



# WHISTLEPIG

## - PAVILION -

### THE SALAD ..... 15

SPINACH, MUSHROOMS, HARD-BOILED EGG,  
ROASTED CHERRY TOMATOES, RED ONION,  
CHOPPED BACON, LEMON POPPY VINAIGRETTE

### SIDE FIRE PRETZEL BITES ..... 13

MAPLE HORSERADISH MUSTARD SAUCE  
TOP WITH RACLETTE - +9

### GARLIC HUMMUS ..... 13

WITH RAISIN CHUTNEY, PICKLES, BAGUETTE

### RACLETTE NACHOS ..... 19

TRUFFLE POTATO CHIP, RACLETTE CHEESE  
SAUCE, BACON, CARAMELIZED ONION,  
ROASTED TOMATO, ARUGULA

### ALPINE VENISON CHILI ..... 20

KIDNEY BEANS, GROUND VENISON & BEEF,  
CRÈME FRAICHE, CORNBREAD CRUMBLE

### SWISS MAC AND CHEESE ..... 17

CAVATAPPI PASTA, RACLETTE CHEESE SAUCE,  
APPLESAUCE  
ADD VERMONT WAGYU KIELBASA- +11

### KAISERSCHMARNN ..... 10

CARAMELIZED PANCAKE, SMOKED APPLE  
BUTTER, WHISTLEPIG-SOAKED CRAISINS

## OPEN FIRE RACLETTE

### THE CLASSIC ..... 17

BAGUETTE, ROASTED TOMATO, WILD  
MUSHROOMS, RADISH

### THE FIGGY PIGGY ..... 20

SLICED APPLES AND PEARS, FIGS, ARUGULA  
AND PROSCIUTTO

### THE WÜRST ..... 20

CONFIT POTATO, VERMONT WAGYU KIELBASA,  
ROASTED TOMATO, CORNICHON, ARUGULA

### THE STEAK WHISTLER ..... 24

DENVER STEAK, ROASTED TOMATOES &  
POTATOES, GRILLED RED ONION, ARUGULA

## ABOUT WHISTLEPIG

### OUR VISION

There's a lot to learn from the past. But we believe the best era for Whiskey is in front of us. We are constantly pushing ourselves to try new things and to unlock the potential of Rye Whiskey. We protect what makes Rye Whiskey great, toss out the rest, and then innovate to make it better.

### OUR STORY

WhistlePig began when we purchased our farm in 2007. After a few years of deep consideration and personal reflection we committed ourselves to crafting the world's finest and most interesting Rye Whiskeys. With help from Master Distiller Dave Pickerell, we discovered and purchased an incredible stock of 10 year old blending Whiskey in Canada that was being profoundly misused. That initial stock, for which we are forever grateful, is what kicked off our grand adventure.

### OUR FARM

Our remote 500 acre hard-working farm in bucolic Shoreham, Vermont, is the perfect place to perfect our experiments with blending and finishing, ultimately leading to a portfolio of deeply complex Rye Whiskeys. Not to mention the 20 acres of maple trees we tap for syrup.

### VERMONT OAK

The wood innovation we are proudest of is our Vermont Oak Barrels made from trees harvested directly from our farm and the surrounding area. Vermont is about as far north as oak trees can grow. The shorter growing seasons leads to oak trees with more growth rings. When aging Whiskey encounters a growth ring in a barrel it imparts flavor, so our Vermont Oak barrels, with custom chars & toasts designed by Dave Pickerell, bring tremendous depth and complexities to our Ryes.

Learn More at [WhistlePigWhiskey.com](http://WhistlePigWhiskey.com)

## WINTER WARMERS

- PUFFY COAT** ..... 20  
*PIGGYBACK RYE, VERMONT HOT CIDER*
- WHISTLEPIG S'MORES** ..... 20  
*PIGGYBACK RYE, HOT CHOCOLATE, WHIPPED CREAM,  
 GRAHAM CRACKER CRUMBLES, CHOCOLATE DRIZZLE*
- SWEDISH PIG** ..... 18  
*SWEDISH MULLED WINE, CINNAMON,  
 ORANGE SLICE*

## WHISTLEPIG LIBATIONS

- BLUEBERRY JULEP** ..... 22  
*WHISTLEPIG PIGGYBACK, BLAKE HILL SPRUCE PEAK JAM,  
 LEMON, MINT*
- PIGGY MULE** ..... 22  
*PIGGYBACK RYE, LIME, RIVER PIRATE GINGER BEER*
- BARREL-AGED OLD FASHIONED** ..... 35  
*WHISTLEPIG 10YR, WHISTLEPIG MAPLE SYRUP, WHISTLEPIG  
 MAPLE BITTERS*
- BARREL-AGED PIGGYBACK MANHATTAN** 22  
*WHISTLEPIG PIGGYBACK, LUXARDO MARASCHINO, CARPANO  
 ANTICA, ANGOSTURA BITTERS*

