



COCKTAILS

SPRING EDITION 2019

CURRENT AFFAIRS

Original creations inspired by time, place, and staff spontaneity



EVERYTHING ROSE SPRITZ

floral & fizzy, \$11
Barr Hill gin, Lillet Rosé, chamomile & rose infused honey, sparkling rosé



PASSIONATE FROM MILES AWAY

exotic & earthy, \$13
coconut infused cognac, Del Maguey mezcal, rainwater madeira, banana, almond, exotic spices



KINGSTON SPRITZ

tiki meets aperitif, \$12
Jamaican rum blend, Aperol, house amaro blend, creme de banana, fresh pineapple & lime, prosecco, grated nutmeg



ARMORED CAR

sophisticated & smooth, \$13
armagnac brandy, amaro Montenegro, dry curaçao, chamomile, lemon, orange bitters



MADRINA'S MEDICINE

smoky & soothing, \$13
Del Maguey Crema de Mezcal, Alto's reposado tequila, Yellow Chartreuse, aloe, citrus, chamomile, chocolate mole, ginger, vanilla



FISHTOWNER

herbs, spices, oak, & zesty citrus, \$13
Bluecoat Barrel Finished gin, amaro Vigo, rich & dry madeiras, plum, burlesque bitters, orange oil, vieux carre absinthe mist



PEGASO

rustic & refined, \$12
Lustau Spanish brandy, vermut rojo, fino Jarana sherry, Acha Pacharan, almond & olive bitters



PARK SLOPE

warm & spirituous, \$13
Woodford bourbon & rye, maraschino & pine liqueurs, amaro & bitters blend, blanc vermouth, lemon oil, thyme, rosewater

TRENDS ON TAP

Our most crushable cocktails, house-kegged for easy drinking



SPRING CRUSH

citrus forward & crushable, \$11
citrus vodka, Aperol, blood orange, lime, cardamom & almond syrup, fig, prosecco



MOSCOW MULE

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

OLD NEWS

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



LAST LAPH

a smoky spin on the last word, \$13
Laphroaig 10 year scotch, Chartreuse blend, maraschino liqueur, beet shrub, lemon, peach & ginger bitters



CAFÉ SAZERAC

our take on a favorite classic, \$12
Sazerac rye, St. George Nola coffee, maraschino liqueur, Herbsaint, Psychaud's & Angostura bitters



DARK HORSE NEGRONI

bittersweet & spirituous, \$13
Hayman's Old Tom gin, Monkey 47, Dolin rouge & blanc vermouths, Campari, Cardamaro



BOU(LIV)ARDIER

Liv's preferred riff on the classic, \$12
Bulleit rye, Cocchi americano, Cappelletti aperitivo

EDITORIAL

Staff favorites and individual takes on the classics



BURGUNDY MANHATTAN

Tony's sweet & savory riff on the classic, \$12
Woodford Réserve bourbon, Joseph Cartron Marasquin Burgundy cherry liqueur, pinot noir, Dolin rouge vermouth, Angostura amaro, orange & walnut bitters



PANG'S PERFECT REGIMENT

our regular, Father Pang's preferred sipper, \$13
sherry finished whiskey, Lustau Pedro Ximenez sherry, blanc vermouth, Fernet Branca, secret bitters blend



BEER & WINE

SPRING EDITION 2019

DRAFT

- ZARDETTO PROSECCO (WINE)**
Italy, 11.5 abv, 6 oz, \$9 • delicate & soft, with a fresh finish
- STILLWATER/JOLLY PUMPKIN LOSING OUR LEDGES IPA**
MI, 6.9 abv, 10 oz, \$7 • hazy & spicy, with ripe citrus & grapefruit pith
- WACKER TANGERINE MOSAIC**
Lancaster PA, 5.6 abv, 16 oz, \$7 • tropical & fresh, with tangerine citrus
- BRECKENRIDGE 472 DOUBLE IPA**
Littleton, CO, 9.2 abv, 13 oz, \$7 • big & sweet, with simcoe and fuggles hops
- MILLER LITE** Milwaukee, WI, 4.2 abv, 16 oz, \$4
- YUENGLING LAGER** Pottsville, PA, 4.5 abv, 16 oz, \$4
- SPRING CRUSH (COCKTAIL)** Lancaster, PA, \$11
- MOSCOW MULE (COCKTAIL)** Lancaster, PA, \$10
- OLD SPECKLED HEN**
England, UK, 5.2 abv, 16 oz, \$6 • caramel & toffee, with earthy hops
- BLUE POINT TOASTED LAGER**
Patchogue, NY, 5.5 abv, 16 oz, \$6 • balanced, smooth & toasty
- WEIHENSTEPHANER HEFEWEISSBIER**
Germany, 4.5 abv, 16 oz, \$6 • fine & smooth, with cloves and banana
- NESHAMINY CREEK FRÜHSTÜCK BREAKFAST STOUT**
Croydon, PA, 10 abv, 10 oz, \$7 • chocolate & toffee, with cold brew
- ANDERSON VALLEY WINTER SOLSTICE**
Boonville, CA, 6.9 abv, 13 oz, \$6 • rich & creamy, with toffee, spice & caramel
- ST. BONIFACE MR. WALKAWAY SOUR IPA**
Ephrata, PA, 5.4 abv, 13 oz, \$7 • double dry hopped, with passion fruit
- GRAFT CIDER LOST TROPIC**
Newburgh, NY, 6.9 abv, 13 oz, \$7 • juicy & tart, dry hopped
- VICTORY BREWING GOLDEN MONKEY TRIPEL**
Downingtown, PA, 9.5 abv, 10 oz, \$6 • playful & delightful, with exotic spices

