

Terrace on Tap



PRESENTED BY **VISIT PHILADELPHIA**

BEER

16 oz. Can

Wissahickon Brewing Co. Sunnyside <i>Mexican-Style lager, 5.1% ABV</i>	\$8.50
Wissahickon Brewing Co. Wigwam <i>Hazy Pale Ale, 5% ABV</i>	\$9
Wissahickon Brewing Co. FruX: Sour Ale <i>Seasonal Flavor, 7% ABV</i>	\$9.50
Workhorse Brewing Co. West Coast IPA <i>Resinous Citrus Pine, 7% ABV</i>	\$9
Workhorse Brewing Co. Golden Lager <i>Munich-Style Helles, 5% ABV</i>	\$7.50
Workhorse Brewing Co. Double Dry Hopped IPA <i>Seasonal Flavor IPA, 7% ABV</i>	\$9

WINE

Glass / Carafe

Dark Horse Cabernet	\$8 / \$20
Dark Horse Chardonnay	\$8 / \$20
Angeline Vineyards Pinot Noir	\$9 / \$22
Joel Gott Sauvignon Blanc	\$9 / \$22

COCKTAILS

George Washington Vodka, Ginger Beer, <i>Hint of Lime</i>	\$10
Betsy Ross Bluecoat Elderflower Gin, Fresh Lemon Juice, <i>Simple Syrup, Strawberry</i>	\$10.50
Autumn Sangria Rum, White Wine, <i>Cinnamon Apple</i>	\$9.50

FOOD

Nachos <i>Cheese Sauce*, Pico De Gallo, Black Beans, Lime Crema, Scallions</i>	\$6 / \$12
<i>Pulled Chicken</i>	\$8 / \$13
<i>Braised Beef</i>	\$9 / \$14
<i>Impossible Chorizo (V)</i>	\$8 / \$13
<i>Add: Beef Picadillo</i>	\$9 / \$14
<i>Vegan Picadillo</i>	\$8 / \$13
Marinated Tofu Banh Mi <i>Jalapeno, French Baguette, Heirloom Carrot Salad White Tamari, Purple Basil</i>	\$8
Turkey BLT <i>Thick Cut Applewood Bacon, Heirloom Tomato, Garlic Mayo, Potato Roll</i>	\$8
Chili Cheese Hot Dog <i>All Beef Hot Dog, Cheese Sauce Red Pickled Onion</i>	\$7
Jumbo Bavarian Pretzel Sticks (3) <i>Spicy Grain Mustard</i>	\$5
<i>Add: Beef Cheese Sauce + \$2</i>	
Hot Dog <i>Potato Bun</i>	\$4
Uncrustable PB&J	\$3
Cookie	\$3

*Vegan cheese available at additional charge upon request.

**TRY ANY OF OUR
COCKTAILS IN A
DRINK POUCH**

(16 oz.)

+ \$4