

RE:BAR

• AXES • DARTS • NERF •



Cocktails

Triple Shot\$14

Wheatly vodka, Borghetti espresso liqueur, pecan and almond infused irish cream, cold brew concentrate

Jam Session\$13

Titos Vodka, blueberry, apricot preserves, lemon, soda

Bee Line\$14

Short Path Gin, honey, blackberry, sage, lemon, fee foam vegan egg white alternative

Last Frontier\$15

Short Path London Dry Gin, Brovo American Forest Liqueur, lime, Luxardo Maraschino

RE:BAR Axe, in partnership with Park-9, will all donate \$1 to Dogs for Better Lives for every Jam Session sold, up to \$1000 each!

Founders Manhattan\$16

Woodford Reserve, Amaro Nonino, Runamok maple aromatic bitters

Sudden Death\$14

Pinhook Rye Whiskey, honey, ginger, lemon

Hot Shot\$13

Blanco tequila, passion fruit, habenero, lime, agave, tamarind banderilla

Target Practice\$13

Blanco tequila, topo chico, lime, Alma Finca Yuccatan orange liqueur

The Big Chop.....\$39

Blanco tequila, lime, agave, Alma Finca Yuccatan orange liqueur, passion fruit boba (serves 2-3 people)

**add habenero for a kick.*

Peanut Butter Whiskey Shot\$7

Made with Teddie Peanut Butter

Drafts

Birds of a Feather\$9

Lamplighter Brewing Co 13oz.
IPA - NE | 6.8% | Cambridge, MA

Fiddlehead IPA\$9

Fiddlehead Brewing Co 16oz
IPA - NE | 6.2% | Shelburne, VT

Lunch\$10

Maine Beer Company 13oz
IPA - American | 7.0% | Freeport, ME

Grounded In The Stars\$11

Foam Brewers 13oz
IPA - American | 6.8% | Burlington, VT

Patina\$9

Austin Street Brewery 16oz
Pale Ale - American | 5.3% | Portland, ME

Scarlet\$9

Vermont Beer Makers 16oz
Red Ale | 5.0% | Springfield, VT

Pilsner\$9

East Rock Brewing Co 16oz
Pilsner | 5.2% | New Haven, CT

Green State Light\$7

Zero Gravity 16oz
Light Lager | 4.0% | Burlington, VT

Cans

Sip of Sunshine\$12

Lawsons Finest Liquids 16oz
DIPA | 8.0% | Waitsfield, VT

Cloud Drop\$12

Upper Pass Beer Co. 16oz
DIPA | 8.0% | South Royalton, VT

Hell or High Twilight\$8

21st Amendment 12oz
Wheat | 5.6% | San Francisco, CA

Gunner's Daughter\$12

Mast Landing Brewing Co
Stout | 5.5% | Westbrook, ME

Lollipop Forest PB&J\$12

Deciduous Brewing Co. 16oz
Sour | 6.0% | New Market, NH

Bud Light 16oz\$7

Light Lager | 4.2% | St. Louis, MO

White Mountainn Magic Cider\$11

Stormalong

Ledgendarry Dry Cider\$11

Stormalong

High Noon\$10

Peach or Watermelon

Make it a bucket! Grab a bucket of any 5 cans on ice and get a round of RE:BAR koozies

Beers & Ciders

Wines

Sauvignon Blanc, Archetype, New Zealand\$11 | \$44

Chardonnay, Unknown Author, California\$11 | \$44

Cabernet Sauvignon, Unknown Author, California\$12 | \$48

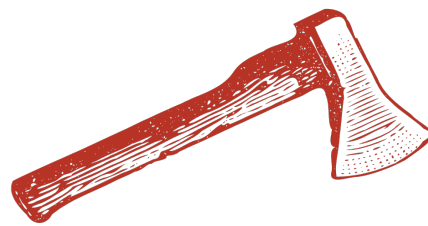
Pinot Noir, Backhouse, California\$11 | \$44

Rose, Villa des Anges, France\$11 | \$44

Prosecco, Villa Sandi, Italy\$11 | \$44

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Zero Proof

Clean Cut\$6

Blueberry, apricot preserves, lemon, soda

Sweet Spot\$7

Passion fruit, habenero, lime, agave, tamarind banderilla

Blackberry Mark\$7

Blackberry, honey, lemon, ginger beer

Floral Flight\$12

Monday NA Gin, Lyre's Italian aperitif, elderflower, grapefruit, lemon, fee foam vegan egg white alternative

Free Wave Hazy\$7

Athletic Brewing Co.

West Coast IPA\$7

Best Day Brewing

Electro-Lime Mexican Lager\$7

Best Day Brewing

Wits Peak Witbier\$7

Athletic Brewing Co.

White Widow Cider\$7

Original Sin

Hot Dogs

\$7.95 • 1 Dog / \$14.95 • 2 Dogs

Mix & match any two hot dogs!

All dogs come on a butter-toasted bun with potato chips.

Sub Coleslaw +\$1.50 • *Sub Mac & Cheese* +\$4

The Classic

Your choice of relish, sauerkraut, jalapeños, or diced red onions.

Dilly Dog

Grillo's pickle spear, diced onions, and yellow mustard.

The Bullseye

Beer-braised onions and spicy mustard.

Heater (+ \$1)

Diced bacon, jalapeño relish, and chipotle mayo.

Smoke Show (+ \$2)

Mac & cheese, coleslaw, BBQ sauce drizzle, bacon, and green onion.

The Dart (+ \$2)

House chili, shredded cheddar, and scallions.

Sub Impossible Dog (+ \$2)

Sub Gluten-Free Bun (+ \$1.50)

Hot Dog Tower

\$59 • 8 Dogs

Perfect for sharing. Served with butter-toasted buns, potato chips, and sides of onion, sauerkraut, jalapeños, and crumbled bacon.

Add Chili +\$7

Add Cheese Sauce +\$5

Apps & Sides

Hatchet Chili Nachos.....\$14.95

House chips with melted cheese and chili, topped with pico de gallo, sour cream, salsa, and jalapeños.

Baked Pretzel\$6.95

Soft baked pretzel served with beer mustard dipping sauce and finished with kosher salt.

Chili Bowl\$7.95

House chili topped with shredded cheddar and scallions, served with tortilla chips.

Mac & Cheese\$5.95

Macaroni tossed in cheese sauce and topped with breadcrumbs.

Coleslaw\$2.25

Shredded cabbage and carrots in creamy slaw dressing.

**Before placing your order, please inform your server if a person in your party has a food allergy.*

Fuel Up, Take Aim



@Playrebar

Host your next event with us! Reserve multiple lanes, groups of tables, or even the whole venue! Visit our website to book!

