

DESSERTS &
DRINKS

MORSE MOUNTAIN
GRILLE



SERVING BREAKFAST, LUNCH
& DINNER DAILY 8AM - 9PM

FRIED APPLE PIE

Puff pastry filled with apple pie filling and deep fried to a golden brown. Topped with melted Cabot Cheddar Cheese and served with a scoop of vanilla bean ice cream and drizzled with caramel sauce.



CRÈME BRÛLÉE

A rich vanilla custard topped with a caramelized crust. Served with fresh blueberries and whipped cream. \$5.99



CHOCOLATE EXPLOSION

Layered chocolate cake and pudding topped with chocolate drenched cake chunks, finished with white and milk chocolate drizzle and topped with whipped cream. \$5.99



VERMONT MAPLE CHEESECAKE

A smooth and refreshing Vermont maple
cheesecake in a sweet graham cracker crust.
Served with whipped cream and Vermont
maple syrup drizzle. \$5.49



WHITE CHOCOLATE RASPBERRY CHEESECAKE

A smooth and refreshing white chocolate cheesecake swirled with vibrant raspberry puree in a graham cracker and coconut crust. Served with whipped cream. \$5.99



YOUR SMUGGLERS' NOTCH BREAKFAST CONNECTION!

Daily 8:00 am - 10:30 am

Whether you're looking for a full breakfast, a place to watch the morning news with a cup of coffee and a homemade cinnamon roll, or looking to pick up something to go – *we've got it all!*



Morse
Mountain



GRILLE

For take-out orders please call ext. 1247 or just stop by!

OUR ENVIRONMENTAL INITIATIVES

AT THE MORSE MOUNTAIN GRILLE

We are proud to support the initiatives that have made Smugglers' Notch Resort an environmental leader in the State of Vermont. Smugglers' is one of only two businesses in Vermont and the only resort to receive this designation.

- We use Zero Trans Fat oils for cooking, which are then recycled for domestic energy consumption.
- Our dining room food service and menu display materials have significantly reduced the use of paper and plastic products.
- Our 'to-go' containers are produced using sugarcane pulp that is normally discarded or burned. They are compostable, microwave safe, grease resistant and freezer safe.
- We use environmentally friendly dish washing, sanitizing and cleaning solutions that are continually updated.
- We recycle plastics #1 - 7, cardboard, metal and glass.
- We have expanded our composting program to include pre-consumer and post-consumer food as well as many other compostable items in the restaurant as well as the kids camp program. This is locally composted and used in resort landscaping projects.
- Our kitchens operate in "Green Mode" ... during off-peak times we conserve energy by turning off equipment not in use.



FEATURED DRINK SPECIALS

RASPBERRY CHEESECAKE MARTINI – Smugglers' Notch Vodka, Chambord, sour mix, lime juice and whipped cream served in a martini glass and garnished with raspberry reduction. \$9.75

MOCHATINI – Kahlua coffee liqueur, Bailey's Irish Cream and chocolate milk. Chilled in ice and served in a martini glass drizzled with Hershey's Chocolate Syrup. \$9.75

CRAN-APPLE MARTINI – Bombay Sapphire, Pucker Sour Apple, cranberry juice, sour mix, and sprite served in a martini glass with a cinnamon and sugar coated rim. \$9.25

CRIMSON PEARTINI – Absolute Pear Vodka, triple sec and Sprite with a splash of cranberry juice. Served in a martini glass with a sugar coated rim. \$9.25

STERLING MELONADE – Enjoy this refreshing melon cocktail. Absolute vodka, Midori Melon liqueur and lemonade. Served in a tall iced beverage glass. \$ 8.25

SMUGGLERS' FROZEN PIÑA COLADA – This traditional summer vacation favorite is made with Malibu coconut rum. Served in a tall glass with whipped cream. \$8.50

