

Bar Hygge

(who-guh)

Techne on tap

H.O.P.

Hygge original Pale Ale
Dry-hopped w/Amarillo
\$4 / \$6 6.5%

Meme

Belgian-style Pale Ale
\$4 / \$6 5.4%

Alchemy

Baltic Porter w/balsamic
\$4 / \$6 7%

Izzy Brown Ale

Saison Brune
w/rye and Caraway
\$4 / \$6 6%

Grinding Grooves

Gotlandsdricka
w/smoked malt, juniper
cedar & birch bark
\$4 / \$6 6.8%

Doon the Watter

Scottish-style Export
\$4 / \$6 6.2%

Guest Beers on tap

PBC Kenzinger

Kolsch
Philadelphia, PA
\$2.50 / \$4.50 (4.5%)

Ballast Point

Sea Monster
Imperial Stout
San Diego, CA
\$6.50 10oz (9%)

Neshaminy Creek

Blitzkrieg Hops
Croydon, PA
\$3.50 / \$5.50 (9%)

Alesmith Anvil ESB

San Diego, CA
\$4 / \$6 (5.5%)

Wine

Roero Arneis (w) on tap

Fratelli Povero
Piedmont, Italy \$8

Meritage (r) on tap

Pear Grove
Pennsylvania \$8

Barbera (r) on tap

Artisan's Cellar
Piedmont, Italy \$9

Vinho Verde Alvarinho

Quinta do Regueiro (2014)
Portugal \$8

Cantina Frentana Rose

(2013)
Abruzzo, Italy \$9

Bodegas Ramon Bilbao

Crianza Rioja (2011)
Spain \$10

Cotes du Ventoux Rouge

Vidal-Fleury (2014)
France \$9.50

Rosso del Cavalier

Querciavalle
Tuscany, Italy \$9.50

Cocktails

Aperol Spritz

Aperol, Prosecco, splash
of club, orange garnish \$9

Monkey Gland

Rowhouse Gin, fresh OJ,
grenadine, simple syrup,
splash of absinthe \$10

Toronto

George Dickel Rye and
Fernet-Branca \$10

Sazerac

Bulleit Rye, Bulleit Bourbon,
panella, bitters \$10

Brandy Manhattan

Torres Brandy, sweet vermouth,
bitters, cherry \$10

