

FEATURED COCKTAILS

SEASONAL

BOBBING FOR BOURBON \$10

Makers Mark, apple cider, honey, all spice

THE DIRTY PEPPER \$11

House-infused peppercorn vodka, olive juice, balsamic & thyme marinated onions, house-made olive

FALL FASHIONED \$10

Bulleit Rye Whiskey, cinnamon simple syrup, orange, Six Penn cherry

AUTUMN NITES \$10

Captain Morgan, Frangelico, Pampelmousse Rose, blackberry puree, simple syrup, sours, fresh nutmeg, lemon twist

PUMPKIN MARGARITA \$10

Cabo Wabo tequila, goldschlager, pumpkin simple syrup, lemon & lime sours

CLASSIC

HENDRICK'S SAGE GIMLET \$11

Muddled limes, simple syrup & sage, Hendrick's gin, lime sours

ALMOST ARNIE \$10

House Made Limoncello, fresh mint & sweetened iced tea

MANHATTAN \$11

Makers Mark Bourbon, Sweet Vermouth and Angostura Bitters

SIX PENN MARTINI \$11

Tito's Vodka or Plymouth Gin & house marinated olives

SIX PENN SANGRIA \$10

Fresh muddled citrus fruits & Cointreau with Pinot Noir or Pinot Grigio

SIX PENN SEASONAL SANGRIA \$10

Fresh muddled apple, cherry, lemon, cinnamon simple syrup, pear liqueur, with Dry Rose

DESIGNATED DRIVERS \$6

NOJITO

Muddled limes, simple syrup, fresh mint, club soda

MOCK-GRIA

Fresh muddled citrus fruits lemon-lime soda

HOUSE-MADE SODAS & LEMONADE \$4

Ask your server about our house-made soda's and lemonade's

***Dietary alert! We make our lemon and lime sours fresh in-house with egg whites. ***

HALF BOTTLES

Le Contesse, <i>"Extra Dry" Prosecco Treviso</i> , Italy, N.V.	37
Adelsheim, <i>Pinot Gris</i> , Willamette Valley, OR, 2013	29
Frogs Leap, <i>Sauvignon Blanc</i> , Napa Valley, CA 2014	36
Trimbach, <i>Riesling</i> , Alsace, France, 2013	30
Adelsheim, <i>Pinot Noir</i> , Willamette Valley, OR, 2014 (375 ml)	53
Coltibuono, <i>Chianti Classico</i> , Tuscany, Italy, 2012	39
Chateau Ste. Michelle, <i>Late Harvest Riesling</i> , Columbia Valley, WA, 2014	48
Santa Julia, <i>Late Harvest Torrontes, "Tardio,"</i> Mendoza, ARG, 2014	39
Michele Chiarlo, <i>Moscato D'Asti</i> , Piedmont, Italy, 2012	35
Bouchaine, <i>Chardonnay, "Bouche D'Or,"</i> Napa Valley/ Carneros, CA, 2012 (500 ml) <i>Dessert selection</i>	52

LARGE FORMAT BOTTLES

Tandem, <i>Mácula, Cabernet Sauvignon/Merlot Blend</i> , Navarra, Spain, 2009 (1.5 Liter)	128
Bava, <i>Barbera D'Alba</i> , Piedmont, Italy, 2012 (1.5 Liter)	119
Marramiero, <i>Montepulciano D'Abruzzo, "Inferi,"</i> Riserva, Rosciano, Abruzzo, Italy, 2010 (1.5 Litres)	139
Ramon Bilbao, <i>Tempranillo, Crianza, Rioja</i> , Spain, 2012 (3 Liter)	119
Girard, <i>"Artistry" Meritage</i> , Napa Valley, CA, 2012 (1.5 Liter)	219

DESSERT & FORTIFIED WINES

By the glass

Santa Julia, <i>Late Harvest Torrontes, "Tardio,"</i> Mendoza, Argentina, 2014	14
Infinitus, <i>Moscato</i> , Castilian, Spain, 2010	10
Chateau Ste. Michelle, <i>Late Harvest Riesling</i> , Columbia Valley, WA, 2014	14
Sandemans, <i>Tawny</i> , Porto, Portugal, 10 year	12
Quinta Noval, <i>Late Bottled Vintage</i> , Porto, Portugal, 2005	15
Graham's, <i>Late Bottled Vintage</i> , Porto, Portugal, 2005	16
Blandy's, <i>Madeira</i> , 5 year old, Portugal	13
Finca Hispana, <i>Pedro Ximenez Sherry</i> , Montilla Morilles, Spain	12

BOTTLED BEER LIST

DOMESTIC BEER

Yuengling, Pottsville, PA	4.00
Bud Light, St. Louis, MO	4.00
I.C. Light, Pittsburgh, PA	4.00
Miller Lite, Milwaukee, WI	4.00
Penn Pilsner, Pittsburgh, PA	4.50

IMPORTED & SPECIALTY BEERS

Jack's Hard Cider, Biglerville, PA	6.00
Duvel Golden Belgian Ale, Belgium	13.00
Blue Moon, Golden, CO	5.50
Dogfish Head 60 min IPA, DE	5.75
Guinness Stout, Ireland	5.75
New Belgium Glütiny, Fort Collins, CO (GF)	7.00
Stella Artois, Belgium	5.50
Corona, Mexico	4.50
Full Pint, White Lightning, North Versailles, PA	6.00
Green Flash, Soul Style IPA, San Diego, CA	7.00
Lagunitas Ale, 12 th of Never, Petaluma, CA	5.75
Victory Prima Pils, Downingtown, PA	5.75
Bell's, Two Hearted Ale, Kalamazoo, MI	5.50
Sam Adams Seasonal, MA.	4.50
Deschutes, Black Butte Porter, Bend, OR	5.50
Buckler (Non-Alcoholic), Holland	4.00

ASK YOUR SERVER ABOUT OUR DRAFT BEERS

