



La Luca Prosecco · Glera · Veneto, Italy · NV
crisp apple and peach with beautiful fine bubbles

*On Tap
 \$6*

White (By the Glass)

Berger Grüner Veltliner · Kremstal, Austria · 2025 / \$7
crisp pear, lime and mineral with a white pepper kick at the finish

Old Vine Chenin Blanc — Myburgh · Paarl, South Africa · 2025 / \$9
honeyed texture with quince, beeswax, and a citrus-driven finish that stays bright

Post Flirtation White · Roussanne / Marsanne / Muscat · California · 2023 / \$11
rich and aromatic with stone fruit, white flowers, and a full-bodied waxy texture

Barnard Griffin Chardonnay · Columbia Valley, WA · 2023 / \$11
apple and subtle richness without the heavy butter

Orange (By the Glass)

Santa Julia Orange Chardonnay · Skin Contact · Mendoza, Argentina · 2023 / \$11
orange wine is white wine made like a red, earthy, nutty, and completely unlike anything else we pour

Rosé (By the Glass)

Rosé of Pinot Noir — Prisma · Pinot Noir / Cinsault · Casablanca Valley, Chile · 2025 / \$8
a dry, pale rosé from coastal Chile — watermelon and fresh strawberry with a mineral finish

Red (By the Glass)

Rocco Nebbiolo D'Alba · Nebbiolo · Piedmont, Italy · 2021 / \$11
cherry and rose on the nose, like a pinot noir with muscles

Malbec Clasico — Altos Las Hormigas · Malbec · Mendoza, Argentina · 2023 / \$7
plush blackberry and plum with a violet note, rich and smooth

Piccini Toscana Poggio Alto · Sangiovese / Cabernet / Merlot · Tuscany, Italy · 2022 / \$12
earthy cherry with a soft finish, one of our most versatile food wines

Roto Cabernet Sauvignon · Cabernet Sauvignon / Syrah · Maule Valley, Chile · 2023 / \$10
blackcurrant and green herb with real structure

Champagne & Sparkling (By the Bottle)

Rocchina Prosecco Brut DOC · Glera · Veneto, Italy · 2020 / \$35
crisp apple and white peach with lively fine bubbles and a clean, dry finish

Gaston Chiquet Brut Tradition · Vallée de la Marne, Champagne · NV · 1/2 \$48 / Bottle \$90
grower Champagne Meunier-driven with brioche, orchard fruit, and limestone chalk

Paul Laurent Brut · Champagne · NV / \$65
75% pinot noir — 21 months on the lees vinous and structured with toasty depth

White (By the Bottle)

Paso a Paso Verdejo · Verdejo · Rueda, Spain · 2024 / \$30
crisp and aromatic with white peach and a lemon-herb finish

Mount Riley Sauvignon Blanc · Sauvignon Blanc · Marlborough, New Zealand · 2025 / \$38
passionfruit, lime zest, and a clean mineral finish

Donnafugata Anthilia · Catarratto · Sicilia DOC, Italy / \$44
bright and floral with citrus peel and almond — classic sicilian white

Old Vine Chenin Blanc Myburgh · Chenin Blanc · Paarl, South Africa · 2025 / \$42
honeyed texture with quince, beeswax, and a citrus-driven finish that stays bright.

Torbreck Woodcutters' Semillon · Semillon · Barossa Valley, Australia · 2024 / \$45
lively citrus and wax with a long, mineral-driven finish

Substance Chardonnay · Chardonnay · Columbia Valley, Washington · 2021 / \$55
rich and integrated — creamy texture, ripe apple, and toasted oak

Orange (By the Bottle)

Kiki & Juan Garnacha Blanca · Garnacha Blanca · Catalonia, Spain · 2024 / \$40
biodynamic 14 days skin contact amber hue, tannic grip, apricot and dried herbs

Rosé (By the Bottle)

M Chapoutier Belleruche Rosé · Grenache / Cinsault / Syrah · Côtes du Rhône, France · 2024 / \$55
dry and elegant with strawberry, white flowers, and a long clean finish

Red (By the Bottle)

Altos Las Hormigas Malbec Clásico · Malbec · Mendoza, Argentina · 2023 / \$35
practicing organic plush blackberry and plum with a violet note, rich and smooth

