



WHAT'S ON TAP?

BEER TO GO! 32 oz CROWLER FILLS // 64oz GROWLER FILLS

CAN'T DECIDE? GET A FLIGHT // FOUR 4oz 10 //

MERCH // Hats 20 / Long-Sleeve T 25

MERCH // 64oz Growler 6 / Pint Glass 4 / Taster Glass 3 / T-shirts 20 / Sweatshirts 40

BRONZE	4.7% ABV, ESB, light & crisp with honey smoothness.	6.50 / pint
KICK IN THE PANTS	5% ABV, Kolsch style w/ German pilsner base malt, Herbsucker & Saaz hops.	6.50 / pint
WISS WHEAT	5.3% ABV, Witbier brewed with coriander, orange peel, dry hopped with Amarillo, citrus orange flavor, finished with Tahitian vanilla bean.	6.50 / pint
TODAY IS A GOOD DAY	5.8% ABV, American IPA hopped with amarillo, ekuanot, & simcoe, floral & citrus notes	7.00 / pint
	<i>10% of proceeds support Today Is A Good Day, providing support for families with babies in the NICU</i>	
POPPY'S PORTER	6.2% ABV, Cold brewed w/ 1lb of Poppy's Café House Blend and chocolate malt.	6.50 / pint
GALACTIC LOOSEY	6.6% ABV, NE IPA hopped w/ galaxy, citra & mosaic, citrus & passion fruit flavors.	7.00 / pint
MOTRA	7% ABV, West-coast style IPA with mosaic and citra hops, our flagship beer.	6.50 / pint
CLIMBING GOAT	7.5% ABV, doppelbock, full-bodied dark lager, malty, hints of chocolate, caramel, and honey. Named for the German word, "Ein bock", which means "billy goat"	6.50 / pint
CATHERINE'S ANCHOR	10% ABV, Russian Imperial Stout, heavy bodied with roasted chocolate flavors.	6.50 / 10oz
GUEST TAPS	Free Will Brewing, Some Earthly Delights , 4.4% ABV, tart grisette ale	6.50 / pint
	Roy Pitz Brewing, Dry Hopped Foeder Sour , 4.5% ABV, funky golden sour.	6.50 / 10oz

Half Pours Available \$4 | **Happy Hour** W-F 4-6pm // \$5 Beers // \$2 off wine, cider, and cocktails



COCKTAILS + WINE + CIDER



TINDER DATE	Gin, orange liquor, lemon juice, muddled cucumber, bitters, simple syrup	12
FIRESIDE CHAT	Rye, whiskey, ginger syrup, orange bitters	12
APPLE BOTTOM	Spiced rum, white rum, apple gastrique, all spice dram, lime juice	12
TAPROOM MULE	Citra hop-infused vodka, ginger beer	12
GIN+TONIC	Bluecoat Gin, tonic	8
VODKA SODA	Stateside Vodka, soda	8
RED (Penn Woods Winery) RESERVE CABERNET SAUVIGNON	Black cherry on the nose with a silky mid-palate. This wine has soft flavors of raisin that lead into a medium finish with earthy tannins	11
RED (Penn Woods Winery) CABERNET FRANC RESERVE	Radiantly bright, full bodied, and bursting with flavor. Fruit-forward aromas raspberry, vanilla, and sweet dark chocolate. Slightly acidic, firm tannins	8
WHITE (Penn Woods Winery) CHARDONNAY RESERVE	Green apple and nutmeg notes, finished with a hint of toasted nut and vanilla.	9
WHITE (Penn Woods Winery) SAUVIGNON BLANC	Soft green fruit aromas, flavors of tangerine peel and passion fruit at the finish, grapefruit pith, bright citrus flavor with succulent acidity and a touch of minerality.	9
CIDER	6.5% ABV, Stone & Key Cider.	8.00 / pint


NON-ALCOHOLIC | Orange Pelegrino \$3 // Apple Juice \$2 // Unsweetened Tea \$2 // Ginger Beer \$2 // Club Soda \$1.50

Hot Tea \$3 // French Press Calm Waters Coffee (Bristol, PA) \$5


APPETIZERS



GIANT EVERYTHING PRETZEL / 8.50  
Bavarian pretzel, everything bagel seasoning, mustard,
spicy cashew cheese sauce



SPICY NACHOS / 12  
Tortilla chips, spicy cashew cheese sauce, spicy chili,
pico de gallo, pickled jalapeno, vegan sour cream

ROASTED ROOT MEDLEY / 7.50 
Carrots, brussel sprouts, fingerling potatoes, fresh herbs,
chimichurri aioli



SPECIALTY SALADS AND SOUP


TAPROOM SALAD / 9 
Spring mix, charred vidalia, cherry tomato, shredded carrot,
farro, toasted sunflower seeds, house balsamic vinaigrette

CASHEW CAESAR SALAD / 10  
Romaine, Kale, cherry tomato, red onion, celery leaves,
shaved parmesan, croutons, cashew caesar dressing

BEEF BERRY SALAD / 15  
Arugula, roasted beets, strawberries, feta,
toasted hazelnuts, maple balsamic vinaigrette

FIRE PIT SALAD / 12
Arugula, red leaf, roasted corn, roasted red pepper, pickled red
onion, avocado, cocoa sunflower seeds, queso fresco, spicy smoked
chili vinaigrette

