

ETHAN ALLEN CAFE

ABOARD THE
SPIRIT OF ETHAN ALLEN



Thank you for cruising with us!
We hope you enjoy the delicious selections
served fresh from our on-board galley!

Follow us!



SHARED SELECTIONS

PERFECT PICNIC BASKET FOR TWO*

*a combination of meats, cheeses, fruits and vegetables, accompanied
by a warm baguette and two glasses of wine or sparkling water . . . 35.85*

SPINACH ARTICHOKE DIP

*served hot, chunky and cheesy with crispy tortilla chips . . . 10.95
substitute bread for tortilla chips . . . 3.95*

CHIPS AND SALSA

tri-color chips with salsa . . . 7.95

PLATTER OF NACHOS

*layered chips with cheddar and monterey jack cheeses,
garnished with black beans, tomatoes and red onions,
served with salsa and sour cream . . . 12.95
add jalapenos . . . 2.95 add guacamole . . . 4.95 add chicken . . . 4.95*

PIZZA

*16-inch cheese or pepperoni pizza . . . 19.95
add a mixed green salad for four, with ranch or vinaigrette dressing . . . 8.95*

BREAD BASKET

warm dinner rolls with our garlic herb butter . . . 7.95

HUMMUS DIP

roasted red pepper hummus with pita and a selection of seasonal vegetables . . . 13.95

CASUAL FARE

ANTIPASTO PLATE

*select meats with pickled vegetables, kalamata olives
and roasted red pepper hummus . . . 12.95
add bread basket . . . 7.95*


CHEESE PLATE

*sliced cheeses, marinated mozzarella and spreadable boursin
paired with chilled seasonal fruit and crisp crackers . . . 13.95*

CRABMEAT STUFFED MUSHROOMS

firm yet tender mushrooms with scrumptious crabmeat stuffing . . . 9.95

GRILLED FLATBREAD PIZZA*

*on an 8-inch wood-fired thin crust
cheese . . . 9.95  pepperoni . . . 10.95
sub gluten-free crust . . . 2.95*

CAPONATA DIP

*roasted eggplant, summer squashes, black olives and capers
simmered in plum tomatoes served chilled with tricolored tortilla chips . . . 10.95
substitute bread for tortilla chips . . . 3.95*

20% service charge will be added to your check.

Prices do not include Vermont and Burlington Beverage Tax.

SALADS

CLASSIC CAESAR*

*freshly chopped hearts of romaine tossed with aged asiago,
house caesar, cherry tomatoes and crisp croutons . . . 11.95 add chicken . . . 4.95*

TOSSED GREEN SALAD

*a refreshing salad of mixed greens, tomato, cucumber and red onion
with your choice of dressing . . . 11.95 add chicken . . . 4.95*

VEGAN SQUASH AND MIXED GRAIN SALAD

*a mixed grain blend with seasonal vegetables, pumpkin seeds, and cranberries
served with a balsamic vinaigrette . . . 14.95*

SANDWICHES

CAPRESE SANDWICH

*on a toasted hoagie roll with tomato, lettuce, cheddar cheese, basil pesto
and served with chips . . . 12.95*

VERMONT GRILLED CHEESE SANDWICH

*Cabot Cheddar and American cheese melted between two slices of white toast
served with a pickle and chips . . . 12.95*

GYRO SANDWICH

*beef and lamb shawarma served in warm pita with lettuce, tomatoes, red onions
and homemade tzatziki, served with a pickle and chips . . . 12.95*

FRENCH DIP SANDWICH

*flawless cuts of prime rib with Cabot Cheddar and horseradish cream sauce,
served au jus for the perfect dip . . . 15.95*

LOBSTER ROLL

served with a pickle and chips . . . 19.95

BURGERS & STEAKS

SPIRIT CHEDDAR BURGER

*grilled beef patty topped with Cabot Cheddar, lettuce, tomato and onion
served with a pickle spear and chips . . . 15.95 add bacon . . . 2.95
sub gluten-free bun . . . 2.95 sub side salad . . . 2.95*

SPIRIT IMPOSSIBLE BURGER

*grilled impossible plant based patty, lettuce, tomato and onion
served with a pickle spear and chips . . . 15.95 add Cabot Cheddar . . . 2.95
sub gluten-free bun . . . 2.95 sub side salad . . . 2.95*

GRILLED STEAK (available on sunset cruise only)

*marinated marinated 8 oz. bistro sirloin
served with herb butter, roasted potatoes and seasonal vegetables . . . 25.95*

