

## PERLEY'S POURHOUSE

### SOUPS

**Tomato Bisque - \$5 / \$8**

**"Vertical Drop" Vegetarian Chili - \$5 / \$8**

Vermont Cheddar, Scallions, Cumin Sour Cream

**"Send It" Meat Lover's Chili - \$6 / \$9**

Vermont Cheddar, Scallions, Cumin Sour Cream

**Suicide Six Clam Chowder - \$6 / \$9**

Scallions, Crumbled Bacon

### STARTERS

**"SoPo" BBQ Pulled Pork Poutine - \$12**

Crispy Fries, Barbecue Pulled Pork,  
Vermont Cheese Curds, Caramelized Onion Gravy,  
Cilantro Lime Crema

**"First Chair" Farmstead Board - \$15**

Chef's Selection of 3 Local Cheeses,  
Cherry Mostarda, Cinnamon Candied Pecans,  
Honeycomb, Baguette

**"Mogul" Mac & Cheese - \$8**

Cavatappi Pasta, Vermont White Cheddar,  
Ritz Cracker Crumb Topping

**"Wheeler's" Wing Dings - \$10**

House Buffalo Sauce, Maple Teriyaki or Dry Rub,  
Celery Sticks, Bleu Cheese Dressing

**"Powder Day" Popcorn Basket - \$2**

### SALADS

**"Base Lodge" Salad - \$9**

Baby Field Greens, English Cucumbers, Carrots,  
Grape Tomatoes, Balsamic Vinaigrette

**"Free Rider" Cheddar Apple Salad - \$12**

Bibb Lettuce, Local Apples, Red Onions,  
Vermont Cheddar, Cinnamon Candied Pecans,  
Dried Cranberries, Maple Cider Vinaigrette

**Salad Add-Ons**

Tuna Salad - \$6

Herb Grilled Chicken Breast - \$9

**PERLEY WHEELER** was the original lodgekeeper at Suicide 6. His bushy white beard punctuated by a wooden pipe was a familiar sight that greeted guests both on and off the hill.

### SANDWICHES & MORE

Served With Your Choice Of:  
House Made Potato Chips, Fries or Fruit

**"Hill No. 6" Burger - \$16**

Half-Pound American Wagyu Beef Patty,  
Vermont Cheddar, Lettuce, Tomato,  
Toasted Brioche Bun

**"Model T" Tacos - \$13**

Barbecue Pulled Pork, Poppy Seed Slaw,  
Vermont Cheddar, Flour Tortillas

**"Ripper's" BBQ Brisket Reuben - \$14**

Shaved Black River Meats Beef Brisket,  
Jalapeño Sauerkraut, Vermont Pepper Jack,  
Barbecue Sauce, Marble Rye Bread

**"Whiteout" Flatbread - \$14**

Roasted Mushrooms, Fresh Mozzarella,  
Maplebrook Farm Ricotta, Kale Pesto,  
Balsamic Syrup, Flatbread Crust

**"Bluebird" Black Bean Burger - \$12**

Vermont Cheese Curds, Lettuce, Tomato,  
Cilantro Lime Crema, Toasted Brioche Bun

**"The Glades" Grilled Cheese & Tomato Soup - \$12**

Chef's Daily Grilled Cheese Creation,  
Creamy Tomato Bisque

### LITTLE SKIERS

**Grilled Cheese - \$10**

French Fries

**Crispy Chicken Tenders - \$10**

French Fries

**Peanut Butter & Jelly - \$8**

French Fries

**Hot Dog - \$8**

French Fries

**Hamburger - \$10**

French Fries

**Cheeseburger - \$10**

American or Cheddar Cheese, French Fries

**Mac & Cheese - \$8**

Vermont White Cheddar

All checks subject to Vermont state tax.  
Consuming raw or undercooked meats,  
poultry, seafood, shellfish or eggs may  
increase your risk of foodborne illness.

