

LOCAL BEER

YUENGLING 7

Pottsville, PA • Lager-4.5% ABV

DOWNEAST 8

Boston, MA • Seasonal Cider

VICTORY BREWING GOLDEN MONKEY 8

Downingtown, PA • Belgian Tripel-9.5% ABV

YARDS LOYAL 8

Philadelphia, PA • Craft Lager-5.0% ABV

LOVE CITY ERASERHOOD 8

Philadelphia, PA • New England IPA-7.2% ABV

BOTTLED / CANNED BEER

BUD LIGHT 6

COORS LIGHT 6

VOODOO RANGER IPA 8

HEINEKEN 7

CORONA EXTRA & PREMIER 7

FAT TIRE AMBER ALE 8

GUINNESS 9

DRAFT BEER

MICHELOB ULTRA 7

MODELO ESPECIAL 7

YARDS IPA 8

SAMUEL ADAMS SEASONAL 8

WHISKEY, BOURBON & SCOTCH

CROWN ROYAL WHISKEY 13

BULLEIT RYE 13

NOB CREEK RYE 13

BASIL HAYDEN BOURBON 14

MAKER'S MARK BOURBON 13

BOOKER'S BOURBON 14

WOODFORD RESERVE BOURBON 14

THE DALWHINNIE 15YR SCOTCH 15

OBAN 14YR SCOTCH 18

JOHNNIE WALKER BLUE LABEL SCOTCH 45

ARTBAR

art + eat + retreat

SMALL PLATES

CLASSIC CAESAR SALAD 12

Romaine, Parmesan Cheese, Cherry Tomato, Garlic Oil Crostini

Add Grilled Chicken 5 / Grilled Shrimp 7

STRAWBERRY COBB SALAD ^{GF} 14

Bibb Lettuce, Grilled Chicken, Boiled Egg, Blueberry Stilton Cheese, Sliced Strawberry, Mèlange Tomatoes, Avocado, Bacon, Champagne Vinaigrette

MANGO HABANERO SPICED PRETZELS 9

Habanero Cheese Dip

HUMMUS TRIO 10

Spinach & Artichoke, Black Bean, and Classic Hummus, Crostini

JAVA-SPICED LOADED TATER TOTS ^{GF} 10

Habanero Cheese Sauce, Chives, Hickory-Smoked Bacon, Sour Cream

PIMENTO CHEESE DEVILED EGGS ^{GF} 9

Chipotle Aioli, Smoked Bacon, Chives, Candied Onions

GRILLED CHICKEN WINGS ^{GF} 14

Choice of Honey Habanero, BBQ or Buffalo, Served with Ranch

ANGUS SLIDERS 14

Angus Beef, Sharp Cheddar, Caramelized Onion, Lettuce, Tomato, Homemade Spiced Pickles

SHRIMP PO'BOY 16

Herb focaccia, Grilled Shrimp, Smoked Turkey Bacon Remoulade, Superfood Slaw, Served with House Chips, Homemade Spiced Pickles

CHARCUTERIE BOARD 20

Italian Meats, Roasted Red Pepper, Marinated Artichoke, Olives, Dill Havariti Cheese, Blueberry Stilton Cheese, Aged Beemster Gouda

SWEETS

SWEET BITES FOR TWO 10

Les Chouchous / Mango & Passion Fruit, Nutty Caramel Vanilla, Pistachio & Chocolate, Chocolate, Raspberry, Black Current & Vanilla

COCKTAILS

RUM SWIZZLE 14

Bacardi Light Rum, Bitters, Citrus Sour Mix, Mint, Lime

STONED WHISKEY SOUR 14

Maker's Mark, Disaronno, Reàl Peach, Citrus Sour

SMOKED MAPLE OLD FASHIONED 15

Bulleit Bourbon, Maple Simple Syrup, Bitters, Served Smoked

MAN WITH NO NAME 14

Hornitos Reposado Tequila, Grapefruit Juice, Lime, Agave

CRAFT COSMO 14

Absolut Vodka, Cointreau, Cranberry, Lemon, Simple Syrup, Lime Juice

CUCUMBER GIMLET 14

Hendrick's Gin, Cucumber, Simple Syrup, Lime Juice

THE PERFECT PEAR 14

Tito's Handmade Vodka, Elderflower Liqueur, Pear Juice, Lemon Juice, Club Soda

MOCKTAILS

JUST PEACHY 7

Finest Call Citrus Sour, Reàl Peach, Mint, Bitters

TROPICAL LIMONADA 7

Finest Call Citrus Sour, Reàl Agave, Club Soda

WINES

	GLS	BTL
La Marca PROSECCO Veneto, Italy	15	60
Fritz Fisk RIESLING Mosel, Germany	12	44
Day Owl ROSÉ, California	12	40
Cantina Riff PINOT GRIGIO Veneto, Italy	12	48
Sol Real VINHO VERDE Minho, Portugal	12	48
Joel Gott SAUVIGNON BLANC Marlborough, New Zealand	13	52
Bogle CHARDONNAY Yolo County, California	13	52
DeLoach CHARDONNAY Central Valley, California	13	52
Belle Glos Balade PINOT NOIR Sonoma, California	18	72
Esser Vineyards MERLOT Monterey County, California	12	48
Benegas Ataliva MALBEC Cafayete Valley, Argentina	13	52
Château Le Brenton BORDEAUX Bordeaux, France	14	56
Cune CRIANZA RIOJA Rioja, Spain	12	48
Utine Seven Ranchlands CABERNET SAUVIGNON Sonoma Coast, California	16	64
Collier Creek CABERNET SAUVIGNON Lodi, California	13	52

^V VEGETARIAN

^{GF} GLUTEN-FREE

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

18% gratuity will be added for parties of 6 or more and distributed in its entirety to the staff.