

## Special Cocktails

Chocolate Orange Blossom	11
Faber Chocolate vodka, Grand Marnier & Godiva chocolate liqueur over ice.	
Ginger Rose	10
Boardroom cranberry vodka & Barritts ginger beer.	
Boulevardier	11
Jim Beam Black extra-aged bourbon, Campari, sweet vermouth served up with twist.	
Winter Spiced Mule	12
Single Prop rum, Crabbies ginger beer & orange juice with rosemary & cranberries.	

## Featured Brews

Crispen Rose CA	5
Floral rose petals, tender rhubarb, fresh strawberries & honeydew melon. ABV: 5%	
Founder's Dankwood MI	11
Big, bold imperial red IPA meets an oak bourbon barrel. ABV: 12.2%	
Two Roads Dry & Mighty Brut IPA CT	6
Citrus aroma balanced with hops & effervescents, champagne-like mouthfeel. ABV: 6.8%	
Blake's Fido MI	6
Hopped raspberry, grapefruit hard cider made in support of non-profits that pairs veterans & shelter animals. ABV: 6.8%	
	12 oz can

## Draft Beers

Lake Placid Ubu Ale NY	5	River Horse Roly Poly Pils N	5
Garnet red in color, features dark fruit & roasted malt flavors, with a slightly bitter finish. ABV: 7%		Complex balance of malts round out Czech Saaz & German Hallertau hops. Clean crisp finish. ABV: 5.3%	
Guinness Ireland	6	Weyerbacher QUAD PA	6
Perfect balance of bitter & sweet with malt & roast characters. ABV: 6%		Big & delicious, QUAD is an elegant dark ale. ABV: 11.8% 8 oz glass	
Yuengling Lager PA	4	Yards Love Stout PA	5
Flagship of the oldest brewery in America! ABV: 4.5%		Luscious notes of coffee & chocolate accent the smooth, creamy, mouth feel. ABV: 5.5% *on nitro	
Free Will Kiwi Kickpunch Perkasie, PA	5	Funk Open Mic IPA PA	7
Triple IPA with kiwi, vanilla, & milk sugar. Tart kiwi notes & a hop punch. ABV: 12.6% 8 oz glass		Lemon, cantalope, fresh cut grass. ABV: 5.5%	
Weyerbacher Last Chance IPA PA	5	Free Will C.O.B Vanilla PA	6
Full-flavored IPA with pleasant citrus flavors of tangerine & grapefruit.. ABV: 5.9%		Very strong brown. Malty backbone with notes of caramel, brown sugar & graham cracker. ABV: 8.3% 13 oz glass	

## Wines By The Glass

### White Wines

Chardonnay, Franciscan	10
2016 Monterey & Napa counties, CA	
Pinot Grigio, Hayes Ranch	9
2017 California	
Riesling, Kreuzsch	9
2017 Rheinhessen, Germany	
Sauvignon Blanc, Stoneburn	9
2018 Marlborough, New Zealand	
Chardonnay, Sycamore Lane	7
2016 CA	
Cava, Freixenet Blanc De Blanc Brut	7
N/V Spain (Sparkling)	
Vermentino, Pala I Fiori	9
2015 Sardinia, Italy	

### Red Wines

Mountain Cuvee Proprietor's Reserve, Chappellet	16
2016 Napa Valley, CA (Merlot, Cab. Sav., Malbec)	
Pinot Noir, Erath Resplendent	11
2015 OR	
Cabernet Sauvignon, Seaglass	9
2013 Paso Robles, CA	
Old Vine Zinfandel, Big Smooth	10
2016 Lodi, CA	
Malbec, Valentin Bianchi	9
2015 Argentina	
Red blend, Excursion Line 39	9
2016 CA	
Merlot, Sycamore Lane	7
2016 CA	
White Zinfandel, Sycamore Lane	7
2016 CA	

# In The Bar

## Additions

### Appetizers

Avocado Toast With House Cured Salmon  
on Bread Box's Pumpernickel with horseradish cream cheese 10

Cheddar & Potato Pierogies  
with caramelized apples & onions, sour cream 11

Herb Fried Calamari  
with Kalamata olives & Cherry peppers, marinara sauce 11

Wild Mushroom Arancini (mini risotto cakes) *vegetarian*  
with garlic aioli & pickled mushrooms 8

Chicken Liver Pate  
with our fruit preserves, whole grain mustard & crostini 12


Assortment Of Three Cheeses  
Chef seasonal selection with honeycomb, candied pecans & assorted crackers 15


French Fries  
with spicy mayonnaise 2

Spanish Fries  
with onions, hot peppers & spices,  
blue cheese dressing 5

Sweet Potato Fries  
with housemade ranch dressing 5

### Salads

Belgian Endive & Arugula Salad   
blackberries, poached pears, feta & toasted almonds, honey  
mustard dressing 10

Traditional Caesar Salad   
with romaine & radicchio, herbed croutons  
& Parmesan cheese 6

"Iceberg Baby"   
head of Baby Iceberg lettuce with bacon, chives  
& tomato, housemade blue cheese dressing 8

Seasonal Greens Salad   
Honey Mustard, Roasted Garlic Vinaigrette,  
Buttermilk Ranch or Balsamic Vinaigrette 5

### Sandwiches

Short Rib Grilled Cheese  
with aged cheddar, grilled red onion, sliced tomatoes  
& BBQ sauce on toasted sourdough 11

Crab & Shrimp Cake Sandwich  
with lettuce, tomato & pickled onions on brioche bun,  
orange tartar sauce 14


Falafel Wrap *vegetarian*  
with feta, romaine, spiced yogurt & chickpea fritters 10

Chicken Quesadilla  
with roasted corn, black beans & cheese served  
with salsa verde & tortilla chips 10


Angus Burger (8 ounces)  
with aged New Zealand cheddar, lettuce, tomato  
& red onion 11

Grilled Pork Belly Sandwich  
with red pepper mostarda, arugula & pickled  
vegetables on ciabatta 11

### Entrees

Filet Mignon (4 oz)   
with garlic mashed potatoes, grilled asparagus, mushroom ragout & horseradish chive butter 20

Roasted Lancaster Free Range Chicken   
with creamy polenta, fried brussels sprouts, pomegranate & chicken jus 22

Cedar Plank Baked Salmon   
with basmati rice, asparagus, mushroom & bok choy saute, honey sriracha glaze 24

Jumbo Lump Crab & Shrimp Cakes  
stuffed with plenty of shrimp & crab, sauteed, orange tartar sauce one, 15 two, 25

 Ask your server how this dish is prepared *Gluten Free*.

Many of our dishes have nuts or raw ingredients that some people may be sensitive to. Please alert your server to any serious allergies.