



M I S T R A L

SPECIALTY COCKTAILS

Piña la Plancha

Del Maguey Vida Mezcal, Grilled Pineapple, Agave Nectar, Jalapeño, Fresh Lime - 13.

Supernova

Pallini Limoncello, Aperol, Sparkling Wine, Orange Blossom Water - 13.

Prussian Dark n' Stormy

Goslings Black Seal Rum, Art in the Age "Root" Liqueur, Ginger Beer, Lime - 12.

Rye 'talian

Bulleit Rye, Campari, Amaro Averna, Lemon, Orange Bitters - 14.

Killer Flamingo

Grapefruit-Orange Vodka, Grapefruit Bitters, Lillet Blonde, St. Germain - 13.

Mendoza

Buffalo Trace Bourbon, Dolin Rouge Vermouth, Angostura Bitters, Fernet Branca - 14.

Devil's Garden

Del Maguey Vida Mezcal, Banyuls, Raspberry, Agave, Rosemary, Rhubarb Bitters- 14.

Soulless

London Dry Gin, Canton, Ginger Beer, Lime, Ginger Ale - 12.

Kaffir Kiss

Del Maguey Vida Mezcal, Agave, Kaffir Lime Salt - 12.

DRAFT BEER

Mistral Pilsner- 5.1% abv - \$6
Princeton, NJ

Yards IPA 7% abv - \$6
Philadelphia, PA

Ayinger Bräu-Weisse 5.1% abv - \$6.50
Aying, Germany

Deschutes Obsidian Stout 6.4% abv - \$7.50
Bend, OR

Great Divide Titan IPA 7.1% abv - \$7.50
Denver, CO

Yuengling Lager 4.5% abv - \$5
Pottsville, PA

Allagash Tripel 9% abv - \$7.50
Portand, ME 10 oz Snifter

Sly Fox Saison Vos 6.9% abv - \$6.50
Phoenixville, PA

CLASSIC COCKTAILS

Corpse Reviver No. 2

London Dry Gin, Lillet Blonde, Lucid Absinthe, Lemon - 13.

Boulevardier

Bulleit Bourbon, Dolin Rouge Vermouth, Campari - 13.

Cable Car

Barbancourt 8 Year Old Reserve Rum, Cointreau, Lemon, Cinnamon-Sugar Rim -13.

Aviation

London Dry Gin, Luxardo, Lemon, Creme de Violette - 13.

Champs-Élysées

Cognac, Green Chartreuse, Lemon, Simple Syrup, Angostura Bitters - 14.

Bentley

Boulard VSOP Calvados, Banyuls, Sweet Vermouth, Aztec Chocolate Bitters - 14.

Lychee-Raspberry Soda [non-alcoholic]

Raspberry Purée, Lychee Syrup, Lemon, Club Soda - 5.

BOTTLED BEER

Lagunitas Sumpin' Sumpin' Ale 7.5% abv- \$7
Petaluma, CA

Stella Artois 5% abv - \$6

Tröegs Perpetual IPA 7.5% abv - \$7
Hershey, PA

*wine list continued on next page -->

-Beverage Director-
Steven Gullo, Advanced Sommelier, CMS