

COCKTAILS

***All cocktails are served up (chilled, no ice) unless otherwise noted or requested**

NEGRONI MENU \$9

Bitter, sweet, complex, boozy and eerily addictive, the Negroni may be the worlds most perfect cocktail. We infuse and age ours in glass bottles for extra complexity, mellowness and general awesomeness. Served up.

CLASSIC: Bluecoat gin, Dolin Sweet Vermouth, Campari

OAK BARREL AGED: Our classic aged in an oak barrel

BAI MU DAN (WHITE PEONY TEA): Delicately floral, very slightly sweet

PINK PEPPERCORN: Extremely complex, fruit with slight pepper note

ANISE SEED: The scent of anise adds depth and a savory finish

CLASSICS

MANHATTAN - \$8

Wigle Rye, Dolin Sweet Vermouth, Luxardo Cherry, lemon twist

EARL GREY MANHATTAN - \$8

Same as above, with Earl Grey tea infusion

SAZERAC - \$9

Wigle Rye, Cognac, Veux Carre Absinthe, simple syrup, lemon twist

FRENCH 75 - \$10

Bluecoat Gin, Cava Sparkling Wine, Fresh Lemon, Luxardo Syrup

MARTINI - \$9

Bluecoat Gin or Boyd & Blair Vodka, Dolin Dry Vermouth, Lemon Twist

MIMOSA - \$8

Sparkling Cava + Cold Pressed LUMI Orange Juice

SEASONAL

KOMBUCHAKAZE - \$9

Cranberry Citra Hop Kombucha, Bluecoat Gin, Falernum

STRAWBERRY JAM - \$8

Pick your liquor (gin/vodka/um) + strawberry balsamic shrub, honey, soda water on the rocks

BARKEEPS BREAKFAST - \$9

Wigle Rye, Earl Grey Tea, honey, fresh OJ, cinnamon dusted, rocks

TANGO NUEVO - \$10

Maggie's Farm Dark Rum, Honey, Cold Brew, Smoked Sea Salt, Club Soda, lemon twist

STRAIGHT UP! - 2 oz pours: rocks, up, or neat

Wigle PA Rye - \$8

Wigle Port Rye - \$15

Wigle Straight Rye (100 proof) - \$8

Wigle Straight Wheat (100 proof) - \$9

Wigle Wapsie Red Corn Bourbon - \$8

Old Grandad Bonded (100 proof) - \$7

Vieux Carre Absinthe - \$12

Illegal Joven Mezcal - \$11

Maggie's Farm Dark Rum - \$7

Maggie's Farm Light Rum - \$6

Maggie's Farm Falernum - \$7

Boyd & Blair Vodka - \$7

Bluecoat Gin - \$7

Ansac Vs Cognac - \$6

Wiggle Coffee Liqueur - \$5



FRESH FRUIT SMOOTHIE - \$5

Strawberry, Banana, Fage Greek Yogurt & Orange Juice

YOGURT PARFAIT - \$5

Fage Greek Yogurt, Berries & House-made Granola

CHAI BAKED OATMEAL - \$4

Wholesome oatmeal baked with chai spices and topped with maple syrup. Add yogurt for \$1

QUICHE VEGETARIENNE - \$3.50

Goat cheese and spinach quiche from La Gourmandine Bakery.

WAFFLES

COFFEE & CREAM - \$5

Buttermilk, Ricotta & Espresso Belgian waffle topped with local maple syrup and fresh whipped cream.

YEASTED BUCKWHEAT - \$6

Yeast Risen Belgian waffle topped with local maple syrup and fresh whipped cream.

YEASTED BUCKWHEAT WITH FRESH FRUIT - \$7

Yeast Risen Belgian waffle topped with berries, local maple syrup and fresh whipped cream.

TOAST

CHOOSE YOUR BREAD:

Rustic Raisin

French

CHOOSE YOUR TOPPING:

French Butter & Peruvian Pink Salt - \$2

French Butter & Strawberry Jam - \$2.50

French Butter, Cinnamon & Sugar - \$2.50

Nutella & Fresh Strawberries or Banana - \$3.50

Ricotta, Honey & Toasted Pine Nuts - \$4

PANINI

BREAKFAST - \$6

Fresh cracked eggs baked with parmesan and spinach, topped with chorizo, Five County Cheddar and romesco sauce on texas toast.

