1 **Noodles** | Y’know.
2 **Broth** | Soup base.
3 **Tare** (*ta-ray*) | Seasoning or flavoring for the broth.
4 **Proteins** | as many as you want.
5 **Produce** | go crazy.

(v) = vegan  (gf) = gluten free
appetizers

AC/DC  $9
braised daikon + pickled daikon with mirepoix
puree, scallion, maple drizzle

EGGS N’ BACON  $10
tamari egg with scallion, pork belly,
radicchio, + garlic oil

WAKA WAKA WAKA (gf) (v)  $8
wakame seaweed + dressed broccolini salad with
yuzu aioli.
ramen bowls

all bowls come with scallions
substitute beet noodles for (gf)
add belly + 4 | add chix thigh + 3

GAPER GAP 16
don’t let your forehead get cold!
noodles, chicken broth, miso + shio tare, egg, chicken thigh, nori, garlic oil

ROOT TO BRANCH 16
simple, nourishing, rich. can be (v)
noodles, vegetable broth, root veg tare, pickled daikon, napa cabbage, egg, roasted garlic oil, + pea shoots

HOT LAPS 18
sometimes one isn’t enough.
noodles, vegetable + chicken broth, curry-miso tare, red cabbage, tamari egg, chicken thigh, + chili oil

CURE GIRL 16
Just like heaven. can be (v)
noodles, vegetable broth, garlic-ginger + miso tare, tamari egg, radicchio, pickled daikon, nori, garlic oil

DARK WING 22
let’s get dangerous.
noodles, chicken broth, cashew tare, braised duck, egg, garlic oil, pickled daikon, pea shoots, toasted garlic

THE SPICE MUST FLOW 18
May have life extending properties suitable for space travel. can be (v)
noodles, vegetable broth, coconut + smoked paprika tare, pickled daikon, purple cabbage, tamari egg, crispy garlic
SPORTS BALL  

even better than the commercials. 
noodles, chicken broth, buffalo wing tare, pork belly, napa cabbage, egg, blue cheese (trust us.), pea shoots, ploughgate butter, + garlic oil

### ADD-ONS

<table>
<thead>
<tr>
<th>proteins (gf)</th>
<th>produce (v) (gf)</th>
</tr>
</thead>
<tbody>
<tr>
<td>pork belly</td>
<td>pickled daikon</td>
</tr>
<tr>
<td>tamari egg</td>
<td>radicchio</td>
</tr>
<tr>
<td>chicken thigh</td>
<td>nori</td>
</tr>
<tr>
<td>bonito flakes</td>
<td>purple cabbage</td>
</tr>
<tr>
<td>ploughgate butter</td>
<td>napa cabbage</td>
</tr>
<tr>
<td></td>
<td>pea shoots</td>
</tr>
<tr>
<td></td>
<td>braised daikon</td>
</tr>
<tr>
<td></td>
<td>wakame salad</td>
</tr>
<tr>
<td></td>
<td>broccolini</td>
</tr>
</tbody>
</table>

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

We make foods with nuts, dairy, wheat, + other common allergens.

Please let your server know if you have any allergies.
hard beverages

cocktails
january, 2019

stillwell lane  12
grandpa’s manhattan with grandma’s port.
stonecutter whiskey, tawny port, angostura, served up.

yuzu buckaroo  10
a mule of a different color.
yuzu vodka, house ginger/yuzu/honey syrup, ginger beer, bitters

low spark  13
just a minute to breathe. hit refresh. served up.
vodka, lillet, cynar, st elder, lemon, served up.

stranded magician  12
negroni n’ stormy
roku gin, vermouth, campari, ginger beer, bitters. in a highball.

beatriz  11
smooth with a little sour and spice.
tequila blanco, blanc vermouth, domaine de canton, fresh lime juice

cure all  9
have the sniffles? cold weather got you down? wrestling w/ generalized anxiety disorder? A hot sake toddy to lift you up.
hot sake, ginger, yuzu, honey
sake

ochoko | flask | bottle

haiku 5 12 24
delicate, herbaceous, notes of pear + apple.

black & gold 5 12 24
honeydew, anise + roast nut.

drunken whale 6 15 30
dry, ricey, and robust with wood and unripe strawberry.

kiuchi awashizuku 12 24
sparkling sake with a long, lingering finish. sweet balanced with acid. very refreshing!

kiuchi rosé 18 36
unique pink sake! Infused with raspberries

gkkeikan 3 6 12
available hot! herbaceous and mineral with a bit of grapefruit and earthiness.

