

Libations

Market Street Rum 12.50
flor de cana rum, campari, passionfruit

The Bootlegger 11.00
george dickle rye, amaretto, vieux carre absinthe spray

Passyunk Punch 11.50
tito's vodka, lemon juice, red wine

Hurricane 10.00
bacardi light rum, myers's dark rum, passionfruit, amaretto, orange juice

Chestnut Street Tea 11.00
jim beam rye, fresh-brewed peach iced tea

2 Street Scotch 12.00
dewars scotch, sauza silver tequila, bauchant orange liqueur, lemon juice

Juniper Gin* 13.00
bluecoat gin, egg white, raspberry purée, lemon juice

Mint Julep 13.00
maker's mark bourbon, fresh mint leaves, sugar

Adult Milkshakes

Naughty Elvis 11.00
crème de banana, peanut butter sauce, vanilla ice cream

Old Fashioned 11.00
jim beam black bourbon, angostura bitters, grenadine, vanilla ice cream

Grasshopper 11.00
green and white crème de menthe, chocolate ice cream

Seasonal Selections

Sangria 9.50/40.00 **Margarita** 10.00/38.00 **Bellini** 9.50

On the Wagon

Old Fashioned Fountain Soda 3.50
blackberry, strawberry, raspberry, vanilla coke

Classic Milkshakes 6.50
chocolate, vanilla, black and white

Double Berry Punch 4.50
raspberry, strawberry, pineapple juice

Flying Purple People Eater 4.50
grape juice, lemonade, sprite

Specialty Iced Tea or Lemonade ... 4.00
blackberry, peach, raspberry, strawberry

La Colombe Cold Brew Iced Coffee 5.00

Jones Soda Co. 5.00
cream, blue bubblegum, root beer

Boylan Bottling Co. 5.00
red birch beer, orange

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03.24.18

Glass 🍷 / Carafe 🍷

Chardonnay 8.50/16.50
tropical fruit, honeycomb, pineapple

Merlot 8.50/16.50
medium body, cherry, plum

Bubbles

Ca' Furlan Cuvee Beatrice Prosecco | Brut
Veneto, Italy 11.00/44.00
Green apple, pear, clean finish

Domaine Chandon | Rosé
California 14.00/56.00
Strawberry, watermelon, cherry

Moët & Chandon | Imperial Brut
Champagne, France 90
Bright apple, ripe peach, pear, elegant finish

Whites

VNO | Pinot Grigio
Venice, Italy 10.00/40.00
Green apple, melon, pear

Mureda | Sauvignon Blanc
Vino de la Tierra de Castilla, Spain 11.00/44.00
Fresh flower, fruity aromas

Kung Fu Girl | Riesling
Columbia Valley, Washington 13.00/50.00
Crisp, white peach, apricot

Mimi | Chardonnay
Horse Heaven Hills 11.00/44.00
Apple, pear, light oak

Rosé

Anew | Syrah Blend
Columbia Valley, Washington 11.00/44.00
Strawberry, watermelon, peach

Reds

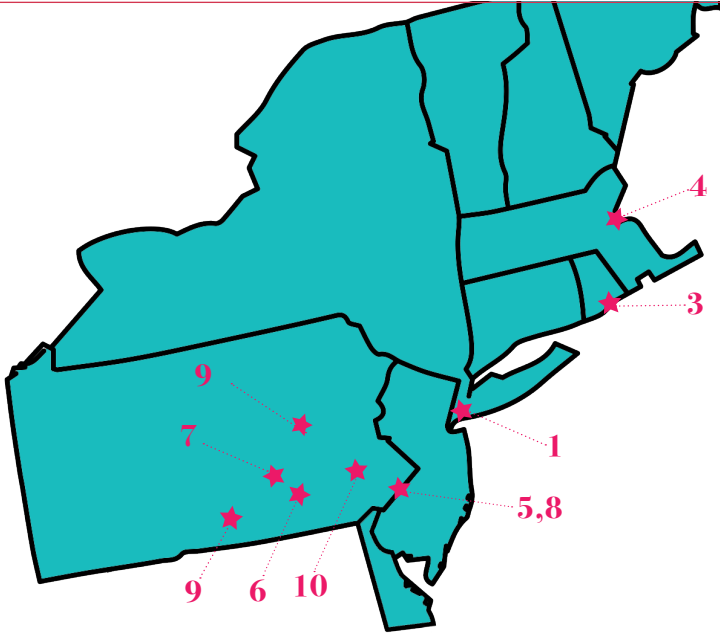
Dante | Pinot Noir
California 10.50/42.00
Blackberry, dark cherry, light smoke

Greystone | Cabernet Sauvignon
California 11.00/44.00
Raspberry, plum, cocoa, vanilla

Terrazas | Malbec
Mendoza, Argentina 12.00/48.00
Cherry, spice, toasty finish

Ravage | Dark Red Blend
Sonoma, California 12.50/50.00
Cocoa, coffee, vanilla bean

Regional Beer



1: Brooklyn Seasonal 6.50

Brooklyn Brewery, Brooklyn, NY
Brown Ale | 5.6%

2: Yuengling Lager 5.50

D.G. Yuengling & Son, Pottsville, PA
Traditional American Lager | 4.4%

3: Narragansett Lager 5.00

Narragansett Brewing Company, Narragansett, RI
American Adjunct Lager | 5.0%

4: UFO White 7.00

Harpoon Brewery, Boston, MA
White Wheat | 4.8%

5: Yards Love Stout 7.00

Yards Brewing Company, Philadelphia, PA
Dry Stout | 5.5%

6: Lancaster Milk Stout 7.50

Lancaster Brewing Company, Lancaster, PA
Stout | 5.0%

7: Tröegs Perpetual IPA 7.50

Tröegs Brewing Company, Hershey PA
India Pale Ale | 7.5%

8: Yards Philly Pale Ale 7.00

Yard's Brewing Company, Philadelphia, PA
Pale Ale | 5.0%

9: Jack's Pear Cider 7.00

Jack's Brewing, Biglerville, PA
Hard Pear Cider | 5.5%

10: Sly Fox Pikeland Pilsner 6.50

Sly Fox Brewing Company, Phoenixville, PA
Pilsner | 4.9%

11: Miller Lite 4.50

Miller Brewing Co, Milwaukee, WI
Light Lager | 4.2%