

cocktails

ARTISAN GOODS

LOCAL
PROVISIONS

Market & Café

Toki Highball Draft \$11

Toki Japanese Whisky / Champagne-style Fizz / Lemon Peel

Goodlander White Grapefruit Highball Draft \$10

Vodka / Florida White Grapefruit

Goodlander Blood Orange Mule Draft \$10

Vodka / Blood Orange / Ginger / Lime

Lavender Chamomile Bee's Knees \$13 **

Iron City Distiller's Reserve Gin / Lemon / Honey

Spring Sangria \$10

Rosé / Thyme / Ginger / Triplesec

Hot Lips \$14

Tequila / Mezcal / Pineapple / Jalapeño / Lemon

Daisy De Santiago \$13

Rum / Yellow Chartreuse / Lime / Demerara

Rosé Ritz \$12

St. Remy / Maraschino Liqueur / Lemon / Bubbly

LP White Negroni \$13

Gin / Kina Aero D'or / Berto Bianco

Remember The Maine \$14**

Iron City Distiller's 6yr Rye / Vermouth / Cherry Heering

**** Cocktails for the Cure Special**

wine

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bubbles

Prosecco. Rocchina. Veneto. Italy \$12

Rosé Prosecco. Cantina Villa Braida. Veneto. Italy \$12

white

Jacquere. Demeure-Pinet. Savoie. France \$12

(pink) Pinot Grigio. Fabulas. Terre di Chieti. Italy \$13

Sauv Blanc. Taonga. Marlborough. New Zealand \$13

Chardonnay. Tolomei. Triveneto. Italy \$14

rosé

Touriga Blend. Herdade do Rocim. Alentejo. Portugal \$13

Magliocco Canino. Casa Comerci. Calabria. Italy \$13

red

Carmenere. Conte Emo. Veneto. Italy \$15

Pinot Noir. Valdoret. Languedoc Rousillon. France. \$15

Red Blend. Chateau Moulin de Peyronin. Bordeaux \$14

Nebbiolo. Poderi La Collina 'Marengo'. Langhe. Italy \$16

*BYOB Corkage \$15

*Bottleshop Corkage \$10

beer/rtd/na's

Dancing Gnome Kolsch DRAFT 16oz (4.8%) \$9

Lolev Brewing Lupula Hazy IPA DRAFT 16oz (7%) \$11

Sam Adams American Light 12oz (4.2%abv) \$7

Troegs Sunshine Pilsner 12oz (4.5%abv) \$7

Coors Banquet 12oz (5%abv) \$6

Urban Artifact Plum Vanilla Tart 12oz (7.2%abv) \$7

Acclamation Dunkelweizen 16oz (4.7%abv) \$11

Old German Lager 12oz (4.2%abv) \$7 **

East End Hefe Weizen 12oz (6.2%abv) \$7

Penn Brewery Dark 12oz (5%abv) \$7

Hazel Grove Irish Red Ale 16oz (4.5%abv) \$9

Pabst Blue Ribbon Lager 12oz (NA) \$7

Oddbird Sparkling Tempranillo 8.4oz (NA) \$8

Parch Prickly Pear Paloma 8.4oz (NA) \$6

Parch Desert Margarita 8.4oz (NA) \$6

**** Cocktails For The Cure Special**

happy hour

Tuesday - Sunday
4pm - 6pm

ARTISAN GOODS

LOCAL
PROVISIONS

Market & Café

1/2 off wines by the glass

\$5 beer

Guinness 16oz

Troegs Sunshine

Penn Dark

Mango White Claw

East End Hefeweizen

bar snacks

Grilled Avocado \$7

pico / crema / cilantro

Twice-fried Wings \$5

buffalo sauce

Fried Pickle Spears \$5

housemade buttermilk ranch

\$6 cocktails

Spring Sangria

Rosé / Thyme / Ginger / Triplesec

Goodlander Blood Orange Mule Draft

Vodka / Blood Orange / Ginger / Lime

Pink Pony

Blanco Tequila / Cranberry / Lime / Agave

Habanero Hibiscus Mule

Hibiscus Vodka / Ginger Beer / Ango / Lime

Maker's Mark Old Pal

Bourbon / Campari / Dry Vermouth