Cocktails ON DRAFT

S'MORES MARTINI 12
vodka, butterscotch, dark cocoa, honey, and cinnamon

IRON ABBEY'S OLD FASHIONED 12
Barrel-aged in house for 8 weeks with house-made aromatic bitters

FALL SANGRIA 12
White wine, Fireball, peach schnapps, rum, strawberry, orange juice, topped with Sprite

MARGARITA 12
Lunazul tequila with fresh fruit
Flavors: Lime, Passion Fruit, Strawberry, Mango, Pineapple, or Guava

Signature Cocktails

FALLING FOR GIN 16
In house barrel-aged gin, cranberry, apple, and lemon

WHISKEY WEATHER 20
Buffalo Trace Private Select, Sweet Vermouth, lemon, and dragon fruit

GOLDEN HOUR 16
Mi Campo reposado, pineapple, Sambuca, peach, and lemon

APPLE CINNAMON OLD FASHIONED 20
1792 Full Proof Private Select, apple, cinnamon, nutmeg, and vanilla

AMBER NIGHTS 14
Sheep Dog peanut butter whiskey, in house barrel-aged Old Overholt, Amaretto, lemon, apple, and a dash of black walnut bitters

RUM RUNNING 15
Bumbu rum, peach schnapps, cranberry, and pineapple

CAIPIRINHA 14
Cachaça and fresh lime, muddled with sugar
Flavors: Lime, Passion Fruit, Strawberry, Mango, Pineapple, or Guava

RASPBERRY VELVET 15
Dewar's, raspberry, and white creme de cocoa. With a salted caramel rim

Mocktails NON ALCOHOLIC

APPLE OF MY EYE 9
Apple juice, cinnamon, with a splash of Ginger Beer

CRANBERRY CRUSH 9
Cranberry juice, cinnamon, pomegranate syrup, and lemon

AUTUMN FIZZ 9
Vanilla, amarena cherry juice, topped with ginger ale and a cherry

WINES BY THE GLASS

House wines by the glass: Merlot, Malbec, Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, Moscato, and White Zinfandel 10

