

	8oz/16oz
Arsenal Fighting Elleck Semi Sweet Cider 7.5% <i>Pittsburgh, Pennsylvania</i>	6.75 8oz
Franziskaner Hefeweizen 5% <i>Munich, Germany</i>	3.50/7
Smithwicks Irish Red Ale 5% <i>Dublin, Ireland</i>	3/6
Harp Lager 5% <i>Dublin, Ireland</i>	3/6
Yuengling Lager 4% <i>Pottsville, Pennsylvania</i> 🍷	2.50/5
Abita Peach Lager 4.5% <i>Abita Springs, Louisiana</i>	3.25/6.50
Penn Pilsner <i>Pittsburgh, Pennsylvania</i> 🍷	2.75/5.50
Coors Light 4.2% <i>Golden, Colorado</i>	2.50/5
Guinness Irish Stout 5% <i>Dublin, Ireland</i>	3/6
Young's Double Chocolate Stout 5.2% <i>Bedford, England</i>	3.50/7
Rivertowne Maxwell's Scottish Ale 5.1% <i>Pittsburgh, Pennsylvania</i> 🍷	2.75/5.50
Levity Hoodlebug Brown Ale 6.8% <i>Indiana, Pennsylvania</i> 🍷	3.25/6.50
Reclamation Everyman's Red Ale 6.3% <i>Butler, Pennsylvania</i> 🍷	4/8
Spoonwood Smoke & Oats Amber Ale 5% <i>Bethel Park, Pennsylvania</i> 🍷	3.50/7
Epic Wit Beer 5.1% <i>Salt Lake City, Utah</i>	3.25/6.50
Harpoon UFO Cranberry 4.8% <i>Boston, Massachusetts</i>	2.75/5.50
Full Pint Strawberry White Lightning 5.5% <i>North Versailles, Pennsylvania</i> 🍷	3.25/6.50
Harpoon IPA 5.9% <i>Boston, Massachusetts</i>	2.50/5
Yards Rival IPA 6.2% 🍷 <i>Philadelphia, Pennsylvania</i> 🍷	3/6
Shiner Wicked Ram IPA 6% <i>Shiner, Texas</i>	2.50/5
The Church Brew Works Thunder Cloud 7% <i>Pittsburgh, Pennsylvania</i> 🍷	2.50/5
Tröegs Perpetual IPA 7.5% <i>Hershey, Pennsylvania</i>	3/6
Noble Stein Gone For the Day IPA 6.3% <i>Indiana, Pennsylvania</i> 🍷	3.5/7

	8oz/16oz
Rhinegeist Penguin Blonde Stout 7% <i>Cincinnati, Ohio</i>	2.75/5.50
Dogfish Head Punkin Ale 7% <i>Milton, Delaware</i>	3/6
Ithaca Cayuga Cruiser Berliner Weisse 4.2% <i>Ithaca, New York</i>	3/6
Lancaster Baked Pumpkin Ale 7.5% <i>Lancaster, Pennsylvania</i>	2.75/5.50
180 and Tapped Quittin' Time Cream Ale 6.2% <i>Coraopolis, Pennsylvania</i> 🍷	3.50/7
Atwater Pumpkin Spice Latte 6.8% <i>Detroit, Michigan</i>	3/6
North Peak Mellow Cherry Hibiscus 7% <i>Traverse City, Michigan</i>	3/6
Pizza Boy/Gearhouse Pump Track IPA 5.8% <i>Enola, PA/Chambersburg, PA</i> 🍷	3/6
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	10oz
Victory Kirsch Cherry Gose 4.7% <i>Downingtown, Pennsylvania</i>	5.75
Southern Tier Cold Press Coffee Pumking 8.6% <i>Lakewood, New York</i>	5.75
Lavery Belfast Black Smoked Porter 7.5% <i>Erie, Pennsylvania</i>	4
North Country Lavender Abbey 7.1% <i>Slippery Rock, Pennsylvania</i>	6
Shubrew Botanical Gruit 6.7% <i>Zelienople, Pennsylvania</i>	5.50
Rusty Rail New England IPA 7.8% <i>Mifflinburg, Pennsylvania</i>	5.50
Lagunitas Nite Time Black Ale 8.2% <i>Petaluma, California</i>	7.25
Atwater Blueberry Cobbler Ale 8% <i>Detroit, Michigan</i>	7.75

BOTTLES

Crabbies Ginger \$7.75
Lindemans Framboise \$12
Stella Artois \$5.75
Sierra Nevada Pale Ale \$4.5
Chimay Blue \$11
Stone Arrogant Bastard \$16 22oz
Angry Orchard \$5.25

