

## DRAFTS

- ZARDETTO PROSECCO**  
Italy, 11.5 abv, \$9, 6 oz • delicate and soft, fresh finish
  - HIGHWAY MANOR HONG KONG SAY JOHN**  
Camp Hill, PA, 6.7 abv, \$7, 10oz • Saison, ginger, lemongrass
  - CUVEE DES JACOBINS FLANDERS RED ALE**  
Belgium, 5.5 abv, \$10 • malty sweetness, acidic sharpness
  - 2SP UP & OUT IPA**  
Aston, PA, 6 abv, \$6 • stone fruit, berry and citrus
  - TROEGS GOLDEN THING DOUBLE IPA**  
Hershey, PA, 8.2 abv, \$7, 10oz • fresh lemonade, pinesap, sweet citrus
  - MILLER LITE** Milwaukee, WI, 4.2 abv, \$4
  - YUENGLING LAGER** Pottsville, PA, 4.5 abv, \$4
  - MOSCOW MULE - COCKTAIL** Lancaster, PA, \$10
  - GUINNESS STOUT "NITRO"** Ireland, 4.2 abv, \$6
  - PENN BREWING PILSNER**  
Pittsburg, PA, 5 abv, \$6 • malty nose, well-rounded, flavorful lager
  - AYINGER BRAUWEISE**  
Germany, 5.1 abv, \$6 • hazy, smooth body, fruity, clove
  - DOGFISH HEAD WITCHES BREW STOUT**  
Milton, DE, 9.0 abv, \$7, 10oz • roasted coffee, chocolate, slightly dry, warming
  - TWO ROADS ROADSMARY'S BABY**  
Stratford, CT, 6.0 abv, \$6 • pumpkin ale, spices, vanilla, touch of rum
  - SAINT BONIFACE TREEMEISTER CREAM ALE**  
Ephrata, PA, 5.3 abv, \$7 • lactose, strawberry & pineapple puree
  - BIG HILL LITTLE ROUND HOP DRY HOPPED CIDER**  
Garderns, PA, 5.5 abv, \$6 • bright, citrusy, light, lemongrass
  - LEFT HAND JUICY GOODNESS GOLDEN ALE**  
Longmont, CO, 5.5 abv, \$6 • tropical fruit, citrus, fruity hops
- ON DECK •
- HIGHWAY MANOR DUMB DICK SOUR ALE**  
Camp Hill, PA, 5.2 abv, \$7 • root beer smoked sour
  - WICKED WEED ASTRONOMICAL IPA**  
Asheville, NC, 7.7 abv, \$6 • bitter, fruity, malty, tart
  - STILLWATER ACTION BRONSON'S 700 SOUR ALE**  
Brooklyn, NY, 5.0 abv, \$7 • dry-hopped, fresh, floral, funky

### APERTIF & DIGESTIF

Montenegro  
Cardamaro  
Saler's Gentian  
Strega  
Yellow Chartreuse  
Cynar  
Genepy  
Fernet Branca Menta  
Pasubio  
Ramazotti  
Zucca  
Cynar 70  
Green Chartreuse  
Fernet Branca

### SELECT POURS

Bookers Little Book  
Elmer T. Lee Single Barrel  
Elijah Craig 18  
A Midwinter's Night Dram  
Orphin Barrel Rhetoric 23 yr  
Parker's Heritage 24 yr

## COCKTAILS

### CURRENT AFFAIRS

Original creations inspired by time, place, and staff spontaneity

### AUTUMN CRUSH

fruity & refreshing, coupe, up, \$11  
orange and pomegranate vodka, cinnamon infused falernum, Aperol, orange, lime, prosecco

### FALL FIZZ

citrus & spice, collins, rocks, \$11  
citrus vodka, limoncello, maple-ginger syrup, cranberry-apple shrub, local cider

### MOSCOW MULE "DRAFT"

zesty & quenching, copper mug, rocks, \$10  
vodka, lemongrass-ginger syrup, lime, club

### COMMODORE Q

decadent & aromatic, rocks, king cube, \$13  
coconut oil washed Martell VSSD Cognac, matcha infused cacao, ginger liqueur, creme de cacao, yuzu, spiced vanilla pear shrub, cardamom bitters

### MADRINA'S MEDICINE

smoky & soothing, rocks, king cube, \$13  
Del Maguey Crema de Mezcal, Alto's Reposado Tequila, Yellow Chartreuse, aloe, citrus, chamomile, chocolate mole, ginger, gentian, pink peppercorn, sea salt, saffron, vanilla, wormwood

### CARIBBEAN KITCHEN SINK

bittersweet, intriguing, rocks, tiki, \$12  
house-blend of rums, amaros, and bitters, spiced maple and citrus scrap shrub, pomegranate molasses,

### OLD NEWS

Classics, their counterparts, and humble attempts at re-writing liquid history

### MARTINI

up or on the rocks, olives or a citrus twist  
vodka or gin, dry vermouth

### MANHATTAN

up or on the rocks, cherry or a citrus twist  
bourbon or rye, sweet vermouth, Angostura & Regans's orange bitters

### OLD FASHIONED

rocks, expressed citrus  
bourbon or rye, demerara syrup, Angostura & Regans's orange bitters

### SPIRIT RECOMMENDATIONS

#### VODKA

Boyd & Blair, Penn Square, Tito's, Lititz Spring Vodka

#### GIN

Barr Hill, The Botanist, Bluecoat, Market Alley, Lititz Spring Gin

#### BOURBON

Basil Hayden, Blantons, Bookers, Elijah Craig Small Batch, Four Roses Single Barrel, Michter's American, Stoll & Wolfe, Woodford Reserve

