

# 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

## SENSE OF SOURCE / PALE LAGER | 4.8%

**We Taste:** Cracker, bread, earthy | **Malts:** Double Eagle (PA) Pilsner & Munich | **Hops:** NY Nugget

## 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

# 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

## 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

## WINTER WALK / COLD IPA | 6.8%

**We Taste:** Fresh-squeezed OJ, pineapple, ripe mango | **Malts:** Double Eagle (PA) Pilsner & Corn | **Hops:** Idaho 7, Eggers (NZ) Nelson, Citra Lupocore, Idaho 7 CGX

## AT THE PEAK / BLUEBERRY SOUR | 5.3%

**We Taste:** Light citrus, blueberry jam, approachable acidity | **Malts:** Double Eagle (PA) Pilsner & Wheat | **Hops:** NY Chinook | **Adjuncts:** Merrill's Wild Blueberries, Hancock, Maine

## FIRST CRACK / NITRO STOUT WITH HOUSE-ROASTED COFFEE AND VANILLA | 7.6%

**We Taste:** Malted milkshake, mocha latte, almond | **Malts:** Double Eagle (PA) Pilsner, Wheat, Oats; Hudson Valley (NY) Caramel & Roasted Malts | **Hops:** NY Chinook

## UP NEXT...

### BASK IN THE SUNLIGHT / HAZY IPA | 7.2

### LOCALE / ITALIAN-STYLE PILSNER | 5.2%

# FOAM IS GOOD.

WISHFUL  
THINKING  
BREWING CO.

# SPECIALTY COCKTAILS | \$14

## SCARLET SPRITZ

Faber raspberry 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 coffee concentrate, house burnt orange syrup, mole bitters.

# WINE | \$11

## CELLAR BEAST, ANDREAS, PA:

White: Sauvignon Blanc, Pinot Gris  
Red: Cabernet, Pinot Noir,

## THEREIN WINE, KUTZTOWN, PA:

White: 100% Viognier  
Red: 60% Cabernet Franc, 40% Chambourcin

# 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 Fell to Earth Fernet + Aperitivo

## FERNET FRANCISCO | \$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.