

# COLD & RAW

*served with assorted sauces and condiments*

SEASONAL OYSTERS 6/12 PCS . . . . . MP

LITTLENECK CLAMS 6 PCS. . . . . MP

CRAB COCKTAIL. . . . . 14  
*colossal crab, traditional rémoulade*

SHRIMP COCKTAIL . . . . . 14  
*kelchner's cocktail sauce*

Happy Hour Special Tuesday - Friday 4 PM TO 7 PM

EAST COAST OYSTERS . . . . . 2 per piece

## FROM THE KITCHEN

HOISIN BBQ  
PIG WINGS\* . . . . . 12  
*shaved radish and carrot*

BBQ CHICKEN  
SKEWERS\* . . . . . 9  
*grilled chicken, spicy bbq  
sauce, micro green salad*

FILET SLIDERS . . . . . 14  
*grilled tenderloin of beef, red  
onion chutney, horseradish  
on brioche bun with chips*

BLACK PEPPER  
CRUSTED TUNA\* . . . . . 10  
*seared rare, sesame aioli,  
soba noodles*

LOBSTER  
DUMPLINGS. . . . . 11  
*maine lobster, shaved  
carrot slaw, sweet soy*

TRUFFLED HOUSE  
CUT FRIES\* . . . . . 11  
*parmesan cheese,  
japanese shichi-mi  
tōgarashi seasoning*

EAST MEETS WEST  
PORK BELLY TACOS\* 10  
*house cured pork belly,  
lime juice, napa slaw,  
white corn tortilla*

\* Happy Hour  $\frac{1}{2}$  Off Specials Tuesday - Friday 4 PM TO 7 PM

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of foodborn illness, please notify us if you have any food allergies*

# REFRESHERS

*each selection 6*

## COCONUT LAVENDER LEMONADE

*lemon, coconut water, simple lavender*

## SPARKLING PEAR

*pear juice, honey, lemon,  
rosemary-ginger syrup, soda water*

## MINT JULEP

*mint, lemon, fresca, ginger ale*

# COCKTAILS

*each selection 12*

## PEAR TREE\*

*pear vodka, orange liqueur,  
lemon juice, simple syrup*

## RUBY-TINI\*

*ruby red vodka, grapefruit juice,  
lemon juice, champagne*

## LYCHEE BLOSSOM\*

*raspberry vodka, lychee liqueur,  
pomegranate & white cranberry juice*

## GINGER SPICE\*

*domaine de canton, bourbon,  
lemon juice, brandied cherry*

## VILLAGE SUNRISE\*

*tequila, lemon juice, elderflower  
liqueur, rhubarb bitters*

## GIN THYME GIMLET\*

*gin, raspberry syrup, lime juice, thyme*

\* Happy Hour Cocktails Tuesday - Friday 4 PM TO 7 PM  
*each selection 6*

# WINES

## Bubbles

DE PERRIER BRUT .....	9/36
<i>loire, france</i>	
MIONETTO PROSECCO.....	12/48
<i>veneto, italy</i>	

## Whites

CIELO DRY ROSÉ.....	8/32
<i>veneto, italy</i>	
CIELO PINOT GRIGIO.....	8/32
<i>veneto, italy</i>	
URBAN RIESLING.....	9/36
<i>mosel, germany</i>	
ARONA SAUVIGNON BLANC .....	10/36
<i>marlborough, new zealand</i>	
GATO NEGRO CHARDONNAY, “UNOAKED”.....	9/30
<i>central valley, chile</i>	
TANGENT ALBARIÑO.....	11/44
<i>edna valley, california</i>	
LAGUNA RANCH CHARDONNAY .....	14/56
<i>russian river valley, sonoma, california</i>	

## Reds

DELOACH HERITAGE RESERVE PINOT NOIR.....	10/40
<i>central coast, california</i>	
ATALIVA MALBEC .....	10/30
<i>mendoza, argentina</i>	
BOGLE VINEYARDS MERLOT.....	9/36
<i>north coast, california</i>	
GREYSTONE CELLARS CABERNET SAUVIGNON .....	10/36
<i>lodi, california</i>	
LOUIS JADOT.....	12/48
<i>burgundy, france</i>	
LUCA BOSIO BARBERA D’ASTI .....	13/52
<i>piedmont, italy</i>	
PEIRANO ESTATES OLD VINE ZINFANDEL .....	10/40
<i>lodi, california</i>	

