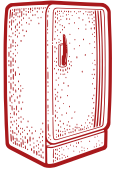


QUALITY



COCKTAILS



Freezer Martini

choose gin or vodka,
vermouth blend
choose olive/ lemon/ dirty

\$12

Dirty Dale
parmesan washed vodka,
oregano, marjoram, sea salt, olive

\$14

Wood Street Old Fashioned

bourbon, smoked citrus demerara,
bitters

\$11



Swizzle Royale

dark rum, pineapple rum, banana,
falernum, angostura bitters

\$12

Cosmo Kramer

vodka, triple sec, pomegranate shrub,
pineapple, lime

\$12



Milk Punch

white rum, coconut rum, pineapple,
lime, strawberry, chinese 5 spice,
clarified through whole milk

\$13



Hot & Bothered

peach infused tequila, habanero honey,
lime, house made tajin

\$12



Violet Lotus

butterfly pea infused gin,
creme de violette, lemon, lavender, bubbles

\$13

Barrel Rested

*batched and aged in
charred oak barrels*

Manhatttan
rye, sweet vermouth, bitters
Negroni
gin, sweet vermouth, apertivo, bitters
Sazerac
rye, brandy, absinthe, bitters

\$13



Pony Club

gin, cucumber, strawberry cordial,
basil, mint, lemon, egg white

\$12

Espresso Martini

boardroom vodka, aged rum,
coffee liquor, coffee demerara

\$12



BRUNCH COCKTAILS

RH Bloody Mary

vodka, house bloody mix

\$8

RH Bloody Maria

tequila, house bloody mix

\$9

Mimosa

pinnacle ridge sparkling,
fresh squeezed oj

\$9

Grand Hound

gin, hibiscus, grapefruit, soda,
black salt

\$12

Coffee Royal

sarsaparilla bourbon, dark rum,
amaro, espresso, vanilla cream,
absinthe

\$12

Orange Julia

vanilla & citrus vodka, triple sec, oj,
egg white, cream

\$12

WINE

\$10 a glass | \$36 carafe

Red

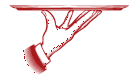
Eola Hills Pinot Noir
Eola Hills Cab Sauvignon
Bridge Lane Red Blend
S & K Super Tuscan

White

Eola Hills Pinot Grigo
Eola Hills Chardonany
Allegro Sav Blanc
Stony Run Gruner Veltliner

Sparkling

Pinnacle Ridge Sparkling



ENJOY A

Non-Alcoholic

COCKTAIL

Thirst Killer

coconut water, cherry syrup,
phosphate, bubbles

\$9

Pomegranate Elixir

pomegranate shrub, pineapple,
ginger beer, cbd

\$9

SEE REVERSE SIDE
FOR BRUNCH MENU



BRUNCH



MENU

SOUPS

Soup du Jour
\$9

SALADS

House

baby lettuce mix, shaved radish, sliced pear,
house made croutons,
golden balsamic vinaigrette
\$9

Mediterranean

chopped romaine, olives, feta, cucumber,
grape tomatoes, lemon-tahini dressing
\$10

Strawberry & Arugala

baby arugula, fresh strawberries,
toasted almonds, gorgonzola,
champagne vinaigrette
\$12

Add grilled chicken \$8 | Add grilled steak \$10
Add sautéed shrimp \$8

GOOD FOOD

Welcomes

GOOD COMPANY

SANDWICHES

Choose fries or sub salad for \$2

Cubano

house roasted pork loin, cured ham, swiss,
pickles, dijon, pressed crusty bread
\$16

The Burger

2, 3oz smashed patties, American cheese,
sauce, pickles, shaved onion,
sesame seed bun
\$14

Cheesesteak

chopped sirloin, cooper sharp, onions,
crusty long roll
\$15

Fish Tacos al Pastor

marinated mahi-mahi, grilled pineapple,
cilantro, onions, cotija cheese, flour tortillas
\$16

Gochujuang Sloppy Joe

hershberger heritage farms ground beef,
bell pepper, onion, Korean bbq sauce,
sweet & sour slaw, brioche bun
\$13

Fried Chicken

breaded fried cutlet, brioche bun,
pickles, chipotle mayo
ask for hot
\$14

SMALLS

Cheese & Chickpeas

whipped feta, yogurt, lemon,
roasted garlic, fried chickpeas,
olive oil, toasted naan
\$13

Mussels

du jour
\$15

Sexy Fries

house cut potatoes,
truffle oil, fresh herbs,
parmesan, hollandaise
\$11

Tater Tots

house made shredded potato tot,
beer-cheese fondue
\$10

Fish & Chips

lansdale lager battered hake filet,
hand cut fries,
crunchy coleslaw, tarter sauce
\$16

Wings

sauce du jour
\$14

Calamari

breaded & fried squid,
crispy banana peppers, citrus aioli
\$14

ENTREES

Eggs Benedict

smoked bacon, english muffin,
two poached eggs, hollandaise, hash brown,
fresh fruit
\$15

Chorizo Eggs Benedict

chorizo sausage patties, english muffin,
two poached eggs, hollandaise, hash brown,
fresh fruit
\$16

French Toast

deep fried brioche, candied walnuts,
brown sugar butter
\$16

Steak & Eggs

chimichurri marinated strip steak,
two poached eggs, hash brown, fruit
\$19

Avocado Toast

grilled baguette, smashed avocado,
sliced tomato, grilled asparagus and squash,
cashew cream, hash brown, fresh fruit
\$16 add poached eggs and bacon \$5

Chicken & Biscuits

fried chicken breast, white lilly biscuits,
poached eggs, gravy
\$16

Biscuits & Gravy

white lily biscuits, country sausage gravy,
poached eggs
\$16

RH Shrimp and Grits

cajun rubbed shrimp, white cheddar grits,
andouille cream, candied bacon
\$23

VEGETARIAN

Flatbread

house made flatbread, grilled and roasted
vegetables, cashew cream, cheese
\$15

Summer Vegetable Ratatouille

sauteed summer vegetables, white wine,
tomato, basil, goat cheese
\$16

Empanadas

red beans & rice, white cheddar, peppers,
onion, roasted corn salsa, chipotle cream
\$14

DESSERTS

Midnite Brownies

rich valrhona chocolate, ice cream,
powdered sugar
\$10

Vanilla Bean Pot de Crème

tahitian vanilla custard
\$10

Cast Iron Cookie

warm chocolate chip cookie,
toasted marshmallow, caramel cream,
freddy hill farms vanilla ice cream
\$10

KIDS

Kids Breakfast

cheesy scrambled eggs,
bacon, hash browns,
fresh fruit, biscuit
\$10

French Toast Sticks

deep fried brioche,
brown sugar butter, syrup
\$8

Burger

3oz patty, American cheese,
sesame seed bun, fries
\$10

Grilled Cheese

buttery toast,
American cheese,
fries
\$10

Chicken Tenders

fries
\$10

Mac & Cheese

cavatappi,
house cheese sauce
\$10

Midnite Brownie

ice cream,
powdered sugar
\$6

Vanilla Pudding

sweet vanilla
bean pudding
\$6