



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

### Cocktails \$10

#### **Espresso Martini**

*Irvine's Vodka, Cantera Negra, 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*

#### **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**
- **Nicolas Merlot**



## 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*