



Specialty Cocktails.

ALL AT \$17

HYATT AND MIGHTY

makrut infused rum, lemongrass, lavender,
passion fruit, grapefruit, lemon

SILENCE DOGOOD

vodka, gin, watermelon, fresh herbs, lemon

THE LAST CHANCELLOR

mezcal, reposado tequila, amaro, agave,
citrus, egg white

THE PHILLY BLUES

house blend of rums, dry curaçao, blueberry
oat orgeat, lime

LAW ABIDING CITIZEN

blanco tequila, chili peppah water, apple cider
vinegar, agave, lime

LOCAL OLD FASHIONED

bartender's choice local whiskey, angostura,
orange

Beer.

PLEASE SEE THE BOARD FOR A
SELECTION OF LOCAL DRAFTS!

BOTTLES/CANS

Michelob Ultra	6
Bud Light	6
Amstel Light	6
Yuengling	6
Heineken	6
Victory IPA	8
Citizen Cider	8

Wine.

BUBBLES

Cava Brut, Arte Latino, Spain	15/65
Prosecco, Acinum, Italy	15/65
Champagne, Moët & Chandon, France, NV	120

WHITE

Sauvignon Blanc, Twin Islands, New Zealand	16/66
Chardonnay, Montoya, California	17/70
Pinot Grigio, Ca' del Sarto, Italy	15/62
Reisling, Red Tail Ridge, New York	16/66

ROSE

Grenache, Rose Gold, France	16/66
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RED

Sangiovese, Bindi Sergardi, Italy	17/70
Pinot Noir, Muirwood, California	17/70
Malbec, Altosur, Argentina	18/74
Cabernet Sauvignon, DAOU, California	16/66

DESSERT

Marenco Moscato d'Asti, Italy	16/70
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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% AUTOMATIC GRATUITY