FROZEN STRAWBERRY DAIQUIRI – This refreshing fruity frozen favorite is made with Bacardi light rum. Served up in a tall glass with whipped cream. \$8.50

SMUGGARITA – José Cuervo tequilla, splash of cointreau, Sprite & lime juice, served in a iced beverage glass with a salted rim and a fresh lime wedge. \$8.00

PINT BREWS ON TAP

SMUGGLERS' OWN PROHIBITION ALE

BUDWEISER • BUD LIGHT

LONG TRAIL BLACKBERRY WHEAT

SAMUEL ADAMS BOSTON LAGER

OTTER CREEK PALE ALE

*For that Super thirst upgrade
any draft pint to a 25-ounce Pub Mug!*

BOTTLED BEER SELECTION

O'DOULS NON-ALCOHOLIC BEER

LABATTS BLUE • CORONA

BUD LIGHT LIME

TROUT RIVER RAINBOW RED

MICHELOB ULTRA

MAGIC HAT #9

RED BRIDGE (GLUTEN FREE) BEER

WOODCHUCK DRAFT CIDER

BEVERAGES

FOUNTAIN DRINKS: Nestea unsweetened iced tea,
Minutemaide lemonade, Mountain Blast Powerade
Coke, Diet Coke, Sprite, Barq's root beer,
Mello Yello & Fanta ginger ale – \$2.39
(price includes refill)

SAN PELLIGRINO SPARKLING WATER – \$ 2.69

AQUA PANNA SPRING WATER – \$ 2.69

BOTTLED GOURMET ROOT BEER – \$ 2.69

VT THOMAS DAIRY CHOCOLATE MILK – \$2.59

VT THOMAS DAIRY 2% MILK – \$ 2.29

JUICES: apple, orange, cranberry, pineapple,
grapefruit & tomato – \$ 2.39

BOTTOMLESS CUP OF GREEN MOUNTAIN COFFEE:
regular & decaf – \$2.39

TEA: regular & decaf, Tazo herbal teas – \$1.89

SMOOTH & CREAMY HOT CHOCOLATE – \$2.39

HOT DRINK SPECIALS

BLACK BEAR COFFEE • Amaretto, Grand Marnier and coffee topped with whipped cream. \$8.00

CHILCOOT COFFEE • Kahlua and coffee topped with whipped cream. \$7.00

CHOCOLATE COVERED RASPBERRY • Chambord and hot chocolate topped with whipped cream. \$8.00

DOC DEMPSEY'S COFFEE • Sambuca and coffee topped with whipped cream. \$7.00

FULL NELSON • Amaretto and hot chocolate topped with whipped cream. \$7.50

GIRL SCOUT COOKIE • Bailey's Irish Cream, Peppermint Schnapps and hot chocolate topped with whipped cream. \$7.75

HOT APPLE PIE • McGillicuddy's Vanilla Schnapps and hot cider with a cinnamon stick. \$7.00

IRISH COFFEE • Jameson's Irish Whiskey and coffee topped with whipped cream. \$7.00

IRISH TOBOGGAN • Bailey's Irish Cream and hot chocolate topped with whipped cream. \$7.00

PEPPERMINT PATTY • Peppermint Schnapps and hot chocolate topped with whipped cream. \$7.00

RUM RUNNER • Captain Morgan's Spiced Rum and hot cider with a cinnamon stick. \$7.00

SMUGGLERS' HOT CHOCOLATE • Kahlua, Peppermint Schnapps and hot chocolate topped with whipped cream. \$7.75

NUTTY IRISHMAN • Frangelico, Bailey's Irish Cream and coffee topped with whipped cream. \$8.00



Chocolate Tasting



Your Chocolate Adventure starts with a brief history, from the Aztecs to the modern chocolate bar. You'll also learn how it's made, from Cocoa Beans to Chocolate Bunnies. Then the chocolate tasting begins with Lake Champlain Chocolates! You already know how to eat chocolate, now learn how to TASTE it while sampling a variety of milk, darks and more. Fruity. Spicy. Bitter. Even sour. Not words you might associate with chocolate until now. Come find out more about the complexities of this ancient and mysterious delicacy. *You're gonna love it!*

