MAD MOOSE
BAR AND GRILL

DRINK LIST

COCKTAILS

HOUSE MARGARITA $10
Our house margarita, served classic or with blackberry, strawberry or mango.

MAPLE OLD FASHIONED $12
A Vermont twist on a timeless classic: maple-infused bourbon and local maple syrup, finished with a Luxardo cherry.

TITO'S ESPRESSO MARTINI $14
Tito's vodka shaken with fresh espresso, coffee liqueur and Baileys for a rich, velvety finish.

FRENCH MARTINI $13
Vodka, Chambord raspberry liqueur and pineapple, shaken to a silky froth.

OLD VERMONT $13
Rosemary-infused gin, bright citrus and maple, balanced with bitters for a fragrant 1948 Vermont classic.

BEE'S KNEES $13
Rosemary-infused gin, local honey and lemon — a bright, floral sip with a touch of Vermont sweetness.

PALOMA $12
Tequila paired with grapefruit juice, sparkling soda and lime for a crisp, refreshing finish.

NON-ALCOHOLIC

ATHLETIC RUN WILD N/A $6
GREEN STATE ZERO N/A $5

BEVERAGES

LEMONADE OR HOUSE MADE ICE TEA $4
APPLE JUICE, ORANGE JUICE $4
GINGER ALE, COKE, DIET COKE, SPRITE, DR. PEPPER $4
CHOCOLATE MILK $5
COFFEE OR HOT TEA $6
HOT CHOCOLATE $8
COLD HOLLOW SPARKLING APPLE CIDER $5
SHIRLEY TEMPLE $6

BOTTLES & CANS

BUDWEISER $5
BUD LIGHT $4
MILLER LITE $4
PACIFICO OR MODELO $6
STELLA ARTOIS $7
NARRAGANSETT $6
COLD HOLLOW CIDER XTRA DRY $7
VERMONT SELTZER $6

WINE SELECTION

WHITE WINES	Glass	Bottle
PROSECCO SPLIT *La Marca*	$11	
PINOT GRIGIO *Corvezzo*	$9	$32
SAUVIGNON BLANC *Fernland*	$12	$42
CHARDONNAY *William Hill*	$11	$38
RED WINES		
ROSÉ *VRAC*	$12	$42
PINOT NOIR *Growers Guild*	$13	$45
SANGIOVESE *Di Majo*	$12	$42
MONTEPULCIANO *Vigneti del Sole*	$9	$32
CABERNET SAUVIGNON *Josh*	$11	$38

DESSERTS

CHOCOLATE PEANUT BUTTER CAKE $6
WHITE CHOCOLATE RASPBERRY SWIRL CHEESECAKE $6
CARROT CAKE $6
TIRAMISU $8
DUBAI CHOCOLATE PISTACHIO CAKE $8

DRAFT BEERS ON SEPARATE MENU

MAD MOOSE
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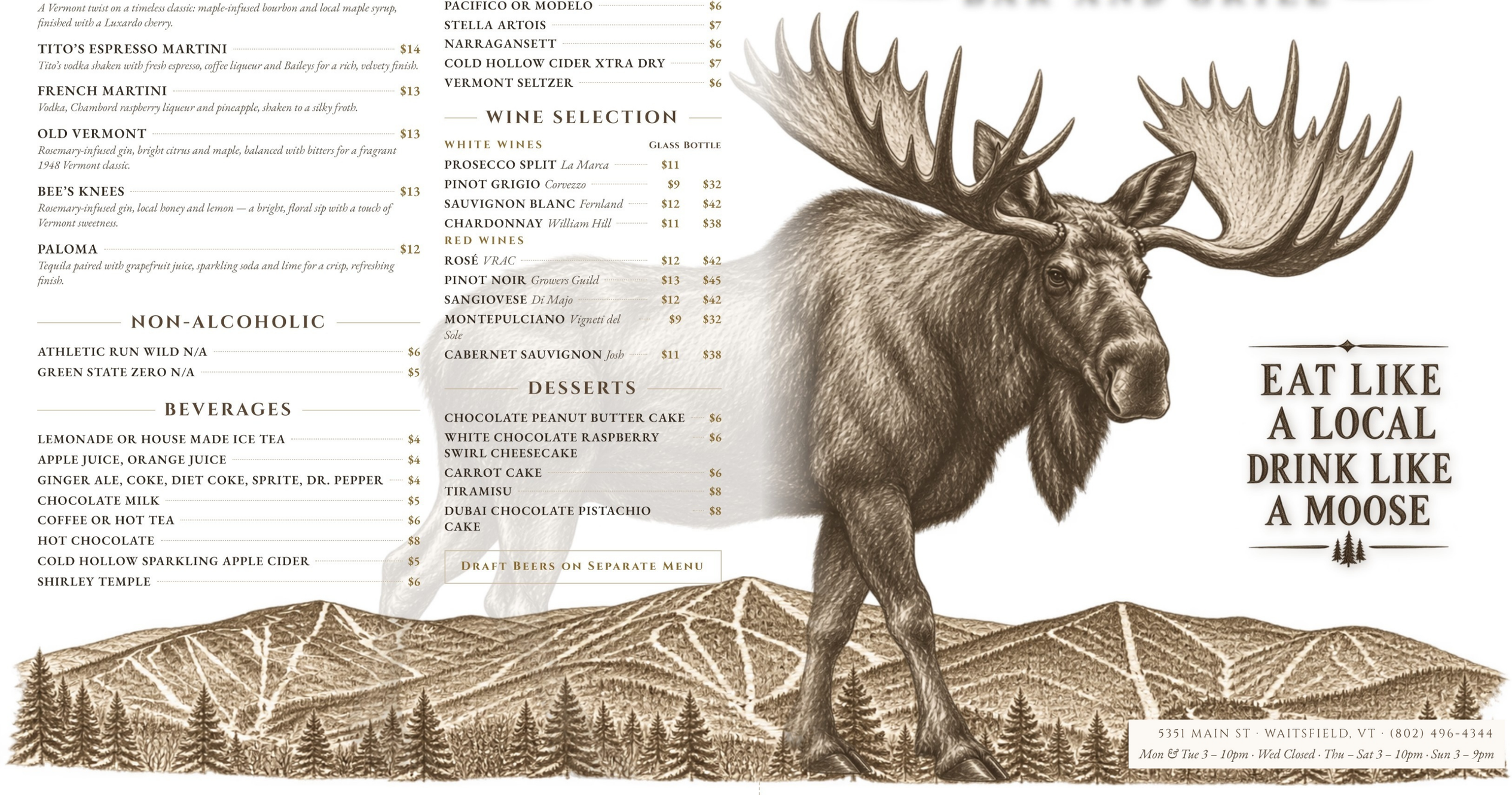

