

PERLEY'S POURHOUSE

SOUPS

Chef's Whim - \$9

Chef's Soup of the Day

"Vertical Drop" Vegetarian Chili - \$6 / \$8

Vermont Cheddar, Scallions, Cumin Sour Cream

"Send It" Meat Lover's Chili - \$7 / \$9

Vermont Cheddar, Scallions, Cumin Sour Cream

Suicide Six Clam Chowder - \$5 / \$9

Scallions, Crumbled Bacon

STARTERS

"Drop In" Duck Confit Poutine - \$12

Crispy Fries, Pulled Confit Duck Leg,
Maplebrook Farm Cheese Curds,
Caramelized Onion Gravy

"First Chair" Farmstead Board - \$15

Chef's Selection of 3 Local Cheeses,
Cherry Mostarda, Cinnamon Candied Pecans,
Honeycomb, Baguette

"Mogul" Mac & Cheese - \$8

Cavatappi Pasta, Vermont White Cheddar,
Ritz Cracker Crumb Topping

"Wheeler's" Wing Dings - \$10

House Buffalo Sauce, Maple Teriyaki or Dry Rub,
Celery Sticks, Bleu Cheese Dressing

"Powder Day" Popcorn Basket - \$2

SALADS

"Base Lodge" Salad - \$9

Baby Field Greens, English Cucumbers, Carrots,
Grape Tomatoes, Balsamic Vinaigrette

"Free Rider" Cheddar Apple Salad - \$12

Bibb Lettuce, Local Apples, Red Onions,
Vermont Cheddar, Cinnamon Candied Pecans,
Maple Cider Vinaigrette

Salad Add-Ons

Tuna Salad - \$6

Herb Grilled Chicken Breast - \$9

Blackened Atlantic Salmon - \$12

PERLEY WHEELER was the original lodgekeeper at Suicide 6. His bushy white beard punctuated by a wooden pipe was a familiar sight that greeted guests both on and off the hill.

SANDWICHES & MORE

Served With Your Choice Of:
House Made Potato Chips, Fries or Fruit

"Hill No. 6" Burger - \$16

Half-Pound American Wagyu Beef Patty,
Vermont Cheddar, Lettuce, Tomato,
Toasted Brioche Bun

"Model T" Tacos - \$15

Pulled Duck Confit, Thai Cucumber Salad,
Pickled Vegetables, Blood Orange Hoisin,
Flour Tortillas

"Ripper's" BBQ Brisket Reuben - \$14

Shaved Black River Meats Beef Brisket,
Jalapeño Sauerkraut, Vermont Pepper Jack,
Barbecue Sauce, Marble Rye Bread

"Whiteout" Flatbread - \$14

Roasted Mushrooms, Fresh Mozzarella,
Maplebrook Farm Ricotta, Kale Pesto,
Balsamic Syrup, Flatbread Crust

"The Glades" Grilled Portobello Burger - \$12

Grilled Portobello Mushroom Cap,
Maplebrook Farm Ricotta, Roasted Red Peppers,
Kale Pesto, Toasted Brioche Bun

"Bluebird" Banh Mi-Style Hot Dog - \$10

Grilled Quarter-Pound Hot Dog, Pickled Vegetables,
Chili Sauce, Soy Mayo, Toasted Baguette

LITTLE SKIERS

Grilled Cheese - \$10

French Fries

Crispy Chicken Tenders - \$10

French Fries

Peanut Butter & Jelly - \$8

French Fries

Hot Dog - \$8

French Fries

Hamburger - \$10

French Fries

Cheeseburger - \$10

American or Cheddar Cheese, French Fries

Mac & Cheese - \$8

Vermont White Cheddar

All checks subject to Vermont state tax.
Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.

