



BAR & LOUNGE

SPRING
2023

COCKTAILS

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

SPRING
2023

INDULGENT

SMALL PLATES

Duo of Spreads (V) 13

hummus, sundried tomato pesto, pickled veg, grilled naan

Crispy Brussel Sprout Medley 12

parmesan, preserved lemon, remoulade, herb oil

Crispy Calamari 17

pickled cherry peppers, remoulade, marinara

Pork Belly Bao 14

sweet & sour glazed pork belly, kimchi Brussel slaw, sesame seeds

Togarashi Tofu Bao 14

spicy sesame tofu, kimchi brussel slaw, sesame seeds

Cheesesteak Spring Rolls 11

spicy ketchup, beer cheese

Crispy Wings 18

choice of buffalo or bbq sauce

Truffle Parmesan Fries 9

parmesan, truffle oil, sea salt

SALADS & BOWLS

Add sustainable protein: Chicken 8, Shrimp 8, Blackened Salmon 10, *Steak 10, Torgarashi Tofu 6

Caesar 14

romaine, garlic herb crumb, parmesan

Honey Spiced Beet Salad 14

roasted rainbow beets, toasted pistachio, shaved fennel, mixed baby greens, shaved parmesan, spiced honey dressing

Kimchi Fried Rice 14

sesame scallion salad, fried egg

SANDWICHES

served with fries, parmesan truffle fries (\$2) or house salad (Can sub as Beyond Burger)

***Grass Fed Burger** 18

aged white cheddar, bacon bibb lettuce, jersey tomatoes, toasted brioche bun

Spicy Grilled Chicken 17

gochujang spiced chicken, kimchi slaw, bread, toasted brioche bun

*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

Menu Created
By
Tynajai Bernard
Chef de Cuisine

