

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

FASTNACHTATOR / DOPPELBOCK | 7.8%

Made by our friends at Bonn Place Brewing Co.

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

THE PLEASURE OF LIFE / EXPERIMENTAL HAZY IPA | 6.0%

We Taste: Citrus pith, tropical smoothie, dank | **Malts:** Double Eagle (PA) Pilsner, Wheat, Oats | **Hops:** US Citra, NZ Nelson Sauvignon, NZ Riwaka, US Strata

TAKE A MOMENT / HAZY IPA | 7.4%

We Taste: Peaches and cream, orange zest, lemon-lime soda | **Malts:** Hudson Valley (NY) Pilsner, Flaked Wheat, Flaked Oats, Wheat Malt | **Hops:** Eggers (NZ) Nelson Sauvignon, Peacharine, Waimea

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...

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

WINTER WALK / COLD IPA | 6.8%

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.