



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
- chardonnay* oak vineyards- 2013 napa, california

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 & rhubarb-hibiscus \$4
- happy hour cocktail* bartender's choice changes daily \$6

DRAFTS \$3

- india pale ale* lagunitas ipa lagunitas, california
- pilsner* victory prima pils downingtown, pennsylvania
- american pale ale* sierra nevada pale ale chico, california
- saison* allagash saison portland, maine
- wheat ale* bells oberon galesburg, michigan

BOTTLES & CANS \$3

- wheat ale* avery white rascal boulder, colorado
- india pale ale* speakeasy baby daddy ipa san francisco, california
- lager* yuengling pottsville, pennsylvania
- summer ale* sly fox grisette pottstown, pennsylvania

BAR BITE

- oysters* frozen pineapple mignonette 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* moses sleeper - vermont
tasting of 3 for \$22 cow's milk 8ea
- served with rye bread & crackers* valencay - france - goat's milk
- bayley hazen blue - vermont raw cow's milk

Happy Hour \$3 Rotating Bottles & All Drafts,
Sun-Fri 5pm-7pm \$5 Wines & Sparkling
Thurs 10pm-12am \$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