



CLIFF HOUSE



ELEV. 3625'



SHARED PLATES

MUSHROOM TOAST (V)

Seasonal Mushrooms, Shallots, Sourdough,
Topped with Fontina and Gruyère Cheeses 17

BURRATA (V)

Caramelized Fresh Figs, Basil, Balsamic Glaze,
Served with Toasted Sourdough 23

MAPLE CHIPOTLE WINGS (V) (GF)

Choice of Chicken or Cauliflower, Served with Celery
and a Choice of Ranch or Blue Cheese Dressing 21

Sub Crispy Tofu 24

LOADED POTATO CHIPS (V) (GF)

House-Made Chips Smothered in Bayley Hazen Blue Cheese
Sauce, Roasted Corn, Caramelized Onions, Chives 15

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Topped with Bacon and Fresh Chives 17

SOUP DU JOUR

Chef's Choice of Rotating Selection 16

HOUSE CAESAR SALAD

Romaine Lettuce, Fried Capers, Garlic Breadcrumbs,
Parmesan Cheese, Tossed in a House-Made Dressing 18

Add Chicken 6 | Shrimp 7 | Crispy Tofu 6

ARUGULA SALAD (GF)

Shaved Fennel, Garlic and Herb Boursin Cheese, Pistachios,
Crispy Prosciutto with a Blood Orange Vinaigrette 24

Add Chicken 6 | Shrimp 7 | Crispy Tofu 6

SANDWICHES

Served with Choice of Fries, Caesar Salad or
House-Made Potato Chips

SIGNATURE BURGER

Wagyu Patty, Cabot Creamery Cheddar Cheese,
Bacon, Caramelized Onions, Butter Lettuce, Tomato,
Roasted Garlic Aioli on a Potato Bun 27

CHICKEN SANDWICH

Grilled Chicken, Celery Herb Salad, Sliced Apple,
Butter Lettuce, Lemon Aioli on a Potato Bun 24

STEAK SANDWICH

NY Strip Grilled to Medium, House-Made Bayley Hazen
Blue Cheese Sauce, Arugula, Caramelized Onions
on a Hoagie Bun 30

PORTOBELLO BURGER (V)

Teriyaki-Glazed Mushroom, Grilled Pineapple,
Charred Onions, Butter Lettuce, Wasabi Honey Mayo
on a Potato Bun 23

PASTAS

MAC AND CHEESE

House-Made Smoky Cheddar Sauce, Garlic Breadcrumbs,
Bacon, Chives 22

Add Chicken 6 | Shrimp 7 | Crispy Tofu 6

CREAMY LEMON PAPPARDELLE (V)

Fresh Pasta, Shallots, Garlic, Lemon, Cream, Parsley 22

Add Chicken 6 | Shrimp 7 | Crispy Tofu 6

SWEETS

SHORTCAKE BISCUIT (V)

Seasonal Fruit Compote and Whipped Cream 14

CHOCOLATE BROWNIE TRIFLE (V)

Layered with Raspberries and White Chocolate Mousse 14



(V) Vegetarian

(GF) Gluten-Free

Gluten-free buns are available upon request.

Consuming raw or undercooked meats, poultry or seafood, shellfish, or eggs may increase your risk of foodborne illness.

Tax and gratuity are not included. A 20% Gratuity will be added to parties of 6 or more. No split checks. No cash. Card payment only. No EMR discount.

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SIGNATURE COCKTAILS

FRESH AND FIERY MARGARITA

Milagro Silver Tequila, Cilantro, Fresh Jalapeño, Lime 18

BERRY LEMONADE

Fresh Seasonal Berries, Green Mountain Lemon Vodka, Lemon 17

COCONUT LIMEADE

Milagro Silver Tequila, Coconut, Lime 18

PINEAPPLE MULE

Captain Morgan Original Spiced Rum, Ginger Beer, Pineapple, Lime 17

BLOODY MARY

Tito's Handmade Vodka and House-Made Mix 17

CANNED SELECTIONS

Michelob Ultra 9

Kona Big Wave Golden Ale 9

Long Trail Ale 11

UFO White Ale 11

Fiddlehead IPA 11

Deschutes Black Butte Porter 11

CIDERS & SELTZERS

Stowe Cider Tuned Up 16

Rock Art Brewery

Raspberry - Vermont Spiked Seltzer 16

NÜTRL

Watermelon Vodka Seltzer 12

WINES

BY THE GLASS

Mionetto Prosecco 15

Erath Pinot Gris 15

Cline Cellars
"Seven Ranchlands" Chardonnay 14

Archer Roose Malbec 15

Meiomi Pinot Noir 15

BOOZELESS BREWS

Samuel Adams Just the Haze
Non-Alcoholic IPA 6

Athletic Brewing Co.
Atlética Mexican-Style Copper 7

KIS Kombucha 10

ASK ABOUT OUR ROTATING
DRAFT AND CANNED SELECTIONS

A 11% alcohol state tax not included. A 20% Gratuity will be added to parties of 6 or more. No split checks. No cash. Card payment only. No EMR discount.