

## SUMMER COCKTAILS

### Preston's Painkiller 11

Mount Gay Rum, cream of coconut, pineapple juice, shaken, orange slice, dust of nutmeg

### Mango Jalapeño Margarita 12

Milagro Reposado Tequila, Cointreau, mango puree, sour mix, jalapeño, lime wedge

### Noreaster 17

Mad River Bourbon, Vermont maple syrup, ginger beer

### Grapefruit Martini 12

Deep Eddy Ruby Red Vodka, St. Elder Liqueur, grapefruit juice, soda water

### The 4241' Cosmopolitan 14

Tito's Vodka, fresh lime juice, splash of Cointreau, cranberry juice

### The Escapade 13

Stoli Raspberry Vodka, lemon juice, shaken, splash of sparkling wine, lemon twist, served up in a martini glass

### The Superstar 14

Stoli Vanilla Vodka, Van Gogh Espresso Vodka, Tia Maria, chilled espresso coffee

### Easy Street 10

Bacardi Light Rum, ginger simple syrup, soda water, lime wedge

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## GOBLET CREATIONS

All served in ice filled wine goblet

### Sangria 12

House red or white wine, fresh fruit and juices, Peach Schnapps, club soda, orange slice, cherry

### Fiona 12

Sparkling wine, St. Elder Liqueur, blood orange raspberry puree, club soda, orange slice

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## DRAFT BEER

<b>Fiddlehead IPA</b>	<b>7</b>	<b>Stella Cider</b>	<b>7</b>
<b>Long Trail Ale</b>	<b>7</b>	<b>Switchback</b>	<b>7</b>
<b>Sip of Sunshine (10.5 oz)</b>	<b>8</b>	<b>Weekly Craft Selection</b>	
<b>Stella Artois</b>	<b>7</b>		

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## BOTTLES AND CANS

<b>Bud</b>	<b>5</b>	<b>Long Trail Green Blaze IPA</b>	<b>6</b>
<b>Bud Light</b>	<b>5</b>	<b>Long Trail Limbo IPA</b>	<b>7</b>
<b>Citizen Cider</b>	<b>8.50</b>	<b>Long Trail Trail Hopper IPA</b>	<b>6</b>
<b>Corona Extra</b>	<b>6</b>	<b>Magic Hat #9</b>	<b>6</b>
<b>Foley Brothers Prospect</b>	<b>11</b>	<b>Michelob Ultra</b>	<b>5</b>
<b>Golden Road Wolf Pup</b>	<b>6</b>	<b>Shed IPA</b>	<b>6</b>
<b>Goose Island IPA</b>	<b>7.50</b>	<b>Shed Mountain Ale</b>	<b>6</b>
<b>Guinness Pub</b>	<b>7.50</b>	<b>Stella Artois</b>	<b>6</b>
<b>Harpoon UFO</b>	<b>7.50</b>	<b>Zero Gravity Conehead IPA</b>	<b>7</b>
<b>Heineken Light</b>	<b>6</b>	<b>Zero Gravity Green State Lager</b>	<b>7</b>
<b>Lagunitas 12th of Never</b>	<b>7.50</b>	<b>14th Star Maple Breakfast Stout</b>	<b>9</b>
<b>Long Trail Ale</b>	<b>6</b>	<b>14th Star Tribute Double IPA</b>	<b>9</b>

# PRESTON'S

*a good place to eat & drink*

## APPETIZERS

### **Vermont Artisan Cheese 16**

Showcasing local farms weekly, Red Barn Lavash, Preston's Pure Honey, salted Spanish almonds

### **Crispy Calamari 13**

Banana and pickled peppadew peppers, Vermont goat cheese, sugo puttanesca

### **Char-Siu Beef Skewers 14**

Korean marinated beef, grilled, served over pan fried kimchi topped with micro cilantro and Cotija cheese

### **Chicken Wings 12**

Traditional Buffalo (GF), maple bacon teriyaki, Korean BBQ, cider sriracha (GF)  
Served with blue cheese dressing and celery sticks

### **Flame Kissed Oysters (GF) 16**

Five oysters, smokey garlic butter, lemon pepper Parmesan

### **Togarashi Crusted Ahi Tuna 14**

Wakame salad, kimchi emulsion, wasabi oil, avocado aioli, mild chili threads

### **Duck Quesadilla 14**

Shredded duck confit, roasted poblano peppers, caramelized onions, smoked maple cheddar, stuffed in flour tortillas, served with tomatillo salsa and sour cream