next issue drafts coming soon

- DE PROEFBROUWERIJ TRIPEL HONEY KRIEK**
Belgium, 9.3 abv, 10 oz, \$9 • bold with sour cherries & Yucatan honey
- EPIC MAXIMUM COWBELL**
Salt Lake City, UT, 7.0 abv, 13 oz, \$7 • hazy, hoppy, & sweet
- PLATFORM MELLO HELLO BRUT IPA**
Cleveland, OH, 5.4 abv, 16 oz, \$7 • bright & bubbly, with pineapple & mango
- SAUGATUCK BLUEBERRY LEMONADE SHANDY**
Douglas, MI, 5.0 abv, 16 oz, \$6 • light & fresh, with blueberries
- NORTH COAST SCRIMSHAW PILSNER**
Fort Bragg, CA, 4.4 abv, 16oz, \$6 • subtle, crisp, & clean, with a dry finish
- HOFBRÄU MÜNCHNER WEISSE**
Germany, 5.1 abv, 16 oz, \$6 • sparkling, rich, & refreshing
- NEW HOLLAND DRAGON'S MILK RESERVE STOUT**
Holland, MI, 11 abv, 10 oz, \$6 • orange peel, rich cocoa.
- RJ ROCKERS SON OF A PEACH**
Spartanburg, SC, 6.0 abv, 16 oz, \$6 • unfiltered, real peaches
- ST. BONIFACE ORANGE POLLINATOR HEFEWEIZEN**
Ephrata, PA, 5.5 abv, 13 oz, \$7 • orange blossom & honey
- GRAFT CIDER EMPRESS'S DAUGHTER**
Newburgh, NY, 6.9 abv, 13oz, \$7 • spicy & tart, with strawberry mochi
- VICTORY BREWING WHITE MONKEY TRIPEL**
Downingtown, PA, 9.5 abv, 10 oz, \$6 • fruit & spice, aged in white wine barrels

GLASS

whites

- BLANC** Côte Mas Mediterranee, France, \$9
ROSÉ Van Duzer, Oregon, \$12 | \$44
MOSCATO Piquitos, Spain, \$11 | \$36
PINOT GRIGIO Stella, Italy, \$10 | \$38
SAUVIGNON BLANC Ponga, New Zealand, \$10 | \$38
RIESLING Galen Glen, Pennsylvania, \$10 | \$38
CHARDONNAY Dom. des Rochers Macon Chaintres, France, \$12 | \$44
CHARDONNAY Black Cabra, Argentina, \$13 | \$44

reds

- ROUGE** Côte Mas Mediterranee, France, \$9
MONTEPULCIANO Frentano, Italy, \$10
PINOT NOIR Oregon Trails, Oregon, \$13 | \$44
BORDEAUX Chateau Planton, France, \$12 | \$40
MALBEC La Posta, Argentina, \$10 | \$38
CABERNET Liberty School, California, \$12 | \$44

BOTTLE

whites

- FRASCATI** Principe Pallavicini, Colonna, Italy, \$38
PINOT GRIGIO Lechthaler, Trentino, Italy, \$42
PINOT BLANC Trimbach, France, \$44
SAUVIGNON BLANC Honig, Napa Valley, California, \$42
POUILLY FUME Domaine Belair, France, \$50
ROSÉ JCB No. 5, Cote de Provence, France, \$50
SEMILLON Torbreck, Barossa Valley, Australia, \$54
BURGUNDY Saint Veran Negras, France, \$60
FALANGHINA Terre Dora Di Paolo, Campania, Italy, \$42
CHARDONNAY Mannequin—Orin Swift, Napa, California, \$64
BURGUNDY Clos des Rocs Macon-Loche, France, \$52

reds

- PINOT NOIR** Four Graces, Willamette Valley, Oregon, \$56
BOURGOGNE Haute Cotes de Beaune, France, \$60
PINOTAGE Warwick Estate, Stellenbosch, South Africa, \$46
CARIGNAN Paul Mas, France, \$38
BORDEAUX Chateau LaLande, France, \$70
CÔTES DU RHÔNE Jean Luc Colombo, France, \$34
RHÔNE BLEND Terre Rouge-Tete a Tete, California, \$44
NEBBIOLO P. Ferdinando, Italy, \$52
BAROLO P. Ferdinando, Italy, \$80
BRUNELLO DI MONTALCINO Fossacolle, Italy, \$120
MALBEC Swick, Columbia Valley, Oregon, \$64
ZINFANDEL Foppiano, Russian River, California, \$42
CABERNET Secret Cellars, Paso Robles, California, \$46
CABERNET Paul Hobbs El Felino, California, \$48
CABERNET Robert Keenan, Napa Valley, California, \$110

BUBBLES

- PROSECCO** Zardetto, Italy, \$9
PROSECCO Terragaie, Italy, \$40
BRUT ROSÉ JCB no. 69, France, \$52
CAVA BRUT ROSÉ Campo Viejo, Spain, \$12 | \$40
SPARKLING BRUT Gruet, New Mexico, \$44
CHAMPAGNE Moët & Chandon 'white star,' France, \$60
CHAMPAGNE Veuve Clicquot Brut, France, \$85
CHAMPAGNE Perrier Jouet 'fleur' Brut, France, \$210