#### RYE

Basil Hayden Dark Rye, Dad's Hat, Dad's Hat Port Finished, Michter's Straight Rye, Stoll & Wolfe, Thistle Finch 2 yr, Woodford

# WINE BY THE GLASS

## WHITES

	BTL	GLS
<b>BLANC</b> Cote Mas Mediterranee, Sud de France		9
<b>ROSÉ</b> Cote Mas, Sud de France		9
<b>ROSÉ</b> Van Duzer, Oregon	44	12
<b>PEACH MOSCATO</b> Banfi Riunite, Italy		9
<b>PINOT GRIGIO</b> Stella, Italy	38	10
<b>SAUVIGNON BLANC</b> Ponga, New Zealand	38	10
<b>RIESLING</b> Galen Glen, Pennsylvania	38	10
<b>CHARDONNAY</b> Guenoc, California	38	10
<b>CHARDONNAY</b> Dom. des Rochers Macon Chaintres, France	44	12

## REDS

<b>ROUGE</b> Cote Mas Mediterranee, Sud de France		9
<b>CARIGNAN</b> Paul Mas, France	38	10
<b>PINOT NOIR</b> Redwood Empire, California	44	12
<b>MALBEC</b> Punto Final, Argentina	38	10
<b>CABERNET</b> Waterbrook, Columbia Valley, Washington	40	11
<b>CABERNET</b> Noble Tree, Sonoma, California	50	14

# WINE BY THE BOTTLE

## WHITES

	BTL
<b>FRASCATI</b> Principe Pallavicini, Colonna, Italy	38
<b>PINOT GRIGIO</b> Lechthaler, Trentino, Italy	42
<b>PINOT GRIS</b> Schloss Hallburg, Germany	50
<b>SAUVIGNON BLANC</b> Honig, Napa Valley, California	42
<b>SAUVIGNON BLANC</b> Le Grand Ballon, Loire Valley, France	42
<b>ROSE</b> JCB No. 5, Cote de Provence, France	50
<b>SEMILLON</b> Torbreck, Barossa Valley, Australia	54
<b>FALANGHINA</b> Terre Dora Di Paolo, Campania, Italy	42
<b>CHARDONNAY</b> Mannequin- Orin Swift, Napa, California	64

## REDS

<b>PINOT NOIR</b> Four Graces, Willamette Valley, Oregon	56
<b>PINOTAGE</b> Warwick Estate, Stellenbosch, South Africa	46
<b>COTE DU RHONE</b> Jean Luc Colombo, Rhone Valley, France	34
<b>RHONE BLEND</b> Terre Rouge-Tete a Tete, California	44
<b>BRUNELLO DI MONTALCINO</b> Fossacolle, Italy	120
<b>MALBEC</b> Amancaya, Mendoza, Argentina	50
<b>DOURO BLEND</b> Crasto, Douro Valley, Portugal	46
<b>ZINFANDEL</b> Foppiano, Russian River, California	42
<b>CABERNET</b> Penfolds - Max's Cab, Australia	36
<b>CABERNET</b> Robert Keenan, Napa Valley, California	110

# BUBBLES

	BTL	GLS
<b>VILLA SANDI</b> Il Fresco Prosecco, Italy	34	
<b>CAMPO VIEJO</b> Brut Rosé Cava, Spain	38	10
<b>CHANDON</b> Brut, California	38	
<b>JCB NO. 69</b> Brut Rosé, France	52	
<b>MOET &amp; CHANDON 'WHITE STAR'</b> France	60	
<b>VEUVE CLICQUOT</b> Brut, France	85	
<b>PERRIER JOUET 'FLEUR'</b> Brut, France	210	



## NEWS

### MUSIC AT THE PRESSROOM

#### JAZZ

*every Wednesday and second Sunday*

**OCTOBER 24** TOM PONTZ RAG TIME

**NOVEMBER 7** TEMPLE AVENUE

**NOVEMBER 11** RUE DE LA POMPE

**NOVEMBER 14** SWING STREET

**NOVEMBER 21** TOM

#### FIRST FRIDAY

**NOVEMBER 2** CORTY N FRIENDS

**DECEMBER 7** TUCK N FRIENDS

#### SATURDAY TUNES

**OCTOBER 27** Lava Cave

**NOVEMBER 3** High Tides Show

**NOVEMBER 10** And You Brutus

**NOVEMBER 17** Cavern Club

#### HOLIDAY HOURS

**THANKSGIVING:** 12PM-6PM

**CHRISTMAS EVE & DAY:** CLOSED

**NEW YEARS EVE:** 4:30PM-10:30PM

**NEW YEARS DAY:** CLOSED

*reservations highly recommended*

#### THE PRINTER'S PLATE

TO BOOK A PRIVATE EVENT WITH THE PRINTER'S PLATE, OF THE PRESSROOM RESTAURANT, PLEASE CONTACT KIRSTEN WERNER AT **717-984-2003** OR EMAIL **KWERNER@PRESSROOMRESTAURANT.COM**

FOLLOW THE PRESSROOM RESTAURANT ON UNTAPPD TO SEE THE LATEST UPDATES TO OUR DRAFT LIST.

ALSO LIKE US ON FACEBOOK AND FOLLOW @THEPRESSROOMRESTAURANT ON INSTAGRAM, TO SEE UPCOMING MUSIC, EVENTS, AND SPECIALS

#### HOURS

**BRUNCH:** SUN 10:30AM-2PM

**LUNCH:** TUES-SAT 11:30AM-3PM

**DINNER:** SUN 5-8PM

TUES, WED + THURS 5-9:30PM

FRI + SAT 5-10:30PM