



# BAR & LOUNGE

## COCKTAILS

Winter  
2023

<b>FDR's Victory</b> tito's, black tea, passion fruit syrup, lemon	14
<b>1321 Locust</b> thyme infused st. germaine, grapefruit, prosecco	14
<b>Boo Boo Hoff</b> zaya grand reserva, laphroaig, dolin rouge de chambrey, angostura bitters	20
<b>Blinders</b> del maguey vida, jalapeño infused tequila, lime, simple syrup	17
<b>The Volstead Act</b> <i>(Our clarified version of a Negroni)</i> beefeater, dolin rouge de chambrey, campari, grapefruit bitters	17
<b>Blind Tiger</b> rhum barbancourt reserve, ginger lemongrass syrup, acid adjusted pineapple, grapefruit, luxardo maraschino, kafir lime leaf	17
<b>Jake Walk</b> brown butter washed bourbon, simple syrup, angostura bitters, clove smoke	17
<b>Clover Club</b> <i>(Created in the Bellevue Hotel around the turn of the 20<sup>th</sup> Century in honor of the gentleman's group "The Clover Club")</i> bluecoat, lemon, egg white, raspberry syrup	15
<b>1919</b> <i>(Choice of Shaken or Stirred)</i> olive oil washed gin, dolin dry de chambrey, olive brine, basil essence, blue cheese olives	20
<b>Al Capone</b> knobb creek rye, carpano antica, cynar, bitters blend, burnt orange	18
<b>The Cat's Meow</b> tito's, kapali, espresso, vanilla syrup, chocolate bitters	17
<b>Zero Proof G&amp;T</b> <i>(Non-Alcoholic)</i> ritual gin, fever tree tonic, rosemary, juniper berries	12

### BEER BY THE BOTTLE

- Bud Light 7
- Michelob Ultra 7
- Miller Lite 7
- Yuengling Lager 7
- Corona 8
- Heineken 8
- Yards IPA 9
- Yards French Toast Bites 9
- White Claw Lemon 9

### XIX Hours of Operation

Tuesday-Saturday  
3pm-12am  
**Food Service**  
3pm-10pm  
**Happy Hour**  
Tuesday- Friday  
3pm-6pm



# BAR & LOUNGE

Winter  
2023

## BINDULGENT

### SMALL PLATES

**Duo of Spreads (V)** 13  
hummus, sundried tomato pesto,  
pickled veg, grilled naan

**Crispy Brussel Sprouts (V)** 10  
garlic butter, lemon zest,  
parmesan

**PEI Mussels** 17  
roasted pearl onion, shaved  
fennel, fried garlic, beef lardons,  
saffron lyonnaise sauce, grilled  
ciabatta

**Crispy Calamari** 17  
fried long hots and marinara

**Pork Belly Bao** 13  
sweet & sour glazed pork belly,  
kimchi slaw, sesame seeds

**Cheesesteak Eggrolls** 16  
spicy ketchup and cheese whiz

### FLAT BREADS

**Brotherly Love Flatbread** 18  
pepperoni , hot coppa, shredded  
fontina, long hot peppers, spicy  
marinara

**Heirloom Cherry Tomato &  
Smoked Mozzarella (V)** 16  
basil pesto spread, balsamic  
glaze

### SALADS

Add sustainable protein: Chicken 8,  
Shrimp 8, \*Steak 10

**Brussel Sprout & Romaine Salad** 12  
crispy brussel sprouts, romaine,  
bleu cheese, bacon, red onion,  
cherry tomatoes, herbed buttermilk  
dressing

**Honey Spiced Beet Salad** 14  
hot honey tossed rainbow beets,  
toasted pistachio, shaved fennel,  
spring mix, shaved parmesan

### SANDWICHES

served with fries,  
parmesan truffle fries (\$2) or house salad

**\*Grass Fed Burger** 18  
aged white cheddar, bibb lettuce,  
jersey tomatoes, bacon jam, toasted  
brioche bun

**Spicy Grilled Chicken** 17  
gochujang spiced chicken, carolina  
fennel slaw, mayo, bread and butter  
pickles, toasted brioche bun

### ENTREES

**Potato Gnocchi (V)** 21  
butternut squash, arugula, toasted  
pine nuts, roasted fennel, pesto  
peppercorn madeira cream

Add sustainable protein: Chicken 8,  
Shrimp 8, \*Steak 10

**Bellevue Crab Cake** 29  
crab cake, coconut curry rice,  
shaved root veg salad, Szechuan  
glaze, toasted coconut flakes

**Steak Frites** 30  
marinated flat iron steak, french  
fries, watercress salad, merlot demi,  
café de paris butter

Menu Created  
By  
Tynajai Bernard  
Chef de Cuisine

\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk  
of food borne illnesses.

A 20% gratuity is added to all checks with parties of 6 or more