

RICHARDSON'S TAVERN DRINKS

COCKTAILS

HOT TO GO - Del Maguey Vida de Muertos, Pineapple, Jalapeño-Agave 18

Gold Finger - House Made Lemongrass Gin, St. Germain, Lemon, Honey, Soda 18

Off the Cob - Altos Reposado, Absente, Lemon, Corn Cob, Sparkling Wine 17

Beer 'n' a Shot - Brown Buttered Bourbon, Sweetened Ale, Bitters 19

Sophisticate - Barr Hill Vodka, Dolin G  n  py le Chamois, Lime, Cranberry Shrub, Bitters 23

Clarified Milk Punch - Mad River Rum Blend, Amaro Monteverdi, Vermouth Blend, Orange, Maple 18

ZERO PROOF

Fosse Fosse Fosse! - Earl Grey, Mango, Lime, Cinnamon 14

Garden Party - Lemongrass Tea, Pineapple, Jalape  o Agave 12

Sauvignon Blanc Zero - Giesen, New Zealand 10

Athletic Club Brewing Upside Dawn N/A Golden Ale - Milford, Connecticut 7

T  st - White Tea, Cranberry, Ginger - Manchester, Vermont 8

Corina's Switchy - Sparkling Lime & Ginger Juice, Splash of Apple Cider Vinegar - Norwich, Vermont 9

VERMONT ON TAP

Foam Brewers Tranquil Pilsner - Burlington 10

River Roost M  rzenbier - White River Junction 10

von Trapp Dunkel Dark Lager - Stowe 10

Prohibition Pig Little Fluffy Clouds APA - Waterbury 10

SPARKLING WINE

Cremant de Bourgogne - Bailly Lapierre "Brut Reserve", Burgundy, France 16

WHITE WINE

Cortese - Villa Sparina, Gavi DOC, Italy 16

Vermentino - Tablas Creek, Adelaida District, Paso Robles, California 20

Sauvignon Blanc - Domaine Celine & Frederic Gueguen, Saint-Bris, France 18

Chardonnay - Winderlea Vineyards, Willamette Valley, Oregon 22

ROS   WINE

Grenache/Mourvedre - Tablas Creek "Patelin de Tablas", Paso Robles, California 18

RED WINE

Dolcetto - Massolino, Dolcetto d'Alba DOC, Italy 16

Merlot/Cabernets - Chateau Rozier, Saint Emilion Grand Cru, Bordeaux, France 18

Pinot Noir - Belle Pente, Yamhill-Carlton, Willamette Valley, Oregon 20

Cabernet Sauvignon - St. Supery, Napa Valley, California 23

OUR WINE PHILOSOPHY

Our philosophy on wine in the newly imagined Richardson's Tavern is to offer selections thoughtfully selected to complement our ever changing culinary offerings.

Our focus is on sustainable, organic, and biodynamic wines. We love small producers, and at times some of the larger ones, as long as they align with our beliefs.

We want to open your palate up to something slightly different, and ensure that each wine has balance and food friendliness.

Our selections will change on a regular basis so don't get too attached to one particular wine as it may not be here the next time you pop in.

BE CURIOUS.