# BEER

## Draughts

*drawn by the pint*

SAM SEASONAL.....	5.95
<i>massachusetts</i>	
SIERRA NEVADA PALE ALE.....	4.95
<i>california</i>	
BASS.....	5.95
<i>united kingdom</i>	
YUENGLING LAGER.....	3.95
<i>pennsylvania</i>	
COORS LIGHT.....	3.95
<i>colorado</i>	
GUINNESS STOUT.....	5.95
<i>ireland</i>	
GOOSE ISLAND IPA.....	5.95
<i>illinois</i>	
STELLA ARTOIS.....	5.95
<i>belgium</i>	
TROEGS PERPETUAL IPA.....	5.95
<i>hershey, pa</i>	
HOEGAARDEN.....	5.95
<i>belgium</i>	
VICTORY FESTBIER.....	5.95
<i>downingtown, pa</i>	
WEYERBACHER IMPERIAL PUMPKIN ALE.....	5.95
<i>easton, pa</i>	

## Bottles

*each selection 5*

AMSTEL LIGHT.....	<i>netherlands</i>
LABATT PILSENER.....	<i>canada</i>
HEINEKEN.....	<i>netherlands</i>
ANCHOR STEAM PORTER.....	<i>california</i>
ANCHOR STEAM LIBERTY.....	<i>california</i>
BUCKLER.....	<i>netherlands</i>
CORONA.....	<i>mexico</i>
STRONGBOW CIDER.....	<i>england</i>



## Blended Whiskey



DEWARS WHITE LABEL, SCOTCH/WHISKEY .....	8
JOHNNY WALKER RED LABEL .....	9
JOHNNY WALKER BLACK LABEL .....	11
JOHNNY WALKER BLUE LABEL .....	55
CHIVAS REGAL 12 YEAR .....	10



## Single Malt



GLENMORANGIE 18 YEAR .....	30
<i>highlands</i>	
GLENMORANGIE 10 YEAR .....	14
<i>highlands</i>	
OBAN 14 YEAR .....	17
<i>highlands</i>	
MACALLAN 12 YEAR .....	15
<i>speyside</i>	
MACALLAN 18 YEAR .....	65
<i>speyside</i>	
GLENLIVET 12 YEAR .....	9
<i>speyside</i>	
GLENLIVET 15 YEAR .....	24
<i>speyside</i>	
GLENLIVET 18 YEAR .....	25
<i>speyside</i>	
LAGAVULIN 16 YEAR .....	29
<i>islay</i>	
GLENFIDDICH 12 YEAR .....	12
<i>speyside</i>	
GLENFIDDICH 15 YEAR .....	14
<i>speyside</i>	
BALVENIE 12 YEAR .....	15
<i>highlands</i>	
BALVENIE 15 YEAR .....	22
<i>highlands</i>	



# DESSERTS



RED VELVET CUPCAKE.....	6
<i>cream cheese icing</i>	
VANILLA CRÈME BRULÉ .....	7
<i>fresh berries</i>	
HOT DIM SUM DONUTS .....	7
<i>raspberry, cream cheese, chocolate sauces</i>	
WHITE CHOCOLATE POT DE CRÈME.....	7
<i>blueberries and whipped cream</i>	
DEVIL'S CHOCOLATE CAKE .....	8
<i>chantilly cream</i>	
ICE CREAM ASSORTMENT .....	6
COCONUT CAKE .....	8
<i>mango compote</i>	



## Ports




SANDEMAN'S FOUNDERS RESERVE .....	11
TAYLOR FLADGATE 10 YEAR .....	12
TAYLOR FLADGATE 20 YEAR .....	22



## Cognac



COURVOISIER VSOP .....	13
COURVOISIER VS .....	9
REMY MARTIN XO .....	26
HENNESSY VS .....	10



*Earl's*  
NEW AMERICAN

TUESDAYS  
UNCORKED



BRING  
YOUR  
OWN  
BOTTLE  
OF WINE  
TO ENJOY  
WITH DINNER  
EVERY  
TUESDAY  
EVENING  
WITH NO CORKAGE FEE

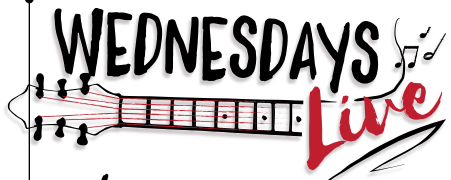
O · R · T · A · K · E

25% OFF

THE PRICE  
OF ANY  
BOTTLE  
OF WINE

FROM OUR WINE LIST.

NOT APPLICABLE FOR WINE BY THE GLASS.  
NOT VALID WITH PRIVATE FUNCTIONS OR BANQUETS.



*Live Music  
from 5-8 p.m.*

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## 2016 WINE DINNERS

GUARACHI WINE  
PORTFOLIO  
WINE DINNER

October 6

*a four course wine pairing  
event which begins with  
tuna tartar paired with  
pascual toso brut  
\$75 ++ per person*



6:00 p.m.

*For reservations,  
please call 215-794-4020*