## SWEET FINISH

### "Comfort Plunge" Brownie Sundae - \$6

Island Vanilla Ice Cream, House Made Brownie, Chocolate Sauce, Whipped Cream, Cherries

### Island Ice Cream - \$3 / \$5

Vanilla, Sea Salt Caramel, Chocolate

## PERLEY'S POURHOUSE BEVERAGES

### NON-ALCOHOLIC DRINKS

#### Soda - \$3.50

Pepsi, Diet Pepsi, Mtn. Dew, Ginger Ale, Root Beer, Sierra Mist, Orange Crush, Club Soda, Tonic Water

#### Juice & More - \$4

Iced Tea, Lemonade, Cranberry, Orange, Pineapple, Tomato, Grapefruit, V-8

#### Milk - \$3

Skim, 2%, Whole, Chocolate

#### Sparkling Water - \$6

#### Hot Beverages - \$4

Coffee, Decaf, Tea, Hot Cocoa, Hot Cider

### BEER & WINE

#### Draught Beer

	Pints	Pitchers
Stella Artois	\$6	\$11
Little Wolf <sup>GF</sup>	\$7	\$13
Fiddlehead	\$7	\$13
Switchback	\$7	\$13
Sip of Sunshine	\$8	\$15
Contoocook Cider	\$10	NA
Black & Tan	\$9	NA

#### Domestic Bottled Beers - \$5

Bud Light, Coors Light, PBR (16oz)

#### Imported Bottled Beers - \$6

Corona, Heineken, Kaliber (N/A)

#### Micro Bottled Beers - \$7

Harpoon Porter, Harpoon Winter Ale

#### Micro Canned Beer

	Cans
Upper Pass APA (16oz)	\$9
Von Trapp Lager (12oz)	\$7
Von Trapp Pilsner (12oz)	\$7
Guinness (16oz)	\$7

#### Wines

	Glass	Bottle
Rosé	\$8	\$35
Giesen Sauvignon Blanc	\$9	\$38
Luna Pinot Grigio	\$10	\$41
Hayes Ranch Cabernet	\$8	\$35
Hayes Ranch Chardonnay	\$8	\$35
Pinot Noir	\$8	\$35
La Marca Prosecco	\$12 (187ml Split)	

### WINTER WARMERS

#### Milky Way - \$12

Baileys, Godiva Chocolate Liquor, Butterscotch Schnapps, Hot Cocoa, Whipped Cream

#### Butterfinger - \$12

Butterscotch Schnapps, Hot Cocoa, Whipped Cream

#### Peppermint Patty - \$12

Peppermint Schnapps, Hot Cocoa, Whipped Cream

#### Hot Mounds Bar - \$12

Malibu Rum, Chocolate Liquor, Hot Cocoa, Whipped Cream

#### Perley's Nutty Irishman - \$12

Frangelico, Baileys, Kahlua, Coffee, Whipped Cream

#### Easy Mile Coffee - \$12

Kahlua, Brandy, Creme de Cacao, Coffee, Whipped Cream

#### The Ginger Toddy - \$12

Ginger Brandy, Hot Cider, Cinnamon Stick, Orange

#### Six's Hot Toddy - \$12

Jameson Whiskey, Hot Water, Honey, Sugar, Lemon

#### Jack's Apple Hot Cider - \$12

Apple Jack Brandy, Nutmeg Hot Cider, Lemon

#### The Vermont Apple - \$12

Silo Maple Whiskey, Vermont Maple Syrup, Hot Cider, Cinnamon Stick

### SPECIALTY COCKTAILS

#### Brian's Famous Bloody Mary - \$12

Tito's Vodka, Brian's Bloody Mix, Pickled Vegetables

#### Bunny's Maple Manhattan - \$12

Silo Maple Whiskey, Bitters, Sweet Vermouth, Cherry

#### Moscow Mule - \$12

Stoli Vodka, Maine Root Ginger Brew, Fresh Lime

#### Dirty Mule - \$12

Stoli Vodka, Contoocook Hard Cider, Fresh Lime

#### Six's House Margarita - \$10

Sauza Tequila, Stirrings Mix, Fresh Lime