

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

Cans

Beers & Ciders

- 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

- 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 Raspberry Sour**.....\$12
Deciduous Brewing Co. 16oz
Sour | 5.5% | New Market, NH
- Bud Light 16oz**\$7
Light Lager | 4.2% | St. Louis, MO
- White Mountain Magic Cider**\$11
Stormalong
- Ledgendarry Dry Cider**\$11
Stormalong
- High Noon**\$10
Peach or Watermelon

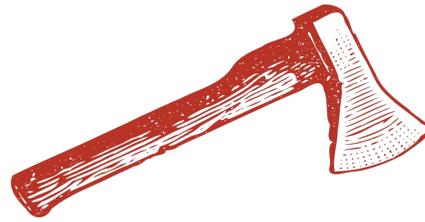
Make it a bucket! Grab a bucket of any 5 cans on ice and get a round of RE:BAR koozies

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!

