

Dear Guest,

Welcome. In history, a boilermaker is a trained craftsman who produces steel fabrications. In the 21st century, a boilermaker is a beer and a shot, most commonly composed of whiskey and a "light" beer. In Philadelphia, this combination is known as a "citywide." We've taken it a step further by utilizing our 40 taps of American Craft beer to select special pairings of liquor and beer.



THE BOILERMAKERS . . .

Aside from the classic "Citywide," we encourage you to enjoy these as a pairing and note the new flavors created on the palate. We suggest you sip the spirit first.

Florida: St. Somewhere Saison Athene w/ Aviation Gin / \$10
New York: Ommegang Witte w/ Dolin Dry Vermouth (chilled) / \$9
Pennsylvania: Victory Braumeister Pils w/ Philadelphia's Shine White Whiskey / \$10
Utah: Uinta Crooked Line Cockeyed Copper w/ Fino Sherry / \$10
Virginia: Cabinet Artisinal No Love Lost w/ Ragged Mt. Rum / \$9
Maryland: Stillwater Kopstootje w/ Bols Genever / \$12
Citywide: Pabst Blue Ribbon w/ Heaven & Hill Whiskey / \$5

AMERICAN CRAFT BEER . . .

All styles are served in their proper glassware & available in half-sized 6.5oz pours.
Legend: beer / style_abv / glassware / small pour, big pour

12 LOCAL CRAFT TAPS @ the LOCAL BAR

Nitro: Sly Fox O'Reilly's Stout / Irish dry stout_3.6% / brand-ware / \$2.5, \$5
McKenzie Saison Vatour Saison / saison_7% / tulip / \$3, \$6
McKenzie/Tired Hands/Earth, Bread, & Brewery Conifer / douglas fir saison_5.5% / tulip / \$4, \$7
Victory Braumeister Pils / tettnang hopped pils_5.5% / pils / \$2, \$4
Dogfish Head Midas Touch / spiced ale_9% / tulip / \$2.5, \$5
Dock St. Belgian Pale / Belgian pale_5% / tulip / \$3, \$6
Weyerbacher Insanity / bourbon cask-aged barleywine_11.1% / goblet / \$4, \$7
Troegs Hopback Amber Ale / American amber_6% / pint / \$2.5, \$5
Philadelphia Engine 1892 Chocolate Stout_6% / chocolate stout / British pint / \$2.5, \$5
Stoudts Karnival Kolsch / kolsch_4.8% / pils / \$2, \$4
Fegley's Brew Works Insidious / bourbon cask-aged stout_9% / goblet / \$4, \$7
Yards ESA / British-style amber ale_6% / British pint / \$2.5, \$5

28 NON-LOCAL CRAFT TAPS @ the DOWNSTAIRS BAR

PLEASE ORDER BY "NUMBER" !!!!!

1 Nitro: North Coast Old Rasputin (ca) / imperial stout_9% / British pint / \$3, \$7
2 Jolly Pumpkin Madrugada Obscura (mi) / sour stout_8.10% / tumbler / \$4, \$7
3 Half Acre Daisy Cutter (il) / american pale ale_5.20% / British pint / \$2.5, \$5
4 Founders Dirty Bastard (mi) / scotch ale_8.50% / British pint / \$2.5, \$5
5 Allagash Dubbel (me) / belgian dubbel_7% / brand-ware / \$3, \$5
6 Ballast Point Big Eye IPA (ca) / west coast IPA_6.80% / British pint / \$2.5, \$5
7 Cigar City Madura Brown Ale (fl) / brown ale_5.50% / British pint / \$2.5, \$5
8 Green Flash Le Freak (ca) / hoppy belgian golden_9.20% / tulip / \$4, \$6
9 St. Somewhere Saison Athene (fl) / funky saison_7.50% / tulip / \$4, \$7
10 Bells Oarsman (mi) / berliner weisse_4% / tumbler / \$3, \$6
11 Dark Horse Fore (mi) / smoked stout_8% / pint / \$3, \$6
12 Blue Point Toasted Lager (ny) / vienna lager_5.50% / mug / \$3, \$6
13 The Bruery Saison De Lente (ca) / saison_5.30% / tulip / \$4, \$7
14 Lost Abbey Judgement Day (ca) / belgian quadruple_6.50% / goblet / \$5, \$8
15 Maine Spring Peeper (me) / american pale_5.50% / British pint / \$3, \$7
16 Stillwater Kopstootje (md) / 'bols genever' saison_6.50% / tulip / \$4, \$7
17 Uinta Crooked Line Cockeyed Copper (ut) / barleywine_11.1% / goblet / \$5, \$8
18 Clown Shoes Hoppy Feet (ma) / black IPA_7% / British pint / \$3, \$6
19 Goose Island Matilda (il) / belgian golden_7% / tulip / \$4, \$6
20 Avery Salvation (co) / robust belgian dark ale_9% / goblet / \$4, \$6
21 Stillwater Existent (md) / dark saison_7.9% / tulip / \$4, \$7
22 Port Mongo (ca) / imperial IPA_8.5% / tulip / \$4, \$6
23 Ommegang Witte (ny) / belgian wheat_5.1% / brand-ware / \$4, \$6
24 Firestone Walker Double Jack (ca) / imperial IPA, 9.5% / tulip / \$5, \$8
25 Our Beer: Cabinet Heart & Soul (va) / pale ale, chamomile, citrus, 6% / tulip / \$3, \$6
26 Our Beer: Cabinet No Love Lost (va) / black farmhouse IPA, 7.8% / tulip / \$3, \$6
27 Guest: Hopfenstark Faust (ca) / Belgian tripel, 9% / tulip / \$6, \$9
28 Guest: Schneider Edel-Weisse (germany) / German wheat beer, 6.2% / wheat / \$6, \$9

