

Wine Bar Menu

VEGETARIAN FRENCH ONION SOUP 6

Rustic Crouton, Jarlsberg Swiss

FISHERMAN'S WHARF CHOWDER 8

Clams, Shrimp, Scallops, Salmon, Sourdough Bread Bowl

TAPAS PLATTER for two 22

- ❖ Jamison Farms Merguez Sausage Bruschetta, Roasted Eggplant, Tomato, Hidden Hills Feta, Basil Puree
- ❖ Wild Caught Gulf Shrimp Tempura, Sweet Soy, Spicy Sesame Pickled Cucumber, White Truffle Wasabi Mayo
- ❖ Local Three Onion Cannelloni, Mushroom, Arugula, Emmentaler Swiss, Ricotta, Provolone, Creamy Beurre Noisette
- ❖ Mojo Criollo Marinated Filet Mignon Pinchos, Harrisa Mayo, Apple Slaw
- ❖ Seared Diver Scallops, Butternut Squash Puree, Apple Cider Reduction, Chipotle Dusted Crispy Potato

WILD MUSHROOM FLATBREAD 12

Oven Roasted Tomato, Kalamata Olive, Firefly Farms Chevre, Cilantro Pesto

TEMPURA SHRIMP 12

Wild Caught Gulf Shrimp, Spicy Sesame Pickle Cucumber, Sweet Soy, White Truffle Wasabi Mayo, Local Micro Greens

AVOCADO AND CRABMEAT TIAN 13

Crouton, Spicy Mayonnaise, Cucumber, Tomato, Red Onion, Chili Oil

JAMESON FARMS MERGUEZ SAUSAGE BRUSCHETTA 14

Toasted Baguette, Roasted Eggplant, Tomato, Hidden Hills Feta, Basil Puree

CHEESE PLATE 15

Chef's Selection of Local Artisanal Cheese, Fruit, Nuts and Grilled Flatbread

MED PLATE 10

Flageolet Hummus, Roasted Beet and Greek Yogurt Dip with Lemon and Local Bolton Feta, Quinoa Tabbouleh, Imported Olives, Grilled Pita

PITTSBURGH BISTRO SALAD 12

Field Greens, Romaine, Aged Cheddar, Tomato, Hard Boiled Egg, Cucumber, Shoestring Potato

Choice of: Filet Mignon, Loch Duart Salmon*, Amish Chicken Breast*

Sandwiches

PORTABELLA SANDWICH 9

Housemade Mozzarella, Cream of Spinach and Red Pepper, Mushroom Essence, Ciabatta

GRILLED AMISH CHICKEN BREAST 10

Free Range Chicken, Crispy Pancetta, Homemade Mozzarella, Roasted Red Pepper, Cilantro Pesto, Ciabatta

BAJA FISH TACOS* 11

Reyna's Flour Tortilla, Spicy Tempura, Pineapple Pico de Gallo, Harissa Crema

ORGANIC GRASS-FED BEEF BURGER* 12

Ron Gargasz Farms Grass Fed Beef Burger served with Lettuce, Tomato and Pickle

Choice of toppings: Caramelized Onions, Sautéed Mushrooms, Smoked Bacon Avocado

Choice of Cheese: Aged Cheddar, Jarlsberg Swiss, Point Reyes Blue, Firefly Farms Chevre, Homemade Fresh Mozzarella

OUR COMMITMENT TO THE EARTH AND PLATE

We believe that the integrity of our ingredients is what defines our dishes. The creation of our dishes is driven by the flavors of the season, the exceptional local, sustainable and organic products harvested at their peak. We meticulously choose purveyors and farmers that inspire us. Those that treat the earth and their food with the same passion and love that we have are our partners in creating a beautiful, gratifying meal; Penn's Corner Farm Alliance, Jamison Lamb Farms, Firefly Cheese Farms, Ron Gargasz organic grass fed cattle rancher to list just a few.

**For items that are cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Brews by the Bottle

Miller Lite	4
Coors Lite	4
Amstel Light	5
Yuengling	4
I.C. Light	4
Heineken	5
Corona	5
Guinness Draught Cans	8
Labatt Blue	5
Stella Artois	6
New Castle Brown Ale	6
Sierra Nevada Pale Ale	6
Dale's Pale Ale	5
Chimay White	9.5
Wittekerke Belgian Wheat	6
Dogfish Head 60min IPA	6.5
Penn Pilsner	5
Odoul's NA	5

~Ask your server or bartender about our four craft
beers we have on tap year round~

Scratch Cocktails

Sangria 6

Choose from Classic Red or White, or mix it up with refreshing Pear Cider

Mango Faux-Jito 8

Absolut Mango Vodka, Raspberry Puree, Muddled Mint and Lime, Simple Syrup

The Crush 8

Absolut Citron, Muddled Grapes, Lime, Mint

Cool Gimlet 9

Hendricks Gin, Muddled Cucumber, Lime and Raw Sugar

Classic Pisco Sour 9

Pisco, Lemon, Egg White, Simple Syrup, Bitters

The Great Grazzby 9

Stoli Raspberry Vodka, Muddled Grapes, Lime, Basil, and Blackberries

Penn Ave Fresca 9

Absolut Citrus Vodka, Limoncello, Muddled Orange, Mint, Lemon and Lime

Clementini 9

Jackson Triggs Vidal Ice-wine, Fresh Squeezed O.J., Sparkling White Wine, Clementine Vodka

Candied Ginger Martini 9

Domaine Canton, Pinnacle Whipped Vodka, Sparkling White Wine

The Magic Swizzle 9

Absolut Citron, Fresh Grapefruit, St. Germain Elderflower

A Nice Pear 8

Absolut Pear Vodka, Fresh Lemon, Grenadine

Sunset Blvd 9

Stoli Vodka, Fresh Squeezed O.J., Fresh Raspberries

A Georgia Night 9

Ciroc Peach Vodka, Blackberry Syrup