

# CLIFF HOUSE



ELEV. 3625'

## SHARED PLATES

### MUSHROOM TOAST (V)

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

### BURRATA (V)

Roasted Peaches, Cherry Tomatoes,  
Balsamic Glaze, Arugula, Grilled 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*

### ELOTE STREET CORN (V)

Cumin Mayo, Cotija Cheese, Cilantro,  
Paprika 14

## SOUPS & SALADS

### NEW ENGLAND CLAM CHOWDER

Topped with Bacon and Green Onions 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 |  
Steak 10*

### ARUGULA SALAD (GF)

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

*Add Chicken 6 | Shrimp 7 | Crispy Tofu 6 |  
Steak 10*

## 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  
Brioche Bun 27

### CHICKEN SALAD SANDWICH

Celery, Fresh Herbs, Apples, Red Onions,  
Lemon Aioli, Butter Lettuce on a  
Brioche Bun 24

### GRILLED NY STRIP SANDWICH

Arugula, House-Made Bayley Hazen  
Blue Cheese Sauces, Pickled Onions,  
Grilled to Medium on a Hoagie Roll 30

### PORTOBELLO BURGER (V)

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

## PASTAS

### MAC AND CHEESE

House-Made Smoky Cheddar Sauce,  
Garlic Breadcrumbs, Bacon, Green Onions 22

*Add Chicken 6 | Shrimp 7 | Crispy Tofu 6*

### TORTELLINI (V)

Cherry Tomatoes, Shallots, Garlic, Basil,  
White Wine, Parmesan Cheese 24

*Add Chicken 6 | Shrimp 7 | Crispy Tofu 6*

## SWEETS

### SHORTCAKE (V)

Pound Cake, Berries,  
Homemade Whipped Cream 14

### WHITE CHOCOLATE MOUSSE (V)

Topped with Berries and Brownies 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.

# CLIFF HOUSE



ELEV. 3625'

## SIGNATURE COCKTAILS

### FRESH AND FIERY MARGARITA

Milagro Silver Tequila, Cilantro, Fresh Jalapeño, Lime 18

### BERRY LEMONADE

Green Mountain Lemon Vodka, Fresh Seasonal Berries, Lemon 17

### COCONUT LIMEADE

Milagro Silver Tequila, Coconut, Lime 18

### PINEAPPLE MULE

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

### APEROL SPRITZ

Aperol, Mionetto Prosecco, Soda Water, Orange 18

### 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

Rotating Selection 16

Rock Art Brewery

Raspberry – Vermont Spiked Seltzer 16

NÜTRL

Watermelon Vodka Seltzer 12

## WINES

BY THE GLASS

Mionetto Prosecco 15

Ruffino Pinot Grigio 14

Cline Cellars  
“Seven Ranchlands” Chardonnay 14

Archer Roose Malbec 15

## BOOZELESS BREWS

Samuel Adams Just the Haze

Non-Alcoholic IPA 6

Athletic Brewing Co.

Atlética Mexican-Style Copper 7

ASK ABOUT OUR ROTATING  
DRAFT AND CANNED SELECTIONS

An 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.