

WINE & COCKTAILS

WINE

SPARKLING

PROSECCO GLASS 12 | BOTTLE 48
N.V. Luca Paretti Brut, Prosecco, IT

ROSÉ

ROSÉ GLASS 12 | BOTTLE 48
Breezette, Provence, FRA

WHITE

PINOT GRIGIO GLASS 10 | BOTTLE 40
Barone Fini, Trentino-Alto Adige, ITA

SAUVIGNON BLANC GLASS 12 | BOTTLE 48
Kim Crawford, Marlborough, NZ 2016

CHARDONNAY GLASS 14 | BOTTLE 56
Les Charmes, Macon-Lugny, FR 2017

RED

PINOT NOIR GLASS 12 | BOTTLE 48
Gerard Bertrand, FRA 2015

MALBEC GLASS 14 | BOTTLE 56
Ruta 22, Mendoza AR 2016

CABERNET SAUVIGNON GLASS 15 | BOTTLE 60
Josh Cellars, CA 2016

SIGNATURE COCKTAILS* 15

THE MATILDE

Espolòn añejo tequila, Smith & Cross rum, Banane du Bresil, Bolivian Cola bitters
boozy, tropical, banana-tinged

NEW ENGLANDER

Wild Turkey 81 bourbon, Famous Grouse scotch, Campari, IPA syrup, lemon, grapefruit
citrusy, balanced, refreshing

LEMBEEK, SO CHIC

Tito's vodka, Crème de Cassis, Crème de Framboise, lemon, Prosecco, rum spritz
juicy, bubbly, bright

MASTER BLENDER

Laird's Applejack, Rittenhouse rye, lemon, honey-aromatized wine syrup, Prosecco
funky, lemony, effervescent

HOLDING COURT 2.0

Slane Irish whiskey, Averna Amaro Graham's Ruby port, orange & Xocolatl mole bitters
vinous, chocolatey, rich

TIENES FUEGO?

Del Maguey Vida mezcal, hibiscus syrup, lime, rose water, club soda
spicy, smoky, tart

*Our signature cocktails are inspired by the flavor profiles of some of our favorite beer styles - enjoy!

POWER COUPLES** 22

SCOTLAND

single malt Scotch & Orkney Skull Splitter

IRELAND

single malt Irish whiskey & Porterhouse 20th Anniversary Celebration Stout

JAPAN

traditional Japanese whiskey & Hitachino Red Rice

CANADA

Canadian whiskey & Dieu du Ciel Rigor Mortis

UNITED STATES

American bourbon & Kentucky Bourbon Barrel Ale

**subject to availability

NON-ALCOHOLIC BEVERAGES

LEMONADE	4
JUICE	4
orange, grapefruit, cranberry	
SODA	4
Pepsi, Diet Pepsi, Sierra Mist, Orange Fanta, Ginger Ale	
BOTTLED WATER	7
Acqua Panna, San Pellegrino	

WEEKEND BRUNCH

SERVED FROM 10AM – 4PM SATURDAY & SUNDAY (FULL MENU ALSO AVAILABLE)

PLATES

NONFAT GREEK YOGURT & GRANOLA	9
fresh berries, pecans, honey	
EGG, BACON & AVOCADO SANDWICH*	14
Fontina, house pickles, jalapeño; home fries, mixed greens	
GIANT WAFFLE	14
warm fresh berries, maple syrup	
EGGS BENEDICT*	14
2 poached eggs, Westphalian ham, Hollandaise sauce; home fries, mixed greens; smoked salmon substitute for ham add 2	
HOUSE OMELET	14
Nueske bacon, cheddar, spinach; home fries, mixed greens	
FARMERS BREAKFAST*	15
eggs any style, breakfast sausage, griddled tomato, buttered sourdough toast; home fries	
CLASSIC FRENCH TOAST	16
berries, bananas, maple syrup	
POACHED EGGS, AVOCADO & PARMESAN ON CURRIED QUINOA*	16
pickled Brussels sprouts, parsley, chives	
HOUSE SMOKED BEEF BRISKET & FRIED EGGS*	16
cheddar, caramelized onions, BBQ sauce, spinach; home fries	

BRUNCH COCKTAILS

BLOODY'S

TWP BLOODY MARY	13
vodka, signature TWP bloody mary mix, signature TWP hot sauce, lemon	
SMOKEY MARY	15
tequila, mezcal, signature TWP bloody mary mix, South American hot sauce blend, house pickled veggies, lime	

BUBBLES

TWP MIMOSA	12
fresh OJ, lemon, honey, orange blossom & bubbles	
BOUQUET BELLINI	12
peach puree, rose water & bubbles	
BUBBLING UP	12
grapefruit juice, Cointreau, lavender bitters & bubbles	
TEMPEST NEGRA	14
tequila, lime, ginger beer & dark stout	

20% gratuity is added to parties of 6 or more

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness