



on tap!

SPRING CRUSH
citrus forward & crushable, \$12
 citrus vodka, Aperol, blood orange,
 lime, cardamom & almond syrup,
 fig, prosecco



frozen!

FROZÉ
frosted & fun, \$11 | \$28
 sparkling rosé, Lillet Rose,
 Absolut Elyx, grapefruit, lemon,
 cacao juice, raspberry shrub,
 grenadine

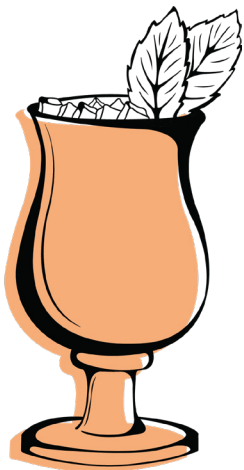


on tap!

MOSCOW MULE
zesty & quenching, \$11
 vodka, lemongrass-ginger syrup,
 lime, club



**EVERYTHING ROSE
 SPRITZ**
floral & fizzy, \$12
 Barr Hill gin, Copper Kings Rosé gin,
 Haymans Sloe gin, Lillet Rose, lemon,
 chamomile & rose infused honey,
 sparkling rosé



**FIGURE FIVE
 SWIZZLE IN GOLD**
old school Italy meets tropics, \$13
 Italicus Rosolio de Bergamotto,
 Graft cider, Lo-Fi Gentian Amaro,
 Golden Spiced Passionfruit syrup,
 fresmint

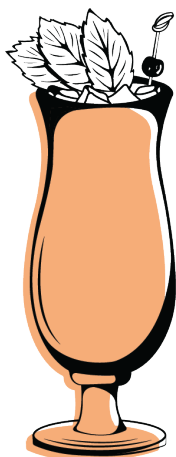


MADRINA'S MEDICINE
smoky & soothing, \$13
 Del Maguey Crema de Mezcal,
 Altos Reposado tequila,
 Yellow Chartreuse, aloe, citrus,
 chamomile, chocolate mole,
 ginger, vanilla

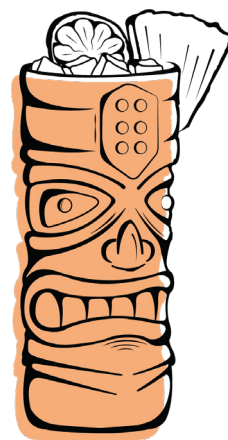


frozen!

BROZÉ
tropic & strong, \$11
 Old Overholt rye, velvet falernum,
 pineapple-ginger shrub,
 coconut water, Angostura bitters,
 Allspice Dram



ZOMBIE (1934)
strong & mysterious, \$12
 Jamaican & Puerto Rican rum blend,
 Don's mix, velvet falernum, lime,
 grenadine, absinthe, Angostura bitters



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

- ZARDETTO PROSECCO (WINE)**
Italy, 11.5 abv, 6 oz, \$9 • delicate & soft, with a fresh finish
- SPRING CRUSH (COCKTAIL)** Lancaster, PA, \$12
- SOUTH COUNTY GOLEN SKY BLONDE ALE**
Fawn Grove, PA, 4.2 abv, 16 oz, \$7 • honey malt tones, with pear & apple
- SOUTHERN TIER MANGO CRUSH**
Pittsburgh, PA, 4.0 abv, 16 oz, \$6 • mango puree & rich milk sugar, gose style
- URBAN VILLAGE SUPER VILLIAN NE IPA**
Philadelphia, PA, 6.5 abv, 16 oz, \$7 • tropical, pineapple & mango
- CROOKED STAVE AMERICAN IPA**
Denver, CO, 8.0 abv, 13 oz, \$9 • citrus & tropical, unfiltered
- AVERY GRAPEFRUIT SHANDY**
Boulder, CO, 4.6 abv, 16 oz, \$7 • quenching & crisp
- MOSCOW MULE (COCKTAIL)** Lancaster, PA, \$11

cans

LIGHT & EASY

- THE BRUERY OR XATA BLONDE ALE**
Placentia, CA, 7.2 abv, 16 oz, \$9 • creamy with rice, cinnamon, & vanilla beans
- STILLWATER STATESIDE SAISON**
Baltimore, MD, 6.6 abv, 16 oz, \$8 • herbal & tangerine citrus, slightly hazy
- EINSTOCKWHITE ALE**
Iceland, 5.2 abv, 12 oz, \$7 • complex flavors & cool smoothness
- PERNNIAL SAISON DE LIS**
St Louis, MO, 5.0 abv, 16 oz, \$8 • fruity & spicy, tea-like
- EMBARK OLD MARAUDER CIDER**
Williamson, NY, 7.0 abv, 12 oz, \$7 • crisp apple notes, clean flavor
- EMBARK STRAWBERRY CIDER**
Williamson, NY, 5.3 abv, 12 oz, \$7 • sweet strawberries & tart rhubarb

