



HAPPY HOUR

SUN-FRI 5-7PM - THUR 10PM-12AM

BUBBLY & WHITE \$5

- brut champagne* *de perriere 'cuve clos' - n/v burgundy, france*
- pinot grigio* *cielo - 2015 lombardy, italy*
- vinho verde* *escudo real - 2015 vinho verde, portugal*

ROSE & RED \$5

- sparkling rosé* *de perriere 'cuve clos' - n/v burgundy, france*
- monastrell/syrah* *vinedoe el seque - 2012 alicante, spain*
- tempranillo* *vina herminia- 2015 rioja, spain*

COCKTAILS

- she's a rainbow* *white wine, strawberry-lychee* **\$4**
- happy hour cocktail* *bartender's choice changes daily* **\$6**

DRAFTS \$3

- india pale ale* *troegs perpetual ipa hershey, pennsylvania*
- pilsner* *victory prima pils downingtwn, pennsylvania*
- summer ale* *sly fox grisette pottstown, pennsylvania*
- american pale ale* *sierra nevada pale ale chico, california*
- wheat ale* *bells oberon galesburg, michigan*
- amber ale* *bells amber ale galesburg, michigan*

BOTTLES & CANS \$3

- wheat ale* *avery white rascal boulder, colorado*
- india pale ale* *victory vital ipa downingtwn, pennsylvania*
- lager* *yuengling pottsville, pennsylvania*
- pale ale* *victory headwaters downingtwn, pennsylvania*

BAR BITE

- oysters* *umami mignonette or cocktail sauce* **18/33**
- crispy gnocchi "tots"* *black truffle dip* **6**
- bar nuts* *curry spiced almonds, peanuts, puffed wild rice* **5**
- crispy pickled cauliflower* *smoked gribiche* **6**
- "cheetos"* *aged cheddar cheese powder* **5**
- duck nuggets* *hot sauce, bayley hazen bleu cheese* **11**
- ELA burger* *cabot cheddar, shiitake, black sesame bun, herbed potato chips* **14**
- tacos* *chef's choice, fresh pressed corn tortillas (2 per order)* **11**
- artisanal cheese tasting of 3 for \$22* *robiola bosina - italy sheep & cows milk* **8ea**
- served with rye bread & crackers* *bucheron - france - goats milk*
- bayley hazen blue - vermont raw cows milk*

Happy Hour
 Sun-Fri 5pm-7pm
 Thurs 10pm-12am
 \$3 Rotating Bottles & All Drafts,
 \$5 Wines & Sparkling
 \$4 & \$6 Bartender's Cocktails

Monday-Wednesday
 3 courses for \$30
 1/2 off bottles of wine on Monday

B.Y.O.C. Sunday Brunch
 Bring your own champagne every
 Sunday Brunch 10:30-2:30
 with purchase of a mixer