## SOUPS & SIDE SALADS

### **Chef's Soup of the Day**

#### **Onion Soup 10**

Caramelized Spanish onions, chicken and veal broth, sherry, Green Mountain Gruyere

#### **Watermelon and Feta 15**

Maplebrook farm whole milk feta, local watermelon, arugula, citrus vinaigrette, saba, toasted pine nuts

#### **Baby Kale and Quinoa Salad (GF) 14**

Roasted yellow beets, shaved radish, dried pomegranate, parsley oil, poppy seed vinaigrette

#### **Caesar Salad 10**

Grilled hearts of romaine, shaved Parmigiano-Reggiano, garlic cornbread crouton, Caesar dressing

#### **Field Greens 6**

Roma tomato, grilled asparagus, pickled red onions, citrus vinaigrette

#### **Add Seared Bay of Fundy Salmon 7**

#### **Add Lemon Pepper Grilled Chicken Breast 6**

## CASUAL FAVORITES

Served with rosemary sea salt chips or substitute a chef inspired side for \$4

### **Ale Smoked Chicken Panini 17**

House smoked with spent grains, shaved prosciutto cotto, fresh mozzarella, sundried tomato aioli, spinach, pressed in ciabatta

### **Crispy Jerk Shrimp Tacos 16**

Fire roasted fruit and Myers's rum, jicama lime slaw, cilantro, avocado aioli, Cotija cheese, shaved radish

### **Falafel Gyro 15**

House-made fried falafel, stuffed in warm naan, with arugula, heirloom tomatoes, tzatziki sauce and tobacco onions

### **Vermont Angus Burger 16**

Naturally raised, hormone free, Vermont cheddar, lettuce, tomato, onion, toasted challah roll

### **Dream Maker 19**

Vermont Angus burger, applewood bacon, caramelized onions, Boursin cheese

### **Blue Heaven 19**

Vermont Angus burger, caramelized onions, sautéed mushrooms, creamy blue cheese

### **Black Bean Quinoa Wrap 15**

House-made black bean patty, smoked tomato vinaigrette, chipotle corn salsa, grain mustard aioli, spinach tortilla

*more culinary creativity*

with executive chef, Gregory J. Lang

"With its independent farms, small batch cheese-makers, brewers and craftspeople, Vermont is at the forefront of the local, organic food movement and a true foodie's paradise. As Executive Chef at Preston's, my mission is to create culinary expressions that honor the region's artisanal food culture and showcase the world-class ingredients that come from my backyard: the Green Mountains of Vermont."

# more history

Named for and inspired by Killington founder Pres Smith, Preston's Restaurant is the embodiment of mountain lifestyle and culinary creativity. The menu is infused with Vermont ingredients and perfect pairings, from comfort food favorites to elevated entrées.

## CHEF'S SELECTIONS

### **Chorizo Stuffed All Natural Chicken 28**

Sweet corn flan, grilled tomato coulis, fresh avocado and micro cilantro

### **Macaroni and Alehouse Cheddar 15**

Farmstead cheddar cheese, topped with seasoned breadcrumb

### **Add Buffalo chicken and blue cheese 6**

### **Add Buffalo cauliflower and blue cheese 6**

### **Pappardelle Bolognese 22**

Ground chicken, pork, beef, house-made tomato sauce, handcrafted ricotta, served with garlic bread

### **Gnocchi 24**

Vermont Fresh pasta, oyster mushroom, English peas, roasted tomato coulis, tarragon crusted goat cheese, roasted garlic broth, cured local egg yolk

### **Crispy Duck Ramen 23**

Vermont Fresh alkaline noodles, kombu, shiitake mushrooms, traditional tonkotsu broth, poached egg, crispy seared duck breast

### **Bay of Fundy Salmon 26**

Spiced Moroccan lentil ragout, roasted cherry tomato, squash, spinach, chili oil, mild chili threads

## GRILL CUTS

### **Local Cut of the Week**

Hand selected each week

Paired with local ingredients from Vermont's finest farms

Served with choice of a chef inspired side

### **Steak Frites 33**

3 (2oz) medallions of tenderloin, balsamic onion jam, demi-glace

Served with bistro wedges

### **NY Strip 35**

Center cut, 12 oz., premium all natural beef

Served with veal reduction and choice of a chef inspired side

## SIDES

\$6 each

Idaho Potato

Asparagus

Truffle Mashed Potato

Bistro Wedges

Cilantro Lime Chickpea Salad

Margarita Corn

Rosemary Sea Salt Chips

Prices do not include applicable taxes. The Vermont Department of Health reminds you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.