PROSCIUTTO - \$7

Pesto, Prosciutto, Fresh Mozzarella & Aged Balsamic Drizzle on French Bread

GORGONZOLA - \$7

Fig Jam, Prosciutto, Italian Mountain Gorgonzola, Fresh Mozzarella & Local Honey Drizzle on French Bread

RUSTICO - \$7

Wine and Garlic Salami, Istara Cheese & Aged Balsamic Drizzle on French Bread

GRILLED CHEESE - \$5

Five County Cheddar on French Bread

MEAT & CHEESE PLATES

Served with almonds, honey & crackers

CHEESE - CHOOSE 3: \$8 + CHOOSE 5: \$13

YOUNG MANCHEGO

Spanish sheep's milk cheese, aged 3 months, semi-soft, creamy and very flavorful

ISTARA

French sheep's milk cheese, semi-soft, nutty, creamy and rich

FRESH MOZZARELLA

Marinated in pesto

FRESH RICOTTA

Drizzled with honey & toasted pine nuts

FIVE COUNTY CHEDDAR

Five layers of traditional English cheese.

MOUNTAIN GORGONZOLA

Italian cow's milk cheese, fudgy texture, sharp and tangy taste.

MEAT - CHOOSE 3: \$9 + CHOOSE 5: \$15

RUSTICO

Red wine and garlic salami

CALABRESE

Spicy fennel salami

CHORIZO

Spanish style salami made with white wine and paprika

LONZETTA

Rosemary & Garlic Pork Loin

JUNIPER WILD BOAR

Crushed juniper berries, garlic, black pepper, orange zest & white wine

PROSCIUTTO

Italian dry-cured ham

DUCK PROSCIUTTO

Dry-uncured duck breast

MEAT & CHEESE

3 MEAT/3 CHEESE: \$16 + 5 MEAT/5 CHEESE: \$26

WINE

BY THE GLASS

	Glass 5 oz	Sm Carafe 16 oz	Lg Carafe 32oz
Red: Sangiovese, Italy	\$7	\$19	\$36
White: Grillo, Italy	\$7	\$18	\$34
Sparkling: Cava, Spain	\$8	\$35/bottle	

BY THE BOTTLE

Red:	Amicone - Veneto, Italy	\$24
	L'O de Joncier - Cotes-du-Rhone, France	\$30
	Cultivate, Pinot Noir - California	\$32
	Mauro Molino, Barbera D'Alba, Italy	\$34
	Atalon, Bordeaux blend, Napa Valley CA	\$38
White:	Domaine de la Madelaine - Loire, France	\$30
Rosé:	Mont Redon Reserve - Cote-du-Rhone, France ...	\$24

BEER

DRAFT

Hazedelic Juice Bomb, New England IPA 6.2% \$7
Grist House, Millvale PA

BOTTLES/CANS

Fire on the Hill, American IPA, Grist House 7.5% (16oz)	\$7
Nugget Nectar, Ale, Troegs 7.5% (12oz)	\$6.5
Perpetual, IPA, Troegs 7.5% (12oz)	\$6.5
India Brown Ale, Dogfish Head 7.5% (12oz)	\$6.5
London Pride, Ale, Fullers 4.7% (12oz)	\$6
Prima Pils, Pilsner, Victory 5.3% (12oz)	\$6
Sunday Morning Stout, Weyerbacher 12.7% (12oz)	\$7
Sea Quench Ale, Sour, Dogfish Head 4.9% (12oz)	\$6
Rolling Rock, Pale Ale 4.5% (12oz)	\$3
Iron City, The One & Only 4.5% (12oz)	\$3

RED STAR KOMBUCHA, PGH

PINT \$6	Bottle	Growler	Growler
Cranberry Citra Hop, 2.5%	16 oz	32 oz	64oz
Clover Queen Ale, 4.5%	\$7	\$14	\$20

Save \$1 on 16 oz & \$4 on 32 & 64 oz sizes if you bring your own growler