

DRINK

SOCIAL DRINKS [50]

All social drinks are served tableside in 8oz infusion jars. By the glass: \$10

BOND STREET BOURBON

Jim Beam, lemon infused simple syrup, mint, lemons, water

GRILLED PINEAPPLE MOJITO

Malibu Pineapple, grilled pineapple puree, simple syrup, lime juice, mint, Sprite

RED SANGRIA

Absolut Mandarin, red wine, peach schnapps, cranberry, lemonade, Sprite

WHITE SANGRIA

Malibu Pineapple rum, Malibu Mango rum, sour apple pucker, white wine, triple sec, orange juice, simple syrup

SEASONAL INFUSION

Ask your server about our seasonal infusion jar selection

LIQUID NITROGEN MARTINIS [14]

Wait 2 minutes for the cloud and invisible liquid nitrogen to evaporate. Liquid nitrogen is served at -320 F. Direct contact may cause severe burns. Direct inhalation of vapor may cause dizziness.

CUCUMBER MARTINI

Hendricks Gin, Thatchers cucumber, lemonade

DIRTY VINCENT

Van Gogh citron, port wine cheese stuffed olives, olive juice

GRAPEFRUIT MARTINI

Absolut Ruby Red, lime juice, simple syrup, grenadine, Sprite

BELLINI MARTINI

Van Gogh peach, champagne, triple sec, Sprite

COCKTAILS

ALMOST MARGARITA [10]

Sauza tequila, Gran Marnier, agave nectar, mint, lemon, salt

BERRIED ALIVE [9]

Absolut Citron, Thatchers yumberry, muddled strawberries, blueberries, mint, basil, simple syrup, Sprite

ORANGE RUSH [10]

Voli orange vanilla, orange vodka, muddled oranges, orange juice, triple sec, Red Bull

SUNKISS [9]

Figenza vodka, Thatchers cucumber, club soda, orange, basil

OLD FASHIONED [10]

Makers Mark, sugar cubes, bitters, muddled orange and cherry

JOHN PALMER [9]

Firefly sweet tea vodka, muddled lemon and sugar cube, lemonade

MANCHESTER LEMONADE [9]

Bulldog gin, strawberry, raspberry, simple syrup, lemonade, Sprite

DRAFT BEER (\$6)

VICTORY PRIMA PILS

(Downingtown, Pa) 5.1% ABV

Appearance: slightly hazy/golden

Aroma: lemon peel with hints of spicy & floral hops

Taste: dry & piney with a subtle mineral edge

HEAVY SEAS GOLDEN ALE

(Baltimore, MD) 4.75% ABV

Appearance: deep gold

Aroma: floral and spicy hops

Taste: light citrus, bready notes, grain, light bodied, easy drinkability

STELLA ARTOIS

(Belgium) 5% ABV

Appearance: straw, golden color

Aroma: citrus, hints of herb and lemon zest

Taste: crisp, grassy, citrus hops

BEAR REPUBLIC RACER 5 IPA

(Healdsburg, CA) 7.0% ABV

Appearance: golden

Aroma: pine and citrus hops with a hint of honey and grass

Taste: bitter hops, grapefruit, lemon

STONE ARROGANT BASTARD

(Escondido, CA) 7.2% ABV

Appearance: dark amber

Aroma: hops, roasted malts, some pine

Taste: sweet, bitter and hoppy, big complex beer, extremely well balanced

ALLAGASH WHITE

(Portland, ME) 5.0% ABV

Appearance: deep opaque yellow, white head

Aroma: lemon zest, coriander, orange zest

Taste: light, crispy, fruity, wheat finish

GUINNESS STOUT

(Dublin, Ireland) 4.2% ABV

Appearance: black bodied, tan creamy head

Aroma: toasted malt, chocolate, coffee

Taste: toasted malt, coffee, slightly bitter, dry finish

YARDS PHILADELPHIA PALE ALE

(Philadelphia, PA) 4.6% ABV

Appearance: very dark brown, light tan head

Aroma: well hopped and malty at the same time

Taste: molasses, coffee, ginger, chocolate

DOGFISH HEAD INDIAN BROWN ALE

(Milton, DE) 7.2% ABV

Appearance: brown, reddish and amber tones

Aroma: hazelnut, vanilla, toffee

Taste: vanilla, hazelnut, sweet malts

DOGFISH HEAD 90 MINUTE IPA

(Milton, DE) 9.0% ABV

Appearance: rich amber/orange color

Aroma: citrus, pine, hops

Taste: sweet malt up front, hops citrus, well balanced

FLYING DOG ROTATING SEASONAL

Ask your server for today's featured Flying Dog beer selection

ROTATING SEASONAL

Ask your server for today's featured beer selection

BOTTLED BEER (\$6)

