

BEER



COY 4 / 6.50

Lively American Pale Ale showcasing pungent, citrusy Simcoe and Chinook hops. 5.5%

GULLY 4.50 / 7

Juicy, citrusy wheat and oat IPA hopped with aromatic Strata, Idaho 7, and Nelson Sauvin. 7.2%

TENDER 5 / 8

Double IPA with an immense profile of tropical fruit from Citra, Mosaic, and Motueka hops. 8.2 %

BINDLE 4.50 / 7

North German inspired Pils brewed using a traditional step mash with a single decoction of German Pilsner malt and hopped with Tettnang, Hallertau Mittelfrüh, and Sterling. 5%

LANE 4.50 / 6.50

A Polish inspired Lager collaboration with Mom Mom's Kitchen.

We built this similar to our Helles with Extra Pale Pilsner and Vienna malts, then hopped it with the incredibly floral Polish grown hop Lubelski. 4.8%

KIN 4.50 / 7

A Mexican style lager brewed with our favorite LA brewer Brendon's brother, JP. We built this beer upon a base of German Pilsner malt with Vienna malt and flaked corn. It's hopped with Motueka in the kettle and again in a dry hop for a nice bit of lime flavor. 5.4%

KEEN 4 / 6

An English-Style Dark Mild brewed with Maris Otter, a variety of English specialty malts, & East Kent Goldings hops. 3.5%

WHIR 4 / 6

Our take on a classic Belgian Witbier brewed with coriander and orange peel, but with a splash of lemon juice added for a subtle tartness. Hopped with Crystal and Sterling. 5%

RADIATE 4.50 / 7

This Tartbier is made up of Pilsner malt, malted & unmalted white wheat, and oats, then conditioned on passion fruit and guava. 5.1%



WINE



WHITE 10

Our Cayuga White is a dry white wine with bright acidity and served with a bit of carbonation. The grapes were grown in the Cumberland Valley of South Central Pennsylvania. It was pressed whole cluster and fermented with native yeast with a small addition of sulfur added prior to packaging. 11%

RED 11

Chambourcin grapes grown by our friends at TASO Vineyard just over the bridge in New Jersey. They were de-stemmed and fermented whole berry by native yeast for 21 days prior to pressing. A small addition of sulfur was added prior to packaging. It's a lightly effervescent red inspired by Lambrusco served chilled with notes of raspberry and black cherry. 12.5%

CIDER

CONSTANT 6

A collaborative American Dry Cider between Ploughman and Carbon Copy. Comprised of Espous Spitzenburg, Cortland, Harrison, Dabinett, and Frequin Rouge apple varieties. 7.6%

COCKTAILS



NEGRONI 12

J.Rieger & Co. Gin, sweet vermouth, bitter orange amaro, orange

OLD FASHIONED 12

J.Rieger & Co. KC Whiskey, simple, angostura bitters, orange

MARTINI 12

J.Rieger & Co. Gin, dry vermouth, Castelvetro olive

OTHER OPTIONS

HIGHBALL 8

Whiskey, Gin, Rum, Tequila, or Vodka with Club, Tonic, Soda, Cranberry Juice, or Pineapple Juice

CITY WIDE 8

Full pour of Gage & a shot of whiskey

UNDERBERG 5

NON-ALCOHOLIC

PHONY NEGRONI 8

St. Agrestis non-alcoholic Negroni

FOUNTAIN SODA 3.50

Birch Beer, Coca-Cola, Diet Coke, Lemon-Lime, Ginger Ale, Lemonade, Unsweetened Iced Tea, Cranberry Juice

SAFETY GLASSES

Non-Alcoholic "Near Beer" from our friends at Industrial Arts Brewing Company in Beacon, New York.

Pilsner 6 IPA 6.50

MARTINELLI'S APPLE JUICE 3.50

GUEST BEER

GRETZ LAGER 4 / 5.50

A Munich-style Helles lager brewed with a blend of classic imported malts and solely hopped with Hallertau Mittelfrüh hops. Kyler at Gretz Brewing Co is a long time Philly area brewer (and former CC regular!) reviving his family's brewing legacy in Elverson, PA. 5.3%

ECHO 4.50 / 7

An Italian-style Pilsner brewed in collaboration with our dear friends from Old Thunder in Pittsburgh, PA. They utilized Pilsner malts grown in Italy and Germany, and a blend of Saphir & Tettnang hops. Expect conscious notes of lemon zest, light honey, and noble hop flowers. 5%