SPIRIT COCKTAILS

FRUIT BERRY PUNCH . . . 9.95

stoli razberi, peach schnapps, cranberry juice

TEQUILA SUNSET . . . 9.95

josé cuervo tequila, chambord black raspberry, pineapple juice

WATERMELON COOLER . . . 9.95

smirnoff vodka, midori honeydew melon, cranberry juice

MALIBU BAY BREEZE . . . 9.95

malibu rum, pineapple juice, cranberry juice

OCEAN MIST . . . 9.95

bombay gin, blue curaçao, sprite

BLUEBERRY LEMONADE . . . 9.95

stoli blueberi, blue curaçao, lemonade

FROZEN DRINKS

MARGARITA . . . 12.95

choose between strawberry or lime, with josé cuervo tequila

PIÑA COLADA . . . 12.95

with bacardi rum

MUDSLIDE . . . 12.95

with smirnoff vodka, kahlúa and bailey's

STRAWBERRY DAIQUIRI . . . 12.95

with bacardi rum

MAKE ANY FROZEN DRINK NONALCOHOLIC . . . 9.95

BOTTLED BEER

Miller Lite - 4.2% . . . 5.95

Labatt Blue - 5% . . . 5.95

Heineken 0.0 - 0% . . . 6.95

Corona - 4.5% . . . 6.95

Pabst Blue Ribbon 16 oz. - 4.8% . . . 6.95

*Shed Mountain Ale - 7.4% . . . 6.95

*Woodchuck Hard Cider - 5% . . . 6.95

Truly Hard Seltzer

Wild Berry - 5% . . . 6.95

DRAFT BEER

Coors Light - 4.2% . . . 5.95

Blue Moon - 5.4% . . . 6.95

Sam Adams Summer - 5.2% . . . 6.95

*Switchback Ale - 5% . . . 6.95

*Switchback Zabbo Hazy
IPA - 5.9% . . . 6.95

*Upper Pass First Drop
IPA - 5.9% . . . 6.95

*LOCAL VERMONT CRAFT BEER OR CIDER

If you are planning an event or special occasion, the Spirit of Ethan Allen is the ideal location!

Contact: spirit@soea.com | 802-862-8300

20% service charge will be added to your check.

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KID'S MENU

McKENZIE HOT DOG WITH CHIPS . . . 5.95

HOMEMADE MACARONI AND CHEESE WITH CHIPS 🍴 . . . 8.95

SIDE GARDEN SALAD 🍴 GF . . . 5.95

DEEP RIVER POTATO CHIPS 🍴 GF . . . 2.95

SWEET ENDINGS

SLICE OF CHOCOLATE TUXEDO CAKE* 🍴

*white and chocolate cake layered between rich dark and white chocolate
buttercream frosting . . . 5.95*

SLICE OF GLUTEN-FREE CHOCOLATE DREAM CAKE 🍴 GF

chocolate gluten-free cake layered between rich buttercream frosting . . . 7.95

SLICE OF STRAWBERRY CAKE 🍴

moist and creamy, layered with strawberries and buttercream frosting . . . 5.95

SPIRIT CELEBRATION CAKE 🍴

your choice of the Chocolate Tuxedo Cake or the Strawberry Cake
. . . a perfect way to celebrate any occasion*

4 guests . . . 15.95 5+ guests . . . 4.95 per person

CHILLED WATERMELON 🍴 GF served on ice . . . 5.95

SOFT DRINKS

FOUNTAIN DRINKS

Coca-Cola Classic, Diet Coke, Barq's Root Beer, Seagram's Ginger Ale,
Sprite, Fanta Orange, Club Soda, Gold Peak Sweetened Tea,
Minute Maid Lemonade . . . 3.25 (no refills)

BOTTLED SOFT DRINKS

20 oz. SmartWater . . . 3.25

16 oz. AHA Lime+Watermelon Sparkling Water . . . 3.25

16 oz. AHA Mango+Black Tea Sparkling Water . . . 3.25

COFFEE, TEA, AND COCOA

Coffee, Tea, Hot Chocolate, Iced Coffee . . . 3.25 (no refills)

JUICE

Apple, Orange, Cranberry, Grapefruit . . . 3.95 (no refills)

*Can be made gluten free for an additional charge

🍴 Vegetarian

🍴 Vegan

GF Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food borne illness, especially if you have certain medical conditions.

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WINES

HOUSE

Premium California Varietals which are well-made and true to type

Salmon Creek: Chardonnay, White Zinfandel, Pinot Grigio

Cabernet Sauvignon, Merlot, Pinot Noir

Glass . . . 7.95 Bottle . . . 22.95

WHITES

Glass/Bottle

OYSTER BAY SAUVIGNON BLANC 9.95 / 29.95

*a concentration of assertive passionfruit and tropical fruit flavors with an
abundant bouquet*

CHATEAU STE MICHELLE RIESLING 9.95 / 29.95

dry, refreshing riesling with fruit flavors and an elegant finish

CLOS DU BOIS CHARDONNAY 9.95 / 29.95

*intense aromas of apple blossom, ripe pear, and sweet lemon drop are
complemented by toasty oak, spice, and cream*

ANTERRA PINOT GRIGIO 9.95 / 29.95

aromas of fresh tropical fruit and a bright fruity palate of green apple and peach

REDS

ANGELINE PINOT NOIR 9.95 / 29.95

aromas of fresh cranberries, maraschino cherries and orange zest

TINTONEGRO MALBEC 9.95 / 29.95

intense floral aromatics, dark fruit flavors, rich texture and a bright, fresh finish

7 MOONS RED WINE BLEND 9.95 / 29.95

aromas of chocolate-covered cherries, baking spices and vanilla bean

ROBERT MONDAVI CABERNET SAUVIGNON 9.95 / 29.95

layers of blackberry, plum, cassis and black cherry with velvety tannins

J. LOHR CABERNET SAUVIGNON 10.95 / 32.95

*ripe fruit aromas of black cherry and currant are accented by notes of toasted
pastry and dark roast coffee*

ROSÉ WINE

DOMAINE DU PÈRE CABOCHE 9.95 / 29.95

aromas of jammy red and black fruits and soft spices

SPARKLING WINE

MIONETTO PROSECCO BRUT 11.95 / 32.95

PUTNEY BUBBLY SPARKLING CIDER 19.95

non-alcoholic