



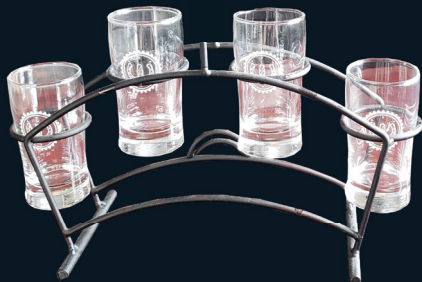
# BEER & WINE GARDEN

GastroPub • Lounge • Event Space • Catering



## WATER'S EDGE PREMIUM DRAFT

CRAFTED BY WORKHORSE BREWERY, KING OF PRUSSIA PA



### CORE DRAFT SELECTIONS

Golden Lager	ABV 5.2%	16oz
New England IPA	ABV 6.7%	16oz
West Coast IPA	ABV 7%	16oz

**FLIGHT OF 4 BEERS 9.00**

### SEASONAL MENU



### ADDITIONAL FEATURED DRAFTS

Miller Lite	16oz	3.50	22oz
Michelob Ultra	16oz	3.75	22oz
Down East Cider			16oz
Victory Summer Love			16oz
Kona Big Wave			16oz
Golden Road Mango Cart			16oz
Ommegang Witte	ABV 5.2%		12oz
Leinenkugel's Summer Shandy	ABV 4.2%		16oz
Yards IPA	ABV 7%		16oz

### CRAFT & CIDERS

- Victory Golden Monkey
- Victory Dirtwolf
- Victory Summer Love
- DownEast Pear Cider
- DownEast Black Cherry Cider
- Goose Island IPA
- Evil Genius Stacy's Mom
- Cape May IPA
- Flying Fish Hazy Bones
- 21st Amendment Blood Orange IPA
- 21st Amendment Hell or High Water Watermelon

### TEAS & SELTZERS

- |                     |  |
|---------------------|--|
| Twisted Tea         | Bud Light Seltzer  |
| Twisted Tea Light   | Mango   Black Cherry   |
| Pabst Hard Coffee   | Vizzy  |
| Smithworks Lemonade | Pineapple Mango   Blueberry Pomegranate   Strawberry Kiwi   Black Cherry Lime        |
|                     | Papaya Passionfruit   Raspberry Tangerine   Watermelon Strawberry   Blackberry Lemon |

### IMPORT & SPECIALTY

- Stella Artois
- Hoegaarden
- Corona
- Corona Light
- Corona Premier
- Heineken
- Guinness
- Not Your Father's Root Beer
- Sam Adams Seasonal
- Landshark
- Blue Moon

### DOMESTIC

- Budweiser
- Bud Light
- Bud Light Lime
- Michelob Ultra
- Coors Lite
- Yuengling Lager
- Rolling Rock
- Miller Lite
- Miller High Life



# Perfect Pairs



## PREMIUM POURS

## 6OZ 9OZ PAIR WITH ....

**Wycliff "California Champagne" California NV**  
*Refreshing bubbles and a touch a sweetness*

**Quack Quack Fries or  
Butternut Squah Soup**

**Pio Prosecco Veneto DOC NV**  
*Fresh peaches, creamy sparkle*

**Chicken Parmesan Eggrolls or  
Parmesan Brussel Sprouts**

**Hogue Riesling Columbia Valley 2017**  
*Apples, lime, melon; crisp and off-dry*

**Honey Glazed Stuff Pork Chop or  
Four Alarm Burger**

**Pacific Rim Chenin Blanc Columbia Valley 2018**  
*Blossom, ripe apples, honeydew*

**Sesame Ginger Salmon or  
Fish 'n Chips**

**Campanile Pinot Grigio Delle Venezie DOC 2018**  
*White flower, ripe peach, almond*

**Bruschetta Arugula Salad or  
Coconut Curry New Zealand Mussels**

**Lobster Reef Sauvignon Blanc Marlborough NV**  
*Intensely herbaceous, kiwi, passionfruit*

**Chef Chopped Salad or  
Charred Corn & Jalapeno Pizza**

**Pieropan Soave Classico Veneto 2018**  
*Delicate lemon, pear, almond*

**Eggplant Rollets or  
Fall Harvest Salad**

**Talbott Kali Heart Chardonnay Monterey 2018**  
*Baked white peach, Madagascar vanilla*

**Deconstructed Pot Pie or  
Garlic Lemon Shrimp Scampi**

**Fleur de Mer Rose Provence 2019**  
*Watermelon, white cherry, lavender*

**Smoked Barbecue Chicken Wrap or  
Brie & Fig Turkey Burger**

**Etude "Lyric" Pinot Noir Santa Barbara 2019**  
*Cranberry, rose petals, crushed slate*

**Philly Cheesesteak Pierogies or  
Cedar Plank Salmon**

**Allegrini Valpolicella Veneto 2019**  
*Ripe cherry, balsamic, pepper*

**Chicken Parmesan or  
Not So Traditional Pizza**

**J Lohr "Restaurant Cuvee" Merlot Paso Robles 2018**  
*Black plum, violets, baking spice*

**Meat Lover's Pizza or  
Deep Fried Ribs**

**Penfolds Max's Shiraz South Australia 2017**  
*Blackcurrant, bacon, licorice*

**Dirty Dog or Bacon Brie Burger**

**Predator Zinfandel Lodi NV**  
*Blackberry jam, tobacco, spice*

**Five Star Burger or Barbecue Ribs**

**Louis Martini Cabernet Sonoma 2017**  
*Blackcurrant, cedar, baker's chocolate*

**Bourbon Ribeye or Applewood  
Smoked Strip Steak**