



## SOUP & SALADS

### Housemade Soup Du Jour

Cup \$7

Bowl \$10

### Grilled Romaine Lettuce Wedge *MGF*

Cranberry Gorgonzola Horseradish Dressing, Cherry Tomatoes, Crispy Onion Straws, Bacon Bits

### Caesar Salad *MGF*

Romaine, Parmesan, House-Made Dressing, Garlic Croutons, Anchovy

### House Salad *GF*

Mixed Greens, Tomato, Onion, Cucumber, White Balsamic Dressing

### Beet Salad *GF*

Mandarin Orange, Goat Cheese, Fennel, Candy Cane Beets, Honey Mandarin Vinaigrette

### Arugula Salad *MGF*

Feta Cheese, Charred Bartlett Peas, Candied Pecans, Champagne Vinaigrette

#### Add To Any Salad

Shrimp...\$10 Chicken...\$6 Salmon...\$12

## Happy Hour in the JPub Tuesdays through Fridays

4:00-5:30

### Food and Drink Specials

## APPETIZERS

### Chorizo Queso Dip \$20 *GF*

Chorizo, Mexican Cheese Blend, Onion, Serrano, House-Made Corn Tortilla Chips

### 6 Wings \$14

House Brined Served With Celery, Carrots, And Blue Cheese

Choice Of: BBQ, Buffalo, Or Garlic Thai

### Short Rib Tater Tots \$18

Golden Tots, Conshy Beer Braised Short Rib, Scallion Garnish, Smoked Jalapeno Remoulade

### Steamed Littleneck Clams \$19 *MGF*

White Wine, Tomato, Garlic, Shallot, Toasted Ciabatta Bread

Add Linguine- \$8

### Tuna Sashimi \$20 *GF*

Mandarin Orange Glaze, Pickled Vegetables, Wasabi, Soy Ginger

### Truffle Flatbread \$16

Truffle Cream, Conshy Beer Braised Short Ribs, Arugula, Asiago

### Prawn Cocktail \$20 *GF*

5 Prawns, Lemon, Aioli, Cocktail

## ENTREES

### Grilled 8oz Filet Mignon \$46 *GF*

Gorgonzola Butter, Red Wine Reduction, Roasted Garlic Mashed Potatoes, Haricots Verts

### Pan Seared Chilean Sea Bass \$42 *GF*

Over Sweet Pea And Crab Risotto, Charred Lemon, Pea Puree

### Classic Jambalaya \$30 *MGF*

Shredded Chicken, Shrimp, Andouille Sausage, Tomato, Onion, Pepper, Cajun Seasoned Rice and Crostini

### Chicken Schnitzel \$32

Crispy Chicken With Cherry Tomato And Artichoke Salad, Over Garlic Crema, Roasted Pepper, And Linguine

### Scallop And Prawn Pappardelle \$40

Lump Crab, Caramelized Fennel, Sherry Cream

### Half Pound Wagyu Beef Burger \$22

Pretzel Bun, Cherry Pepper Relish Aioli, Crispy Onion Straws, Lettuce, Tomato, French Fries

### Chicken Pot Pie \$25

Puff Pastry Bread, Shredded Braised Chicken, Carrot, Peas, Celery, Rich White Gravy

### Lemon Butter Salmon \$35

Pan Seared, Herb Cous Cous, Roasted Asparagus And Carrot

### Grilled Pork Flat Iron \$30 *GF*

Marinated Pork, Fig Demi Glaze, Garlic Miso Collard Greens, Potato Gratin

### Classic Fish & Chips \$24

Coshy Beer Battered Cod, French Fries, Tartar Sauce, Pickled Cabbage

### Cauliflower Coconut Curry \$26 *GF*

Roasted Cauliflower, Seared Paneer, Chick Peas, Red Peppers, Onion, Lemon Grass, In A Coconut Curry Sauce Over Saffron Rice

20% Gratuity added to parties of 6 or more

To ensure better service, we cannot accommodate separate checks.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

## Signature Cocktails

(\$14.00)

- Espresso Martini* - Irvine's Vodka, Kahlua, Espresso  
*Bourbon Crush* - Northbound Bourbon, Triple Sec, Pineapple, Lemonade  
*Ambler Mule* - Boardroom Ginger Vodka, Ginger Ale, Lime  
*Black Manhattan* - Northbound Rye, Nocino Walnut Liqueur, Orange Bitters  
*Classic Martini* - Irvine's Vodka or Gin, Dry Vermouth  
*Negroni* - Irvines Gin, Campari, Sweet Vermouth  
*Cherry Old Fashioned* - Northbound Bourbon, Cherry Simple Syrup, Bitters  
*Aperol Margarita* - Turtle Rabbit Tequila, Aperol, Triple Sec, Lime, Orange Juice  
*Jamblertini* - Titos, Triple Sec, Pineapple Juice, Champagne  
*JAI Tai* - Mount Gay Rum, Malibu, Pineapple, Orange Juice, Grenadine  
*Rose Valley Cosmo* - Absolut Citron, Triple Sec, Rosé, Cranberry, Lime  
*Gin Richie* - Tanqueray, Lime Juice, Lemonade, Club Soda  
*Hugo Spritz* - Elderflower Liqueur, Champagne, Club Soda