gkkeikan nigori 4 10.5 21
unfiltered and milky with a little sweetness.

ozeki nigori 3 6 12
creamy and sweet.

izeko sparkling jelly shot 180ml/8
peach
yuzu
mixed berry
# Beers

## Hometown Heroes

<table>
<thead>
<tr>
<th>Location</th>
<th>Brewery</th>
<th>Beer Name</th>
<th>Style</th>
<th>ABV</th>
<th>Pack Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>VT</td>
<td>Zero Gravity</td>
<td>“Lion’s Roar”</td>
<td>Cloudy IPA</td>
<td>6.1%</td>
<td>8 (16 oz)</td>
</tr>
<tr>
<td>VT</td>
<td>Zero Gravity</td>
<td>“Green State Lager”</td>
<td>Pilsner</td>
<td>4.9%</td>
<td>7 (16 oz)</td>
</tr>
<tr>
<td>VT</td>
<td>Frost Beer Works</td>
<td>“Lush”</td>
<td>Luxuriant IPA</td>
<td>8%</td>
<td>9 (16 oz)</td>
</tr>
<tr>
<td>VT</td>
<td>1st Republic</td>
<td>“Denial IPA”</td>
<td>Veteran Owned</td>
<td>6.5%</td>
<td>8 (16 oz)</td>
</tr>
<tr>
<td>VT</td>
<td>Burlington Beer Co.</td>
<td>“Sublimated Dreams”</td>
<td>New Zealand Style IPA</td>
<td>8%</td>
<td>9 (16 oz)</td>
</tr>
</tbody>
</table>

## Not From Around Here

<table>
<thead>
<tr>
<th>Location</th>
<th>Brewery</th>
<th>Beer Name</th>
<th>Style</th>
<th>ABV</th>
<th>Pack Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>NH</td>
<td>Smuttynose</td>
<td>“Raspberry Lime Rickey”</td>
<td>Raspberry-Lime Sour</td>
<td>4.3%</td>
<td>9 (16 oz)</td>
</tr>
<tr>
<td>WI</td>
<td>Collective Arts</td>
<td>“Radio the Mothership”</td>
<td>Double IPA</td>
<td>8.5%</td>
<td>10 (16 oz)</td>
</tr>
<tr>
<td>WI</td>
<td>Collective Arts</td>
<td>“Jam Up the Mash”</td>
<td>Dry Hopped Sour</td>
<td>5.2%</td>
<td>9 (16 oz)</td>
</tr>
<tr>
<td>WI</td>
<td>Collective Arts</td>
<td>“Audio/Visual Lager”</td>
<td>Czech Premium Pale</td>
<td>4.9%</td>
<td>8 (16 oz)</td>
</tr>
<tr>
<td>OR</td>
<td>Rogue Ales</td>
<td>“Hazelnut Brown Nectar”</td>
<td>Nutty Brown Ale</td>
<td>5.6%</td>
<td>6 (12 oz)</td>
</tr>
</tbody>
</table>

## Overseas

<table>
<thead>
<tr>
<th>Location</th>
<th>Brewery</th>
<th>Beer Name</th>
<th>Style</th>
<th>ABV</th>
<th>Pack Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>JP</td>
<td>Hitachino Nest</td>
<td>“White Ale”</td>
<td>Ale with Ginger</td>
<td>5.5%</td>
<td>7 (12 oz)</td>
</tr>
<tr>
<td>JP</td>
<td>Hitachino Nest</td>
<td>“Yuzu Lager”</td>
<td>Lager with Yuzu</td>
<td>5.5%</td>
<td>7 (12 oz)</td>
</tr>
<tr>
<td>JP</td>
<td>Hitachino Nest</td>
<td>“Red Rice Ale”</td>
<td>Pale Ale with Red Rice</td>
<td>7%</td>
<td>8 (12 oz)</td>
</tr>
<tr>
<td>JP</td>
<td>Hitachino Nest</td>
<td>“Non Ale”</td>
<td>N/A Ale with Yuzu + Ginger</td>
<td>7%</td>
<td>7 (12 oz)</td>
</tr>
<tr>
<td>UK</td>
<td>Wexford</td>
<td>“Irish Style Crème Ale”</td>
<td>Nitro from 1810 Recipe</td>
<td>5%</td>
<td>8 (16 oz)</td>
</tr>
</tbody>
</table>
## Ciders

