

OPEN THURSDAY - SUNDAY



MAIN  
+  
MOUNTAIN  
BAR & MOTEL

---

MENU

---

PLEASE PLACE FIRST

ORDER  
AT THE  
BAR

Wifi Password: jamesbond

# COCKTAILS

— tasty cocktails, crafted for you —

## SEASONAL COCKTAILS | \$18

### the M+M flagship cocktail



#### GOOD OL' BOY

house brown buttered bourbon, spiced burnt orange syrup, amaro, lemon, pear, bitters rich, warming, and layered — a refined bourbon cocktail with spiced citrus and orchard notes.

### vodka



#### LITTLE ITALY

EVOO vodka, clarified tomato water, green chartreuse, lemon, basil, balsamic spritz savory and herbaceous — bright tomato, basil, and alpine herbal depth.



#### BASIC BITCH

vodka, cold brew, chai pumpkin syrup, maple vanilla foam, caramel rich and autumn-forward — coffee, fall spice

### gin



#### SPICED FALL NEGRONI

bar hill gin, spiced Campari, cocci di torino, orange bitters bitter and autumn-spiced — a fall favorite.



#### APPLE GINGER GIMLET

bar hill gin, apple + ginger shrub, apple juice, lime bright and orchard focused — an apple-infused classic.

### agave



#### CIDER MARGARITA

reposado tequila, spiced apple cider, lemon, vanilla, cranberry cube a fall flip of a classic — cider spice, tart



#### LAST RITES

mezcal, amaro montenegro, allspice dram, jalapeno agave, habanero, mole bitters smoky and bittersweet — spiced, dark, heat



#### FOOL'S FALL

mezcal, apricot brandy, Campari, mandarin, lemon, habanero bright, bitter, smoldering — smoked citrus, apricot, heat



#### PEP TALK

red bell pepper infused tequila, yellow chartreuse, Aperol, strawberry, acid-adjusted orange bright + savory-sweet — strawberry, red pepper, and bright citrus with a kick.

### whiskey



#### FALL IN VERMONT

rye whiskey, apple brandy, boiled cider, cinnamon, bitters orchard forward and warm — apple, cinnamon, rye



#### BUTTERNUT SQUASH OLD FASHIONED

rye whiskey, butternut rum blend, roasted butternut syrup, bitters, marshmallow warm and comforting — roasted, nutty, and rich.

### rum



#### SATURDAY NIGHT STAY

rum blend, espresso infused heady topper ipa syrup, banana, lime, tiki bitters, torched cinnamon bold and playful — IPA, coffee, banana, lime, and tiki spice.

### specials



#### THE APPLE SNACK | \$12

Jamaican rum, applejack, boiled cider, lime, cinnamon, ginger snaps (contains alcohol)



#### LAMBRUSCO SPRITZ | \$16

chilled lambrusco, amaro blend, grapefruit, JT bitters low abv, sparkling- the lightest seat on our heavy board

## HOUSE SHOTS



#### TEST PILOT | \$12

peanut butter + jelly vodka



#### LITTLE BEERS | \$12

vanilla liqueur + maple foam



#### DIC PIC | \$12

dickel rye + pickled jalapeno juice

# BEER MENU

—local + international, universally crushable—

## DRAUGHTS, CANS + BOTTLES

*on draught / 16oz.*

GREEN STATE LIGHT LAGER | \$8

*zero gravity, vt // a crisp and clean, easy-drinking light lager*

THE GREEN SATND IPA | \$11

*mt. holly beer, vt // american IPA, citra + strata + idaho 7, notes of citrus and mango*

FLASH FRAME IPA | \$12

*grimm artisan ales, brooklyn // a clear American IPA with contemporary hoppy accents*

LAWSON'S FESTBIER | \$10

*lawson's finest liquids, vt // lager with toasty, biscuit notes from German malts*

*cans + bottles*

SIP OF SUNSHINE IPA | \$10

*lawson's finest liquids, vt // an east coast classic — mango, pineapple, and bold hops*