TART & FRUITY

- DESTIHL PIÑA COLADA GOSE**
Normal, IL, 5.7 abv, 12 oz, \$7 • sweet, fruity, & complex, with pineapple & coconut
- SINGLE CUT KIM HIBISCUS SOUR LAGER**
Astoria, NY, 4.2 abv, 16 oz, \$9 • refreshing & tart, with herbal citrus
- COLLECTIVE ARTS JAM UP THE MASH SOUR**
Ontario, Canada, 5.2 abv, 16 oz, \$8 • sour & hops, juicy & refreshing
- ANDERSON VALLEY BRINEY MELON GOSE**
Boonville, CA, 4.2 abv, 12 oz, \$6 • acidic & fruity sweetness, subtle watermelon
- STILLWATER ACTION BRONSON 7000**
Baltimore, MD, 5.0 abv, 16 oz, \$8 • fresh, floral, & funky, with grapefruit & grass
- BELL'S LARRY'S LATEST FLAMINGO FRUIT FIGHT**
Kalamazoo, MI, 5.0 abv, 16 oz, \$7 • passion-fruit & lime juice, tart ale
- COLLECTIVE ARTS GUAVA GOSE**
Ontario, Canada, 4.9 abv, 12 oz, \$8 • tart, sweet, sour & refreshing
- FOOLPROOF TATOU ROSÉ SAISON**
Pawtucket, RI, 5.9 abv, 12 oz, \$7 • grape must & hibiscus
- NARRAGANSETT DEL'S SHANDY**
Cranston, RI, 4.7 abv, 16 oz, \$6 • refreshing lemon or watermelon
- SOUTHERN TIER MANGO CRUSH SOUR**
Pittsburgh, PA, 4.0 abv, 12 oz, \$7 • mango purée & milk sugar

HOPPY & BOLD

- KIUCHI HITACHINO PIRIKA SESSION IPA**
Japan, 4.5 abv, 12 oz, \$9 • herbal & spicy
- CROOKED STAVE DO YOU EVEN ZEST IMPERIAL IPA**
Denver, CO, 7.5 abv, 12 oz, \$8 • zesty citrus flavors
- CONNECTICUT VALLEY TRAIL BLAZER IMPERIAL IPA**
South Windsor, CT, 8.0 abv, 16 oz, \$9 • fresh & intense
- OFFSHOOT RELAX IPA**
Astoria, NY, 6.0 abv, 16 oz, \$9 • tart & sour with apricots
- HALF ACRE BODEM IPA**
Chicago, IL, 6.7 abv, 16 oz, \$7 • ripe tropical fruit, with soft melon & berry
- CAPTAIN LAWRENCE SOFT SWERVE MILKSHAKE IPA**
Elmsford, NY, 7.5 abv, 12 oz, \$8 • pineapple, coconut, vanilla, & milk sugar
- ANDERSON VALLEY BRUT IPA**
Boonville, CA, 6.8 abv, 12 oz, \$7 • extra dry, brewed with Champagne yeast

whites

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

reds

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

rosé

- ROSÉ** Van Duzer, Willamette Valley, Oregon, \$12 | \$44
- CAVA BRUT ROSÉ** Campo Viejo, Spain, \$12 | \$40
- ROSÉ** Côte Mas Aurore, France, \$9
- ROSÉ** Amble + Chase, Provence, France, \$9

bubbles

- PROSECCO** Zardetto, Italy, \$9

bottle

rosé

- GRUET SAUVAGE SPARKLING**
Pinot Noir, New Mexico, \$48 • powerful nose, ripe red berries
- TERRE DORA ROSAENOVAE**
Campania, Aglianico, Italy, \$44 • light pink color, notes of cherry
- AMESTOI RUBENTIS TXAKOLINA**
Hondarribi Beltza/Zuri, Basque, Spain, \$48 • strawberry & citrus, elegant bubbles
- CATALDI MADONNA CERASUOLO D'ABRUZZO**
Montepulciano, Italy, \$48 • cherry notes, bold & slightly tannic
- MUSAR JEUNE**
Cinsault/Mourvedre, Bekaa Valley, Lebanon, \$52 • salmon color, light acidity, smooth
- CLOS CIBONNE**
Tibouren, Provence, France, \$68 • nose of red currant, strawberry, cherry & cream
- JEAN LUC COLOMBO CAPE BLEUE**
Cinsault, Mourvedre, Provence, France, **1.5 liter**, \$58 • peach, rose petal, big, dry
- A.A. BADENHORST SECATEURS**
Cinsault, Shiraz, Cape Bleue, South Africa, \$42 • red fruits, spice, bold, long finish
- CAMPO VIEJO CAVA ROSÉ**
Blend, Spain, \$40 • dark pink color, red raspberries, bubbly & dry
- VAN DUZER ROSÉ**
Pinot Noir, Willamette, Oregon, \$44 • rich & full flavor
- DOMAINE ROYAL DE JARRAS GRIS DE GRIS**
Cinsault/Shiraz, Languedoc-Roussillon, France, \$46 • vibrant peach & apricot
- ROCCO SVEVA ROSE**
Grenache, Mourvedra, Shiraz, Syrah, Veneto, Italy \$36 • off dry, crisp, strawberry, smooth