House Sesame Bun \$10

Pastrami Sandwich

Swiss Cheese, Lettuce, Tomato,
Spicy Mustard Mayo, on Marble Rye \$12

Crispy Chicken Fingers

Choice of Hot Sauce or BBQ Sauce
with Blue Cheese Dressing & Celery Sticks \$10

Down Hill Dog

Hebrew National Hot Dog, Six Chili or Sauerkraut \$8

AFTER-THE-LAST-RUN-TREATS

Cookies & Cream Sundae

Chocolate Chip Cookie, Vanilla Ice Cream,
Whipped Cream, Dark Chocolate Sauce \$5

"Comfort Plunge" Brownie Sundae

Brownie, Vanilla Ice Cream, Whipped Cream,
Dark Chocolate Sauce \$5

PEARLY'S POURHOUSE

Pearly Wheeler was the original lodge keeper at Suicide Six. His bushy white beard punctuated by a hand carved wooden pipe was the familiar sight that greeted guests both on and off the hill. As an homage to Pearly, our seated restaurant and lounge offers a variety of selections chosen by our Master Chef to keep your fire stoked, and our newly installed six-tap system will feature local brews to help you get to the heart of après ski.



The Vt. Dept. of Health advises:
Consuming raw or uncooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

KID'S MENU

Ages 12 or under

Grilled Cheese

with French Fries \$8

Crispy Chicken Tenders

with French Fries \$8

Peanut Butter & Jelly

with Potato Chips \$5

Hot Dog

with French Fries \$6

Cheeseburger

with French Fries Cheddar,
or American cheese \$9

Macaroni

with Cheese, Butter or Marinara Sauce \$6

BEVERAGES

Soda \$3

Pepsi, Diet Pepsi, Mt. Dew, Ginger Ale,
Root Beer, Sierra Mist, Orange Crush,
Club Soda, Tonic Water, Iced Tea or Lemonade

Juice \$3.25

Cranberry, Orange, Pineapple,
Tomato, Grapefruit or V-8 Juice

Milk \$3

Skim, 2% or Whole

Sparkling Water \$3.50

Hot Beverages \$3.25

Coffee, Decaf, Tea or Hot Chocolate

HOUSE WINE

	Glass	Bottle
Hayes Chardonnay	\$7.50	\$32
Hayes Cabernet Sauvignon	\$8.50	\$34
Luna Nuda Pinot Grigio	\$7.50	\$32
Hidden Crush Pinot Noir	\$8.50	\$34

Champagne

Zonin Prosecco 187ml \$6 Glass

BEERS

Draft Beers

	Pints	Pitchers
Stella Artois	\$6	\$11
UFO White	\$7	\$13
Switchback Ale	\$7	\$13
Fiddlehead IPA	\$7.50	\$14
Conehead Zero Gravity	\$7	\$13
Long Trail Unearthed Stout	\$7.50	\$14

Domestic Bottle \$4

Budweiser, Bud Light, Coors Light, Pabst Blue Ribbon

Imported Bottle \$5

Heineken, Amstel Light, Corona, Kaliber (Non-alcoholic)

WINTER WARMERS

Hot Cider \$10

with Mt. Gay Rum, Apple Jack Brandy or Bourbon

Hot Cider with Cinnamon \$4

Butterfinger \$10

Butterscotch Schnapps,
Hot Chocolate & Whipped Cream

Peppermint Patty \$10

Peppermint Schnapps, Hot Chocolate & Whipped Cream

INTERNATIONAL COFFEES \$10

Irish ~ Irish Whiskey

French ~ Brandy

Spanish ~ Kahlua

Caribbean ~ Bacardi

Mexican ~ Tia Maria

Keoke ~ Brandy, Kahlua & Crème de Cacao

Hot Mounds Bar \$10

Malibu Rum, Godiva Chocolate Liquor,
Hot Chocolate & Whipped Cream

Mocha Maria \$10

Tia Maria, Coffee,
Hot Chocolate & Whipped Cream

Hot Apple Pie \$10

Apple Jack Brandy, Hot Cider, Lemon Wedge,
Cinnamon & Whipped Cream

Chocolate Covered Cherry \$10

Chambord, Hot Chocolate
& Whipped Cream