



WHISTLEPIG

- PAVILION -

Eats

Open Fire Raclette

The Classic

Baguette, Roasted Tomato,
Wild Mushrooms, Radish

\$15

Cochon

Confit Potato, Vermont Wagyu Kielbasa,
Roasted Tomato, Cornichon, Arugula

\$18

Buttermilk Skillet Cornbread

Nitty Gritty Cornmeal, Smoked Honey Butter

\$12

Side Fire Pretzel Bites

Maple Horseradish Mustard Sauce

\$12

Add Raclette—\$7

Raclette Nachos

Truffle Potato Chip, Raclette Cheese Sauce, Bacon,
Caramelized Onion, Roasted Tomato, Arugula

\$17

Alpine Venison Chili

Kidney Beans, Millbrook Venison, Crème Fraiche,
Cornbread Crumble

\$18

Swiss Mac and Cheese

Cavatappi Pasta, Raclette Cheese Sauce, Apple Sauce

\$14

Add Vermont Wagyu Kielbasa \$8

Kaiserschmarnn

Caramelized Pancake, Smoked Apple Butter,
WhistlePig-Soaked Craisins

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Winter Warmers

Hot Buttered Pig - \$18

PiggyBack Rye , Battered
Vermont Hot Cider, Cinnamon Apple

Chocolate Delight - \$18

PiggyBack Rye, Amaretto, Hot Chocolate,
Marshmallow Fluff, Almond Toffee

Swiss Pig - \$18

PiggyBack Rye, Swedish Mulled Wine, Spiced Cookie

WhistlePig Libations

Cranberry Calvados Fizz - \$18

PiggyBack Rye, Calvados, Cranberry, Lemon, Soda

Mountain Aid Bramble - \$18

PiggyBack Rye, Amaro Montenegro, Blackberries, Lemon,
Halyard Brewing Mountain Aid Ginger Beer

Barrel-Aged Old Fashioned - \$20

WhistlePig 10YR, Spruce Infused maple syrup,
WhistlePig Maple Bitters

Barrel-Aged Vieux Carré - \$22

WhistlePig 10YR, Sweet Vermouth, Courvoisier, B&B,
Angostura & Peychaud Bitters

Draft Beer - \$8

Zero Gravity Green State Lager
Big Tree Brewing Mr. Waterbury
Switchback Amber Ale
4 Quarters Rotating Selections

Wine

Underwood "Bubbles" Sparkling- \$18 by Can
Alloy Chardonnay- \$18 by Can
Whispering Angel Rose - \$18 by Glass
Alloy Pinot Noir - \$18 by Can
Hobo Workbook Red Blend - \$12 by Glass



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WHISTLEPIG

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FLIGHTS

3 HALF OUNCE POURS

Tasting Flight - \$32

10 YEAR, 12 YEAR, 15 YEAR

Boss Flight - \$78

12 YEAR, 15 YEAR , THE BOSS HOG

2 PERSON SHOT SKI - \$25

SHOT SKI IS SERVED WITH PIGGYBACK 6YR RYE
WITH TWO 1 OZ SHOTS

NEAT OR ROCKS SINGLE POUR

10 YEAR - \$22

NOSE OF HONEY & SWEET CARAMEL. VANILLA-HEAVY
INITIALLY, BEFORE CARAMEL, RYE SPICE & ORANGE
COME THROUGH. THE FINISH LINGERS WITH ALLSPICE &
CARDAMOM

{OLD WORLD} 12 YEAR - \$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 - \$62

WARM AMBER IN COLOR WITH SUBTLE LEATHER NOTES IN
THE NOSE, BUT PRIMARILY CHARACTERIZED BY OAK & VA-
NILLA. HONEYSUCKLE IS STRONG IN THE INITIAL TASTE
WITH A HEAVY RYE PRESENCE ON THE MID-PALATE. THE
LINGERING FINISH IS FULL OF TOBACCO & CARDAMOM.

THE BOSS HOG - \$145

THE BOSS HOG EDITION 六 IS THE FIRST AMERICAN WHIS-
KEY FINISHED USING JAPANESE UMESHU, THE RESULT OF A
TRUE COLLABORATION BETWEEN WHISTLEPIG AND KITAYA
BREWERY ON JAPAN'S KYUSHU ISLAND.

ON THE PALATE IT HAS FLAVORS OF TOBACCO, GINGER,
BAKING SPICES, AND SAVORY UMAMI CREATING
A REMARKABLY RICH, NUANCE & ELEGANT
PROFILE LENDING TO SOFT, SWEET NOTES
THAT FURTHER COLOR THE MOSAIC OF FLAVOR.
IT FINISHES INCREDIBLY LONG, WITH OAK SPICE, CHAR, AND
JUST A TOUCH OF SMOKE LINGERS



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About WhistlePig

Founded in 2008,
WhistlePig is now the most awarded
Rye Whiskey maker in the world.

We live by a simple ethos: protect what
makes Rye Whiskey great, toss out the
rest, and then innovate to make it better.

Our remote 500 acre hard-working farm
in bucolic Shoreham,
Vermont, is the perfect place to perfect
our experiments with blending and
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