

# 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

## RETROSPECT / PALE LAGER | 3.8%

**We Taste:** Warm bread crust, roasted nuts, earthy spice | **Malts:** Sugar Creek (IN) Pre-Prohibition Malt | **Hops:** NY Hallertau

## LOCALE / ITALIAN STYLE PILSNER | 5.2%

**We Taste:** Herbal tea, fresh lemon citrus | **Malts:** Double Eagle (PA) Pilsner | **Hops:** NY Centennial, German Mittelfruh

## TO THE WOODS / SMOKED LAGER | 5.8%

*"Nothing beats the taste sensation when maple syrup collides with ham"*

**Malts:** Rabbit Hill (NJ) Mulberry Smoked Pilsner Malt | **Hops:** VT Crystal



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

## MEANDER / BLONDE ALE | 4.6%

**We Taste:** Orange marmalade, toasted bread | **Malts:** Hudson Valley (NY) Pilsner, Rabbit Hill (NJ) Pilsner, Double Eagle (PA) Munich | **Hops:** Sky High (NJ) Comet

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

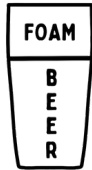
**We Taste:** Zesty pomelo, grapefruit Collins | **Malts:** Double Eagle (PA) Pilsner, Wheat, Oats | **Hops:** Eggers (NZ) Riwaka & Nelson Sauvignon

## PLEASURE OF LIFE VOL. 2 / EXPERIMENTAL HAZY IPA | 6.5%

**We Taste:** Zippy grapefruit juice, creamy oats, limeade | **Malts:** Double Eagle (PA) Pilsner, Wheat, Oats | **Hops:** YCH (WA) Simcoe Dynaboo, Eggers (NZ) Riwaka, Vic Secret, Freestyle (NZ) Nelson Sauvignon & Southern Cross

## SIMPSONS MOOEY / NOT SO ORDINARY BITTER ALE | 4.8%

Guest beer from our friends at Bonn Place Brewing Co., Bethlehem, PA



## UP NEXT...

## LETTING GO / HAZY IPA | 6.0%

WISHFUL  
THINKING  
BREWING CO.

## SPECIALTY COCKTAILS | \$14

### BAD BEEKEEPER

Kinsey Single Hive Honey Whiskey, honey, lemon.

*Tastes like sweet tea in the sun.*

### CHERRY CAFFÉ

Pa'lante Coffee Rum, Faber Cherry Vodka, house-roasted coffee concentrate, house-made tart cherry syrup, bada bing cherry.

*Tastes like semi-sweet chocolate, fruity espresso.*

### GREEN JUICE

Faber Cucumber Gin, Fernet Francisco Manzanilla, house-made francisco smith syrup, lemon, lime.

*Tastes like muddled cucumber, mint, crisp apple.*

## WINE | \$11

### CELLAR BEAST, ANDREAS, PA:

White: Sauvignon Blanc, Pinot Gris

Red: Cabernet, Pinot Noir

Other: Rosé

## NON-ALCOHOLIC

### HOUSE-ROASTED COLD BREW | \$5

### ESPRESSO TONIC | \$5

### HIGH POINT KOMBUCHA | \$5

### BOYLAN'S SODA | \$3.5

### SMOKED BERRY BRAMBLE

La Maya Mezcal, house-made raspberry-rosemary syrup, lime.

*Tastes like burnt raspberry, citrus zest.*

### ESPRESSO 'TINI

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

## APERITIF / DIGESTIF

1 ounce pours | Neat or on-the-rocks

### FERRARI | \$8

50/50 shot of Fernet + Aperitivo

### FERNET FRANCISCO RUIBARBO | \$6

### FERNET FRANCISCO MANZANILLA | \$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

## 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.