

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



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

WATCH IT GROW / HAZY IPA | 7.2%

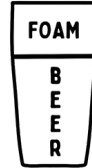
We Taste: Sweet citrus, watermelon Jolly Rancher, pillowy | **Malts:** Double Eagle (PA) Pilsner, Oats, Wheat | **Hops:** Eggers (NZ) Nelson Sauvin, US Citra, US Anchovy

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 Peacharine, NZ Nelson Sauvin, 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



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 | \$14

ESPRESSO 'TINI

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

THE BOLD FASHIONED

Kinsey rye, simple syrup, orange bitters, cold brew ice cube, orange twist.

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.

HOT APPLE TODDY

Kinsey bourbon, local apple cider, lemon, honey, cinnamon stick.

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

HIGHBALLS | \$11

CLASSIC GIN + TONIC

SWEET VERMOUTH + SODA

FERNET + GINGER ALE

WINE | \$11

CELLAR BEAST, ANDREAS, PA:

CABERNET, PINOT NOIR,

SAUVIGNON BLANC,

PINOT GRIS

APERITIF / DIGESTIF

1 ounce pours | Neat or on-the-rocks

FERNET FRANCISCO | \$6

FELL TO EARTH APERITIVO, SWEET, OR DRY VERMOUTH | \$7

FELL TO EARTH AMARO | \$8

KINSEY BOURBON 4 YR | \$8

WISHFUL
THINKING
COFFEE CO.

ROASTED IN-HOUSE. ASK ABOUT BULK BEANS!

12 OZ BAGS | \$15

Espresso Blend | Medium-dark roast with notes of chocolate-covered berry, molasses, toasted nut.

House Blend | Light-Medium roast with notes of caramel apple, cocoa dust, honey-roasted nut.

Single Origin | 100% Ethiopia Bombe Abore (Washed) - Dark roast with notes of chocolate syrup and berry compote.

Single Origin | 100% Colombian Tolima Suave (Washed) - Medium-dark roast with notes of red fruit, citrus, and silky caramel.

Decaf Roast | 100% Mexico Royal Select Decaf MWP - Medium-dark roast with notes of milk chocolate, toasted hazelnut, brown sugar.