



HAPPY HOUR MENU

MONDAY-FRIDAY 5-7

SATURDAY 4-6 SUNDAY 2-4

BAR & HIGHTOPS

DRAFT

- GOOSE ISLAND • 312 Urban Wheat • IL • 4.2% • 4
- COORS LIGHT • CO • 4.2% • 3
- TROEGS • Perpetual IPA • Philly, PA • 7.5% • 5
- NEW BELGIUM • Accumulation White IPA • CO • 6.2% • 5

BOTTLES & CANS

- BRECKENRIDGE • Vanilla Porter • CO • 5.4% • 4
- FLYING FISH • Abbey Dubbel • NJ • 7.2% • 4
- SOLOMEN OATH • Strange Old Woods • IL • 6.5% • (16oz Can) • 3
- LOST ABBEY • Devotion Belgian Blonde • CA • 6.0% • 3
- HIJINX • Collision IPA • PA • 7.0% • (16oz Can) • 3
- FUNK BREWING • Silent Disco IPA • PA • 6.8% • (16oz Can) • 3
- FREEWILL • Cranberry Wheat • PA • 5.0% • (16oz Can) • 2
- OTTER CREEK • Head Charge DIPA • VT • 8.0% • (16oz Can) • 4
- DOGFISH • 90 MIN IPA • DE • 9.0% • (16oz Can) • 4
- VICTORY • Fizzy Bizness Sparkling Brut IPA • PA • 6.8% • (16ozCan) • 4

CRAFT COCKTAILS

- BLACKBERRY SANGRIA 7
- MIXED DRINK 5
- Choice of house vodka, gin, or rum with mixer
- MARTINI 8
- Choice of house vodka or gin

HOUSE WINE

- ROSE 6
- CHARDONNAY 6
- PINOT GRIGIO 6
- CABERNET SAUVIGNON 6
- ZINFANDEL 6

SMALL PLATES

MUSSELS 8

SAUTEED IN OLIVE OIL, GARLIC & WHITE WINE; CHOICE OF RED OR WHITE SAUCE

SMOKED MOZZARELLA 7

LIGHTLY FRIED SERVED WITH OUR HOMEMADE MARINARA SAUCE

STUFFED MEATBALLS 8

FRESHLY GROUND BEEF AND VEAL STUFFED WITH FONTINA CHEESE TOPPED WITH MARINARA

CRISPY CAULIFLOWER 6

LIGHTLY FRIED CAULIFLOWER WITH MARINARA SAUCE

TRUFFLE FRIES 5

HOUSE CUT POTATOES FRIED AND TOSSED IN TRUFFLE OIL, SALT AND PARSLEY AND TOPPED WITH PARMESAN CHEESE

PIZZA

- MARGHERITA 8
- PEPPERONI 9

MEDIUM SIZE ONLY

HAPPY HOUR PACKAGES NOW AVAILABLE