

COCKTAILS

48 NORTH SAZERAC	15
michter's rye, demerara, peychaud's bitters, absinthe rinse	
THE COBBLER	15
mishka pure vodka, pink peppercorn & grapefruit, pink guava, italicus rosolio di bergamotto, prosecco	
THE PHOENIX	15
george dickel charcoal filtered rye, fresno chili & coffee bean infused campari, sweet vermouth	
SHISHO SERPENT	15
roku gin, cucumber & shiso shrub, celery bitters, lemon juice, club soda	
SUCCEPUNCH	15
illegal mezcal, prickly pear, orgeat*, cilantro lime salt	
<i>*orgeat contains nuts</i>	
ESPRESSO MARTINI	15
vanilla vodka, square one espresso, kahlua, frangelico	

NON-ALCOHOLIC COCKTAILS

STRAWBERRY SPRITZER	5
macerated strawberry purée, shiso, lemon, club soda	
SHRUB THYME	5
orange & thyme shrub, club soda	
GRAPEFRUIT SPRITZER	5
grapefruit juice, pink peppercorn, club soda	
POT OF HONEY	5
ginger beer, cinnamon, honey, club soda	

RED WINE

	GLASS	BOTTLE
decoy (limited), cabernet sauvignon <i>alexander valley, california</i>	20	76
pull, cabernet sauvignon <i>paso robles, california</i>	14	50
fowles, pinot noir <i>victoria, australia</i>	14	50
bodegas bianchi, malbec <i>mendoza, argentina</i>	13	48
chateau malbat, merlot <i>bordeaux, france</i>	12	42
donna laura alteo, chianti sangiovese <i>tuscany, italy</i>	12	42
etude, estate pinot noir <i>sonoma, california</i>		62
penfolds bin 389, cabernet-shiraz <i>south australia</i>		210
tenuta sette ponti, crognolo super tuscan <i>tuscany, italy</i>		86
tommasi, amarone della valpolicella classico <i>veneto, italy</i>		225
castello di volpaia, chianti classico <i>tuscany, italy</i>		90
michele chiarlo, barbera d'asti le orme <i>piemonte, italy</i>		45
mount peak, rattlesnake zinfandel <i>sonoma, california</i>		138
cakebread, cabernet sauvignon <i>napa, california</i>		260
ramey, cabernet sauvignon <i>napa, california</i>		200
silver oak, cabernet sauvignon <i>alexander valley, california</i>		270
caymus-suisun, zinfandel/petite syrah <i>suisun valley, california</i>		70
justin, cabernet sauvignon <i>paso robles, california</i>		90
sposato, grand sposato malbec <i>mendoza, argentina</i>		95
the prisoner, blend <i>sonoma coast, california</i>		375 1.5 L magnum
far niente, cabernet <i>napa valley, california</i>		650 1.5 L magnum
domaine serene, evenstad reserve pinot noir <i>willamette valley, oregon</i>		475 1.5 L magnum
silverdao estate, cabernet <i>napa valley, california</i>		625 3 L magnum

WHITE WINE

	GLASS	BOTTLE
castoro cellars, chardonnay <i>sonoma coast, california</i>	13	48
rocchina, pinot grigio <i>veneto, italy</i>	14	50
louis guntrum, riesling <i>rheinhessen, germany</i>	13	48
chateau les reuilles, sauvignon blanc <i>bordeaux, france</i>	12	42
terrabianca, moscato d'asti <i>piemonte, italy</i>	15	55
plume, rosato <i>tuscany, italy</i>	13	48
cakebread, chardonnay <i>napa, california</i>		140
zaca mesa, viognier <i>santa ynez valley, california</i>		65
jayson, sauvignon blanc <i>napa, california</i>		105
cristom, chardonnay <i>eola-amity hills, oregon</i>		98
chateau des jaques, bourgogne clos de loyse <i>burgundy, france</i>		65
saint clair, sauvignon blanc <i>marlborough, new zealand</i>		65
abadia de san campo, albarino <i>rias baixas, spain</i>		56
jermann, pinot grigio <i>venezia giulia, italy</i>		78
domaine zind humbrecht, riesling <i>alsace, france</i>		145
panthera, chardonnay <i>sonoma, california</i>		75
trimbach, pino gris <i>alsace, france</i>		125

SPARKLING WINE

scarpetta, prosecco DOC <i>veneto, italy</i>	13	55
bisol crede, prosecco valdobbiadene DOCG <i>veneto, italy</i>		75
paul goerg, champagne brut tradition <i>champagne, france</i>		150
tattinger, brut la francaise <i>champagne, france</i>		38 13 oz split