## SINGLE POURS

- FARMSTOCK** ..... 23  
 Sweet and aromatic, with Vanilla, Maraschino, Roasted Chestnuts and hints of Cigar Box. On the palate, Oak, Toffee and Baking Spices followed by soft notes of Creme Brulee and Rose Petals. Finishing with a warm rye spice.
- ROADSTOCK** ..... 25  
 Aromas of Ripened red berry fruit, with hints of maple syrup and marmalade. Followed by Brown sugar and mocha heightened in the presence of stewed fruit and barrel spice.
- SMOKESTOCK** ..... 28  
 Smoked over Traeger's Apple BBQ Wood, the Smokestock has toasty notes of leather and vanilla that are balanced with savory woody notes and warm creamy apple with a long smoky finish.
- BEYOND BONDED RYE** ..... 40  
 Concentrated toffee and oak aromas plus toasted grain leads the expressive palate, framed by hints of roasted coffee beans, honeycomb and vanilla, leading into a drying finish accented with lemon peel zing and baking spice.
- BEYOND BONDED BOURBON** ..... 40  
 The nose has notes of leather, tobacco, charred oak, and a touch of maple. The taste has spicy notes of clove, allspice, cinnamon, and a hint of chili balanced by a subtle sweetness of molasses, brown sugar, and a bit of maple. The finish is long, warm, and well-balanced.

- 10 YEAR** ..... 25  
 Nose of honey & sweet caramel. Vanilla-heavy initially, before caramel, rye spice & orange come through. The finish lingers with allspice & cardamom.
- 12 YEAR OLD WORLD BARREL SELECT** ..... 32  
 The nose rides in on waves of toffee & stewed plums, a lovely balance of sweet, spicy & herbal flavors. But it's the peppery, spicy kick that dominates the finish.
- 15 YEAR** ..... 65  
 Warm amber in color with subtle leather notes in the nose, but primarily characterized by oak & vanilla. Honeysuckle is strong in the initial taste with a heavy rye presence on the mid-palate. The lingering finish is full of tobacco & cardamom.
- 18 YEAR** ..... 92  
 These grains form a harmony that spans the flavor spectrum, at once soft and floral, rich and savory, and full of spice. Its complexity is only heightened after 18 years in the barrel.
- THE BOSS HOG VIII: LAPULAPU'S PACIFIC** . . 145  
 On the palate abundant fresh ground cinnamon with citrus zest, butterscotch and light notes of toffee. Finishes with tanned leather, light brown sugar, nutmeg and allspice with a long lasting black pepper allspice.
- THE BOSS HOG IX: SIREN'S SONG** ..... 165  
 This edition starts with notes of orange blossom and dried fruits. The palate tastes of cinnamon and clove moving into brown sugar and black cherry and finishing with jammy fig and classic rye spice.

## LOCAL DRAFTS

12

- |                                 |                                  |
|---------------------------------|----------------------------------|
| Spruce Peak IPA   Ten Bends     | High and Dry Cider   Stowe Cider |
| Dolla Dolla Pilz   4 Quarters   | Switchback Ale   Switchback      |
| Second Fiddle DIPA   Fiddlehead | Rotating Selection   Foam        |
| Aetherium White   Fiddlehead    | Berliner Weiss   Zero Gravity    |

## WINE BY THE GLASS

- Domaine Eugene Carrel et Fils, Brut Methode Traditional, Savoie NV  
 16/28
- Kurtatsch Kelleri-Cantina, Muller Thurgau, Sudtiroal-Alto Adige 2021  
 14/25
- Andre & Michel Quenard, Les Abymes, Savoie 2017 16/28
- Judith Beck, Zweigelt, Austria 2019 15/27
- Maison Philippe Viallet, Gamay & Monduse, Savoie 2019 18/32

## WHISKEY FLIGHTS

3 half ounce pours

- TASTING FLIGHT** ..... 32  
 FarmStock | 10 Year | 12 Year
- FARMSTOCK FLIGHT** ..... 38  
 Farmstock, Beyond Bonded Bourbon, Beyond Bonded Rye
- AGED FLIGHT** ..... 72  
 12 Year | 15 Year | 18 Year
- BOSS FLIGHT** ..... 98  
 15 Year | 18 Year | The Boss Hog