COCKTAILS

GILDED NOIR $16
refined, lush, layered
bourbon | pear | lemon
simple | red wine float
*clarified

BLUE REVERIE $14
juicy, bright, pillowy
rum | egg white
lemon | blueberry ginger oleo

SILK & ASH $15
smoked, silken, herbaceous
greek yogurt mezcal
cucumber dill shrub
simple | lemon

AFTERGLOW $14
tangy, aromatic, bold
tequila | acid adjusted
blood orange cordial
winter spice syrup

VELVET EMBERS $16.5
spiced, robust, toasted
whiskey | pimento dram
turbinado | angostura
orange bitters

PYRUS & POD $15
crisp, plush, warming
cardamon vanilla vodka
pear puree | lemon | agave

GROVE & GARDEN $14
peppery, vegetal, vibrant
olive oil gin
grapefruit celery juice
black pepper syrup | lime

GARNET & SPICE $15.5
botanical, fragrant, jammy
apple brandy | allspice dram
lemon | vanilla | cinnamon
spiced hibiscus tea | pinot noir

DAISY DAZE $16
floral, smoky, sophisticated
mezcal | lillet | lemon

BEER

CONSHOHOCKEN BREWING LIFE COACH $10
hazy IPA | 5.2%

ALLAGASH $9
belgian white | 5.2%

CORONA LIGHT $7
light lager | 4%

GUINNESS PUB CAN $7.5
irish stout | 4.2%

STATESIDE BLACK CHERRY $9.5
vodka seltzer | 4.5%

DOWNEAST CIDER $8
seasonal rotation | 6%

HIGH NOON VODKA $8
seasonal rotation | 4.5%

HIGH NOON TEQUILA $8
seasonal rotation | 4.5%

GARAGE BEER $6
lime | 4%

SUN CRUISER $9.5
vodka & tea | 4.5%

ATHLETIC UPSIDE DAWN $7
lager | <.5%

ATHLETIC RUN WILD $7
ipa | <.5%



ASK YOUR SERVER ABOUT OUR *Rotating Drafts*

WINE

SPARKLING

GLERA $14 | $56
Acinum | Veneto, IT

GLERA & PINOT NOIR $14 | $56
Poggio Costa | Veneto, IT

SPARKLING HARD CIDER $14 | $56
Pieri Vineyard & Winery
Bucks County, PA

ROSÉ

VINHO VERDE $12 | $47
Sol Real (rosé) | Vinho Verde, Portugal

GRENACHE $14 | $56
Figuière Méditerranée | Provence, FR

WHITE

RIESLING $18 | $72
Markus Molitor | Mosel, GER

SAUVIGNON BLANC $14 | $56
Wai Wai | Marlborough, NZ

VERDEJO $16 | $64
Vidal Vidal | Rueda, ES

VERDECA $17 | $68
Alice | Puglia, IT

GRILLO $14 | $56
Doppio Passo | Sicily, IT

CHARDONNAY $17 | $68
Penns Woods | Chadds Ford, PA

RED

PINOT NOIR $18 | $72
Koha | Marlborough, NZ

MONTEPULCIANO $15 | $55
Feudi Bizantini | Abruzzo, IT

PINOTAGE $13 | $52
Lovely Creatures | Western Cape, ZA

RED BLEND $13 | $52
The Arborist | Paso Robles, CA

CABERNET SAUVIGNON $14 | $56
Lapis Luna | Lodi, CA

CABERNET SAUVIGNON $19 | $76
Andeluna | Mendoza, AR

AGLIANICO $15 | $60
Fattori Pagano | Campania, IT

MOCKTAILS

SCARLET BOTANICAL $14
spiced cran hibiscus punch
cinnamon simple
lemon | ginger beer

SOLSTICE DREAMSICLE $14
acid adjusted blood orange
cream soda syrup
club soda | heavy cream

SPICED VINE $14
spiced hibiscus tea
lemon | vanilla simple
cinnamon simple
apple cider | pinot noir

N/A ESPRESSO MARTINI $15
lyres coffee originale
espresso | simple
oat milk

NON-ALCOHOLIC WINE

BRUT SPARKLING $13
Azzenta, IT

RIESLING $13
Fritz Fisk, Germany

PINOT NOIR $13
One of One, CA

JOIN US FOR

Weekday Happy Hour!

MONDAY-FRIDAY
4-6PM
food & drink specials

A 3% convenience fee is added to all checks, unless using debit or cash. There will be a 20% gratuity added to all parties of six or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.