M Dean Cabernet Sauvignon · Cabernet Sauvignon · California · 2021 / \$35
sustainable dark fruit and cedar with a smooth, food-friendly finish

Fantini Sangiovese IGT · Sangiovese · Terre di Chieti, Italy · 2022 / \$55
ripe cherry, dried herbs, and soft tannins — excellent value from the adriatic coast

La Spinetta Colorino · Colorino · Toscana IGT, Italy · 2016 / \$65
aged 24 months in french oak earthy, structured, and distinctly tuscan

Signature Cocktails



Thorn Alley Sangria / \$8 glass - \$15 Pitcher for two

Spa Trip / \$10

Wheatley Vodka, Elderflower, Honey, Lemon, Cucumber

Feta Martini / \$12

Vodka or Gin, Feta Stuffed Olives

Locomotive / \$12

Larceny Bourbon, Aperol, Spiced Pear, Lemon

Zoe in Tulum / \$13

El Jimador Blanco, Orange Curaçao, Lime, Gelée Gelee Passion Fruit Foam

The Wanderer / \$12

Sazerac Rye, Calvados, Averna Amaro, Orange Bitters

Smoke & Stone / \$13

Rey Campero Mezcal, Contratto Vermouth, Carpano Antica, Bitters

Velvet Hour / \$12

Espolòn Tequila Reposado, Solerno Blood Orange, Lime & Egg White

Our Espresso Martini / \$12

St George Coffee Liquor, Frangelico, Orgeat, Vodka

Spritz

Aperol Spritz / \$9

The Italian Classic · Aperol, Club Soda, Prosecco

Yuki Spritz / \$10

OKA Yuzu Vodka, St Germain, Lemon, Prosecco

Keystone Spritz / \$9

Bluecoat American Dry Gin, Grapefruit, Thyme, lime, Prosecco

Mocktails

Day Trip / \$9

Herbal Concoction, Thyme, Lime, Elderflower Tonic

Switcher / \$9

Lyre's Whiskey, Ritual Aperitif, Spiced Apple, Lemon

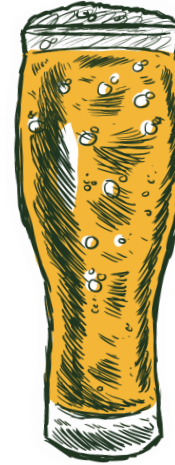
Bright Side / \$9

Lyre's Gin, Honey, Lemon, Grapefruit Soda

Keep Revving / \$9

Lyre's Agave, Lyre's Coffee, Espresso, Orgeat

Beers



Draught

Von C "OG Pils" Pilsner, Philly ABV 4.9% / \$7

Mainstay, Munich Helles Lager Philly ABV 5.0% / \$7

Cans

Kenwood, "Kenny" Lager PA 12 oz ABV 4.1% / \$5

Jakobus, German Pilsner NH 16 oz ABV 5.0% / \$8

Industrial Arts, Wrench, Hazy IPA NY 16 oz ABV 7.1% / \$9

Delirium, Tremens Belgian Tripel Belgium 16 oz ABV 8.5% / \$12

Chimay White, Belgian Tripel Belgium 12 oz ABV 8.0% / \$17

Love City Sylvie Stout, English-Style Oatmeal Stout 12 oz ABV 5.0% / \$7

Atomic Dog Hard Cider PA 12 oz ABV 5.5% / \$6

Sodas

Mexican Coke / \$3.50

Diet Coke / \$3.50

Mexican Sprite / \$3.50

Reading Soda Co. / \$3.50

- Black Cherry
- Orange Creamsicle
- Sarsparilla

- Refreshing Drinks -

Iced Tea / \$4

Our Blend of Black Teas

House-Made Lemonade / \$4

The Traveler Lemon-Limeade / \$4.75

Coffee Drinks

Drip Coffee / \$3.50

Cold Brew Coffee / \$5

Espresso / \$3.75

Macchiato / \$4

Cortado / \$4.25

Flat White / \$4.25 (sm) | \$5.75 (lg)

Cappuccino / \$4.50 (sm) | \$5.75 (lg)

Latte / \$4.50 (sm) | \$5.75 (lg)

Hot Tea

Loose Leaf / \$4.50

China Breakfast / \$4.50

Earl Grey / \$4.50

Green / \$4.50

Chamomile / \$4.50

Peppermint / \$4.50

Matcha / \$5