

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

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

PLAIN SAILING WEATHER / VIENNA LAGER | 5.6%

We Taste: Biscuit, lightly toasted bread, herbal tea | **Malts:** Double Eagle (PA) Vienna, Munich, Pilsner | **Hops:** Skyhigh Hops (NJ) Mackinac and Hop Guild (NY) Hallertau



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

SAILOR'S DELIGHT / HAZY IPA | 7.5%

We Taste: Passionfruit, mojito lime, orange zest | **Malts:** Double Eagle (PA) Pilsner & Wheat | **Hops:** US Citra, NZ Nectarone, NZ Motueka

IN TOO DEEP / HAZY IPA | 6.2%

We Taste: Candied grapefruit, tropical smoothie, sweet citrus | **Malts:** Double Eagle (PA) Pilsner, Oats, Wheat | **Hops:** Garston (NZ) Motueka, Simcoe Dynaboo, Freestyle (NZ) Cascade, Nelson Sauvignon, and Motueka Subzero Hopkief

MEANDER / BLONDE ALE | 4.6% —————> HALF \$5 / FULL \$7

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

THE BIG DIPPER / HAZY DOUBLE IPA | 9.0% | HALF POURS \$8

BREWED IN COLLABORATION WITH OAKFLOWER BREWING, LONG HILL, NJ

We Taste: Ripe Peach, Fresh Sticky Resin, Candied Citrus | **Malts:** Rabbit Hill (NJ) Pilsner, Wheat Malt, Double Eagle (PA) Oat | **Hops:** US Citra, NZ Motueka, Freestyle (NZ) Nelson Sauvignon & Cascade, Garston (NZ) Riwaka

BONN PLACE BREWING / ROTATING SELECTION

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

UP NEXT...

SPONTANEOUS ADMIRATION / HAZY IPA | 6.0%

We Taste: Punchy citrus, ripe nectarine, earthy | **Malts:** Double Eagle (PA) Pilsner, Wheat | **Hops:** Eggers (NZ) Nelson, Freestyle (NZ) Peacharine, Garston (NZ) Riwaka, Freestyle (NZ) Peacharine Subzero Hopkief



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 granny 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.