

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.

gin



TROPICAL NEGRONI

toasted peanut infused barr hill gin, italian rosso vermouth, campari, pineapple, coconut cold foam

bitter-sweet and tropical — toasted peanut, pineapple, and coconut.



MOMENT OF CLARITY

gin, mezcal, pineapple, lime, green curry, kaffir lime, coconut, thai chili milk washed and clarified — coconut, thai spice, tropical fruit, and gentle smoke.



GINJA NINJA

gin, elderflower liqueur, ginger, mint, cucumber, mint, lime, ginger beer refreshing and herbal- cucumber, mint, and ginger.

agave



NACHO BEER

cilantro tequila, dry curacao, mezcal, lime, ice-cold montucky lager, hot sauce cubes, tortilla lime rim

bright and vegetal — herbaceous citrus with a crisp beer finish and lingering heat.



PLATA O PLOMO

blanco tequila, campari, grapefruit, lime, agave, club soda

bright and bittersweet — sparkling grapefruit, tequila, and summer sunshine.



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



RYE NOT

rye whiskey, banana liqueur, amaretto, acid-adjusted orange, egg white

rich and silky — banana bread, toasted almond, and bright citrus.



GOLDEN PASSAGE

bourbon whiskey, drambuie, orange marmalade, honey, lemon, bitters

warm and comforting — orange marmalade, honey, spice, and bourbon richness.

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 KEY LIME SNACK | \$12

sexy rum blend, lime sherbet, coconut, cream, ginger snap cookies
(contains alcohol)



MUDSLIDE | \$18

vodka, cold brew, Mr. Black, banana, coffee ice cream
rich, creamy, and indulgent — coffee, banana, and ice cream.

HOUSE SHOTS



TEST PILOT | \$12

peanut butter + jelly vodka



LITTLE BEERS | \$12

vanilla liqueur + maple foam



DIC PIC | \$12

dickel rye + pickled jalapeno juice



STRAWBERRY MEDICINE | \$12

strawberry gin, strawberry campari

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

EDWARD PALE ALE | \$12

hill farstead, vt // unfiltered and dry hopped, aromatic and flowery, notes of citrus and pine

TEPHRA ITALIAN PILSNER | \$10

river roost, vt // bright hop notes with a refreshing citrus twist and clean finish

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



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.



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 + ranch or blue cheese to dip

desserts



ORANGE CANNOLIS | \$10

four mini cannolis with house orange ricotta filling, chocolate chips {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



SAMURAI | \$12

seedlip grove, mint, cucumber, elderflower, lime, ginger beer



PAINCHILLER | \$12

coconut, pineapple, pandan, acid orange



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 MAGUEUY 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 & 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>	\$10
<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.

Lodging available seven days a week—
book at mainandmountain.com.

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

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

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