🍷 = LOCAL HAPPY HOUR BREW \$4
11/08/17

Vodka

Faber Gluten Free
Faber Cherry
Faber Vanilla
Faber Orange
Faber Citrus
Faber Pomegranate
Ketel One
Absolut
Grey Goose
Crystal Head

Tequila

Espolon Blanco
Espolon Añejo
Espolon Reposado
El Mayor Blanco
Corralejo Reposado
Jose Cuervo Gold
Jose Cuervo Silver
Patron Silver

Gin

FABER
Tanqueray
Beefeater
Hendricks
Blue Coat

Rum

Captain Morgan Spiced Rum
FABER White Rum
Myers Dark Rum

Whiskey

Bulleit Rye
Jack Daniels
Knob Creek Rye
Crown Royal
Jameson Irish Whiskey
FSPH Fire Whiskey

Wigle

Straight Rye
Quaker Strength
Straight Wheat
Dry Hopped

Bourbon

Jim Beam
Makers Mark
Bulleit
Woodford Reserve
Four Roses Single Barrel

Scotch

Dewars
Glenfiddich 12yr
Ardbeg 10yr
Johnny Walker Black
Johnny Walker Red
Macallan 10yr
Lagavulin 16yr

Moonshine

Country Hammer Apple Pie
Country Hammer Birthday Cake
Country Hammer Peach Sweet Tea
Country Hammer Mango Sweet Tea
Country Hammer Lemon Drop

Specialty

Kahlua Coffee Liqueur
Frangelico Hazelnut Liqueur
Dekuyper Peach Schnapps
Dekuyper Razzmatazz
Campari Aperitif
Pernod Anise Absinthe
Grand Marnier
Godiva Chocolate Liqueur
St.Germain Elderflower Liqueur
Art in Age Rhubarb Liqueur
Baileys Irish Cream
Southern Comfort
Drambuie

Wines

WHITES

Sogrape Gazela Vinho Verde, Portugal	\$6
Chateau Ste. Michelle Riesling, Washington	\$7
Pittsburgh Winery White Blend	\$7.50
Pittsburgh Winery Sauvignon Blanc	\$7.50
Pittsburgh Winery Chardonnay	\$8

REDS

667 Pinot Noir, California	\$8.50
El Coto Rioja Crianza, Spain	\$8
Trapiche Oak Cask Malbec, Argentina	\$7
H3 Cabernet Sauvignon, California	\$8
Ravenswood Shiraz, California	\$6
Pittsburgh Winery Red Blend	\$8

SPARKLING

Moletto Prosecco, Italy	\$8.50
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Sangria

Housemade Seasonal Sangria and Fruit	\$9
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Featured Cocktails

We got no food, we got no jobs, our pets heads are falling off! \$11

Espolon Reposado Tequila/Grand Marnier/Jalapeno Pumpkin/Lime

So you're telling me there's a chance! \$11

Ketel One Vodka/Pineapple Thyme Syrup/Cinnamon Tincture/Lime

No, it's a cardigan, but thanks for noticing. \$12

Bulleit Rye Whiskey/Allspice Dram/Apple Cardamom Shrub/Aromatic Bitters/Club Soda/Lime

Wanna hear the most annoying sound in the world? \$10

Bluecoat Gin/Chamomile Ginger/Honey/Lemon

What is the Soup Du Jour? It's the Soup of the Day. MMM, That Sounds Good. \$11

Bacon Peppercorn Bourbon/Pauls Family Farm Maple Syrup/Mole Bitters/Orange Bitters

You can't triple stamp a double stamp! \$12

Dewars Scotch/Drambuie/Lime/Ginger Beer

We landed on the moon! \$13

Myers's Dark Rum/Captain Morgan/Allspice Dram/Hibiscus-Grapefruit Oleo Saccharum/Lime/Ginger Beer/Cinnamon

Featured FABER Cocktails!

We're proud to support the Keystone States easy drinking liquors and they're all GLUTEN FREE!

****All FABER featured cocktails are only \$5 from 11:30am to Midnight every Friday***

Fire Side Martini \$8

FABER Gin/St. Germain Elderflower Liqueur/Pear Nectar/Aromatic Bitters/Lemon

Pomegranate Cosmo \$7

FABER Pomegranate Vodka/Triple Sec/Cranberry Juice/Lime

Dirty Shirley \$7

FABER Cherry Vodka/Ginger Ale/Grenadine/Lime

The 6290 \$8

FABER Orange Vodka/Rhubarb Liqueur/Cranberry Juice/Club Soda/Orange Pomander Bitters/Lime