DRAFT

Forest & Main The Lady Saison	4.5% / 10 oz	8
Half Acre Double Mosaic Daisy Cutter IPA	7.5% / 16 oz	11
Other Half Green City IPA	7% / 16 oz	11
Piperworks Blood of the Unicorn Red Ale	6.5% / 16 oz	11
Stella Artois	5% / 16 oz	9
Lawson's Finest Sip of Sunshine IPA	8% / 10 oz	8
Grimm Invisible Touch Helles Lager	4.9% / 16 oz	10
St. Boniface Hegemony Imperial Stout	8% / 16 oz	9
Crooked Stave Sour Rose Wild Ale	4% / 16 oz	10
New Trail Sticky Imperial Porter	9.3% / 16 oz	9

BOTTLE

Allagash Tripel	8% / 12 oz	12
Dewey Beer Co. Pizzetta Italian Style Pilsner	5% / 12 oz	7
Lawson's Finest Hazy Rays NEIPA	5.3% / 12 oz	9
Neshaminy Creek J.A.W.N Pale Ale	5.2% / 12 oz	8
Toppling Goliath Pseudo Sue Pale Ale	5.8% / 16 oz	12
3 Floyds Zombie Dust Pale Ale	6.5% / 10 oz	9
Hardwood Park Gingerbread Stout	9.2% / 16 oz	12
La Chouffe Belgian Golden Strong Ale	8% / 11.2 oz	12
Chimay Blue Belgian Strong Dark Ale	9% / 11.2 oz	12
Guinness Pub Can Irish Dry Stout	4.2% / 14.9 oz	7
La Trappe Quad	10% / 11.2 oz	12
Burlington Native Land Lager	5% / 16 oz	11
Neshaminy Creek Creekfestbeer	5.2% / 16 oz	10
St. Bernardus Tripel	9% / 11.2 oz	11
Breckenridge Vanilla Porter	5.4% / 12 oz	8
Leffe Blonde	6.6% / 11.2 oz	7
Modelo Especial Mexican Lager	4.5% / 12 oz	7
Ciderboys First Press Hard Cider	5% / 12 oz	7
Heineken 0.0% Non-Alcoholic	0% / 11.2 oz	7

SCOTCH

Ardbeg
Balvenie Doublewood
Balvenie Caribbean Cask
Balvenie Portwood
Dalmore
Glenlivet
Glenmorangie
Lagavulin
Laphroaig
Macallan
Oban

BOURBON

Angel's Envy
Basil Hayden's
Booker's Barrel Proof
Bulleit
Elijah Craig
High West Bourbon
Jefferson's Very Small Batch
Knob Creek
Knob Creek Single Barrel
Maker's Mark
Maker's 46
Michters US*1
New Riff
Russell's Reserve 10
Wild Turkey 101
Woodford Reserve
Woodford Double Oaked

RYE

Basil Hayden's Dark Rye
Bulleit Rye
George Dickel Rye
High West Double Rye
Knob Creek Rye
Michters Single Barrel Rye
Sagamore Spirit Signature Rye
Whistlepig Piggyback 6
Whistlepig 10

DESSERTS

WILBUR CHOCOLATE MOUSSE (VG)	11
midnight dutch cocoa, chocolate sauce	
FOX MEADOW ICE CREAM (VG)	11
flavors of the day, 4 scoops	
BANOFFEE (VG)	11
dulce de leche, crème fraiche, bananas	
CREMA CATALANA (VG/GF)	11
lemon, cinnamon, honey	
TIRAMISU (VG)	11
mascarpone, coffee, cocoa	
BURNT CHEESECAKE (VG)	11
basque style, chantilly cream	

AFTER DINNER DRINKS

COFFEE

regular/decaf / 3.25
espresso / 3.50
double espresso / 6.50
cappuccino / 5.25
americano / 4.50
espresso macchiato / 5.25
caffè latte / 5.50

TEA

assortment of flavors / 3.25

COCKTAILS

espresso martini / 15
chocolate martini / 16

PORTS

fonesca 10 year tawny / 13
fonesca 20 year tawny / 20

AMAROS

fernet branca / 15
amaro lucano / 12
cynar / 12
montenegro / 13

(V) vegan (VG) vegetarian (GF) gluten-free

Please let your server know of any food allergies/restrictions so that we may best accommodate your needs

Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illnesses