HEADY TOPPER DIPA | \$10

*the alchemist, vt // iconic and unfiltered — citrus, pine, and a perfect haze*

VERMONT DRY CIDER | \$8

*shacksbury, vt // tart, tannic, and refreshingly dry — a true local cider*

HIGH NOON | SELTZERS | \$8

*peach or grapefruit seltzer // real vodka + real juice. always hits the spot*

MODELO | MEXICAN LAGER | \$6

*mexico // full flavored mexican lager with a light hop character and a crisp, clean finish*

COORS BANQUET | LAGER | \$6

*golden, co // old-school cool with a golden malt backbone*

COLD SNACK | MONTUCKY LAGER | \$5

*montana // retro vibes, light body, crushable anytime*

MICHELOB ULTRA | \$5

*missouri // low-carb, low-cal — your light beer classic*

BUD LIGHT | \$5

*missouri // america's favorite for a reason*

ATHLETIC N/A | LITE OR IPA | \$7

*athletic brewing, ct // zero alcohol, full flavor*

# FOOD MENU

— kitchen closes 30 minutes before closing —

## ORDER AT THE BAR

### small plates + shareables



SMOKEY BAR NUTS | \$9

*marcona almonds, candied cashews, korean chili flake, smoked paprika {GF, DF, V}*



CORN NUTS | \$6

*the classic salty bar snack — real roasted corn with an ultimate crunch {GF, DF, V}*



BOURBON PECANS | \$9

*pecans caramelized in sugar and bourbon for a smoky, sweet, buttery finish {GF, DF, V}*



HOUSE PICKLE PLATE | \$9

*bread and butter brined cucumbers and carrots, crostini {DF, V, GF w/o Crustini}*



MARINATED OLIVES | \$7

*fennel seed, coriander, garlic, lemon zest — bright and briny {GF, DF, V}*



WARM PRETZELS + SPICY CHEDDAR DIP | \$12

*soft bread shed pretzels + homemade spicy nacho cheese {V}*



CHEESE BOARD | \$32

*a curated trio: jasper hill vault no. 5 cheddar, willoughby cow's milk soft cheese, vermont creamery herbed goat. served with quince jam, whole grain mustard, crostini + grissini*



FRENCH ONION DIP | \$12

*caramelized onion dip + kettle potato chips - served cold {V, GF}*



SPINACH & ARTICHOKE DIP | \$16

*leeks, garlic, onion, spinach, cheddar, cream cheese + gruyere dip, served with crostinis- served warm {V, GF w/out crostini}*

### handhelds + melts



CLASSIC GRILLED CHEESE | \$13

*melted cheddar + gruyere on red hen peasant bread. Add tomato soup +\$3 {V}*



SPINACH + ARTICHOKE GRILLED CHEESE | \$15

*leeks, garlic, onion, spinach, cheddar, cream cheese, and gruyère on rustic bread {V}*

### dogs + wings



SIMPLE VT DOG | \$7

*all beef hot dog — a classic {DF}*



KIMCHI DOG | \$10

*all beef hot dog, kimchi, yuzu mayo, crispy shallots, black sesame {DF}*



SPICY CHEDDAR DOG | \$10

*all beef hot dog, house jalapeño nacho cheese, fried shallot*



SECRET SAUCE DOG | \$10

*all beef hot dog, secret sauce, relish, cheddar, gruyere, diced onion*



BAKED CHICKEN WINGS | \$16

*plain / buffalo / bbq / orange sesame / black garlic parm {GF}*  
*+ ranch or blue cheese to dip*

### desserts



APPLE CANNOLIS | \$10

*four mini cannolis with house apple ricotta filling, caramel drizzle {V}*



CINNAMON PRETZEL STICKS | \$9

*four cinnamon-dusted pretzel sticks with a side of icing {V, DF}*

DF= DAIRY FREE | V = VEGETARIAN | GF = GLUTEN FREE

# M+M WINE LIST

by the glass or by the bottle, selected from around the world

## GLASSES & BOTTLES

### red wine

KASYAN SYRAH | \$15/\$52

*santa barbara, ca // elegant structure with ripe plum, black olive, and a whisper of smoke*

