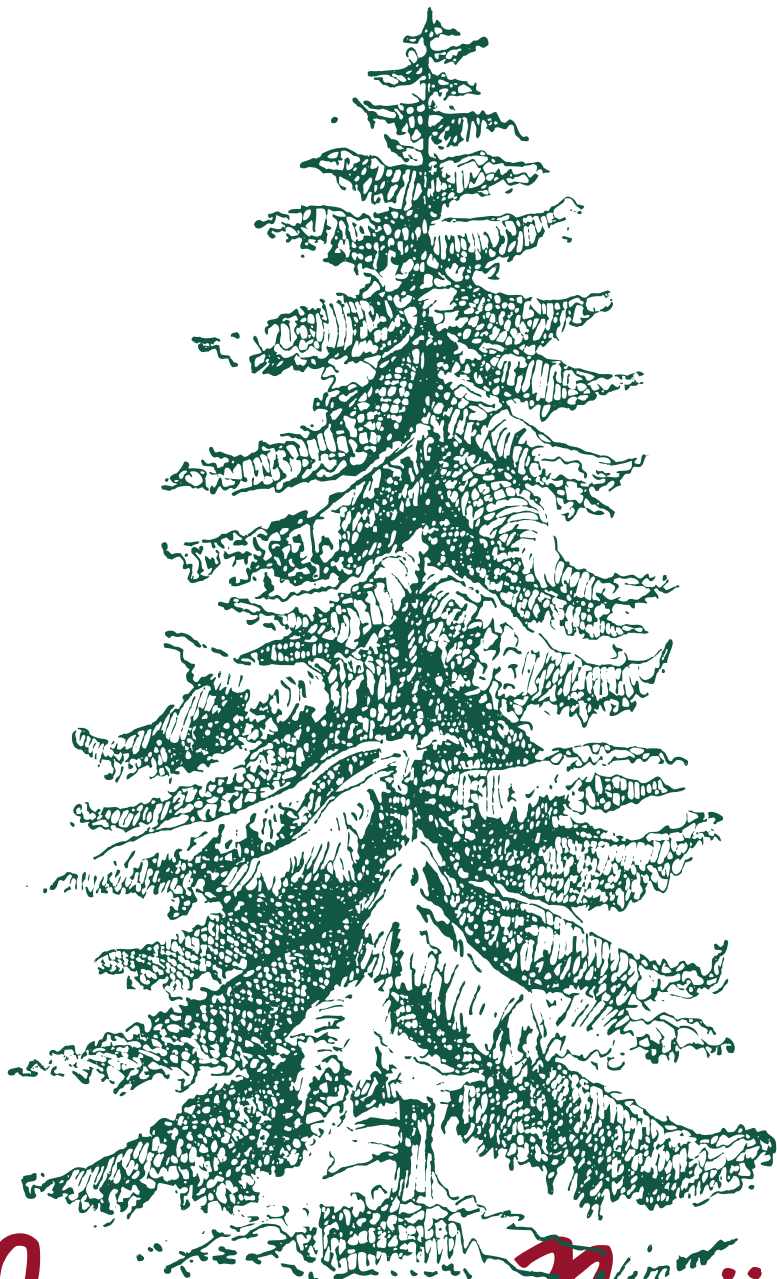




~ Drinks & Dessert ~



Joyeux Noël



Cocktails

Vin Chaud

mulled red wine 10

Noelle

gin or vodka, cranberry, herb syrup
& sparkling wine 13

Belle

scotch, ginger bread syrup, fresh lemon juice,
fresh orange juice & a laphroig spritz 12

Antonie

brown butter washed rye, Campari, sweet
vermouth & rosemary 12

Lizette

olive oil washed Tito's vodka, dolin blanc, salt
& pepper tincture, lemon twist 12

Adelie

homemade espresso vodka
(made with Adelie espresso grounds), cold
brew & Guinness reduction 14

Marguerite

mezcal, bitter bianco, grapefruit,
spicy rim 13

Amara

whiskey, amaretto, spicy mole tincture &
black walnut bitters 14

Draft Beer

- Chimay Grande Reserve, Belgian dark ale 13
Rodenbach classic, Flemish sour ale 11
Saison DuPont, Belgian farmhouse ale 10
Victory Merry Monk, Belgian style holiday ale 8
Shipyard Pumpkinhead Ale 8
Kronenbourg Blanc, French wheat beer 8
Neshaminy Creek County Line IPA 7
VonTrapp Kölsch Ale 7
Guinness 7

