



BAR & LOUNGE

Fall
2022

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 clarified 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 elijah craig, simple syrup, angostura bitters, clove smoke	17
.....	
Clover Club bluecoat, lemon, egg white, raspberry syrup	15
.....	
1919 (Choice of Shaken or Stirred) olive oil washed hendricks, 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 (Non-Alcoholic) 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

Fall
2022

*B*INDULGENT

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

*Menu Created
By
Tynajai Bernard
Chef de Cuisine*

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

*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