EAT LIKE A LOCAL DRINK LIKE A MOOSE

5351 MAIN ST · WAITSFIELD, VT · (802) 496-4344
Mon & Tue 3 – 10pm · Wed Closed · Thu – Sat 3 – 10pm · Sun 3 – 9pm

APPETIZERS

GARLIC & HERB KNOTS (V) **$10**
House-made dough brushed with garlic butter, herbs and parmesan. Served with a side of marinara.

BONE IN WINGS (GF) ..... **(6) $10 · (10) $16**
Baked and flash fried jumbo chicken wings. Your choice of house made sauces: Maple-Chipotle, Smoky Bourbon BBQ, Vermont Maple Mustard, Blackberry Bacon Jalapeño, Classic Mild Buffalo, House Dry Rub.

FRIED BRUSSELS (GF, V) **$12**
Fried Brussels sprouts with goat cheese and maple balsamic glaze (non-breaded).

PARMESAN FRIES (GF, V) **$9**
House cut fries tossed with freshly grated Parmesan, garlic, and a touch of herbs — finished with a light sprinkle of fresh parmesan cheese. Served with garlic aioli.

BUFFALO CHICKEN DIP **$14**
Hand-pulled chicken tossed in our house buffalo sauce and blended with Cabot Vermont sharp cheddar and cream cheese. Served with flour tortilla chips.

SHRIMP COCKTAIL **$16**
Five chilled jumbo shrimp served with cocktail sauce and fresh lemon.

PORK BELLY BITES **$13**
Slow-cooked, bite-sized pork belly, flash-fried until crisp and finished with a drizzle of house-made maple bourbon soy sauce.

KIDS

CHICKEN TENDERS **$9**
Crispy tenders with BBQ sauce or maple mustard. Served with fries.

MINI MOOSE BURGER **$8**
Single smash patty with cheddar cheese. Served with fries.

CLASSIC GRILLED CHEESE (V) **$7**
Gooey melted cheese grilled between golden buttery bread. Served with fries.

PIZZA

Our scratch-made, hand-tossed dough starts with Vermont's King Arthur flour — naturally aged and milled without bleach, bromate or artificial preservatives. Topped with our house-made sauce, crafted from premium, hand-crushed San Marzano tomatoes from Italy, and Bacio mozzarella, made with a kiss of buffalo milk for a rich, creamy finish.

	12"	16"
CHEESE PIZZA (V)	$16	$22
House sauce and mozzarella. Add +$2 per topping.		
MARGHERITA (V)	$18	$24
House sauce with fresh tomato, fresh mozzarella, pecorino and fresh basil.		
SKI BUM	$20	$26
Pepperoni, sausage, mushrooms, peppers, onions and olives drizzled with hot honey.		
PRICKLY MOUNTAIN (V)	$16	$21
Butternut-ginger base, arugula, mushrooms, mozzarella, goat cheese and maple glaze.		
PIGGY APPLE	$18	$26
Bourbon BBQ pulled pork, bacon, apple, red onion & asiago-mozzarella blend.		
PROSCIUTTO & FIG	$19	$28
Prosciutto, fig jam, green onion, shaved parmesan and mozzarella.		
BULL MOOSE	$21	$28
Meat lovers! House made sausage, smoked bacon, pepperoni, and prosciutto.		
FOREST FORAGER (V)	$18	$24
Veggie Lovers! Basil pesto sauce topped with mozzarella, bell peppers, red onion, mushrooms, arugula, pepperoncini and pepita seeds.		
WHITEOUT (V)	$18	$24
Mozzarella, shaved parmesan and ricotta cheese with roasted garlic, basil and spinach topped with pecorino and hot honey.		