HEAVY SEAS LOOSE CANNON

(Baltimore, MD) 7.25%

21ST AMENDMENT HELL OR HIGH WATERMELON WHEAT

(San Francisco, CA) 4.9% ABV

VICTORY GOLDEN MONKEY

(Downingtown, PA) 9.5% ABV

DOGFISH HEAD 60 MINUTE IPA

(Milton, DE) 6.0% ABV

LONG TRAIL BLACKBERRY WHEAT

(Bridgewater Corners, VT) 4.0% ABV

OMMEGANG HENNEPIN (FARMHOUSE SAISON)

(Cooperstown, NY) 7.7% ABV

STONE LEVITATION

(Escondido, CA) 4.4% ABV

LAGUNITAS PILS

(Lagunitas, CA) 6.2% ABV

WOODCHUCK PEAR CIDER

(Middlebury, VT) 4% ABV

BROOKLYN BROWN ALE

(Brooklyn, NY) 5.6% ABV

CRISPIN HARD APPLE CIDER

(Colfax, CA) 5.0% ABV

ROGUE DEAD GUY ALE

(Newport, OR) 6.5% ABV

LANCASTER MILK STOUT

(Lancaster, PA) 5.3% ABV

HOEGAARDEN

(Hoegaarden, Belgium) 4.9% ABV

AMSTEL LIGHT

(Amsterdam, Netherlands) 3.5% ABV

HEINEKEN

(Netherlands) 5% ABV

HEINEKEN LIGHT

(Netherlands) 3.3% ABV

CORONA

(Mexico) 4.1% ABV

BLUE MOON BELGIAN WHITE ALE

(Golden, CO) 5.3% ABV

OSKAR BLUES OLD CHUB SCOTCH ALE

(Lyons, CO) 8.0% ABV

BOTTLED BEER (\$5)

BUD LIGHT

(St. Louis, MO) 4.1% ABV

BUDWEISER

(St. Louis, MO) 5.0% ABV

COORS LIGHT

(Golden, CO) 4.2% ABV

YUENGLING

(Pottsville, PA) 4.4% ABV

MICHELOB ULTRA

(St. Louis, MO) 4.2% ABV

WHITE WINE [GLASS/BOTTLE]

CHARDONNAY – Simply Naked Un-Oaked, California \$8/\$28

CHARDONNAY – Fog Head, California \$9/\$32

PINOT GRIS – Acrobat, Oregon \$8/30

SAUVIGNON BLANC – Cupcake, California \$8/\$28

RIESLING – Cold Creek, Washington State \$10/\$38

CHARDONNAY – La Crema, California \$38

CHARDONNAY – Darioush, California \$68

SAUVIGNON BLANC – Mont Gras, Chile \$30

PINOT GRIGIO – Sant' Elena Klodich, Italy \$41

RED WINE [GLASS/BOTTLE]

CABERNET – The Show, California \$8/\$32

PINOT NOIR – Aquinas, California \$9/\$32

MALBEC – Callia Alta, Argentina \$8/\$28

PETIT SYRAH – Carmen, Chile \$9/\$32

MERLOT – Gnarly head, California \$8/\$30

TEMPRANILLO – Rioja Vega, Spain \$8/\$30

ZINFANDEL – Folie a Deux, California 9/\$36

CARMENERE – Casillero de Diablo, Chile \$30

CABERNET – Maycas de Limari, Chile \$47

CABERNET – Sequioa Grove, California \$68

SYRAH – Antu, Chile \$48

RED BLEND – Escudo Rojo, Chile \$32

TEMPRANILLO – Vina Mayor Reserva, Spain \$52

PINOT NOIR – King Estate, Oregon \$47

SPARKLING [GLASS/BOTTLE]

BRUT RESERVA split – Segura Viudas, Spain \$9

PROSECCO – Cinzano, Italy \$9/\$30

CHAMPAGNE – Veuve Cliqout Yellow Label, France \$100

SEMI SPARKLING WHITE BLEND – Montand, France \$35

PROSECCO BRUT – Mionetto, Italy \$37



BOND STREET

S O C I A L