Beer Cocktails

Picon Biere 12

VonTrapp Kolsch, Amaro,
& Orange Liqueur

Biere Spritz 10

Kronenbourg Blanc, Aperol
& Fresh Grapefruit

Bottled Beer

- Yards IPA, can 7
Downeast Cider, unfiltered can 7
Pilsner Urquell 6
Yuengling 5
Miller High Life 4
Miller Lite 4

Sparkling

Cremant de Bourgogne Maison Albert Bichot Burgundy, FR	15.00	50.00
Sparkling Rosé Faire le Fete Languedoc, FR	13.00	40.00
Pet Nat Johannes Zollinger "Revolution" Niederosterreich, AT	16.00	55.00
Champagne Laurent-Perrier Champagne, FR	50.00 375ml	100.00 750ml

Orange

Roussanne Chemins de Bassac Languedoc, FR 2022	16.00	60.00
Grenache Blanc Bonny Doon "Le Cigare" Central Coast, CA 2023	14.00	60.00
Sauvignon Blanc Vincent Roussey Touraine, FR 2023	15.00	50.00

Rosé

Draft Rosé Cantine Povero Piedmont, IT 2021	11.00	30.00
Cinsault Syrah Domaine Rimbert "Le Petit Cochon" Languedoc, FR 2023	14.00	45.00
Txakoli Ameztoi Rubentis Getaria, SP 2023	20.00	75.00

White

Chardonnay La Patience Rhone Valley, FR 2021	11.00	30.00
Vinho Verde Quinta do Ermizia Ronfe, PT 2023	14.00	45.00
Edelzwicker Domaine Ansen Alsace, FR 2022	13.00	40.00
Grüner Veltliner Markus Huber 'Terrassen' Traisental, AT 2019	14.00	45.00
Bordeaux Blanc Chateau de Claouset Bordeaux, FR 2023	15.00	50.00

Red

Cote du Rhone La Patience Rhone Valley, FR 2021	11.00	30.00
Pinot Noir Valdoret Languedoc, FR 2023	16.00	55.00
Zweigelt Brunn Kamptal-Niederosterreich, AT 2022	14.00	45.00
Beaujolais Domaine Romy Vieilles Vignes Les Pierres Dorées Beaujolais, FR 2021	15.00	50.00
Cabardes Château de Pennautier Languedoc, FR 2019	16.00	55.00
Super Tuscan Ciacci Piccolomini Tuscany, IT 2023	13.00	40.00

Desserts

serving La Colombe coffee

Spiced Pear Bread Pudding 8
with earl grey creme anglaise

Classic Creme Brulee. 8

Beignets. 8
served with whiskey brown butter

Affogato. 12
our espresso martini- the 'Adelie'
over homemade vanilla ice cream
chocolate & nutmeg

Homemade Ice Cream. 6
ask for today's available selection

Digestifs

Brandy

Ferrand 10 Generations. 19
Boulard Calvados Brandy VSOP. 17
Hennessy Cognac VS. 16
Marie Duffau Armagnac Napoleon. 14
Pear Williams Purkhart Eau de Vie. 13
E&J VS. 10

Scotch

Oban 14 year. 30
Laphroig 10 year. 20
Highland Park 12 year. 19
Johnny Walker Black. 14

Amara

Marseille Forthave. 17
Amaro Montenegro. 15
Nardini Rabarbaro. 12
Fernet-Branca. 12
Cynar. 12
Averna. 11

Liqueurs

Pernod. 14
Bailey's. 12
Frangelico. 12
Sambuca. 10
Homemade Limoncello. 9
Luxardo Amaretto. 8

Non-Alcoholic

Cocktails~

NA Noelle

non-alcoholic DHOS gin,
cranberry, herb syrup
& non-alcoholic sparkling wine 13

NA Marguerite

homemade non alcoholic
mezcal, grapefruit,
spicy rim 8

Shrub & Club

spiced cherry & orange 8

Beer~

Guinness 0.0 7

Athletic Hazy IPA 6

Wine~

Prima Pave Blanc de Blancs, 200ml split 16

Happy Holidays!
♥ Lizette