ARGYLE PINOT NOIR | \$16/\$56

*willamette valley, oregon / ruby red cherry fades into black fruit at the edges with hints of black tea and rugged forest floor*

STOLPMAN GGT | GRENACHE BLEND | \$17/\$58  $\geq$  SERVED CHILLED  $\leq$

*los olivos, ca // juicy and textured with dark berries, rosemary, and savory minerality*

RABBLE CABERNET SAUVIGNON | \$15/\$52

*paso robles, ca // bold and plush, full of blackberry, cocoa, and toasted oak*

MESSANGES ROUGE | CABERNET FRANC | \$14/\$48

*france // crunchy red fruit, peppery spice, and earth-driven elegance*

LAMBRUSCO | SPARKLING RED | \$12/GLASS

*italy // dry and fizzy, with notes of pomegranate, violet, and black plum*

POST FLIRTATION | RED BLEND | \$60/BOTTLE  $\geq$  SERVED CHILLED  $\leq$

*california // playful and lifted — tart cranberry, hibiscus, and a zip of citrus*

ANGELO NEGRO | LANGHE NEBBIOLO | \$16/\$56

*piedmont, italy // rosy and elegant — wild cherry, rose petal, and soft, silky tannin*

### white wine

BLOODROOT CHARDONNAY | \$15/\$52

*sonoma county, ca // bright, balanced, lightly creamy with golden apple, lemon, + oak smoke*

PULLUS PINOT GRIGIO | \$12/\$42

*slovenia // crisp and clean with green pear, citrus blossom, and river stone*

OTTO'S CONSTANT DREAM SAUVIGNON BLANC | \$12/\$42

*new zealand // vibrant passionfruit, lime zest, and grassy freshness*

STEENBERG SPARKLING SAUVIGNON BLANC | \$48/BOTTLE

*south africa // zippy and dry — green fig, gooseberry, and a clean mineral finish*

### seasonal wine

GULP HABLO ORANGE WINE | \$12/\$42

*castilla-la mancha, spain // grapefruit peel, orange blossom + tea tannin — textured, zippy, bright*

POMALO | NATURAL SPARKLING WHITE | \$32/BOTTLE

*croatia // coastal and saline, with bright bubbles and orchard fruit*

STEININGER ROSÉ | \$14/\$48

*austria // pinot noir rosé with crushed strawberry and alpine herbs*

SEGURA VIUDAS CAVA | BRUT | \$12/GLASS

*spain // classic Catalanian sparkler — dry, bright, and celebratory*

MIONETTO PROSECCO | BRUT | \$12/GLASS

*italy // fruity and floral with aromatic orange blossom notes and peach and almond flavors*

## SHOP M+M

### THE COOLEST MERCH

CLICK HERE TO SHOP

# NON-ALCOHOLIC

## SODA BAR



SARATOGA WATER | \$3.50 HALF/\$7 FULL

*still or sparkling mineral water — served chilled in a glass*



BOYLAN'S CLASSIC SODA | \$4

*cane sugar — sweetened + bottled to impress — root beer / black cherry / shirley temple*



CANS OF SODA | \$3

*coke / diet coke / sprite / ginger ale*



BITTER BUBBLE | \$4

*house bitter soda — sour cherry + chicory, brightened with botanical bitters. grown-up vibes.*



COLD BREW | \$6

*snow cap, vt // 802-brewed cold brew*



KOMBUCHA | \$5

*aqua vitea, vt // passion fruit orange guava*



SOMETHING & NOTHING SODA | \$5

*yuzu / ginger & key lime / pineapple & grapefruit*

## MOCKTAILS



PHONY NEGRONI | \$10

*zero-proof riff on the classic cocktail, bold & bitter. classic or white*



APPLE CIDER (HOT OR COLD) | \$5

*VT fresh, a fall staple. add booze +\$6*



CIDER MOCKARITA | \$12

*seedlip grove, spiced apple cider, lemon, vanilla, cranberry cube*



ROOT BEER FLOAT | \$8

*vanilla wilcox ice cream + boylan's root beer — feeling wild? add a splash of bourbon or amaro +\$8*