<table>
<thead>
<tr>
<th>State</th>
<th>Cider Name</th>
<th>ABV</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>VT</td>
<td>Shacksbury “Vermont”</td>
<td>6%</td>
<td>Aged in Barr Hill barrels</td>
</tr>
<tr>
<td>VT</td>
<td>Boydon Valley “Honey Hopper”</td>
<td>6.9%</td>
<td>With hops and clover honey</td>
</tr>
<tr>
<td>NY</td>
<td>Graft “Forest and Frost”</td>
<td>6.9%</td>
<td>Berries + cream gose cider.</td>
</tr>
<tr>
<td>NY</td>
<td>Cider Creek “Winter’s Cinn”</td>
<td>6.9%</td>
<td>Semi-dry spiced hard cider.</td>
</tr>
</tbody>
</table>

Dry - 0g sugar.
## Wines

### House Wines $6 | $30

- 2018 Pacificana Chardonnay, California
- 2017 Radley & Finch Cabernet Sauvignon, South Africa

### White Wine

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price (glass)</th>
<th>Price (bottle)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2017</td>
<td>Antonopoulos Moschofilero</td>
<td>Arkadia, Greece.</td>
<td>$36</td>
<td></td>
</tr>
<tr>
<td>2018</td>
<td>Biokult Gruner Veltliner</td>
<td>Burgenland, Austria.</td>
<td>$11/$44</td>
<td></td>
</tr>
<tr>
<td>2017</td>
<td>Pannonica White Blend</td>
<td>Weinland, Austria.</td>
<td>$9/$36</td>
<td></td>
</tr>
<tr>
<td>2018</td>
<td>Outer Sounds Sauvignon Blanc</td>
<td>Marlborough, New Zealand.</td>
<td>$9/$36</td>
<td></td>
</tr>
<tr>
<td>2018</td>
<td>Domaine de Saint Cosme</td>
<td>Les Deux Albions Blanc, Orange, France.</td>
<td>$48</td>
<td></td>
</tr>
</tbody>
</table>

### Sparkling + Rosé

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price (glass)</th>
<th>Price (bottle)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV</td>
<td>Clos Amador, Cava Reserva</td>
<td>Cava Reserva.</td>
<td>$8/$32</td>
<td></td>
</tr>
<tr>
<td>NV</td>
<td>Les Dauphins, Cote Du Rhone</td>
<td>Rhone Valley, France.</td>
<td>$7/$28</td>
<td></td>
</tr>
<tr>
<td>NV</td>
<td>Naveron, Rosé Cava</td>
<td></td>
<td>$10/$40</td>
<td></td>
</tr>
</tbody>
</table>
red wines

2017 Maison de la Villette, Pinot Noir 8.5  34
France. Spice, cherry, and dark chocolate.
Hints of fruit flowers.

2016 Beauty in Chaos 8  32
Columbia Valley, Washington.

2017 The Show, Cabernet Sauvignon 11  44
California, notes of cedar and juicy black
berries with fabulous tannic structure. **Mimi’s Pick!**

2018 Crios Malbec 9  36
Uco Valley, Argentina. Made by first female argentinian wine maker – Susana balbo.

canned wines 250ml

NV Archer Roose sauvignon blanc 10
Pleasing + calm with nice acid. 250ml.

NV Archer Roose rosé 10
Dry, easy drinking.

NV Flora Tiki 7
Fabulous natural wine spritzer with a tropical bent.

NV Flora Rosé 7
A lovely dry rose. crushable natural wine.
Soft Drinks

keep it simple sodas 3.50

beehave                     singing cedar’s honey
date with destiny          date syrup
citra-riot                 yuzu, kabosu, honey, soda
                           Japanese citrus juice and local sweetness.
T + tea                    tonic, lime, and green tea soda

coke | diet coke | ginger ale | sprite 2.50

harney & sons tea 2

black

darjeeling        light, bright, and aromatic
english breakfast standard, delicious.
paris             fruity black tea with vanilla, caramel and hint of bergamot
vanilla comoro    light bodied black tea with natural sweetness (decaf)
earl grey         classic black tea and bergamot
tokyo breakfast   light and peppy with cornflower and calendula.

green

bancha           grassy, summery green tea
genmaicha        bancha, but with toasted rice
sencha           vegetal with accents of citrus and toast

herbal

yellow & blue    lavender and chamomile. Sweet dreams.
peppermint       aid digestion and relax the brain

peppermint       ‘by the fire’ in tea form