WINTER HARVEST / 13  
Spring mix, spinach, feta cheese, red onion, acorn squash, cranberry
vinaigrette, candied walnuts

BBQ BEEF & BEAN SOUP / 7.50 
Impossible meat, kidney beans, onion, tomato, BBQ broth

*Note: all salads can be made vegan upon request

Add Chicken 4.00 Add Roasted Tofu 2.00


BUILD YOUR OWN SALAD

STARTING AT 5.00



CHOOSE your GREENS

Arugula
Kale
Romaine
Spinach
Spring mix

CHOOSE your PROTEIN

Chicken 4.00 
Farro 1.00
Roasted tofu 2.00

CHOOSE your FINISH 1.00

Candied walnuts  
Cocoa sunflower seeds
Croutons

CHOOSE your DRESSING

Cashew Caesar 
Cranberry vinaigrette 
House balsamic 
Maple balsamic 
Smoked chili vinaigrette 

CHOOSE your ADD-INS 1.00

Avocado 2.00
Celery Leaves
Charred Vidalia
Cherry tomato
Dried cranberries
Feta Cheese
Pickled red onion
Roasted acorn squash 3.00
Roasted red pepper
Queso fresco
Red onion
Roasted beets
Roasted corn
Shredded carrot
Strawberries
Toasted hazelnuts

WOOD-FIRED CLASSIC NEAPOLITAN PIZZA

TRADITIONAL / 10

Organic tomato sauce & shredded mozzarella

TRENTON NAPOLI / 11

"Upside Down Pizza" – shredded mozzarella, organic tomato sauce, parmesan, oregano, fresh garlic

MARGHERITA / 12

Our classic pizza with organic Italian tomato sauce, fresh mozzarella, fresh basil, and parmesan

WHITE PIE / 13

Fresh garlic, shredded mozzarella, parmesan, romano, oregano, ricotta, fresh parsley

VEGGIE MODENA / 14

Organic tomato sauce, shredded mozzarella, oregano, cremini mushrooms, raw onions, spinach, aged balsamic

PRESTO BIANCA / 15

Fresh garlic, shredded mozzarella, parmesan, pecorino romano, oregano, arugula, pine nut pesto, ricotta, pine nuts

THE PONTZ / 15

Organic tomato sauce, shredded mozzarella, oregano, parmesan, local sweet Italian sausage, roasted onions, cremini mushrooms

SUNS N' ROSES / 15

Vegan sundried tomato pesto with almonds, shredded mozzarella, roasted zucchini, roasted mixed peppers, parmesan, oregano

SEASONAL PIZZA

BBQ CHICKEN / 14

shredded mozzarella, fontina, red onion, oven-baked chicken tossed in bbq sauce, chives

BUFFALO CAULIFLOWER / 15

creamy buffalo sauce, bleu cheese crumbles, fresh mozzarella, oven-roasted cauliflower, sweet pickled celery

CREATE YOUR OWN PIE / Starting at 10.00 with our TRADITIONAL PIE

All Fresh Mozzarella / 2.00

Garlic / .50

Ricotta / 1.50

White Pie Base / 2.00

Arugula / 2.00

Mushrooms / 2.00

Sausage / 2.00

Zucchini / 2.00

Baby Spinach / 2.00

Roasted Pepper / 2.00

Pepperoni / 2.50

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You can add any of the toppings to any pizza. All of our pizzas use a touch of extra virgin olive oil and Sicilian sea salt.

The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness in some individuals.

PASTA FAVORITES

CHEESE TORTELLINI / 15

Cremini mushrooms, roasted red pepper, fresh herbs, creamy mushroom sauce

FRA DIAVOLO / 12

Bucatini, long hots, red pepper flakes, rustic red sauce

BUCATINI PESTO / 14

cremini mushrooms, long hots, fire roasted zucchini, sesame spinach pesto

GNOCCHI / 13

Wilted fresh kale, oven-roasted brussel sprouts, crispy shallots, our very own Taproom beer sauce

PAPPARADELLE ALFREDO / 13

Spinach, broccoli, shaved parmesan, fresh herbs

BUCATINI RUSTICA / 14 or

Plant-based or beef meatball, rustic red sauce, basil

Add Chicken 4.00 Add Grilled Tofu 2.00

CREATE YOUR PASTA PLATE


STARTING AT 10.00

CHOOSE your PASTA


Filled tortellini 1.00


Papparadelle 

Gnocchi 


Bucatini 

CHOOSE your PROTEIN

Beef meatball 4.00 

Chicken 4.00 

Plant-based meatball 4.00 

Roasted tofu 2.00 

PICK your ADD-INS 1.00

Broccoli

Brussel sprouts

Cremini mushrooms

Fire-roasted zucchini

Long hots


Roasted red pepper

Spinach

Wilted fresh kale

CHOOSE your FINISH


Basil (no charge)

Crispy shallots 1.00 


CHOOSE your SAUCE

Alfredo

Creamy mushroom sauce

Taproom beer sauce 

Sesame spinach pesto 

Rustic red sauce 

DESSERT

Hazelnut Mocha Cookies / 5

Nutella, toasted hazelnuts, oats, and espresso chocolate chips

Hot Rishi Tea / 3

Ask about our flavors!

French Press Coffee / 5

Local coffee from Calm Waters roasted in Bristol, PA

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