

# SANDWICHES

Served with your choice of side: Chili Lime Cucumbers (20 cal) or Fries (590 cal)

#### **CHOOSE A PROTEIN**

Beef Burger 760 cal [10]

Fried Chicken Breast 870 cal [10]

Beyond Meat Burger **VEGAN** 650 cal [10]

### **CHOOSE A STYLE**

#### Classic

Lettuce, Tomato, Mayo 230 cal

### Southern

Pimento Cheese, Pickles, Honey Slaw 310 cal

### Vietnamese

Spicy Mayo, Pickled Daikon & Carrot, Cilantro, Jalapeno, Cucumber 240 cal

### Buffalo

Buffalo Sauce, Blue Cheese Dressing, Shaved Celery & Carrot 360 cal

#### Latin

Oregano, Oxaca Cheese, Avocado 490 cal

# TACOS

Add guacamole (45 cal) to any taco +.50

### Pork

with pineapple salsa, cilantro & Cotija cheese 230 cal [3]

### Chicken

with salsa verde, chopped onion, cilantro & Cotija cheese 190 cal [3]

### Mushroom **VEGAN**

with radish, pickled red onion, cilantro & pumpkin seeds 170 cal [3]





Open 11am-8pm daily ◆ 175 North Pottstown Pike, Exton, PA ◆ 610-423-6360

# **COCKTAILS**

#### Pisco Sour

pisco, lime juice, egg white, simple syrup, bitters [8]

# Margarita

tequila, lime juice, simple syrup, Cointreau [7]

#### **Paloma**

tequila, freshly squeezed grapefruit juice, simple syrup, lime juice, club soda [8]

#### **Desert Rose**

mescal, house made spiced hibiscus syrup, lime juice, club soda [8]

# **Blood Orange Caipirinha**

cachaça, simple syrup, limes, club soda, blood orange juice float [8]

#### French 75

Bluecoat Gin, simple syrup, lemon juice, sparkling wine [8]

# Spiked Horchata Served hot.

Sweetened and spiced mixture of rice milk, coconut milk and almond milk heightened with rum and dry sherry [8]

Spiked Mexican Hot Chocolate Served hot. Dense Dark hot chocolate with a hint of cayenne heightened with rum [8]

# WINF

Domaine de la Perrière Sancerre La Perriere [9]

Castello Banfi Pinot Grigio [9]

Joseph Carr Carneros Chardonnay [7]

Erath Pinot Noir [7]

Villa Pozzi Nero D'Avola [5]

Broquel Malbec [6]

19 Crimes Cabernet Sauvignon [5]

Crios de Susana Balbo Rosé of Malbec [5]

La Marca Prosecco [6]

# TEOUILA

PRICED PER OUNCE

#### Blanco or Silver

Bottled directly after distillation or stored in stainless steel tanks for up to four weeks. Clear and un-aged, with the true flavor, intensity, and natural sweetness of the Agave.

Espolòn [5] Herradura [6] Patrón [8]

# Reposado

Aged two to eleven months in oak barrels. Golden hued, with a balance of flavors from the Agave and the barrel.

Don Julio [7] Avion [7] Patrón [7]

# Anejo

Aged one to three years in barrels that do not exceed 600 liters. Dark amber colored, with a smooth, rich, complex flavor.

Casa Noble [7] Patrón [7]

#### Mezcal

Cooked inside earthen pits lined with lava rocks and filled with wood and charcoal before being distilled in clay pots, then aged in oak barrels.

Monte Albán [5] Montelobos [6] Los Amantes [7]

# HAPPY HOUR

Monday-Thursday | 4-6pm

\$1 OFF COCKTAILS, WINES BY

THE GLASS, AND 8OZ &
16OZ BEER POURS