

— B A R D O T —

D R A U G H T S

FOUNDERS RUBAEUS (NITRO) 5.5
brewed with fresh raspberries. 5.7%

FOUNDERS PC PILS 5
crisp, dry finish. 5.5%

PBC KENZINGER 4
crisp, light bodied. 4.5%

**TIRED HANDS
TONGUE EXTINGUISHER 6.5**
double IPA. pineapple, dank grass, mango. 8.4%

SIERRA NEVADA SUMMERFEST 5
crisp, hoppy, lager. 5%

TIRED HANDS ZOODYLAN 4.5
belgian wit brewed with brettanomyces. 5%

HARDYWOOD PARK SINGEL 6
belgian style singel. 6.2%

FREE WILL VIENNA LAGER 5
caramel backbone, toasty. 5.2%

TERRAPIN RECREATION PALE ALE 5
grapefruit, pine, bitter. 4.7%

FOUNDERS IMPERIAL STOUT 6.5
smooth, rich, robust. 10.5%

WIENS BREWING BIG COG IPA 6.5
hoppy imperial IPA. 8.5%

UNIBROUE LA FIN DU MONDE 7
belgian tripel. bready yeast, boozy. 9%

TERRAPIN HOPSECUTIONER 5.5
bitter citrus. 7.3%

COMMONWEALTH CIDERS
TRADITIONAL DRY 5
floral, crisp. 5%

** not eligible for 1/2 off happy hour

COMING UP NEXT:

FOUNDERS KBS 8
bourbon barrel aged breakfast stout. 11.2%

BOULDER SHAKE PORTER (NITRO) 5
malty chocolate porter. 5.9%

WISEACRE TINY BOMB PILSNER 5
crisp, smooth, pale pilsner. 4.5%

SAUCONY CREEK HEXEREI WIT 5
traditional witbier, orange citrus. 5%

DOYLESTOWN R5 LAGER 5
toasted malt. 4.6%

KITCHEN OPEN 5PM. SUN-THURS TIL 11PM. FRI&SAT TIL 1AM.
HAPPY HOUR SUNDAY THRU FRIDAY 5PM TO 7PM

consuming raw or undercooked foods may increase risk of food borne illness.
PARTIES OF 6 OR MORE MAY BE CHARGED A GRATUITY OF 20%.