POPULAR TOPPINGS · +$2 EACH

Pepperoni, sausage, bacon, pulled pork, prosciutto, chicken, mushrooms, onions, peppers, jalapeños, olives, spinach, arugula, pineapple, tomato, roasted garlic, pepperoncini, banana peppers.

ON A BUN

Served with house fries or coleslaw. Sub sweet potato fries $4.50. Add ¼ lb patty +$3 / GF bun +$3. All smash burgers are double patty.

MAD MOOSE SMASH BURGER **$17**
Vermont Cabot cheddar topped with fresh lettuce, ripe tomato, red onion, pickles and our house made garlic mayo.

BACON CHEDDAR SMASH BURGER **$16**
Cabot cheddar and smoked bacon topped with lettuce, tomato, red onion and spicy aioli.

SWISS MUSHROOM SMASH **$16**
Sautéed mushrooms and onions, finished with melted Swiss cheese for a rich, savory bite on a toasted bun.

BLACKBERRY BACON JALAPEÑO SMASH **$17**
Swiss cheese and smoked bacon topped with grilled jalapeños, fresh spinach and our house blackberry-jalapeño glaze.

SMOKED GOUDA SMASH **$15**
Rich smoked Gouda, fresh lettuce, tangy pickles, and a sweet-savory maple mustard that brings it all together.

BLACK BEAN BURGER (V) **$15**
Local Vermont (Bean Crafter) black bean burger with fresh spinach, pickle, red onion, cheddar cheese and horseradish mayo.

CHICKEN BACON RANCH **$15**
Fried chicken fillet with bacon, spinach, arugula, tomato and ranch on a brioche bun.

THE GRILLED CHICKEN **$14**
Grilled boneless chicken breast topped with local provolone cheese, fresh spinach, ripe tomato, and red onion with house garlic aioli on a toasted brioche bun.

VERMONT MAPLE MUSTARD **$14**
Vermont maple glazed crispy chicken, with lettuce, Cabot cheddar and apple slices.

CRISPY BUFFALO CHICKEN **$13**
House made buffalo sauce with lettuce, bell peppers and pickle on a brioche bun.

TACOS

Fresh, tavern-style tacos crafted with house-made ingredients and served with our signature maple-chipotle coleslaw.

BBQ PULLED PORK TACOS ..... **(3) $16**
Slow-cooked barbecue pulled pork, cotija cheese, pickled red onion, shredded cabbage and sliced jalapeños, finished with a chipotle aioli drizzle and fresh cilantro.

BUFFALO CHICKEN TACOS ..... **(3) $16**
Buffalo chicken layered with crisp shredded romaine, creamy avocado, blue cheese crumbles and diced sweet onion, finished with a ranch drizzle and fresh cilantro.

BRISKET TACOS ..... **(3) $18**
Tender brisket, cotija cheese, crisp shredded cabbage, diced white onion and tangy pickled red onion, finished with a maple-bourbon drizzle and fresh cilantro.

TACO TRIO ..... **(3) $19**
A taste of all three: one BBQ Pulled Pork, one Buffalo Chicken and one Brisket taco, each finished with its signature toppings and drizzle.

SALADS

MAD RIVER CAESAR **$12**
Fresh romaine hearts, shaved parmesan and house croutons with house made Caesar dressing.

SUGARBUSH BEET & BERRY (V) **$15**
Roasted beets, mixed greens, strawberries, blueberries, goat cheese, candied pecans, sunflower and pepita seeds.

AUTUMN HARVEST (V) **$15**
Mixed greens, roasted butternut squash, dried cranberries, candied pecans, sunflower seeds, goat cheese and pepitas.

GREEN MOUNTAIN COBB **$18**
Grilled chicken, bacon, hard boiled egg, avocado, tomato, red onion and blue cheese crumbles.

MAPLE MUSTARD CHICKEN **$17**
Maple mustard-seared chicken thigh over mixed greens and crisp shredded cabbage, with diced apple, bacon, shredded Cabot cheddar and pickled red onion. Finished with maple mustard dressing.

SHRIMP & AVOCADO **$18**
Chilled shrimp and creamy avocado over mixed greens and shredded cabbage, with cucumber, tomato and red onion. Finished with a bright rosemary-lemon vinaigrette.

ADD CHICKEN +$4 · SALMON +$6 · SHRIMP +$6
HOUSE SIDE SALAD $7

Dressings: Vermont Maple Honey Mustard, Maple Balsamic, Oil & Vinegar, Balsamic Vinaigrette, Ranch, Italian, Blue Cheese