

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, free foam vegan egg white alternative	
Last Frontier	\$15
Short Path London Dry Gin, Brovo American Forest Liqueur, lime, Luxardo Maraschino	
<p><i>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!</i></p>	

Beers & Ciders

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	

Wines

Cans

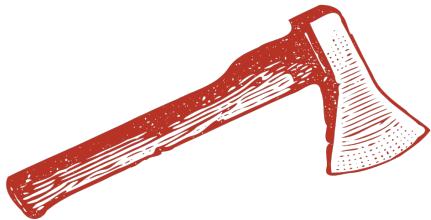
Sip of Sunshine	\$12
Lawsons Finest Liquids 16oz DIPA 8.0% Waitsfield, VT	
Cloud Drop	\$12
Upper Pass Beer Co. 16oz DIPA 8.0% South Royalton, VT	
Hell or High Twilight	\$8
21st Amendment 12oz Wheat 5.6% San Francisco, CA	
Gunner's Daughter	\$12
Mast Landing Brewing Co Stout 5.5% Westbrook, ME	
Lollipop 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 Mountain Magic Cider	\$11
Stormalong	
Ledlegendary 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

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 apertif, 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!

