



Happy Hour in the JPUB! 3:30-5:30 PM

Cocktails \$10

Espresso Martini

*Irvine's Vodka, Cantera Negra, Espresso
- Featured Variations -
Tequila • Bananas Foster • Du Jour*

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*

Cherry Old Fashioned

*Northbound Bourbon, Cherry Simple Syrup,
Bitters*

Peach Basil Margarita

*Turtle Rabbit Tequila, Peach Purée,
Fresh Lime Juice, Fresh Basil*

Draughts & Ready to Enjoy \$5

- **Ring the Bell Lager**
- **Type A West Coast IPA**
- **J.A.I Hazy IPA**
- **Puddler's Row ESB**
- **Michelob Ultra**
- **Seasonal Draughts**

Wine By The Glass \$9

- **Squealing Pig Sauvignon Blanc**
- **Banfi San Angelo Pinot Grigio**
- **Boen Pinot Noir**
- **Highlands Cabernet**



Happy Hour Food Specials

Roasted Cherry Tomato Bruschetta

\$2 per piece

*Fresh Basil, Pomegranate Glazed Shallots,
Grated Romano*

Crispy Wings

\$1.50 per wing

*Bone-in or Boneless
Choice of Buffalo, Garlic Thai, or
Rustic Italian*

Battered Fish Tacos

\$4 per piece

*Conshy Beer Battered Cod, Pickled
Cabbage, Pico De Gallo, Chipotle Crema,
Lime*

Voodoo Flatbread

\$12

*Grilled Chicken, Smoked Gouda, Red Onion,
Voodoo Sauce*

Roasted Pepper Hummus

\$10

Grilled Pita, Cucumber Carrot, Celery

Shrimp Cocktail

\$2 per piece

Garlic Aioli, Cocktail Sauce, Lemon Wedge

Philly Cheesesteak Egg Rolls

\$1.50 per piece

Classic Served with Spicy Ketchup