

Local

We're honored to support local purveyors by featuring beer/spirit selections crafted in our beloved city and region.

beer

Yards Brewing Company Seasonal
(Philadelphia, PA)

Flying Fish Seasonal
(Summerdale, NJ)

Penn Brewery Seasonal
(Pittsburgh, PA)

Dogfish Head 60 Minute IPA
(Milton, Delaware)

Yuengling
(Pottsville, PA)

spirits

Blue Coat Gin (Philadelphia, PA)

Boyd & Blair Vodka (Glenshaw, PA)

Hudson Baby Bourbon (Gradiner, NY)

Hudson Manhattan Rye
(Gradiner, NY)

BAR + PATIO SPECIALS



\$1 ONE BUCK SHUCK

Our Chef's daily selection of oysters on the half shell \$1 each.

appetizers

Sun - Fri | 4 - 7PM & 9 - 11PM

7.00 appetizers

Smoked Salmon Flatbread
Prosciutto & Gorgonzola Flatbread
Small Tempura Shrimp Sushi Roll
Small Spicy Tuna Sushi Roll*
Bruschetta
Calamari
Small Maine Mussels
Tuna Tartare*
Grilled Chipotle Shrimp
Vietnamese Crab Spring Rolls
New England Lobster Roll
Creekstone Farms Sliders

3.50 lobster claws

special drink features

Mon - Fri | 5 - 7PM

\$1 off Draft & Bottled Beer
\$7 Martinis & Handcrafted Cocktails
\$8 Handcrafted Heavy Pours
\$6.5 House Wine (chardonnay & cabernet)
\$1 off Well Drinks
\$3.5 Oyster Shooter*

sunday only

1/2 off bottles of wine up to \$100
25% off bottles of wine \$100 and over

single malt scotch

BALVENIE 12 yr. (Speyside) 16
DALMORE 18 yr. (Highlands) 33
***GLENFIDDICH** 12 yr. (Speyside) 12
GLENKINCHIE 12 yr. (Lowlands) 16
***GLENLIVET** 12 yr. (Speyside) 13
***GLENLIVET** 15 yr. (Speyside) 15
GLENLIVET 18 yr. (Speyside) 18
HIGHLAND PARK 25 yr. (Orkney Islands) 35
***LAPHROAIG** 10 yr. (Islay) 14
***MACALLAN** 12 yr. (Speyside) 13
MACALLAN 15 yr. (Speyside) 19
MACALLAN 18 yr. (Speyside) 29
OBAN 14 yr. (Highlands) 17
YAMAZAKI (Japan) 39

scotch flights \$15

Choose any 3 scotches noted with (*).
1 oz. pours served with your preference
of ice or water.

cappuccino & coffee

All coffee drinks are made with LaColombe Coffee.

IRISH COFFEE (Jameson or Bushmills) 9.5
BUTTERNUT
(Frangelico, Butterscotch & Brandy) 9.5
ORANGE GLAZE (Kahlua & Grand Marnier) 9.5
SWEET TOOTH (Amaretto & Raspberry) 9.5
TWIST (Tuaca & Dark Creme de Cacao) 9.5

port

COCKBURN'S 10 yr. Tawny Porto 11
FONSECA 20 yr. Tawny Porto 14
GRAHAM'S SIX GRAPES Vintage Porto 9
MONTEVINA TERRA D'ORO Zinfandel Port 9

blends

CHIVAS REGAL 12 12.5
JOHNNIE WALKER BLACK 12
JOHNNIE WALKER BLUE 39
JOHNNIE WALKER RED 11.5

single barrel, small batch bourbons & ryes

ANGELS ENVY 15
BAKER'S 13.5
BASIL HAYDEN 13.5
BOOKER'S 13.5
BULLIET RYE 11
HUDSON BABY 15
HUDSON MANHATTAN RYE 18
KNOB CREEK BOURBON 12.5
KNOB CREEK RYE 13
MAKERS 46 13
WHISTLE PIG RYE 18
WOODFORD RESERVE 12.5

cognac

COURVOISIER VS 12.5
COURVOISIER XO 19
HENNESSY VSOP 13
REMY MARTIN VSOP 13
REMY MARTIN XO 25
REMY MARTIN 1989 60
REMY MARTIN LOUIS XIII
1oz. 125 | 2oz. 225

