

LAGERS HALF: \$5 / FULL: \$7



SENSE OF SOURCE / PALE LAGER | 4.8%

We Taste: Cracker, bread, earthy | **Malts:** Double Eagle (PA) Pilsner & Munich | **Hops:** NY Nugget

PLAIN SAILING WEATHER / VIENNA LAGER | 5.6%

We Taste: Biscuit, lightly toasted bread, herbal tea | **Malts:** Double Eagle (PA) Vienna, Munich, Pilsner | **Hops:** NY Copper

ALES HALF: \$6 / FULL: \$8



WINTER WALK / COLD IPA | 6.8%

We Taste: Fresh-squeezed OJ, pineapple, ripe mango | **Malts:** Double Eagle (PA) Pilsner & Corn | **Hops:** Idaho 7, Eggers (NZ) Nelson, Citra Lupocore, Idaho 7 CGX

WHIMSICAL / BLONDE ALE | 5.2% → HALF: \$5 / FULL: \$7

We Taste: Bread, hay, spice | **Malts:** Hudson Valley (NY) Pilsner, Munich, Flaked Wheat | **Hops:** NY Copper

BASK IN THE SUNLIGHT / HAZY IPA | 7.2%

We Taste: Sweet peach, punchy citrus, creamy oats | **Malts:** Hudson Valley (NY) Pilsner, Flaked Oats, Wheat Malt | **Hops:** Eggers (NZ) Nelson Sauvín, Riwaka, Krush, Dolcita Lupocore

FIRST CRACK / NITRO STOUT WITH HOUSE-ROASTED COFFEE AND VANILLA | 7.6%

We Taste: Malted milkshake, mocha latte, almond | **Malts:** Double Eagle (PA) Pilsner, Wheat, Oats; Hudson Valley (NY) Caramel & Roasted Malts | **Hops:** NY Chinook

FOAM IS GOOD.

THE CAP OF FOAM SITTING IN THE TOP HALF OF YOUR GLASS IS NOT JUST FOR LOOKS, AND IS CERTAINLY NOT A FLAW! THIS DENSE, WET FOAM IS LAYERED WITH INTENTION ON TOP OF YOUR BEER, IN ORDER TO PROTECT THE BEER FROM OXIDATION DURING THE TIME IT TAKES YOU TO DRINK IT. AND DON'T WORRY, WE'VE DONE THE MATH: ABOUT 42% OF THE FOAM CONVERTS TO BEER. THIS MEANS THAT IF YOU LET YOUR BEER SIT FOR A COUPLE OF MINUTES BEFORE SIPPING, LIQUID BEER WILL REACH THE POUR LINE ON THE GLASS (WE USE OVERSIZED GLASSES TO ALLOW FOR THIS, TOO!). THIS METHOD OF POURING ORIGINATED IN THE CZECH REPUBLIC AND HAS BEEN PERFECTED WITH THE INCORPORATION OF THE LUKR FAUCET, WHICH ALLOWS FOR DENSE FOAM TO BE Poured THROUGH A FINE SCREEN INSIDE THE FAUCET. OUR BETHLEHEM DRAFT TOWER WAS CUSTOM-DESIGNED WITH LUKR DURING OUR TRIP TO CZECHIA IN 2023, AND WE ARE PROUD TO BE POURING A BIT OF TRADITION INTO EACH GLASS.

SPECIALTY COCKTAILS

ESPRESSO 'TINI | \$14

House-roasted espresso, vanilla vodka, coffee liqueur, simple syrup.

SCARLET SPRITZ | \$14

Faber raspberry vodka, Fell to Earth aperitivo, house raspberry-rosemary syrup, lemon, club.

LA PIÑATA | \$14

La Maya Mezcal, pineapple, lemon, morita chile, honey.

BURNING THE CANDLE | \$14

Kinsey 4-year Bourbon, house-roasted espresso, house burnt orange syrup, mole bitters.

ROSEMARY'S GIMLET | \$12

Faber gin, house rosemary syrup, lime.

HIGHBALLS | \$11

CLASSIC GIN + TONIC

SWEET VERMOUTH + SODA

FERNET + GINGER ALE

WINE | \$11

CELLAR BEAST, ANDREAS, PA:

White: Sauvignon Blanc, Pinot Gris
Red: Cabernet, Pinot Noir

THEREIN WINE, KUTZTOWN, PA

White: 100% Viognier
Red: 60% Cabernet Franc, 40% Chambourcin

APERITIF / DIGESTIF

1 ounce pours | Neat or on-the-rocks

FERRARI | \$8

50/50 shot of Fell to Earth Fernet + Aperitivo

FERNET FRANCISCO | \$6

FELL TO EARTH APERITIVO / SWEET VERMOUTH / DRY VERMOUTH | \$7

FELL TO EARTH FERNET / AMARO | \$8

KINSEY BOURBON 4 YR | \$8

KINSEY RYE 4 YR | \$8

KINSEY CASK BOURBON 8 YR | \$10

KINSEY CASK RYE 10 YR | \$10

ALL DAY CAFÉ

ESPRESSO | \$3.25

AMERICANO | \$3.25

MACCHIATO | \$3.50

CORTADO | \$4

CAPPUCCINO | \$4

LATTE | \$5

+ SEASONAL SYRUP | \$6

ESPRESSO TONIC | \$5

+ SEASONAL SYRUP | \$6

DRAFT COLD BREW | \$5

HIGH POINT KOMBUCHA | \$5

WISHFUL
THINKING
COFFEE CO.

CHECK OUT OUR ORGANIC COFFEE
ROASTED IN-HOUSE! 12 OZ BAGS | \$18