# LIQUOR LIST

## JAPANESE WHISKEY

|                        |      |
|------------------------|------|
| <i>TOKI</i>            | \$12 |
| <i>NIKKA TAKETSURU</i> | \$30 |
| <i>YAMAZAKI 12 YR.</i> | \$28 |
| <i>HAKUSHU 12 YR.</i>  | \$28 |

## RYE

|                                 |      |
|---------------------------------|------|
| <i>DICKEL RYE</i>               | \$10 |
| <i>BULLEIT RYE</i>              | \$12 |
| <i>WILLET FAMILY ESTATE</i>     | \$16 |
| <i>MICHTER'S US 1</i>           | \$22 |
| <i>COL. TAYLOR STRAIGHT RYE</i> | \$22 |
| <i>JEFFERSON'S OCEAN</i>        | \$26 |
| <i>WHISTLEPIG PIGGYBACK</i>     | \$14 |
| <i>WHISTLEPIG FARMSTOCK</i>     | \$27 |
| <i>WHISTLEPIG 10 YR.</i>        | \$28 |
| <i>WHISTLEPIG 12 YR.</i>        | \$32 |
| <i>WHISTLEPIG 18 YR.</i>        | \$52 |
| <i>MIDWINTER NIGHT'S DRAM</i>   | \$52 |
| <i>THOMAS J. HANDY</i>          | \$65 |

## SCOTCH

|                                   |      |
|-----------------------------------|------|
| <i>DEWAR'S WHITE</i>              | \$11 |
| <i>MONKEY SHOULDER</i>            | \$12 |
| <i>JOHNNIE WALKER RED LABEL</i>   | \$12 |
| <i>JOHNNIE WALKER BLACK LABEL</i> | \$14 |
| <i>LAPHROAIG 10 YR.</i>           | \$14 |
| <i>DALMORE 12 YR.</i>             | \$16 |
| <i>HIGHLIGHAND PARK 12 YR.</i>    | \$16 |
| <i>GLENLIVET 12 YR.</i>           | \$18 |
| <i>LAGAVULIN 8 YR.</i>            | \$18 |
| <i>OBAN</i>                       | \$22 |
| <i>CAOL ILA 12 YR.</i>            | \$22 |
| <i>THE MACALLAN 12 YR.</i>        | \$32 |

## WHISKEY

|                          |      |
|--------------------------|------|
| <i>JACK DANIELS</i>      | \$10 |
| <i>HIGH WEST PRAIRIE</i> | \$16 |

## BOURBON

|                                  |       |
|----------------------------------|-------|
| <i>EVAN WILLIAMS</i>             | \$10  |
| <i>MAKER'S MARK</i>              | \$12  |
| <i>FOUR ROSES YELLOW LABEL</i>   | \$12  |
| <i>BULLEIT BOURBON</i>           | \$12  |
| <i>FOUR ROSES SMALL BATCH</i>    | \$14  |
| <i>BASIL HAYDEN</i>              | \$16  |
| <i>WILLETT POT STILL RESERVE</i> | \$16  |
| <i>HUDSON BABY BOURBON</i>       | \$16  |
| <i>BUFFALO TRACE</i>             | \$17  |
| <i>OLD GRAND DAD 114</i>         | \$18  |
| <i>RABBIT HOLE</i>               | \$18  |
| <i>ANGEL'S ENVY</i>              | \$18  |
| <i>BAKERS</i>                    | \$18  |
| <i>HEAVEN'S DOOR</i>             | \$20  |
| <i>EAGLE RARE</i>                | \$22  |
| <i>WOODFORD TRIPLE</i>           | \$32  |
| <i>BLANTON'S</i>                 | \$44  |
| <i>GEORGE T. STAGG</i>           | \$85  |
| <i>PAPPY VAN WINKLE 12 YR.</i>   | \$88  |
| <i>PAPPY VAN WINKLE 15 YR.</i>   | \$160 |
| <i>WILLIAM LARUE WELLER</i>      | \$140 |