appetizers

TEMPURA SHRIMP SUSHI ROLL
Avocado, carrot, sesame, scallion
Small 9 | Large 13

SPICY TUNA SUSHI ROLL*
Cucumber, yuzu mayo, Sriracha
Small 9.5 | Large 14

SMOKED SALMON FLATBREAD
White sauce, onion, caper, watercress 11

PROSCIUTTO & GORGONZOLA FLATBREAD
Italian cheeses, bbq sauce, onion, apple 12

MINI NEW ENGLAND LOBSTER ROLLS
Sweet bun, lobster salad, watercress 12.5

GOAT CHEESE BRUSCHETTA
Tomato basil cruda, focaccia crisps 11

CHIPOTLE GRILLED SHRIMP
Corn & black bean relish, lime sour cream 13

CALAMARI
Crisp fried with jalapeños and carrots 13

AHI TUNA TARTARE*
Avocado, mango, pineapple stack, cilantro oil,
crisp corn tortilla 14.5

JUMBO LUMP CRAB CAKES
Creole remoulade and mango tartar 19

STEAMED MAINE MUSSELS
White wine and garlic Small 9.5 | Large 14

VIETNAMESE CRAB SPRING ROLLS
Daikon, avocado, mint, basil, shiro miso. 13

SHRIMP COCKTAIL
Served with cocktail & remoulade sauces 17

CHILLED SHELLFISH PLATTER
Oysters, shrimp, lobster claws, King Crab legs,
cocktail sauce, creole remoulade, fresh minced
horseradish 59 (serves 2-3) 98 (serves 3-5)

CHARCUTERIE & CHEESE BOARD
Prosciutto Di Parma, Rosette De Lyon, Chorizo
Vela, Red Spruce 4-year cheddar, Manchego,
Romao, with mustards, pickles, grilled bread 19

FRESH SHUCKED OYSTERS*
Please ask your server for a variety of our
fresh oysters.

† We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Devon's featured bubbly cocktail – 14

ON YOUR MARC mini La Marca Prosecco popped tableside and served with St. Germain Elderflower Liqueur, bowl of cherries

handcrafted classic martinis & cocktails – 12

EASTSIDER

Muddled cucumber with Hendrick's Gin, fresh-squeezed lime juice, fresh mint

STRAWBERRY BASIL MOJITO

Mt. Gay Eclipse Rum, muddled strawberries and sweet basil, fresh-squeezed lime juice served over crushed ice

PACIFIC PUNCH

Cruzan Guava & Mango Rums, Malibu Rum, pineapple, fresh-squeezed lemonade, Firefly Sweet Tea Vodka float

MOSCOW MULE

Tito's Handmade Vodka, Fever-Tree premium ginger beer, fresh-squeezed lime juice served over crushed ice

BOURBON BASIL SMASH

Maker's Mark Bourbon, fresh-squeezed lemon, basil, lemon zest served over crushed ice

X-RATED MARTINI

Sky Vodka, X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges & Brazilian passion fruit), grapefruit juice, cranberry juice

SPARKLING BLACKBERRY MARTINI

Stoli Vodka, Chambord, fresh-squeezed lemon juice, Prosecco float

handcrafted heavy pours

SAZERAC

Knob Creek Rye, Peychaud's Bitters, Regan Orange Bitters, Lucid Absinthe rinse, muddled sugar cube 12

CORPSE REVIVER #2

Boodles Gin, Lillet Blanc, Cointreau, Lucid Absinthe rinse, fresh lemon juice 12

DOWNTOWN DANE

1792 Small Batch Bourbon, Cherry Heering liqueur, Peychaud's Bitters, Regan Orange Bitters, fresh lemon juice, muddled sugar cube, with Amarena cherries over crushed ice 13

bottled beer

CRAFTS, IMPORTS & MICRO 6.5

Amstel Light

Corona

Estrella Damm Daura (gluten free)

Heineken

Samuel Adams Boston Lager

Sierra Nevada Pale Ale

St. Pauli Girl NA

draft beer

CRAFT, IMPORTS & MICRO 6.5

Blue Moon Belgian White

Guinness Stout

Stella Artois

Yards Seasonal

Flying Fish Seasonal

Dogfish Head 60 min IPA

Yuengling Lager

Penn Brewery Seasonal

beer flights \$8

Choose any four beers offered on draft.

Ask our staff about our local & seasonal selections

