

LOCAL

Wine & Kitchen

COCKTAILS

<i>The Balrog</i> – Dewars Scotch, Aperol, Sweet Vermouth, Spicy Orange Bitters, Laphroaig	12
<i>English Garden</i> - Tanqueray Gin, Thyme Syrup, Lemon, St. Germain, Peychaud Bitters	10
<i>The Emerald Lady</i> - Bulliet Rye, Lemon, Pineapple, Green Chartreuse, Simple Syrup	11
<i>Fig-ment of my Imagination</i> - Fig-infused Bourbon, Sweet Vermouth, Angostura Bitters	10
<i>Firefly</i> - Bulleit Rye, Rosemary Honey, Firefly Tincture, Chambord, Orange Bitters	11
<i>Fire & Ice</i> - Jalapeño Tequila, Canton Ginger Liqueur, Lime, Aperol, Guava Juice, Prosecco	12
<i>The Pink Chiclet</i> - Pink Whitney, Lime, Pineapple, Grenadine, Campari, Prosecco	8
<i>The Scofflaw</i> - Bulliet Bourbon, Sweet Vermouth, Grenadine, Orange Bitters, Lemon	10
<i>Risky Biscus</i> - Blue Coat gin, Lemon, Hibiscus Syrup, Rose Wine	12
<i>Violet Hour</i> - Cucumber-infused Vodka, Violet Liqueur, Lillet Blanc, Lemon	10

BEER

<i>Amstel Light</i> - Holland	5
<i>Commonwealth Cider</i> - Pennsylvania	5
<i>Great Lakes Edmund Fitzgerald Porter</i> - Ohio	6
<i>Peroni</i> - Italy	5
<i>Victory Dirt Wolf Double IPA</i> - Pennsylvania	7
<i>Victory Prima Pils</i> - Pennsylvania	6
<i>Yuengling Lager</i> - Pennsylvania	4

