

beer

LIGHTER

- Sessions Lager (OR) lager (5.1%) \$4
- RJ Rockers Son of Peach (SC) wheat (5.8%) \$ 5
- Oskar Blues Mama's Lil' Pils (CO) czech pils (5.3%) \$5
- Brooklyn Summer (NY) english ale (5.2%) \$5
- Great Divide Samurai (CO) rice ale (5.1%) \$6
- Allagash White (ME) belgian white (5%) \$6
- Westbrook White Thai (SC) witbier (5%) \$6
- Victory Golden Monkey (PA) trippel (9.5%) \$6.5
- Weyerbacher Merry Monks (PA) belgian golden (9.3%) \$7

PALES

- Highland Lil Hump (NC) american pale ale (4.5%) \$5
- New Belgium Belgo (CO) belgian ipa (7%) \$5
- Smuttnose IPA (NH) ipa (6.9%) \$5
- New Belgium Ranger (CO) ipa (6.5%) \$5
- Bells Two Hearted (MI) ipa (7.0%) \$6
- Victory Headwaters (PA) american pale (5.1%) \$6
- Dogfish Head 90 minute (DE) ipa (9.0%) \$6.5

MEDIUM TO DARKER

- Highland Gaelic (NC) red ale (5.8%) \$5
- Grand Teton Bitch Creek (CO) extra special brown (6.0%) \$5
- Brooklyn Brown (NY) american brown ale (5.6%) \$5
- Bells Amber Ale (MI) red ale (5.8%) \$6
- Rogue Hazelnut Brown (OR) brown ale (6.2%) \$6
- Smuttnose Old Brown Dog (NH) brown ale (5.5%) \$6
- New Holland The Poet (MI) oatmeal stout (5.2%) \$6
- Dogfish Head Chicory Stout (DE) stout (5.2%) \$6.5
- Terrapin Moo Hoo (GA) milk stout (6%) \$6.5
- Victory Storm King (PA) imperial stout (9.1%) \$7

Ask your server about our draft beers
beer flights available, four 6 oz draft pours \$10

wine

WHITES

- Pinot Grigio Fontana Candida (Italy) \$6/23
- Riesling Cono Sur (Chile) \$7/26
- Chardonnay (unoaked) Yalumba (Australia) \$7/26
- Sauvignon Blanc Sincerely (South Africa) \$8/30
- Prosecco Zonin (Italy) (187.5 ml) \$8

REDS

- Sangiovese Ali (Italy) \$6/23
- Guardian Peak Frontier Blend (South Africa) \$7/26
- Malbec Montes (Chile) \$7/26
- Pinot Noir Murphey-Goode (CA) \$8/30

All wine served in traditional 6 oz bistro glasses

soft drinks

- San Pellegrino (500 ml) Dublin Dr. Pepper (8 oz) Sprecher Root Beer (16 oz) Mexican Coke (375ml) \$3

Fountain Soda and Tea \$2

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