CHARDONNAY **CASTORO** 15/52
Paso Robles, California

SAUVIGNON BLANC **KURANUI** 14/54
Marlborough, NZ

PINOT GRIGIO **CANTINA CALDARO** 14/54
Alto Adige, Italy

RIESLING **PROST** 14/54
Mosel, Germany

MOSCATO **ARDILLA** 14/54
Valencia, Spain

ROSÉ PINTA **NEGRA** 13/50
Lisboa, Portugal

PROSECCO **ACINUM** 13/48
Veneto, Italy

PINOT NOIR **FOGSCAPE VINEYARDS** 15/52
Monterey County, California

CABERNET SAUVIGNON **AVIARY** 14/56
California

MALBEC **BODINI** 14/52
Mendoza, Argentina

TEMPRANILLO **FAUSTINO** 15/ 56
Rioja, Spain

MERLOT **SAGELANDS** 14/56
Columbia Valley, Washington

BOTTLES & CANS

BELL'S AMBER 7
American Amber Ale 5.8%

BELL'S TWO HEARTED ALE 8
India Pale Ale 7%

DELIRIUM TREMENS 15
Belgian Strong Ale 8.5%

HALF ACRE DAISY CUTTER 8
Pale Ale 5.2%

JEVER PILSNER 8
German Pilsner 4.9%

LA CHOUFFE BLONDE 12
Belgian Blonde Ale 8%

LA TRAPPE QUADRUPEL 12oz 15
Trappist Quad 10%

LEFT HAND MILK STOUT 8
Milk Stout 6%

NEW BELGIUM FAT TIRE 8
Golden Ale 5.2%

NEW HOLLAND DRAGON'S MILK 10
Stout 11%

NESHAMINY CREEK SHAPE OF HOPS TO COME 8
Double IPA 8.5%

REISSDORF KOLSCH 8
Kolsch 4.8%

SIXPOINT RESIN 8
Imperial IPA 9.1%

ST. BERNARDUS ABT 12 15
Belgian Quad 10%

TIRED HANDS ALIEN CHURCH 10
New England IPA 7%

TIRED HANDS CRUSHABLE CHURCH 7
Session IPA 4.8%

TIRED HANDS HOP HANDS 9
Pale Ale 5.5%

CIDERS

CIDERBOYS STRAWBERRY MAGIC 7
Hard Cider 5%

MAGNERS PEAR 7
Pear Hard Cider 4.5%

WHITE CLAW BLACK CHERRY 7
Hard Seltzer 5%

SURFSIDE 8
Hard Tea 5%

NON ALCOHOLIC

HEINEKEN 0.0 6
Lager .03%

GUINNESS 0.0 8
Stout 0.3%

ATHLETIC RUN WILD 8
IPA <.5%

BITBURGER DRIVE NA 8
Pilsner 0.0%

BOURBONS

Pricing is based on a 1oz pour

ANGEL'S ENVY 13
Kentucky 86.8p

ANGEL'S ENVY TRIPLE OAK 14
Kentucky 92p

BASIL HAYDEN 12
Kentucky 80p

BASIL HAYDEN TOASTED 12
Kentucky 80p

BULLEIT 12
Kentucky 90p

FOUR ROSES SINGLE BARREL 12
Kentucky 100p

JEFFERSON'S OCEAN 18
Kentucky 90p

KINSEY HONEY 10
Philadelphia 86p

KNOB CREEK 9YR 14
Kentucky 100p

MAKER'S MARK 10
Kentucky 90p

MICHTER'S US1 10
Kentucky 91.4p

RUSSELL'S RESERVE SINGLE BARREL 11
Kentucky 110p

WELLER SPECIAL RESERVE WHEATED 20
Kentucky 90p

WHISTLEPIG PIGGYBACK BOURBON 14
Vermont 100p

WIDOW JANE 10YR 16
Kentucky 91p

WOODFORD RESERVE 10
Kentucky 90.4p

WOODFORD DOUBLE OAK 14
Kentucky 90p

RYE

Pricing is based on a 1oz pour

ANGEL'S ENVY RYE 20
Kentucky 100p

BASIL HAYDEN'S DARK RYE 12
Kentucky 80p

BULLEIT RYE 12
Kentucky 90p

RITTENHOUSE RYE 8
Indiana 100p

SAZERAC RYE 10
Kentucky 90p

WHISTLEPIG PIGGYBACK RYE 14
Vermont 96.6p

SCOTCH

Pricing is based on a 1oz pour

BALVENIE CARIBBEAN CASK 14YR 20
Speyside 86p

GLENFIDDICH SINGLE MALT 12YR 13
Speyside 80p

JOHNNIE WALKER BLACK 12
Blend 80p

JOHNNIE WALKER BLUE 44
Blend 80p

LAGAVULIN 16YR 20
Islay 86p

OBAN 14YR SINGLE MALT 20
Highlands 86p

PRIVATE BARRELS

Handpicked by our team and exclusive to our location, rare pours you won't find anywhere else. Pricing is based on a 1oz pour

1792 FULL PROOF PRIVATE SELECT 14
Kentucky 125p

BUFFALO TRACE PRIVATE SELECT 14
Kentucky 90p

BLANTON'S PRIVATE SELECT 22
Kentucky 93p

ELIJAH CRAIG BARREL PROOF 15
Kentucky 114.6p

FEW BOTTLED IN BOND 14
Illinois 100p

LARCENY PRIVATE SELECT 14
Kentucky 109.3p

PATRÓN REPOSADO PRIVATE SELECT 14
Mexico 80p

MAKER'S MARK PRIVATE SELECT 16
Kentucky 110.6p

NOVO FOGO PRIVATE SELECT 14
Brazil 92p

WELLER FULL PROOF 28
Kentucky 114p

TROMBA PRIVATE SELECT 15
Mexico 80p

Don't see your favorite spirit? Ask your server about our full premium selection.

HAPPY HOUR

MONDAY - FRIDAY 4PM-6PM

Trivia

MONDAY 7PM-9PM

$5 DRAFTS #1-10 ON DRAFT LIST

$6 COCKTAILS OUR HOUSE STAPLES

$8 FIREBALL + STRONGBOW SHEEPDOG + GUINNESS

$6 COCKTAILS ON DRAFT

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$7 FOOD

WINGS
5 Jumbo Wings served with carrots, celery and bleu cheese
Mild | Hot | Burning Abbey | Dry Rub | Garlic Parmesan | Peach BBQ | Sriracha Honey | Mango Habanero | Thai Chili | Garlic Hot | Garlic Mild

CHEESESTEAK
(Half size) ribeye, caramelized onion, mushrooms, and cooper sharp cheese

DYNAMITE SHRIMP
(Half size) Crispy shrimp tossed in creamy spicy sambal aioli, scallions, and a lime wedge

NACHOS
(Half order) Tortilla chips, Pico de Gallo, black beans, jalapeno peppers, scallions, pub cheese, guacamole and sour cream on the side

BRISKET POUTINE
French fries, gravy, fried cheese curds, and braised brisket

CRISPY BRUSSEL SPROUTS
Brussel sprouts, lime aioli, and chili oil

BAVARIAN PRETZELS
soft pretzel sticks with beer laced whole grain mustard and pub cheese

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Items are cooked to your order.
For any dietary restrictions or Gluten Free options, please speak with your server. V Vegetarian