

LAGERS HALF: \$5 / FULL: \$7



TO THE WOODS / SMOKED LAGER | 5.8%

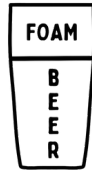
"Nothing beats the taste sensation when maple syrup collides with ham"

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

WORTHWHILE / PALE LAGER | 4.2%

We Taste: Crackery & creamy, bright lemon citrus | **Malts:** Rabbit Hill (NJ) Pilsner | **Hops:** Sky High Hops (NJ) Cascade

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



MEANDER / BLONDE ALE | 4.6%

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

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

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

UP NEXT...

PLAIN SAILING WEATHER / VIENNA LAGER | 5.6%

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

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

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

BAD BEEKEEPER

Kinsey Single Hive Honey Whiskey, honey, lemon.

Tastes like sweet tea in the sun.

SMOKED BERRY BRAMBLE

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

Tastes like burnt raspberry, citrus zest.

GREEN JUICE

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

Tastes like muddled cucumber, mint, crisp apple.

ESPRESSO 'TINI | \$14

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

CHERRY CAFFÉ

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

Tastes like semi-sweet chocolate, fruity espresso.

WINE | \$11

CELLAR BEAST, ANDREAS, PA:

White: Sauvignon Blanc, Pinot Gris

Red: Cabernet, Pinot Noir

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

COLD BREW | \$5

HIGH POINT KOMBUCHA | \$5

SEASONAL SYRUPS:

VANILLA, MOCHA, LEMON,

ALMOND, GRANNY SMITH,

TART CHERRY, RASPBERRY.

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