

COCKTAILS

Call Me Old Fashion <i>bourbon, port, maple syrup, bitters</i>	17	Pom Me Maybe <i>vodka, pama, lime juice, combier</i>	16
Pitch Pearfect <i>pear vodka, pear nectar, lemon</i>	16	Lover <i>lillet, gin, st. martha elderflower liqueur, grapefruit, lemon, rhubarb bitters</i>	16
White Cosmo <i>citrus vodka, combier, lemon, lime, agave, white cranberry</i>	16	Halle Berry, Hallelujah Margarita <i>spicy tequila, blackberry, lime, agave</i>	16
Hennessey Whiskey <i>bourbon, hennessey, pimento dram, bitters, maple syrup</i>	17	Espresso Martini <i>vanilla vodka, mr. black coffee liqueur, averna amaro, frangelico</i>	16

Smoking Sazerac 17

knob creek rye, caramelized sugar, peychaud’s bitter

WINE BY THE GLASS

SPARKLING

Prosecco Merum, Veneto, IT NV <i>dry, elegant hints of golden apple, white peaches, fresh jasmine</i>	15
Cremant D’Alsace Brut Rosé Cattin, Alsace, FR NV <i>dry, strawberries, red currant, toasted brioche, mineral finish</i>	17

WHITE

Pinot Grigio Ca’di Ponti, Lombardy, IT ‘23 <i>nectarine and green apple aromas with a clean, lingering pear finish</i>	13
Sauvignon Blanc Stoneburn, Marlborough, NZ ‘25 <i>crisp & vibrant with notes of citrus zest & gooseberry</i>	14
Viognier Cinquante Cinq, Languedoc, FR ‘24 <i>apricot, fresh ginger, honeysuckle, orange blossom</i>	14
Gruner Veltliner Berger, Niederosterreich, AT ‘23 <i>white flower, stone fruits & citrus with a classic white pepper finish</i>	13
Chardonnay William Hill, Central Coast, CA ‘23 <i>ripe orchard fruit, apple crumble, vanilla, lemon cream</i>	14
Chardonnay Thevenet, Burgundy, FR ‘23 <i>fresh apple, pear skin, & citrus oil with a saline minerality</i>	19

ROSÉ

Rosé Santo Cristo, Campo de Borja, ES ‘23 <i>dry, raspberry, underripe strawberry, herbs de provence</i>	14
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RED

Pinot Noir Les Fontanelles, Languedoc, FR ‘23 <i>raspberry, red currant, strawberry & baking spice</i>	14
Pinot Noir Browne Family, Willamette Valley, OR ‘23 <i>aromas of cherry & black tea with subtle notes of cedar</i>	19
Malbec Zorzal, Uco Valley, Mendoza, AR ‘24 <i>black fruit, savory herbs & rocky minerality</i>	17
Merlot Michael Pozzan “Dante”, North Coast, CA ‘23 <i>rich and luscious, flavors of red plum, raspberries, freshly roasted coffee</i>	13
Cabernet Franc Boucard, Loire Valley, FR ‘22 <i>Dark berries, crushed violets, and forest floor with polished tannins & fresh acidity</i>	15
Cabernet Sauvignon Twenty Acres, Clarksburg, CA ‘22 <i>bold and powerful, olive tapenade, blackberry & thyme</i>	15
Châteauneuf-du-Pape Roger Perrin, Rhone Valley, FR ‘23 <i>ripe black cherry, leather, garrigue, earth</i>	24

BEER

Miller Lite 6 4.2%
Wyndridge Cider 8 hard cider 6%
Hoegaarden 8 witbier 4.9%
Tröegs DreamWeaver 8 hefeweizen 4.8%
Stella Artois 5% 8 belgian lager 5.2%
Cigar City “Jai Alai” 9 american ipa 7.5%
Neshaminy Creek “Fearless Pale Ale” 9 american pale ale 5.3%
Deschutes “Fresh Squeezed” 9 india pale ale 6.4%
Outlaw “Mile Hi Lite” 8 american lager 4.2%
Von Trapp “Helles” 8 helles lager 4.9%
New Trail “Broken Heels” 9 new england ipa 7%
Broad Street Brewing “Hey Yo!” 9 new england ipa 6.4%
Lancaster Milk Stout 8 milk stout 5.3%
Stella Liberte 0.0 6 non-alcoholic golden ale

MOCKTAILS

Strawberry Fields 9 <i>strawberry, thyme, agave, lemon juice, lemonade, soda</i>
Blackberry Mint Fizz 9 <i>blackberry, lime, agave, lemonade, mint</i>
Sparkling Ginger Pear 9 <i>pear, ginger, grapefruit juice, rosemary</i>