Wednesday • 2:30 pm - 3:30 pm
at The Morse Mountain Grille Spruce Room
\$18 per adult • \$10 children 13 & under

Due to limited space, please pre-register by calling ext. 1244

HOUSE WINES: \$7.25 per glass

COPPERIDGE VINEYARDS – Chardonnay,
white zinfandel, merlot, cabernet sauvignon



RED WINES:

BLACK STONE MERLOT: \$26.99/bottle, \$8.25/glass

ALMOS MALBEC: \$26.99/bottle



KENDALL JACKSON GRAND RESERVE MERLOT:
\$37.99/bottle, \$9.75/glass

MERIDIAN VINEYARDS CABERNET SAUVIGNON:
\$27.99/bottle, \$8.25/glass

CLOS DU BOIS ZINFANDEL: \$27.99/bottle

STERLING VINTNER'S COLLECTION PINOT NOIR:
\$27.99/bottle, \$8.25/glass

STERLING VINTNER'S COLLECTION SYRAH (SHIRAZ)
\$27.99/bottle, \$8.25/glass

VERMONT SHELBURNE VINEYARD NUMONDO
\$28.99/bottle, \$8.50/glass



BILL'S PICK



WHITE WINES:

CLOS DU BOIS CHARDONNAY:
\$27.99/bottle, \$8.25/glass



KENDALL JACKSON GRAND RESERVE CHARDONNAY
\$37.99/bottle, \$9.75/glass

STONE CELLARS CHARDONNAY
\$24.99/bottle

MERIDIAN VINEYARDS SAUVIGNON BLANC:
\$27.99/bottle, \$8.25/glass

STONE CELLARS PINOT GRIGIO:
\$24.99/bottle, \$7.25/glass

FIRESTONE GEWÜRZTRAMINER
\$26.99/bottle

MIRRASSOU MONTEREY COUNTY RIESLING:
\$27.99/bottle

BOYDEN VALLEY VERMONT MAPLE WINE:
\$34.99/bottle, \$8.50/glass

VERMONT EAST SHORE VINEYARD TRAMINETTE:
\$32.99/bottle, \$8.50/glass



BILL'S PICK

SPECIAL ENTERTAINMENT



Kids, make sure you join us for the *Friendly Pirate* breakfast or dinner, featured weekly. *Ahoy Mateys!*

Friendly Pirate Dinner

Wednesday • 5:30 pm - 8:30 pm

Friendly Pirate Breakfast

Friday • 8:00 am - 10:00 am

On Tuesday,
Marko the Magician makes
it a memorable meal with
tableside magic, from
5:30 pm to 8:30 pm.



**PROUDLY SUPPORTING OTHER
VERMONT COMPANIES**

*Look for these Vermont products
throughout our menus:*

Vermont Smoke & Cure

PT Farms

Boyden Farm

Cabot Creamery

Maplebrook Farm

Grafton Farm

Vermont Butter & Cheese

Shelburne Vineyard

East Shore Vineyard

Boyden Farm Vineyard

Otter Creek Brewing

Long Trail Brewing

Woodchuck Hard Cider

Trout River Brewing

Magic Hat Brewing

Blythedale Farm

Cold Hollow Cider

The Mountain Grille is proud to serve the *award-winning* dairy products of Vermont's own Cabot Creamery. Operating continuously in the Green Mountain State since 1919, Cabot is a cooperative owned by it's dairy farm families. Cabot is best known for its naturally-aged Vermont cheddar, winner of every major award for taste. Come see the Cabot Visitors Center and watch us make "*The World's Best Cheddar.*"

www.cabotcheese.coop



Owned by Dairy Farmers
Since 1919