



OPENING MENU

SWEET

PIES

S'mores

Bourbon Ginger Pecan

ICE CREAM

Vanilla, Chocolate, Coffee, Vegan Coconut (From Blue Marble)

Hot Fudge Sundae

Shakes & Malts

Pie Shakes

Floats

CAKE

Mini Cupcakes – Lemon Lavender, Chocolate Salted Caramel, Maple Bacon

Vanilla Cake with Pink Frosting

ETC

Cocktail Caramel Corns – Dark & Stormy, Green Chile Margarita, Hot Toddy

Sticky Toffee Trifle

House-Made Sodas – Cherry, Vanilla

SAVORY

BISCUITS

Bacon Egg & Cheese, Grapefruit Jam & Butter, Mike's Hot Honey

CHEESE BALLS

Filled with Cheddar, Dill & Dijon

POPCORN

Sesame Chile, Movie Theater Butter

PIMENTO CHEESE & TRISCUITS

BOOZY

HONEYCHILE RIDER

Ford's Gin, Passion Fruit, Mike's Hot Honey, Lemon, Tiki Bitters

MASALA MANHATTAN

Rittenhouse Rye, Chai-Infused Vermouth, Bitters

UNION STREET COLLINS

Reyka Vodka, Hibiscus, Clove, Lemon, Aromatic Bitters, Seltzer

HOP TOAD (1910)

Banks 5 Island Rum, Giffard Apricot Liqueur, Lime, Bitters

DF SOUR

El Jimador Tequila, Lime, Cilantro

ROCK & RYE FLOAT

NY Distilling Rock & Rye, Coffee Ice Cream, Seltzer

ROOT & BEER FLOAT

ROOT Liqueur, Stout, Vanilla Ice Cream

PIÑA COLADA SHAKE

El Dorado Rum, Pineapple, Coconut Ice Cream (Vegan)

MARGARITA JELLOHHH SHOTS