BOTTLED BEER

12oz:

Dark Horse Double Crooked Tree IPA (mi) / imperial IPA_13.6% / \$6
Voodoo Wynona's Big Brown Ale (pa) / American brown ale_7.2% / \$5
Firestone Walker Union Jack (ca) / American ipa_7.5% / \$5
Russian River Damnation (ca) / Belgian golden ale_7.75% / \$9
Russian River Supplication (ca) / sour ale_7% / \$17

22oz:

Anchorage WhiteOut Wit (ak) / belgian white aged: French chardonnay barrels_6.5% / \$21
Alesmith IPA (ca) / west coast ipa_7.25% / \$11
Firestone Walker Sucaba (ca) / barrel-aged barleywine_13% / \$20

25oz:

Leelanau Good Golden Harbor (mi) / oak-aged biere de garde_7.5% / \$22
Ithaca Excelsior! White Gold (ny) / hoppy beligan_8% / \$14
Dogfish Head 75min (de) / hopped ale w/ maple syrup_7.5% / \$13
St. Somewhere Pays du Soleil (fl) / wild saison w/ palmetto berries, hibiscus_8% / \$13
Alesmith Old Numskull (ca) / barleywine_11% / \$16
Cigar City Guava Grove (fl) / saison w/ guava puree_8% / \$13
The Bruery Trade Winds Tripel (ca) / Belgian tripel w/ rice & thai basil_8.1% / \$15
Stillwater/Mikkeller two Gypsies Ourside (md/denmark) / saison_7.5% / \$15
Stillwater Existent (md) / dark saison_7.4% / \$15
Stillwater Cellar Door Bordeaux barrel-aged (md) / barrel-aged saison_6.8% / \$31
Nebraska Melange a Trois (ne) / Belgian golden ale aged in chardonnay barrels_10.2% / \$28
Jolly Pumpkin Fuego del Otono (mi) / sour belgian ale, chestnuts, spices_6.1% / \$19
Jolly Pumpkin Maracaibo Especial (mi) / sour belgian ale, cinnamon, cacao, orange_7.5% / \$19

CANNED

16oz:

Fabst Blue Ribbon (il) / light adjunct lager_4.74% / \$3

SIMPLE AMERICAN COCKTAILS . . .
Good things don't have to be complicated. 19th Century Classics.

Julep Board

Classic: bourbon, mint, sugar
Variation #1: dry vermouth, sweet vermouth, pear liquor, mint, sugar
Variation #2: tequila, mezcal, mint, sugar

Cobbler Board

Sherry Cobblers: fino (or) amontillado sherry, sugar, orange, berries
Whiskey Cobbler: bourbon, pineapple syrup, berries

Sazerac Board

Classic: rye, peychaud bitters, absinthe, sugar, lemon twist
Variation # 1: rye, cognac, peychaud & angostura bitters, absinthe, sugar, lemon twist

FOOD . . .

Served into the wee, wee hours of the morning.

SIDES

Fries / Yukon gold potatoes, truffle creme fraiche / \$5
Mac and Cheese / cheddar, gruyere, parmesan / \$8
Baked Beans / pork belly, molasses, maple / \$7
Country Potatoes / red bliss, bacon, cheddar / \$7
Haricot Vert / almonds, brown butter / \$8
Shrimp and Grits / tomato, bell pepper, cracked black pepper / \$8, \$17 (side, entree)
Cornbread / black pepper, cornmeal, butter / \$8

SANDWICHES (w/ fries)

Cheeseburger / 2 4oz patties, American cheese, malt sauce / \$12
Pork / smoked butt, BBQ sauce, bacon, fried egg / \$12
Two Dogs / turnip kimchi, cilantro, scallion, spicy mayo / \$9
Chicken / pulled breast, broccoli rabe, roasted peppers, garlic mayo / \$11

ROTISSERIE & CARVED MEATS (available daily 5-10pm)

Chicken / half or whole / \$9, \$16
Roasted Lamb Shoulder / 8oz or 1 pound / \$11, \$18
Prime Rib / 8oz or 1 pound / \$12, \$20