

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

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



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

AFTERGLOW / HAZY IPA | 7.4%

We Taste: Pineapple, orange preserves | **Malts:** Double Eagle (PA) Pilsner & Wheat | **Hops:** US Simcoe, NZ Nectarine, NZ Peacharine

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

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

ANGEL MAKER / ENGLISH MILD | 3.7%

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

UP NEXT...

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

SIMPSONS MOOEY / NOT SO ORDINARY BITTER ALE | 4.8%

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

WISFUL
THINKING
BREWING CO.

SPECIALTY COCKTAILS | \$14

SCARLET SPRITZ

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

LA PIÑATA

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

BURNING THE CANDLE

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

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

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.