

Draft

BIRRA PERONI 6.5

Italian Pale Lager, Italy, 5.1%

HIGH WATER HEFEWEIZEN 7

German-Style Wheat, PA, 5.2%

ST. BENJAMIN RYEBEL PRINCESS 7.5

Dry-Hopped Saison, Philadelphia, 6.5%

ST. BENJAMIN FOUL WEATHER JACK 7.5

English-Style Pale Mild, Philadelphia, 4.5%

LANCASTER PAPAYA MILKSHAKE IPA 7.5

New England-Style IPA, Lancaster, 7.5%

TROEGS JAVAHEAD STOUT 8

Oatmeal Coffee Stout, Hershey, 7.5%

YES, HAVE SOME 7

Blonde Ale, Conshohocken, 5.6%

LAGUNITAS IPA 7

West Coast IPA, Conshohocken, 5.6%

OLD RASPUTIN RUSSIAN IMPERIAL 9

Imperial Stout (Nitro), CA, 9%

NAKED NIGHT WITCH 7.5

Black Saison, PA, 7.0%

DOUBLE NICKEL VIENNA LAGER 7

Vienna-Style Lager, Pennsauken, 5.3%

YARDS PHILADELPHIA PALE ALE 6

Pale Ale, Philadelphia, 4.3%

YUENGLING 5

American Amber Lager, Pottsville, 4.4%

BLUE MOON 6

Belgian-Style Wit, CO, 5.4%

STELLA ARTOIS 7

Belgian Lager, Belgium, 4.8%

COORS LIGHT 5

American Light Lager, CO, 4.2%

Craft Cocktails

FROSÉ 11

frozen rosé wine blended with fresh strawberries

CUCUMBER-RASPBERRY MULE 11

vodka, muddled cucumber, mint, ginger simple, fresh raspberries

SEASONAL SANGRIA 10

spicy mango basil white sangria
grilled citrus and pineapple red sangria

L'AMORE 10

berry infused vodka, fresh lemon, finished with prosecco

TEQUILA BLOSSOM 10

Hornitos Plata Tequila, hibiscus syrup, fresh lime

White Wine

PINOT GRIGIO • GLASS 9 BOTTLE 32

Gabbiano La Promessa, Italy

RIESLING • GLASS 9 BOTTLE 32

Urban-Hof, Germany

CHARDONNAY • GLASS 10 BOTTLE 36

Blackstory, California

SAUVIGNON BLANC • GLASS 10 BOTTLE 36

Stoneburn, New Zealand

Sparkling & Rosé

PROSECCO • GLASS 10 BOTTLE 36

Furlan, Italy

SPARKLING MOSCATO • GLASS 11 BOTTLE 40

Anno Domini, Italy

ROSÉ • GLASS 11 BOTTLE 40

Jean-Luc Columbo, France

Red Wine

MONTEPULCIANO D'ABRUZZO • GLASS 9 BOTTLE 32

Cloud Break, California

PINOT NOIR • GLASS 9 BOTTLE 32

Cloud Break, California

SANGIOVESE • GLASS 9 BOTTLE 32

Ali, Italy

MERLOT • GLASS 9 BOTTLE 32

Oak Grove, California

CABERNET • GLASS 10 BOTTLE 36

Greyson Cellers, California

MALBEC • GLASS 11 BOTTLE 40

Nieto, Argentina

CHIANTI • GLASS 11 BOTTLE 40

Alteo, Italy

SUPER TUSCAN • GLASS 12 BOTTLE 44

Bonizio, Italy

CABERNET • BOTTLE 66


Alexander Valley, California

CHIANTI CLASSICO • BOTTLE 66

Castellari di Castellina, Italy

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Bottle

STOUDT'S KARNIVAL KOLSCH 7

Kolsch-Style Beer, PA, 4.8%

CONSHOHOCKEN PUDDLER'S ROW ESB 7

(16 oz. Can) ESB, Conshohocken, 5.4%

TROEG'S TROEGENATOR DOPPELBOCK 7

German-Style Doppelbock, Hershey, 8.2%

DOGFISH HEAD INDIAN BROWN ALE 7

Scotch/IPA/Brown Ale Hybrid, DE, 7.2%

NEW BELGIUM FAT TIRE 6.5

American Amber Ale, CO, 5.2%

VICTORY DIRTWOLF IPA 7

American Double IPA, Downingtown, 8.7%

DESCHUTES BLACK BUTTE PORTER 7.5

American Porter, OR, 5.2%

ROGUE DEAD GUY ALE 7

German-Style Maibock Hybrid, OR, 6.5%

OMISSION IPA 7

Gluten-Removed IPA, OR, 6.7%

ALLAGASH WHITE 7

German-Style Witbier, ME, 5%

BIRRIFICIO LE BALADIN NORA 10

Egyptian-Inspired Italian-Brewed Ale, Italy, 6.8%

BIRRA MORETTI 6

Italian Pale Lager, Italy, 4.6%

WYNDRIDGE HOPPED CIDER 7

Semi-Sweet Hopped Cider, PA, 5.5%

WYNDRIDGE CRANBERRY CIDER 7

Cranberry Cider, PA, 5.5%

MILLER LITE 5

American Light Lager, Milwaukee, 5%

MICHELOB ULTRA 5.5

American Light Lager, MO, 4.2%

CORONA 6

Mexican Lager, Mexico, 4.6%

AMSTEL LIGHT 5.5

European Light Lager, Netherlands, 3.5%

SAINT PAULI N/A 5

Non-Alcoholic, German Lager, Germany

LUNCH SPECIALS

EVERYDAY • 11am to 3pm • 11.5

Salads

CHICKEN CAESAR

romaine lettuce, croutons, shaved Parmesan, Caesar dressing, topped with grilled chicken

NAPOLITANA

mixed greens, grape tomatoes, carrots, eggplant, zucchini, olives, feta cheese & grilled shrimp in our house dressing

Pasta

FETTUCCHINE SALMON

fettuccine with diced salmon in a light Alfredo sauce

LINGUINI BROCCOLI & POLLO

linguini pasta with broccoli, grape tomatoes, garlic, pecorino cheese, white wine sauce & topped with grilled chicken

RISOTTO MUSHROOMS & POLLO

risotto with mushrooms, onions, garlic & Parmesan cheese, topped with grilled chicken

LINGUINI SHRIMP & SAUSAGE

linguini pasta with shrimp & pork sausage, arugula, in a spicy white wine sauce

Mocktails

HONEY LAVENDER LEMON SPRITZER 6

STRAWBERRY MINT TEA SPRITZER 6

Happy Hour

available at the bar only

Monday - Friday

4pm to 6pm

Sunday

7pm to 10pm

BEER 4 • WINE 5 • COCKTAILS 6

Brunch Menu Available
Saturdays & Sundays
11am to 3pm