## IRISH WHISKEY

|                      |      |
|----------------------|------|
| <i>TULLAMORE DEW</i> | \$12 |
| <i>JAMESON</i>       | \$12 |

## VODKA

|                     |      |
|---------------------|------|
| <i>LUKSUSOWA</i>    | \$10 |
| <i>TITO'S</i>       | \$11 |
| <i>KETEL ONE</i>    | \$11 |
| <i>GREY GOOSE</i>   | \$12 |
| <i>HAKU</i>         | \$14 |
| <i>BARR HILL</i>    | \$16 |
| <i>ABSOLUT ELYX</i> | \$16 |

# LIQUOR LIST

## GIN

|                               |      |
|-------------------------------|------|
| <i>BEEFEATER</i>              | \$10 |
| <i>BOLS GENEVER</i>           | \$10 |
| <i>TANQUERAY</i>              | \$11 |
| <i>BOMBAY SAPPHIRE</i>        | \$11 |
| <i>BARR HILL</i>              | \$12 |
| <i>HAYMAN'S OLD TOM</i>       | \$12 |
| <i>BARR HILL TOM CAT</i>      | \$14 |
| <i>TANQUERAY 10</i>           | \$12 |
| <i>HENDRICKS</i>              | \$12 |
| <i>PLYMOUTH</i>               | \$12 |
| <i>HENDRICKS SEASONAL</i>     | \$14 |
| <i>PLYMOUTH NAVY STRENGTH</i> | \$15 |

## MEZCAL

|                                  |      |
|----------------------------------|------|
| <i>DEL MAGUEY VIDA</i>           | \$11 |
| <i>SAN LUIS DEL RIO</i>          | \$28 |
| <i>DEL MAGUEY MINERO</i>         | \$28 |
| <i>SANTO DOMINGO ALBARRADAS</i>  | \$28 |
| <i>WAHAKA</i>                    | \$12 |
| <i>ILLEGAL JOVAN</i>             | \$14 |
| <i>NUESTRA SOLEDAD MICHOACAN</i> | \$26 |

## RUM

|                                 |      |
|---------------------------------|------|
| <i>BACARDI SILVER</i>           | \$10 |
| <i>CAPTAIN MORGAN SPICED</i>    | \$10 |
| <i>RHUM BARBANCOURT</i>         | \$10 |
| <i>MYERS'S DARK</i>             | \$11 |
| <i>APPLETON ESTATES</i>         | \$12 |
| <i>SAILOR JERRY SPICED</i>      | \$12 |
| <i>MOUNT GAY</i>                | \$12 |
| <i>CACHAÇA NOVO FOGO SILVER</i> | \$12 |
| <i>SMITH &amp; CROSS</i>        | \$12 |
| <i>BATAVIA ARRACK</i>           | \$12 |
| <i>FLOR DE CANA 5 YR.</i>       | \$12 |
| <i>PLANTATION ORIGINAL DARK</i> | \$12 |
| <i>PLANTATION 3 STAR</i>        | \$12 |
| <i>PLANTATION 5 YR.</i>         | \$12 |
| <i>PLANTATION PINEAPPLE</i>     | \$13 |
| <i>PLANTATION OFTD</i>          | \$14 |
| <i>DIPLOMATICO</i>              | \$16 |
| <i>RON ZACAPA 23 YR.</i>        | \$16 |
| <i>J.M. AGRICOLE</i>            | \$16 |
| <i>RON DEL BARRILITO</i>        | \$18 |
| <i>CLEMENT 10 YR.</i>           | \$18 |

## TEQUILA

|                       |                 |
|-----------------------|-----------------|
| <i>ALTOS</i>          | \$11/\$12       |
| <i>ESPOLON</i>        | \$11/\$12       |
| <i>JULIO BLANCO</i>   | <del>\$10</del> |
| <i>CASAMIGOS</i>      | \$15/\$17/\$20  |
| <i>PATRÓN</i>         | \$17/\$24       |
| <i>DON JULIO 1942</i> | \$50            |

