

# LAGERS

HALF: \$5 / FULL: \$7

## FLOW STATE / PALE LAGER | 4.5%

**We Taste:** Orange rind, faint floral, honey tea | **Malts:** Double Eagle (PA) Pilsner & Munich | **Hops:** NY Centennial

## RIVERBED / DARK LAGER | 4.9%

**We Taste:** Bittersweet cocoa, nutty toffee bark | **Malts:** Double Eagle (PA) Pilsner, Vienna, and a blend of Germany specialty malts | **Hops:** German Tettnang | **Brewed in collaboration** with Wild Fern Brewing, Frenchtown, NJ

## SOVENANCE / AMBER LAGER | 5.0%

**We Taste:** Baked rye bread, spicy pine, fresh citrus | **Malts:** Double Eagle (PA) Vienna, Rye, Black Wheat | **Hops:** German Tettnang, US Cascade | **Brewed in collaboration** with Requiem Bier, Philadelphia, PA



# ALES

HALF: \$6 / FULL: \$8

## DAYBREAK / HAZY PALE ALE | 5.2%

**We Taste:** Grapefruit pith, subtle pine | **Malts:** Double Eagle (PA) Pilsner & Wheat | **Hops:** NZ Rakau, NZ Cascade, AUS Galaxy

## WATCH IT GROW / HAZY IPA | 7.2%

**We Taste:** Sweet citrus, watermelon Jolly Rancher, pillowy | **Malts:** Double Eagle (PA) Pilsner, Oats, Wheat | **Hops:** Eggers (NZ) Nelson Sauvignon, US Citra, US Anchovy

## LIFE GOES ON / HAZY PALE ALE | 5.4%

**We Taste:** Zesty pomelo, grapefruit Collins | **Malts:** Double Eagle (PA) Pilsner, Wheat, Oats | **Hops:** Eggers (NZ) Riwaka & Nelson Sauvignon

## HEAD IN THE CLOUDS / DOUBLE HAZY IPA | 8.0% - HALF POURS ONLY: \$7

**We Taste:** Sweet tropical juice, pineapple daiquiri, grapefruit pith | **Malts:** Double Eagle (PA) Pilsner, Wheat, Oats | **Hops:** US Citra, NZ Peacherine, NZ Nelson Sauvignon, NZ Riwaka, NZ Manilita

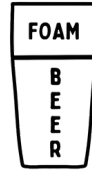
## ON THE RISE / STOUT W/ WISHFUL THINKING COFFEE | 7.2%

**We Taste:** Chocolate-covered berry, toffee | **Malts:** Double Eagle (PA) Pilsner, Oats, Caramel & Roasted Malts | **Hops:** NY Nugget | **Adjuncts:** Wishful Thinking Coffee Co. Espresso Beans

## UP NEXT...

## 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



## SPECIALTY COCKTAILS | \$14

### POMEGRANATE SOUR

Kinsey rye, pomegranate, lemon, simple, aquafaba foam.

### PERSIMMON ROSITA

La Maya agave blanco, Fell to Earth sweet vermouth, Apologue persimmon liqueur, orange bitters, dried orange slice.

### SNOWGLOBE

Single Prop coconut rum, Faber cranberry vodka, coconut milk, simple, lemon.

## WINE | \$11

### CURRENT OFFERINGS:

CABERNET, PINOT NOIR,  
SAUVIGNON BLANC,  
PINOT GRIS, ROSÉ

All wines made locally by *Cellar Beast Wine* in Andreas, PA.

## NON-ALCOHOLIC

HOUSE-ROASTED COLD BREW | \$5

ESPRESSO TONIC | \$5

HIGH POINT KOMBUCHA | \$5

BOYLAN'S SODA | \$3.5

### ESPRESSO 'TINI

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

## HIGHBALLS | \$11

CLASSIC GIN + TONIC

SWEET VERMOUTH + SODA

FERNET + GINGER ALE

## APERITIF / DIGESTIF

1 ounce pours | Neat or on-the-rocks

FERRARI | \$8

50/50 shot of Fernet + Aperitivo

FERNET FRANCISCO | \$6

FELL TO EARTH APERITIVO | \$7

FELL TO EARTH SWEET VERMOUTH | \$7

FELL TO EARTH DRY VERMOUTH | \$7

FELL TO EARTH FERNET | \$8

FELL TO EARTH AMARO | \$8

KINSEY BOURBON 4 YR | \$8

KINSEY BOURBON CASK 8 YR | \$12

# 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 (10 OZ FOR A HALF POUR AND 16+ OZ FOR A FULL POUR).

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 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.