

# Bar Menu

IMPULSE, UNTAMED.

\* Can not be made GF/Vegan

## CHARCUTERIE & CHEESE

- ROASTED OLIVES**  
pickled pepper, thyme, orange.....\$4
- BROOKLYN CURED SALUMI**  
vegetable pickle, mustard.....\$16
- ARTISAN CHEESE**  
fruit, nut, local honey.....\$16
- DUCK & FOIE RILLETTE**  
grape, olive, schmaltz toast.....\$13
- BURRATA**  
pickled fig, pistachio, blossom honey.....\$15
- CHICKEN LIVER MOUSSE**  
blackberry, walnut, smoked maple.....\$9

## SMALL PLATES

- RAW OYSTERS**  
mignonette, horseradish.....\$18
- BURGER**  
smoked cheddar, onion jam, lettuce, tomato.....\$9
- LAMB MEATBALL SLIDERS**  
pickle, provolone.....\$9
- CHICKEN WINGS**  
chili, citrus, honey.....\$9
- BIG EYE TUNA CRUDO**  
apple, olive, tahini, chili oil.....\$12
- CAULIFLOWER**  
olive oil, meyer lemon, parmigiano.....\$6
- CHIPS**  
ranch, cucumber.....\$3

## PIZZA

- |   |   |
|---|---|
| <b>MARGHERITA*</b> .....\$12<br>mozzarella, tomato, basil,<br>olive oil | <b>MUSHROOM*</b> .....\$16<br>ricotta, caper, mozzarella,<br>pecorino tartufo |
| <b>SPICY SOPPRESSATA*</b> \$15<br>shishito, honey, provolone            | <b>SMOKED OCTOPUS*</b> ...\$17<br>broccoli, chili flake, mozzarella           |

Executive Chef: Karen Nicolas



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# Imbibe

pint / pitcher

C O C K T A I L S										C O S T	
<b>BLACK VELVET</b> <i>house stout cordial, champagne, lemon</i>										\$11	
<b>HARP &amp; CROWN G&amp;T</b> <i>lavender gin, botanicals, tonic</i>										\$12	
<b>RUBY SLIPPERS</b> <i>citrus vodka, elderflower, strawberry, champagne</i>										\$11	
<b>SLOW FIX</b> <i>rum, berries, lime</i>										\$10	
<b>THE ROYAL CREST</b> <i>applejack, cinnamon, hard cider</i>										\$10	
<b>MERIDIAN PEAK</b> <i>tequila, chili, blood orange soda</i>										\$11	
<b>DYING DECLARATION</b> <i>bourbon, cinnamon tincture, bitters</i>										\$12	
<b>THE CROWN JEWEL</b> <i>gin, raspberry, lemon, plum bitters</i>										\$10	
<b>THE CHARRED STONE</b> <i>bourbon, grilled peach, ginger beer, mint</i>										\$12	
<b>GRAPEFRUIT SHANDY</b> <i>grapefruit vodka, lemon, wheat ale</i>										\$10	
D R A F T S										%	C O S T
<b>YARDS PPA</b> <i>Pale Ale, Philadelphia, PA</i>										4.6%	\$6/\$21
<b>RIVERHORSE ROLY POLY PILS</b> <i>Czech Pilsner, Ewing, NJ</i>										5.3%	\$6/\$21
<b>LANCASTER MILK STOUT</b> <i>Stout, Lancaster, PA</i>										5.3%	\$6/\$21
<b>2SP BELLCRACKER</b> <i>Double IPA, Aston, PA</i>										8.7%	\$8/\$28
<b>WEYERBACHER MERRY MONKS</b> <i>Belgian Tripel Ale, Easton, PA</i>										9.3%	\$8/\$28
<b>TRÖEGS PERPETUAL</b> <i>IPA, Hershey, PA</i>										7.5%	\$7/\$25
<b>SLY FOX HELLES LAGER</b> <i>Munich Helles Lager, Pottstown, PA</i>										4.9%	\$6/\$21
<b>VICTORY MAD KING'S WEISS</b> <i>Hefeweizen, Downington, PA</i>										6.2%	\$6/\$21
<b>EVIL GENIUS PURPLE MONKEY DISHWASHER</b> <i>Chocolate Porter, West Grove, PA</i>										6.7%	\$7/\$25
<b>1911 HARD CIDER</b> <i>Apple Cider, LaFayette, NY</i>										5.5%	\$6/\$21
R E D										C O S T	
<b>PINOT NOIR</b> <i>Ryder Estate, Monterey '14</i>										\$12	
<b>BORDEAUX</b> <i>Chateau du Pin, France '14</i>										\$13	
<b>TEMPRANILLO</b> <i>Navardia, Rioja '14</i>										\$11	
<b>CÔTES DU RHÔNE</b> <i>Ondines, Rhone Valley '14</i>										\$12	
<b>MALBEC</b> <i>Ataliva, Mendoza '15</i>										\$12	
<b>HOUSE RED</b>										\$9	
R O S É										C O S T	
<b>CABERNET SAUVIGNON/TEMPRANILLO</b> <i>Raimat, Catalonia '14</i>										\$10	
<b>NEGRETTE</b> <i>Lionel Osmin &amp; Cie, France '15</i>										\$11	
<b>AGLIANICO</b> <i>Terredora Rosaenovae, Campania '15</i>										\$12	
W H I T E										C O S T	
<b>CHARDONNAY</b> <i>Grayson, California '15</i>										\$11	
<b>ALBARINO</b> <i>Condes de Albarei, Rias Baixas '15</i>										\$12	
<b>SANCERRE</b> <i>Jean Marc, Loire Valley '15</i>										\$14	
<b>RIESLING</b> <i>Wente, Livermore '14</i>										\$13	
<b>HOUSE WHITE</b>										\$9	
S P A R K L I N G										C O S T	
<b>DE PERRIERE</b> <i>Brut, France, NV</i>										\$13	
<b>SEGURA VIUDAS</b> <i>Cava Rose, Spain, NV</i>										\$11	
<b>ELISABET</b> <i>Prosecco, Italy, NV</i>										\$12	
<b>VEUVE CLICQUOT 'YELLOW LABEL'</b> <i>Brut, Champagne, NV</i>										\$17	

Ask server for bottle wine/beer list

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