# LIQUOR LIST

## APERITIVO

|                          |             |
|--------------------------|-------------|
| <i>APEROL</i>            | <i>\$10</i> |
| <i>CAMPARI</i>           | <i>\$10</i> |
| <i>CYNAR</i>             | <i>\$10</i> |
| <i>LICOR 43</i>          | <i>\$10</i> |
| <i>PUNT É MES</i>        | <i>\$11</i> |
| <i>MR. BLACK</i>         | <i>\$12</i> |
| <i>GREEN CHARTREUSE</i>  | <i>\$20</i> |
| <i>YELLOW CHARTREUSE</i> | <i>\$24</i> |

## DIGESTIVO

|                      |             |
|----------------------|-------------|
| <i>FERNET BRANCA</i> | <i>\$11</i> |
| <i>MAPLE CREME</i>   | <i>\$11</i> |
| <i>SAMBUCA WHITE</i> | <i>\$11</i> |
| <i>BONAL</i>         | <i>\$12</i> |
| <i>JAGERMEISTER</i>  | <i>\$12</i> |
| <i>DISARONNO</i>     | <i>\$12</i> |
| <i>GRAND MARNIER</i> | <i>\$13</i> |
| <i>BENEDICTINE</i>   | <i>\$13</i> |
| <i>CYNAR 70</i>      | <i>\$12</i> |
| <i>CHINA CHINA</i>   | <i>\$14</i> |

## AMARI

|                         |             |
|-------------------------|-------------|
| <i>AVERNA</i>           | <i>\$10</i> |
| <i>CIO CIARO</i>        | <i>\$12</i> |
| <i>SFUMATO</i>          | <i>\$12</i> |
| <i>LUXARDO ABANO</i>    | <i>\$12</i> |
| <i>MONTENEGRO</i>       | <i>\$13</i> |
| <i>VECCHIO DEL CAPO</i> | <i>\$13</i> |
| <i>LUCANO</i>           | <i>\$14</i> |
| <i>NONINO</i>           | <i>\$14</i> |

## PORTS

|                                |             |
|--------------------------------|-------------|
| <i>SANDEMAN MADEIRA</i>        | <i>\$14</i> |
| <i>SANDEMAN FINE RUBY PORT</i> | <i>\$15</i> |
| <i>WARRE'S WARRIOR PORT</i>    | <i>\$16</i> |
| <i>WARRE'S KINGS TAWNY</i>     | <i>\$22</i> |

## SHERRYS

|                                |             |
|--------------------------------|-------------|
| <i>LUSTAU AMONTILLADO</i>      | <i>\$13</i> |
| <i>LUSTAU OLOROSO</i>          | <i>\$13</i> |
| <i>ALVEAR ASUNCION OLOROSO</i> | <i>\$22</i> |



Main + Mountain.

Rooted in the spirit of the Okemo Valley, designed for those who crave authenticity, connection, and a touch of adventure.

Our bar and lounge serve up expertly crafted cocktails, local beers, and a well-curated wine list—best enjoyed on our year-round patio, complete with fire pits, ample seating, and a stash of board games for laid-back evenings.

Upstairs? We're also a boutique motel. Thirteen thoughtfully renovated rooms feature plush memory foam beds, flat-screen TVs, mini-fridges, private bathrooms, and in-room gear closets—ideal for ski trips, bike weekends, or just a well-earned escape.

Looking to take over the whole place? Private buyouts available.

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Lodging available seven days a week—  
book at [mainandmountain.com](https://mainandmountain.com).

Summer: Bar Open Thursday - Sunday // 4pm to Close

Winter: Bar Open Thursday - Sunday // 3pm to Close

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BOOK A ROOM NOW

112 MAIN STREET, LUDLOW, VT 802•242•1608

*Any glassware taken off-premise will result in additional credit card charges, don't steal! | Wifi Password: jamesbond*