## Wine By The Glass

(Available by the Bottle \$40)

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|---|------------------------------------|
| William Hill, Chardonnay, Napa \$13         | William Hill, Cabernet, Napa \$13  |
| Shades of Blue, Riesling, Germany \$12      | Trinity Oaks, Pinot Noir, CA \$11  |
| Squealing Pig, Sauv Blanc, New Zealand \$12 | Lyric, Pinot Noir, CA \$12         |
| Gabbiano, Pinot Grigio, Italy \$10          | Franciscan, Cabernet, CA \$12      |
| Banfi San Angelo, Pinot Grigio, CA \$11     | Proverb, Cabernet, CA \$11         |
| Fleur de Mar La Jolie Rosé, France \$12     | Riporta, Red Zinfandel, Italy \$12 |
| Pio, Prosecco, Italy \$12                   | Proverb, Merlot, CA \$11           |
| Santa Maria, Moscato, Italy \$11            | Los Cardos, Malbec, Argentina \$12 |
| Terra D'Oro, Chenin Blanc, CA \$13          |                                    |

## Wine By The Bottle

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|---|---|
| 7 Terra D'Oro, Chenin Blanc/Viognier, Clarksburg, CA \$42 | 70 The Seeker, Malbec, Mendoza, Argentina \$40          |
| 14 Pacific Rim, Riesling, Columbia Valley, WA \$40        | 81 Natura, Malbec, Chile \$40                           |
| 15 Daou, Rosé, Paso Robles, CA \$50                       | 85 Hahn SLH, Pinot Noir, CA \$60                        |
| 19 Joel Gott, Pinot Grigio, CA \$42                       | 91 St Hubert's The Stag, Pinot Noir, Central Coast \$45 |
| 20 Girlan, Pinot Grigio, Alto Adige, Italy \$45           | 93 J Lohr, Merlot, Paso Robles, CA \$45                 |
| 26 Joel Gott, Sauvignon Blanc, CA \$50                    | 100 Napa Cellars, Merlot, Napa, CA \$45                 |
| 29 Whitehaven, Sauvignon Blanc, New Zealand, \$45         | 103 Daou, Cabernet, Paso Robles, CA \$45                |
| 35 Hess, Shirltail Ranches, Chardonnay, Napa \$40         | 107 Predator, Cabernet, Lodi, CA \$40                   |
| 42 Daou, Chardonnay, Paso Robles, CA \$45                 | 109 Louis Martini, Cabernet, Napa, CA \$80              |
| 48 Cakebread Cellars, Chardonnay, Napa \$95               | 110 J Lohr, Hilltop, Cabernet, Paso Robles, CA \$55     |
| 49 Rombauer, Chardonnay, Carneros, CA \$75                | 122 Cakebread, Cabernet, Napa \$150                     |
| 51 Freixenet, Blanc de Blanc, CA \$40                     | 141 Daou Pessimist, Red Blend, Paso Robles \$50         |
| 52 Korbel, Brut, Sonoma \$50                              | 142 Predator, Zinfandel, Lodi, CA \$50                  |
| 55 Veuve Cliquot, Yellow Label, France \$125              |   |
| 58 Schramsberg, Brut Rose, North Coast, CA \$65           |   |
| 59 Avissi, Prosecco, Italy \$40                           |   |

## Beer By The Bottle

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|---|--|
| Miller Lite (4.2%) \$5.50                     | Yuengling (4.5%) \$5.50                  |
| Coors Lite (4.2%) \$5.50                      | Corona (4.6%) \$6.50                     |
| Guinness (4.2%) \$7.75                        | Michelob Ultra (4.2%) \$5.50             |
| Yards Philly Pale Ale (4.6%) \$7.5            | Bucklers (N/A) \$5.25                    |
| Dog Fish Head 60 Min IPA (6%) \$7             | Voodoo Ranger Hazy IPA (7.5%) \$7.75     |
| Stella Artois (5%) \$7.25                     | Blue Moon (5.4%) \$7                     |
| Rosenberger's Iced Tea and Vodka (4.5%) \$6.5 | Boardroom Orange Soda Vodka (4.5%) \$6.5 |

## Conshohocken Brewery

- "Ring The Bell" - Lager (4.8%) \$6  
"Type A" - IPA (7%) \$7  
"Life Coach" - Hazy IPA (5.2%) \$6  
"Puddlers Row" - Pub Ale, ESB (5.4%) \$6