



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

Cocktails \$11

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 \$6

- **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 \$10

- **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