

THE BAR

COFFEE, TEA, SOFT DRINKS

SELECTION OF ORGANIC RISHI TEA	\$3
HOT CHOCOLATE	\$3
ICE TEA	\$2
FRESH BREWED COFFEE	\$2
COCA COLA PRODUCTS	\$2

SIGNATURE COCKTAILS

KINDER JOHN Tequila, elderflower liqueur, Benedictine, lemon-lime juice	\$7
FLORADORA Gin, raspberry liqueur, lime juice, ginger ale	\$7
FRICK & FRACK PUNCH Dark rum, cognac, peach brandy, lemon juice, simple syrup	\$7
STONE SOUR Rye whiskey, lemon juice, simple syrup, orange juice	\$7
THE KEYSTONE Vodka, Aperol, lime juice, grapefruit juice, honey syrup	\$6
COMMONWEALTH NEGRONI Gin, sweet vermouth, Aperol	\$6
LAKE ERIE YELLOW BIRD White rum, Triple sec, Galliano, lime juice	\$6

CRAFT BEER

DOGFISH (SEASONAL) Milton, DE	\$6
SIERRA NEVADA Chico, CA – American Pale Ale – 5.6% ABV	\$5
VICTORY HOP DEVIL Downingtown, PA – American IPA – 6.7%	\$5
CHURCH BREW WORKS Pittsburgh, PA –	\$5

MACRO

SAM ADAMS BOSTON	\$5
CORONA EXTRA	\$5
AMSTEL LIGHT	\$5
BLUE MOON	\$5
HEINEKEN	\$5
BUDWEISER	\$4
KALIBER (NON ALCOHOL)	\$4
MILLER LIGHT	\$4
YUENGLING	\$4

BUBBLES

bottle glass

PROSECCO, AVASSI (VENETO, ITALY)	\$28
Brilliant straw-yellow color makes the perfect backdrop for the wine's fine, sparkling perlage, which releases a gorgeous bouquet of delicate floral notes and fruity aromas.	

WHITE WINE

bottle glass

CHARDONNAY, JOEL GOTT (CALIFORNIA)	\$35
Unoaked Chardonnay has tropical aromas of melon and pineapple that lead to bright citrus flavors and a hint of vanilla.	

CHARDONNAY, CHARLES & CHARLES (COLUMBIA VALLEY, OREGON)	\$32	\$8
--	------	-----

Aromas of sweet pear, kiwi fruit, apple and grass, followed by elegant flavors of Asian pear, Granny Smith apple, mint and minerality.

SAUVIGNON BLANC, SEAGLASS (SANTA BARBARA, CALIFORNIA)	\$28	\$7
--	------	-----

Invigorating scents of lemon, lime, grapefruit, and freshly cut grass waft from the glass, while clean, crisp notes of gooseberries and tangerines awaken your palate.

MOSCATO, MENAGE A TROIS (CALIFORNIA)	\$28	\$6
---	------	-----

This Moscato blends wines from three different growing areas, each crafted by different winemakers. Lovely floral aromas and luscious peach/apricot flavors

PINOT GRIGIO, TERRA D'ORO (SANTA BARBARA, CALIFORNIA)	\$26	\$6
--	------	-----

Nose of ripe, bright pear and clover blossom. Rich and dense, the mouth oozes with juicy pear and stone fruit flavors, finishing with an elegant touch of toasted French oak.

ROSE WINE

bottle glass

ROSE, CHARLES & CHARLES (COLUMBIA VALLEY, OREGON)	\$32	\$8
--	------	-----

Wild red fruit of strawberry, raspberry and Bing cherry are interwoven with Herbs de Provence and grass, a touch of citrus and an even great presence of minerality.

RED WINE

bottle glass

CABERNET SAUVIGNON, "815" JOEL GOTT	\$35
Aromatics of roasted blue fruit, sweet blackberry and cherry cola with hints of graham cracker and vanilla. The wine enters with dark, concentrated fruit on the palate, velvety tannins on the mid-palate, followed by a long, vibrant finish	

MALBEC, DONNA PAULA (ARGENTINA)	\$35	\$8
------------------------------------	------	-----

Intense violet color. On the nose, aromas of black fruits, violets and spices. Mineral and graphite notes. Great balance and freshness in the mouth,

RED BLEND, CHARLES & CHARLES (COLUMBIA VALLEY, OREGON)	\$32	\$8
---	------	-----

68% Cabernet Sauvignon, 32% Syrah. Bold, rich, textured but not 'over the top' – rich black plum and cherry notes along with smoke, herbs and gravel.

PINOT NOIR, THE SHOW (CALIFORNIA)	\$30	\$7
--------------------------------------	------	-----

Aromas of ripe plum, dark cherry and raspberry followed by flavors of earthy truffle, blackberry, cranberry, white pepper and spice. The wine has smooth tannins, a velvety texture and a long, lingering finish.

CABERNET SAUVIGNON, TRINITY OAK (CALIFORNIA)	\$24	\$5
---	------	-----

A fruit forward wine with delicious aromas and flavors of blackberry and black cherry with notes of green olive, cedar, dried herbs and vanilla

Restaurant Manager: Nathan Pepler
Executive Chef: