

BAR MENU

draft beer



MILLER LITE	4	1664 KRONENBOURG	7.50
COORS LIGHT	4	SAM SEASONAL	6
BLUE MOON	6.50	YUENGLING	4
GUINNESS	6	TONWOOD FUEGO	6.50
MODELO	6		

seltzers

STATESIDE VODKA SOD
ORANGE-PINEAPPLE-
LEMON CUCUMBER MINT

BLACK CHERRY-
WHITE CLAW 6

We are offering 3 Local rotating seasonal draft selections.

bottles & cans

ALLIGASH 6		
BUDWEISER 4.50		
BUD LIGHT 4.50		
COORS LIGHT 4.50		
CORONA 5		
CORONA LIGHT 5		
CORONA PREMIER 5		
HEINEKEN 6		
HEINEKEN LIGHT 6		
LAGUNITAS IPA 6		
MAXIMUS 2XIPA 6		
MICHELOB ULTRA 5		
MILLER LITE 5		
NESHAMINY CREEK 6		
SURFSIDE TEA 7		
STELLA LIBERTE 5		
TWISTED TEA ORIGINAL 5.50		
YUENGLING 4.50		
O'DOULS (N/A) 5		

wines

white wines

	GLASS	BOTTLE
ALTA LUNA PINOT GRIGIO (Italy) floral notes of peach & golden apple	9	34
SANTA MARGHERITA PINOT GRIGIO (Italy) dry crisp apples	12	46
OYSTER BAY SAUVIGNON BLANC (NEW ZEALAND) tropical fruits & bright citrus	12	46
CARL GRAFF RIESLING (Germany) green apples & honey	11	42
KENDALL-JACKSON CHARDONNAY (California) mineral honeycomb baked pie crust	10	38
BUTTER CHARDONNAY (California) apple pie, lemon with vanilla finish	12	46
CONUNDRUM WHITE BLEND (California) pear, apricot, and hint of citrus	12	46
DROUGHN VAUDON CHABLIS (France) dry, fruity citrus	14	54

red wines

	GLASS	BOTTLE
LA CREMA PINOT NOIR (California) pomegranate silk plum	12	46
RUFFINO CHIANTI (Italy) delicate violet plum, spicy finish	10	38
NOBLE VINES 337 CABERNET (California) soft red fruit	12	46
MONTEPULCIANO RESERVA (Italy) dried herbs, ripe berries, vanilla	11	42
FEDERALIST BOURBON BARREL CABERNET (California) toasted vanilla and spices	12	46
CARTLIDGE AND BROWNE MERLOT (California) red berry and cherry	10	38

Rose & sparkling wines

	GLASS	BOTTLE
WHISPERING ANGEL ROSE (FRANCE) pale pink, red berry fruit & floral	12	46
CHANDON GARDEN SPRITZ (Argentina)-bitter orange	12	N/A
LUNETTA ROSE PROSECO (France) – pale salmon color, fruity, red berries	12	N/A
BOLLA PROSECCO (Italy) – fruity, with lovely aromas of pear, apple, and peach	10	38
HAMPTON WATER ROSE- (France)- medium fruity & floral	12	46

house wines

GLASS 8

CHARDONNAY –
WHITE ZINFANDEL –
CABERNET SAUVIGNON –
MERLOT - PINOT NOIR

HAPPY HOUR

EVERYDAY

3PM-6PM

throughout restaurant

\$6 cocktails,

house wines, cosmo,
traditional & mules

\$2.50 domestic drafts

snack menu

\$5 TITO'S TUESDAY

all day, tito's cocktails

BRUNCH

saturdays & sundays

11am-2pm

r-bar sangria

pinot noir, peach schnapps, triple sec, apple
pucker, oj, simple syrup 11

limoncello martini

caravel limoncello, vodka, triple sec 11

rexy's relaxer

tito's vodka, pineapple, cranberry, oj 11

chocolate pretzel martini

chocolate vodka, hazelnut liqueur 11

cafe mocha martini

espresso, 3 olives espresso vodka, simple
syrup, baileys, chocolate liqueur 12

french kiss 75

bombay gin, lime, rose prosecco 12

spiced maple bourbon fizz.

bulleit bourbon, champagne, lemon,
spiced maple syrup 14

smoky harvest apple cider

margarita

casamigos mezcal, oj, apple cider, lime,
spiced maple syrup 14

vanilla fig dark & stormy Gino

Figenza vodka, kraken dark rum, vanilla,
lemon, splash ginger beer, 12

pumpkin pie sangria-

alta luna pinot grigio, pumpkin liquor
apple cider, sprite 11

sparkling Ashley pear cocktail

absolut pear vodka, vanilla, prosecco 12

sugar cookie cocktail

baileys almande (dairy free, vegan),
vanilla vodka, amaretto 12