SWEET FINISH

"Comfort Plunge" Brownie Sundae - \$6

Island Vanilla Ice Cream, House Made Brownie, Chocolate Sauce, Whipped Cream, Cherries

"Corduroy" Flourless Chocolate Cake - \$8

Rich Flourless Chocolate Cake, Raspberry Sauce, Whipped Cream

Island Ice Cream - \$3 / \$5

Vanilla, Sea Salt Caramel, Chocolate

PERLEY'S POURHOUSE BEVERAGES

NON-ALCOHOLIC DRINKS

Soda - \$3.50

Pepsi, Diet Pepsi, Mtn. Dew, Ginger Ale, Root Beer, Sierra Mist, Orange Crush, Club Soda, Tonic Water

Juice & More - \$4

Iced Tea, Lemonade, Cranberry, Orange, Pineapple, Tomato, Grapefruit, V-8

Milk - \$3

Skim, 2%, Whole, Chocolate

Sparkling Water - \$6

Hot Beverages - \$4

Coffee, Decaf, Tea, Hot Cocoa, Hot Cider

BEER & WINE

Draught Beer

Pints

Pitchers

Stella Artois	\$6	\$11
Little Wolf ^{GF}	\$7	\$13
Fiddlehead	\$7	\$13
Switchback	\$7	\$13
Sip of Sunshine	\$8	\$15
Contoocook Cider	\$10	NA
Black & Tan	\$9	NA

Domestic Bottled Beers - \$5

Bud Light, Coors Light, PBR (16oz)

Imported Bottled Beers - \$6

Corona, Heineken, Kaliber (N/A)

Micro Bottled Beers - \$7

Harpoon Porter, Harpoon Winter Ale

Micro Canned Beer

Cans

Upper Pass APA (16oz)	\$9
Von Trapp Lager (12oz)	\$7
Von Trapp Pilsner (12oz)	\$7
Guinness (16oz)	\$7

Wines

Glass Bottle

Rosé	\$8	\$35
Giesen Sauvignon Blanc	\$9	\$38
Luna Pinot Grigio	\$10	\$41
Hayes Ranch Cabernet	\$8	\$35
Hayes Ranch Chardonnay	\$8	\$35
Pinot Noir	\$8	\$35
La Marca Prosecco	\$12 (187ml Split)	

WINTER WARMERS

Milky Way - \$12

Baileys, Godiva Chocolate Liquor, Butterscotch Schnapps, Hot Cocoa, Whipped Cream

Butterfinger - \$12

Butterscotch Schnapps, Hot Cocoa, Whipped Cream

Peppermint Patty - \$12

Peppermint Schnapps, Hot Cocoa, Whipped Cream

Hot Mounds Bar - \$12

Malibu Rum, Chocolate Liquor, Hot Cocoa, Whipped Cream

Perley's Nutty Irishman - \$12

Frangelico, Baileys, Kalhua, Coffee, Whipped Cream

Easy Mile Coffee - \$12

Kalhua, Brandy, Creme de Cacao, Coffee, Whipped Cream

The Ginger Toddy - \$12

Ginger Brandy, Hot Cider, Cinnamon Stick, Orange

Six's Hot Toddy - \$12

Jameson Whiskey, Hot Water, Honey, Sugar, Lemon

Jack's Apple Hot Cider - \$12

Apple Jack Brandy, Nutmeg Hot Cider, Lemon

The Vermont Apple - \$12

Silo Maple Whiskey, Vermont Maple Syrup, Hot Cider, Cinnamon Stick

SPECIALTY COCKTAILS

Brian's Famous Bloody Mary - \$12

Tito's Vodka, Brian's Bloody Mix, Pickled Vegetables

Bunny's Maple Manhattan - \$12

Silo Maple Whiskey, Bitters, Sweet Vermouth, Cherry

Moscow Mule - \$12

Stoli Vodka, Maine Root Ginger Brew, Fresh Lime

Dirty Mule - \$12

Stoli Vodka, Contoocook Hard Cider, Fresh Lime

Six's House Margarita - \$10

Sauza Tequila, Stirrings Mix, Fresh Lime