



# DRINK MENU

Add CBD oil to any cocktail | 4

## COCKTAILS | 14

### VIOLET VIBRANCE

*Amorette Signature Cocktail | Hangar One Rose Vodka, Violette Liqueur, Pressed Lemon Juice*

### BLACK SMOKED MANHATTAN

*Jim Bean Black Extra-Aged Bourbon Whiskey, PX Sherry, Dry Vermouth, Angostura Bitters, Mezcal Mist*

### ENVIIOUS SPARKLE

*Chartreuse Liqueur, Pressed Lime Juice, Cucumber, Sparkling Wine*

### IRISH FOG

*Drumshanbo Gunpowder Irish Gin, Earl Grey Tea, Almond Milk, Local Honey, Lavender*

### CHILI CAFÉ

*Elijah Craig Small Batch Bourbon, Espresso, Ancho Reyes Chili Liqueur, Dalgona Coffee Spume*

### JALISCO OLD FASHIONED

*Casamigos Reposado Tequila, Del Maguey Vida Mezcal, Agave, Grapefruit Bitters*

### CACHAÇA BEET FIZZ

*Leblon Cachaça, The Bitter Truth Golden Falernum, Pressed Citrus, Beet Juice, Egg White*

## DRAFT BEER

### BLOOD ORANGE IPA

*21<sup>st</sup> Amendment Brewery, CA | 7% ABV | 6*

### IPA

*Stone Brewing, CA | 6.3% ABV | 7*

### WHITE WHEAT

*Allagash Brewing Company, ME | 5.2% ABV | 6*

### LAGER

*Brooklyn Brewery, NY | 5.2% ABV | 6*

### UNFILTERED CIDER

*Downeast Cider House, MA | 5.1% ABV | 6*

### GRANDE RESERVE DARK

*Chimay Brewery, Belgium | 9% ABV | 10*

### SEASONAL TAP

*Tröegs Independent Brewing, Hershey, PA | MKP*

### SEASONAL TAP

*Dogfish Head Brewery, DE | MKP*

## BOTTLED BEER

### THE TRAPPIST ALE

*Belgian Pale Ale | Brasserie d'Orval, Belgium | 6.2% ABV | 12*

### ABBEY ALE DUBBEL ALE

*Brewery Ommegang, NY | 8.2% ABV | 9*

### CORONA EXTRA PALE LAGER

*Cervecería Modelo, Mexico | 4.6% ABV | 5*

### DOS EQUIS AMBER LAGER

*Cervecería Cuauhtémoc Moctezuma, México | 4.7% ABV | 5*

### TRADITIONAL LAGER

*D.G. Yuengling & Son, Pottsville, PA | 4.5% ABV | 5*

### BELGIAN GOLDEN STRONG ALE

*Duvel Moortgat Brewery, Belgium | 8.5% ABV | 12*

### BELGIAN WHITE WHEAT

*Hoegaarden Brewery, Belgium | 4.9% ABV | 6*

### LIGHT PALE LAGER

*Miller Brewing Company, WI | 4.2% ABV | 5*

### OATMEAL STOUT

*Samuel Smith Brewery, England | 5% ABV | 9*

### HEFE-WEISSBIER

*Spaten-franziskaner-bräu, Germany | 5% ABV | 6*

### GUINNESS IRISH DRY STOUT

*Stella Artois Brewery, Belgium | 5.2% ABV | 6*

### BELGIAN PALE LAGER

*St. James Gate Brewery, Ireland | 4.2% ABV | 6*

### CIDRE (CIDER)

*Stella Artois Brewery, Belgium | 4.5% ABV | 6*

### LAGRAVE TRIPLE GOLDEN ALE

*Tröegs Brewery, Hershey, PA | 8% ABV | 9*

### NON-ALCOHOLIC LAGER

*The Heineken Company | 0.0% ABV | 4*

# LOUNGE MENU

Parsnip Soup	12
<i>Shaved Black Truffle, Sage Oil</i>	
Cheese and Meats	22
<i>Domestic and Imported, House-Made Crackers and Pickles</i>	
Pomme Parisienne	12
<i>Whole Grain Mustard Aioli, Cheddar-Jalapeño Powder, Chai Tea</i>	
Local Greens	12
<i>Spring Mix, Pickled Mushroom, Fennel, Nori, Seaweed Pearls, Scallion</i>	
Add: Tofu 7   Unagi 10   Tuna 16   Scallops 22	
Slider	16
<i>Wagyu or Beyond (Vegetarian)</i>	
<i>Grain Mustard &amp; Truffle Aioli, Balsamic Onion Marmalade, Butter Lettuce</i>	
served with Pomme Parisienne and Salad	
Pork	18
<i>Loin and Belly</i>	
<i>Castle Valley Mill Polenta, Kiwi Agrodolce, Sumac</i>	

## Raw

Oyster on the Half Shell 18  
Half Dozen

Ahi Tuna Poke 15  
*Cucumber Noodles, Sesame, Smoked Peanut, Basil Oil, Crostini*

Hamachi Crudo 17  
*Tamarind Vinaigrette, Kimchi, Smoked Yuzu Ponzu, Crispy Tapioca*

Sushi 12  
*Served with Fresh Wasabi, Pickled Ginger*  
Tuna Roll  
Unagi Nigiri  
Pickled Aloe - Mango, Carrot, Cucumber, Fried Allium  
Scrapple Musubi - Shoyu Maple Glaze

## Sweet Tooth Bites

Gougeres and Jam 12  
*Manchego, Rotating Jam*

Late Night Java 14  
*Coffee Ice Cream, Espresso Caramel, Chocolate*

I'm Not Trifling Around 12  
*White Chocolate Mousse, Vanilla Sponge, Preparations of Fruit*

Selections of Ice Cream or Sorbet 7

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

